

SCENIC LOOP CAFE & BAR

BANQUET PACKAGE



NUMBER OF GUESTS TYPE OF SERVICE

0 – 20	Regular Menu Service
25 – 30	Limited Menu Service
35 – 200	Buffet Service
25 – 70	Plated Service

MENU SERVICE DESCRIPTION OF SERVICE

Regular Menu Service	All items from our Regular Menu are available. Each guest will order individually from the Main Menu. Not recommended for parties larger than 20.
Limited Menu Service	The Host selects up to three entrees from the Main Menu for guests to choose from. Appetizers and desserts may also be offered. We will print menu cards for you, or you may print your own. Recommended for parties of 20 to 30.
Buffet Service	The Host can choose from one of our Event Menus or design a menu using selections from our Options Menu. The meal is served as a traditional buffet, but there will be no lack of service. The waitstaff will be available to bring your guests their tea, soda, coffee, cocktails and refills. The waitstaff will also clear your guests' plates and take care of any special requests they may have. Buffets are not "all you can eat," but don't let this concern you—we provide plenty of food for your guests to go through the buffet line once. There is generally enough if a few guests wish to go back for a second helping. If you are concerned, we can have a buffet attendant(s) serve the food for you for an additional fee of \$25. Buffet Service is available for parties of 35 to 200 and is priced per person.
Plated Service	The Host can choose one of our Event Menus or design a menu from our Options Menu. Plate Service is available for parties of 25 to 70 and is priced per person. <i>For plated service for groups of 40 or more, add \$2 per person.</i>
Custom Menu	We can design a special Menu for you from items that are not available from the Options Menu or Event Menu. Please ask for more details if you are interested.

Coffee, tea and soda are included in Buffet and Plated Service.

The above services are NOT all you can eat. All prices are subject to change. Once you have made your deposit and menu choices, your prices will be locked in.

BAR SERVICE DESCRIPTION OF SERVICE

We can show you a variety of ways to offer cocktail service to your guests. We can also suggest ways to slow down your guests' consumption of beverages during service and ways to help your budget. We charge by the drink and can give you an estimated price per person depending on the type of bar service you choose. *Please note that Texas State Law prohibits anyone from bringing in their own alcoholic beverages.*

Open Bar	Host purchases guests' cocktails.
Ticket Service	Drink tickets are offered to your guests.
Cash Limit Bar	If you have only a limited budget for cocktails, our banquet crew will let you know when you are approaching that budgeted amount during your event. You can then choose to go to a cash bar or increase your limit.
Cash Bar	Guests purchase their own cocktails.
Limited Bar	Only beer and wine are offered. Available in combination with any of the above options.

SCENIC LOOP CAFE & BAR

DESCRIPTION OF FACILITIES



San Miguel Room Capacity 18

The San Miguel Room is the smaller private dining room. It is beautifully decorated with folk art from San Luis Potosi and a large colorful Dhurrie rug. The San Miguel Room provides an intimate setting that is ideal for smaller gatherings (10 to 18).
Available except on Sundays from 9am–2pm.

Amistad Room & Courtyard Downstairs Capacity 60 (minimum) to 120

The Amistad room is richly colored with earth tones, warm lighting, oak floors, and native stone. It is a wonderful space to host larger groups up to 120. The Amistad Room can seat up to 100 guests; the adjoining courtyard can seat 20.

Amistad Partitioned

Amistad Courtyard Access (Capacity 36 to 59)

Amistad Fireplace (Capacity 20 to 35)

Cielo Room & Veranda Upstairs Capacity 60 (minimum) to 120

With a beautiful view from inside or on the balcony, the Cielo Room is accented with rough hewn cedar logs milled by local craftsmen. Guests will enjoy the scenic landscape and tranquil setting. The Cielo Room and Veranda will accommodate parties up to 120. The Cielo Room is perfect for large rehearsal dinners, small wedding receptions, meetings and conferences.

The Arbor Patio Capacity 60

Guests will dine and dance under the stars, while younger guests enjoy the Tree House play area. Flagstone patios, Live Oak trees and beautiful landscaping provide the perfect setting to celebrate any special event. Friday through Sunday, musicians perform on the outdoor stage.

The Bar at Scenic Loop

Uniquely Texas, there is nothing else like it in the Hill Country. The Bar at Scenic Loop Cafe offers a casual place for friends to visit over an ice cold beer or margarita. The bar has vaulted cedar ceilings with trophy game mounts, a rustic copper clad bar, flagstone floors, and a roaring fireplace in winter. Although we do not reserve this room exclusively for parties it is a great place for friends to meet for cocktails or while waiting for a table.

The Cabana Bar on the patio Capacity 40

A great area for entertaining clients, throwing an employee appreciation party or celebrating a milestone birthday. Perfect for drinks and heavy Hors d' Oeuvres.

Minimum guest counts and/or minimum purchase amounts may apply for exclusive use. See agreement for details.

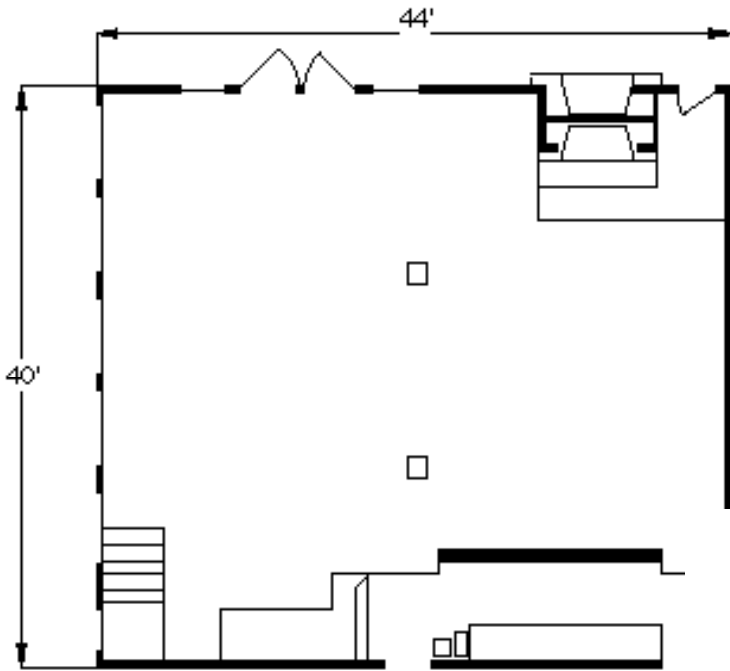
All rooms are wheelchair accessible. Please advise us if you need handicapped parking reserved for your some of your guests. Wi-Fi Available.

SCENIC LOOP CAFE & BAR

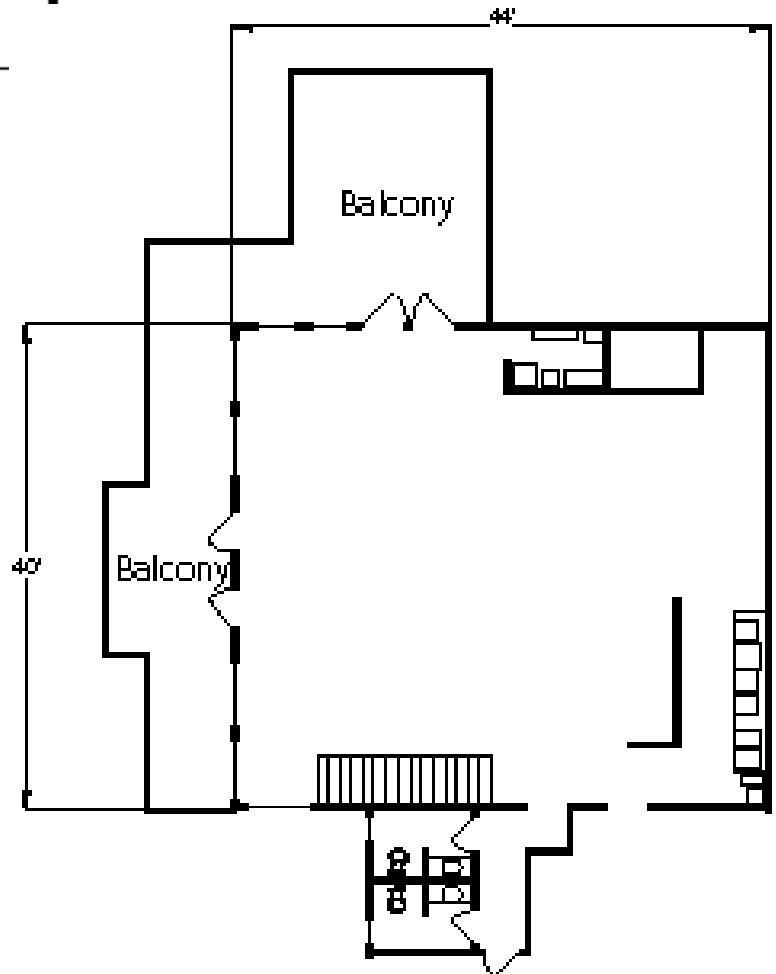
DESCRIPTION OF FACILITIES



AMISTAD ROOM (DOWNSTAIRS)



CIELO ROOM (UPSTAIRS)



All rooms are wheelchair accessible. Please advise us if you need handicapped parking reserved for your some of your guests. Wi-Fi Available.

SCENIC LOOP CAFE & BAR

EVENT MENUS

(Buffet or Plated Service)



ROADHOUSE DINNER

*\$24 per person**

Garden Salad
Chicken Fried Steak, Grilled Chicken Breast
Twice Baked Potato Casserole
Roasted Vegetables
Butterfinger Brownie

LA HACIENDA DINNER

*\$25 per person**

Chips, Salsa & Chile con Queso
Beef & Chicken Fajitas with Grilled Onions,
Guacamole, Pico de Gallo & Flour Tortillas
Borracho Beans, Scenic Loop Rice
Tres Leches Cake

LANTANA DINNER

*\$27 per person**

Caesar Salad
Chicken Poblano
Flank Steak with Wasabi Butter
Twice Baked Potato Casserole
Roasted Veggies
Upside-Down Apple Pie
with Pecans

ENCINO DINNER

*\$35 per person**

Shrimp en Brochette, Spinach Artichoke Dip
Spring Mix Garden Salad
Roasted Beef Tenderloin
Orange Chipotle Grilled Chicken Breast
Grilled Asparagus, Roasted Veggies,
and Twice Baked Potato Casserole
Crème Brulée

RIO DINNER

*\$34 per person**

Spinach Artichoke Dip
Spring Mix Garden Salad
Roasted Beef Tenderloin
Orange Chipotle Glazed Chicken Breast
Green Beans, Roasted Veggies
Scenic Loop Rice
Apple Pie

SUNSET DINNER

*\$35 per person**

Crab Cakes with Crawfish Sauce
Gorgonzola, Walnut & Apple Salad
Roasted Pork Tenderloin
Orange Chipotle Glazed Chicken Breast
Scenic Loop Rice, Roasted Vegetables,
Spinach Madeline
Crème Brulée

SAMPLER DINNER

*\$36 per person**

Shrimp Artichoke Dip
Gorgonzola, Walnut, & Apple Salad
Shrimp en Brochette
Grilled Tenderloin of Beef
Avocado Chicken
Roasted Veggies, Twice Baked Potato Casserole
Crème Brulée, Butterfinger Brownie

WILDCATTER'S DINNER

*\$38 per person**

Shrimp Artichoke Dip, Blue Crab Cakes
Gorgonzola, Walnut & Apple Salad
Grilled Tenderloin of Beef
Beer Battered Gulf Shrimp
Spinach Madeline, Roasted Veggies,
and Twice Baked Potato Casserole
Cheesecake, Upside-Down Apple Pie

SCENIC LOOP CAFE & BAR

CHRISTMAS MENUS

(Buffet or Plated Service)



MONTEREY DINNER

*\$34 per person**

Shrimp en Brochette
Spinach Artichoke Dip
Spring Mix Garden Salad
Grilled Flank Steak with Wasabi Butter
Orange Chipotle Grilled Chicken
Grilled Asparagus
Spinach Madeline
Sweet Potato Gratin
Crème Brulée

TAOS DINNER

*\$36 per person**

Blue Crab Cakes with Crawfish Sauce
Gorgonzola, Walnut, and Apple Salad
Shrimp en Brochette
Grilled Tenderloin of Beef
Avocado Chicken
Roasted Vegetables
Twice Baked Potato Casserole
Crème Brulée

ENCORE DINNER

*\$44 per person**

Blue Crab Cakes with Crawfish Sauce
Olive and Cheese Tray
Spinach Artichoke Dip
Gorgonzola, Walnut, and Apple Salad
Shrimp en Brochette
Grilled Tenderloin of Beef
Orange Chipotle Glazed Chicken
Spinach Madeline
Grilled Veggies
Twice Baked Potato Casserole
Crème Brulée
Cheesecake

DURANGO DINNER

*\$48 per person**

Blue Crab Cakes with Crawfish Sauce
Roasted Garlic and Goat Cheese
Spinach Artichoke Dip
Spinach Salad with a Red Wine Vinaigrette
Grilled Tenderloin of Beef
Roasted Pork Tenderloin
Shrimp en Brochette
Grilled Asparagus
Roasted Veggies
Twice Baked Potato Casserole
Cheesecake
Crème Brulée

CHRISTMAS DINNER

*\$49 per person**

Blue Crab Cakes with Crawfish Sauce
Spinach Artichoke Dip
Roasted Garlic and Goat Cheese
Spinach Salad with a
Champagne Vinaigrette
Grilled Tenderloin of Beef
Roasted Pork Tenderloin
Shrimp en Brochette
Grilled Asparagus
Roasted Veggies
Sweet Potato Gratin
Crème Brulée
Cheesecake

SCENIC LOOP CAFE & BAR

OPTIONS MENU

(Buffet or Plated Service)



APPETIZERS

Shrimp & Artichoke au Gratin
Shrimp en Brochette
Blue Crab Cakes
Spinach Artichoke Dip
Chips, Salsa & Chile con Queso
Beef & Chicken Nachos
Almond Encrusted Brie
Roasted Garlic and Goat Cheese

MAIN COURSE

Beef

Grilled Tenderloin of Beef
Flank Steak w/ Wasabi Butter
Beef Fajitas
Chicken Fried Steak

Chicken

Orange Chipotle Glazed Chicken
Avocado Chicken
Poblano Chicken
Chicken Fajitas
Chicken Enchiladas
Grilled Chicken Breast

Pork

Grilled Tenderloin of Pork

Seafood

Shrimp en Brochette
Beer Battered Fried Shrimp
Grilled Salmon
Fried Tilapia
Seared Scallops
Mahi Mahi
Chargrilled Shrimp

SIDE DISHES

Grilled Asparagus
Roasted Vegetables
Spinach Madeline
Mushroom Wild Rice
Mashed Potatoes
Twice Baked Potato Casserole
Spanish Rice
Green Beans
Macaroni & Cheese

SALADS

Caesar
Garden
Spinach
Seasonal Fruit
Gorgonzola, Walnut & Apple

DESSERTS

Crème Brulée
Butterfinger Brownie
Upside Down Apple Pie with Pecans
Tres Leches Cake

BEVERAGES

(Iced Tea, Sodas and Coffee are included with Buffet & Plated Service)

Iced Tea, Coffee & Soda – \$2.50
Republic Flavored Teas – \$3.50

BAR

Domestic Beer – \$3.50
Import Beer – \$4.00
Well – \$5.00
Call – \$6.00
Premium – \$6.25
Super Premium – \$6.50 & up
Wine – \$6.50 & up
Margaritas – \$6.95 & up

SCENIC LOOP CAFE & BAR

BREAKFAST AND LUNCH MENUS

(Buffet or Plated Service)



BREAKFAST

(for groups of 30 or more)

Continental Breakfast – \$9.00*

Fresh Fruit in Season
Assorted Pastries
Homemade Coffee Cake
Coffee & Orange Juice

Southwest Breakfast – \$12.00*

Chilequiles
Bacon
Fresh Salsa
Fresh Fruit in Season
Coffee & Orange Juice

Ranchero Breakfast – \$11.00*

Migas with Salsa Ranchero
Refried Beans
Handmade Tortillas
Fresh Fruit in Season
Coffee & Orange Juice

Country Breakfast – \$13.00*

Scrambled Eggs
Bacon & Ham
Hash Brown Casserole
Handmade Biscuits
Creamy Gravy
Coffee & Orange Juice

LUNCH MENUS – LARGE GROUPS

(for groups of 25 to 40)

Trio Luncheon Menu – \$14.00*

(guest gets a choice of one entree)

Dinner Salad

Choice of Entree

Grilled Flank Steak with
Wasabi Butter with Mashed Potatoes
and Grilled Veggies *or*

Avocado Chicken with
Mushroom Wild Rice and
Roasted Vegetables *or*

Tilapia with Mushroom Wild Rice
and Roasted Vegetables

Butterfinger Brownie

Iced Tea, Soda or Coffee

Sonoran Luncheon Menu – \$12.00*

Sonoran Chicken Salad
with Avocado on a bed of Greens

Sourdough Bread

Upsidedown Apple Pie

Iced Tea, Soda or Coffee

Tex-Mex Luncheon Menu – \$14.00*

Chicken Enchiladas
with Rice and Refried Beans

Beef Fajita Salad

Tres Leches Cake

Iced Tea, Soda or Coffee

SCENIC LOOP CAFE & BAR

CHRISTMAS RESERVATION & PARTY AGREEMENT



(This contract is valid for events held between the dates of December 1 and December 23, 2011.)

Today's Date: _____ Date of Reservation: _____ Day: _____

Group/Company: _____ Arrival Time: _____

Person Responsible: _____ Room Setup Time: _____

Address: _____

Phone: (_____) _____ Cell: (_____) _____ Email Address: _____

Number of Guests: _____ Room or Area: _____ Type of Function: _____

Price Per Person: _____ (Excluding Alcohol, Sales Tax, Gratuity & Fees)

50% Down Payment Amount: _____ 50% Down Payment Due Date: _____

Form of Payment: _____ Deposit: _____

Cert #: _____ <i>for internal use only</i>

Type of Service (select one): *Regular Menu* *Buffet* *Plated* *Limited*

Apps: _____ Appetizer Service Time: _____

Salad: _____ Main Entree Service Time: _____

Dressings: _____

Entree: _____

Special Requests:

Sides: _____

Dessert: _____

Bar Service: *Open* *Ticket* *Cash Limit: \$* _____ *Cash* *Limited to beer and wine (may combine with any previous option)*

Requested Alcohol Items:

Beer: _____ Wine/Champagne: _____

Margaritas: _____ Mixed Drinks: _____

In order to provide the best possible service, it will be necessary for you to contact our management 7 days prior to your reservation date when all arrangements for table setup, guest count and menu will be finalized. No changes may occur after this date. Your confirmation will be a copy of this signed agreement. Prices are guaranteed on a ninety day basis only. The undersigned agrees to accept full responsibility for all charges incurred. **A DEPOSIT OF \$200 IS REQUIRED TO HOLD A RESERVATION FOR PARTIES OF TWENTY OR MORE. A \$500 DEPOSIT IS REQUIRED IF BOOKED 6 MONTHS PRIOR TO RESERVATION DATE. DEPOSITS BECOME NON-REFUNDABLE AFTER 3 DAYS. ADDITIONALLY, A NON-REFUNDABLE 50% DOWN PAYMENT (LESS PRIOR DEPOSIT) IS REQUIRED WITHIN 10 DAYS OF RESERVATION DATE. CHARGES WILL BE BASED ON FINAL GUEST COUNT.**

SCENIC LOOP CAFE & BAR

CHRISTMAS RESERVATION & PARTY AGREEMENT

(This contract is valid for events held between the dates of December 1 and December 23, 2011.)



RESTAURANT EVENT & RESERVATION POLICY:

- Prices are based on per person pricing (i.e., no splitting of entrees).
- All alcohol must be purchased through Scenic Loop Cafe.
- Minors are not allowed to drink on premises.
- If requested, there will be a \$25 fee for each Buffet Attendant desired for portion control.
- Buffet or Plate service will be charged the quoted price per person for no-shows. Open menu service will be charged \$12.95 per person for no-shows.
- Deposits to hold a room and a date are nonrefundable after three days.
- A standard linen fee is included in the room setup fee. Additional fees may apply if a specific color of linen is requested.
- A 20% gratuity & 6.825% sales tax is added to the final bill.
- Prices on menu are subject to change and are guaranteed on a ninety day basis only.
- If you choose to bring your own cake or dessert, a service charge for providing plates and forks of 50¢ per person will apply. If you request that we cut, serve and provide plates and forks, then there will be a charge of \$1.50 per person.
- Rooms are reserved for three hours. An extra charge of \$100 per hour will apply beyond that the three hour limit.
- Bands, DJs, or any form of "Live" music must be approved by management.
- No separate checks on parties of 20 or more.
- Plated service on groups of 40 or more will be charged an additional \$2 per person.
- Buffet dining is not "all you can eat."
- Attaching anything to the walls, ceilings or floors is prohibited and any damages will be charged to the customer.

CIELO ROOM (upstairs) – Capacity 60 to 120

- \$150 room setup fee (includes standard linen fee) when reserved for exclusive use
- Minimums for exclusive use after 4:00 pm:
Sun – Thurs: Minimum guest count of 60 required
Fri – Sat: \$2100 minimum food (excluding sales tax, gratuity, fees & cash bar sales)

AMISTAD ROOM (downstairs) – Capacity 60 to 120

- \$150 room setup fee (includes standard linen fee) when reserved for exclusive use
- Minimums for exclusive use after 4:00 pm:
Sun – Thurs: Minimum guest count of 60 required
Fri – Sat: \$2100 minimum food (excluding sales tax, gratuity, fees & cash bar sales)

AMISTAD ROOM (partitioned) – *When partitioned, a guaranteed guest minimum or purchase minimum is required for the exclusive use of either side after 4:00 pm*

Amistad Fireplace – Capacity 20 to 35

- \$75 room setup fee (includes standard linen fee) when reserved for exclusive use
- Minimums for exclusive use after 4:00 pm:
Sun – Thurs: Minimum guest count of 20 required
Fri – Sat: \$1000 minimum food (excluding sales tax, gratuity, fees & cash bar sales)

Amistad Window – Capacity 36 to 59

- \$75 room setup fee (includes standard linen fee) when reserved for exclusive use
- Minimums for exclusive use after 4:00 pm:
Sun – Thurs: Minimum guest count of 20 required
Fri – Sat: \$1225 minimum food (excluding sales tax, gratuity, fees & cash bar sales)

Responsible Party: _____

Date: _____

Banquet Manager: _____

Date: _____