

Holiday Packages at Sonterra

*The ideal location for the perfect holiday event awaits you!
The Club At Sonterra offers you and your guests elegance, prestige and
exceptional service. Our breathtaking views and exquisite facilities make
for a truly wonderful event that will always be remembered.*

*Select from our Holiday Packages or we can customize a package
especially for you. At Sonterra, we design events with your needs in mind.
We invite you to come and experience the elegance of The Club At
Sonterra. Please call us at 210.483.4296, to arrange a personal tour.
Jennifer Jenkins, our Catering Corporate Events Manager, will be pleased
to meet with you to discuss your personal needs.*



The Club At
SONTERRA

901 SONTERRA BOULEVARD • SAN ANTONIO, TEXAS • 210.496.1560

WWW.CLUBATSONTERRA.COM

All Holiday Packages Include...

Complimentary Valet Parking • Coat Check Attendant • Hardwood Dance Floor
Holiday Centerpieces • White Floor Length Linens • Holiday Color Napkins

Snowflake Reception

Cocktail Reception (Minimum of 40 Guests)

Two Drinks per Guest (*Includes Select House Brands, Domestic Beers, Wine & Soft Drinks*)
Creamy Cinnamon Egg Nog • Elegant & Fun Buffet Stations (*2 Hours of Service*)

MARKET SQUARE

Fresh Fruit Display with Raspberry Yogurt
Dipping Sauce, Creamy Spinach-Artichoke
Dip, Domestic & Imported Cheese Display
with Gourmet European Sausage, Assortment
of Crackers and Baguette Slices

ROMAN HOLIDAY

Tri-Colored Tortellini and Bow Tie Pastas
with Alfredo, Pesto & Marinara Sauces,
Chef's Gourmet Pizzas, Caesar Salad and
Crisp Parmesan Garlic Bread

HOLIDAY CARVING STATION

Maple-Sage Roasted Breast of Turkey,
Pepper-Crusted Prime Rib of Beef Au Jus,
Cranberry Relish, Assorted Mustards
and Warm Rolls

FESTIVE DESSERT DISPLAY

An Array of Domestic and European Tortes
and Cakes Assortment of Petits Fours
and Cookies

\$55 per guest

Starry Night

Three Drink Tickets per Guest (*Includes Select House Brands, Domestic Beers, Wines & Soft Drinks*)
Creamy Cinnamon Egg Nog

ELEGANT BUTLER PASSED HORS D'OEUVRES

(2 pieces per guest)

ELEGANT SEATED DINNER OR BUFFET

(choose from entrée list)

FESTIVE DESSERT DISPLAY

An Array of Domestic and European Tortes
and Cakes Assortment of Petits Fours
and Cookies

INTERNATIONAL COFFEE STATION

Whipped Cream, Chocolate Shavings,
Ground Cinnamon, Peppermint Sticks
and Flavorings

Winter Wonderland

Four Drink Tickets per Guest (*Includes Select House Brands, Domestic Beers, Wines & Soft Drinks*)
Creamy Cinnamon Egg Nog • Holiday Ice Sculpture

Jumbo Shrimp on Ice with Zesty Cocktail Sauce and Lemons (*two pieces per guest*)

A Flute of Champagne Garnished with a Strawberry for Each Guest to Toast the Holidays

ELEGANT BUTLER PASSED HORS D'OEUVRES

(four pieces per guest)

ELEGANT SEATED DINNER OR BUFFET

(choose from entrée list)

FESTIVE DESSERT DISPLAY

An Array of Domestic and European Tortes and
Cakes Assortment of Petits Fours and Cookies

INTERNATIONAL COFFEE STATION

Whipped Cream, Chocolate Shavings,
Ground Cinnamon, Peppermint Sticks and
Flavorings

CLUB SERVICE CHARGE & STATE SALES TAX ADDED TO ALL SALES

Hors d'oeuvres

(Choose Two)

Raspberry Brie in Croute
Mini Pizza “Margaritas”
Chicken & Cashew Spring Rolls
with Peanut Sauce
Mini Crab Cakes with Basil Aioli
Bacon-Jalapeno Wrapped Chicken
Coconut Chicken
Breaded Boursin Mushroom Caps
Andouille Sausage en Croute

Salads

Holiday Harvest Salad
*Harvest of Winter Greens, Red Onion,
Candied Pecans, Bleu Cheese Crumbles,
Sourdough Croutons and
Cranberry-Orange Vinaigrette*

Sonterra Caesar Salad

Entrées & Pricing for

Starry Night & Winter Wonderland Packages

All Entrées and Buffet accompanied by:
Fresh Seasonal Vegetables, Pasta, Rice or Potatoes,
Warm Rolls and Butter and Coffee and Iced Tea Service

(Please Choose One Entrée From Below)

Rosemary-Dijon Roasted Pork Loin
Mid-Western Pork with Three Peppercorn
Sauce Served with Whipped Sweet Potatoes
and Steamed Broccoli

Char-Grilled Atlantic Salmon with Two Gulf
Shrimp, Sweet Corn, Tomato Relish, Steamed
Asparagus Spears and Herb Butter Sauce
Served with Parmesan Risotto

Steak Diane
10-Ounce Center Cut New York Strip Steak
with Mushroom Sauce, Served with Blue
Cheese Crusted Tomato, Steam Asparagus
Spears and Roasted Garlic Whipped Potatoes

Petite Filet Mignon and Jumbo Gulf Shrimp
Char-Grilled Filet Mignon and Herb-Scented
Shrimp with Shiitake Mushroom Sauce and
Lemon Butter Served with Roasted Baby
Carrots & Roasted Garlic Whipped Potatoes

Roast Breast of Chicken
Topped with Spinach, Sun-Dried Tomatoes
and Artichoke Hearts with Lemon-Basil Jus
Lie Served with Prosciutto, Saffron Angel Hair
Pasta & Steamed Asparagus Spears

Petite Filet Mignon and Chicken Picatta with
a Duet of Sauces Served with Pesto Scented
Whipped Potatoes

Char-Grilled Breast of Chicken Milan
Lemon –Rosemary Marinated and
Finished with Sun-Dried Tomatoes,
Asparagus Tips, Shiitake Mushrooms,
Artichoke Hearts and Pesto Sauce
Served with Saffron Angel Hair Pasta

FESTIVE HOLIDAY BUFFET
(Minimum of 50 Guests)
Classic Caesar Salad, Holiday Harvest Salad
and Fresh Spinach Salad, Char-Grilled Breast
of Chicken Milan, Grilled Atlantic Salmon
and Roast Prime Rib of Beef with
Burgundy-Scented Au Jus
Chef's Selection of Accompaniments