



Affiliate Program

AVAILABILITY: Affiliate meetings are booked on a first come, first serve basis. Priority assignments are given to CropLife America member companies. Space must be guaranteed through a deposit within 72 business hours of being offered.

GUESTROOMS AND SUITES: Hotel reservations for guestrooms and suites will be open the week of July 11th when the event registration website opens. If you are interested in a suite, please contact Francesca Purcell at fpurcell@croplifeamerica.org.

CATERING: A minimum of 10 guests is required for group menus. A la carte options are available to groups of any size. All orders must be placed by Friday, September 2, 2022.

BEO CONTRACT DETAILS: Once the BEO is signed & returned the event will be definite. We agree that a minimum will be set at time of booking in food and beverage charges (excluding taxes, service charges, room rental, labor, audiovisual or other miscellaneous charges) that will be generated by your function. The guarantee may not decrease more than 5% from the anticipated attendance listed on the BEO. If the number drops by more than 5% the lost revenue will be added as room rental.

If the event is canceled or postponed the group shall owe La Canterera Resort & Spa 100% of the anticipated revenue. The signed BEO must be returned, and the full payment must be made, using the secure credit card link to confirm your event. Please note that the pricing listed does not reflect 25% service charge or the 8.25% state tax. By signing the banquet event order contract, the group agrees to the details above and those included in the Terms and Conditions page.

A secure PCI Compliant electronic link will be provided at time of order confirmation to enter payment details, no written and/or card details will be accepted via email or telephone.

A food and beverage minimum will be applied to the banquet event order contract (plus 25% service and 8.25% tax).

HOTEL EVENT CONTACT

GAYLE WOLFE

ASSOCIATE DIRECTOR OF MEETINGS AND EVENTS | LA CANTERA RESORT & SPA

16641 La Canterera Pkwy San Antonio, TX 78256

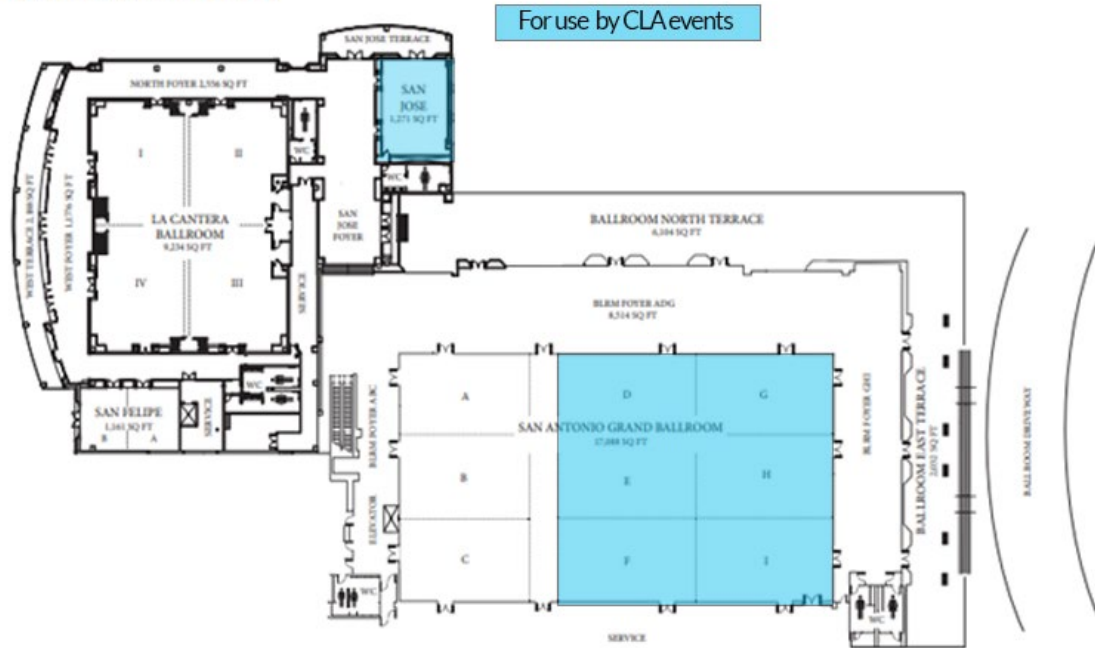
O: 210.558.2226 C: 972.670.0309 | E: gwolfe@lacanteraresort.com

LaCanteraResort.com

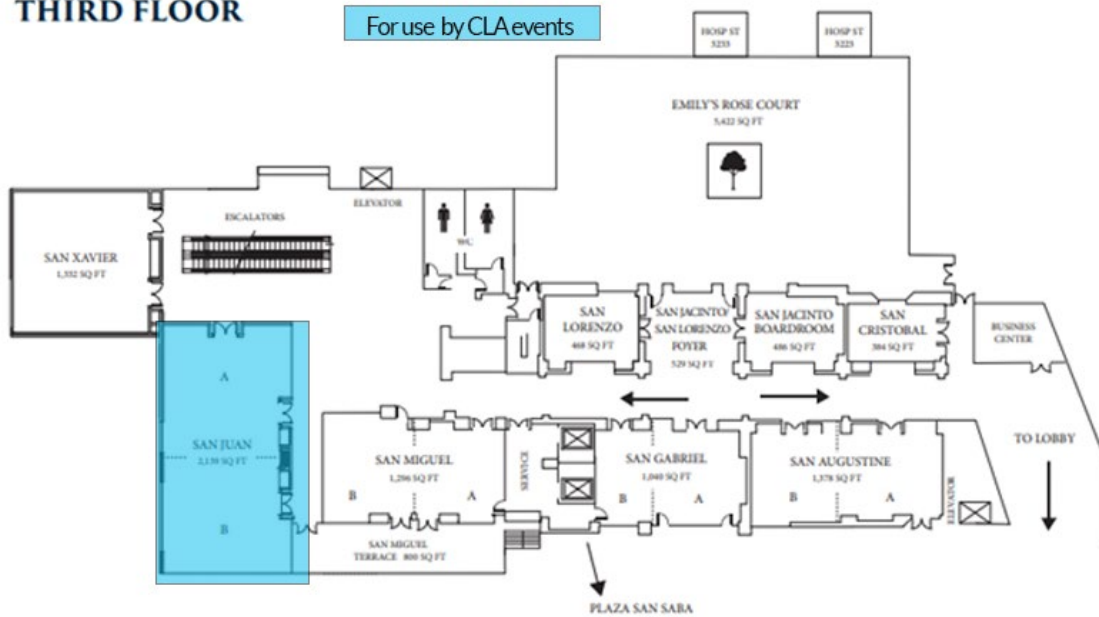
HOTEL WEBSITE: To view meeting space details and diagrams please [click here](#).

CropLife America Affiliate Program

SECOND FLOOR





THIRD FLOOR



TRANSPORTATION: For sedan, limo and van travel, La Cantera Resort and Spa recommend our preferred partner, Elegant Transportation. In addition to individual and group airport transfers, Elegant will be able to assist with transfers to and from the resort to all local destinations for guests going off-site as a group for evening events. Please visit them at Reservations@elegantride.us or call (210)225-5466.

CropLife America Affiliate Program

AUDIO VISUAL: Meeting rooms have a full complement of A/V services available in-house. Please see below for the AV pricing guide. Our on-site audio visual contact is Eddie Chavarria, eddiec@inspiresolutions.com, 210-558-5529 (O), 210-325-6073 (Cell).

		CROPLIFE AFFILIATE ORDER FORM			 Your INSPIRE Representative Is: Eddie Chavarria eddiec@inspiresolutions.com	
20% Premium On All On-Site Orders						
Equipment					<i>Please Print Clearly & Fill Out Completely</i>	
Qty	Day Rate	Days	Total	AFFILIATE CONTACT INFORMATION		
AUDIO					Company:	
Speaker: 10" w/Stand	0	75.00	1	0.00	Order Contact:	
Speaker: 10" w/Subwoofer Set	0	100.00	1	0.00	Address:	
Microphone: Wired Handheld	0	50.00	1	0.00	City:	
Microphone: Wireless	0	125.00	1	0.00	State:	
Specify: Handheld Lapel Headset					Zip Code:	
Notes:					Tel:	
					Fax:	
					E-Mail:	
DISPLAY					AFFILIATE DELIVERY INFORMATION	
					Booth #:	
23" LCD Monitor (VGA/HDMI)	0	150.00	1	0.00	Room #:	
32" LCD Monitor (VGA/HDMI)	0	350.00	1	0.00	Site Contact:	
42" Display Monitor w/floor stand (VGA/HDMI)	0	500.00	1	0.00	Cell Phone:	
70" Display Monitor w/floor stand (VGA/HDMI)	0	650.00	1	0.00	Delivery Date:	
LCD Projector (4000 Lumens)	0	500.00	1	0.00	Delivery Time:	
Tripod Screen w/skirt	0	50.00	1	0.00	Received By: X:	
Projection Cart w/skirt	0	25.00	1	0.00	Pick-Up Date:	
Specify Size: 34" 54"					Pick-Up Time:	
					Delivered By: X:	
VIDEO					PAYMENT INFORMATION	
DVD Player	0	75.00	1	0.00	Payment Type: Credit Card Company Check	
Blu Ray Disk Player	0	100.00	1	0.00	(Payable to: J&S Audio Visual)	
ELECTRICAL					Card Type: Visa MasterCard AMEX	
120 v 15 Amp with Power Strip	0	76.00	1	0.00	Card Number:	
25' Electrical Power Cord	0	15.00	1	0.00	Card Exp Date:	
Extra Power Strip	0	15.00	1	0.00	3-digit #:	
MISCELLANEOUS					Card Name: (as appears on card)	
Flip Chart w/Markers & Easel	0	50.00	1	0.00	Card Address: (billing address for card)	
Laser Pointer	0	45.00	1	0.00		
Wireless Presentation Remote	0	45.00	1	0.00	Card Address: (billing address for card)	
AC Extension 25'	0	15.00	1	0.00		
AC Power Strip	0	15.00	1	0.00		
Laptop Computer	0	200.00	1	0.00		
Laser Printer (Black & White)	0	175.00	1	0.00		
					Are you the Card Holder? Yes No	
					Is this a Corporate Card? Yes No	
					Date Signed:	
					Signature:	
					Please Contact Your INSPIRE Representative For: **Comprehensive Exhibit Booth AV Design** **Larger Audio or Video Systems** **Lighting Equipment & Systems**	
TOTALS						
Equipment Total					0.00	
Service Charge (Delivery/Setup/Pickup)				25%	0.00	
				Sub Total	0.00	
(On-Site Orders) Late Order Premium				0	20%	0.00
Tax					8.25%	0.00
				Total	0.00	

CropLife America Affiliate Program



AFFILIATE SHIPPING INFORMATION

To assist in making the CropLife America Annual Meeting successful we have provided some helpful material for you. Included you will find both in and out bound shipping instructions. All packages incur in and out bound handling fees. Please note any packages received at the hotel *more than five (5) days prior to the event will incur storage fees of \$25 per day per package.*

Please mark your packages with the below information:

Your Name
Affiliate/Company Name
Date of Event
16441 La Cantera Parkway
San Antonio, Texas 78256

The UPS Store is not responsible for packages that are not labeled or addressed correctly. The UPS Store and La Cantera Resort will not accept C.O.D. deliveries. No exceptions.

The Package Drop Authorization Form will expedite your package delivery. This form allows you to put your tracking numbers, number of packages, and recipient name as well. There is also a place for payment information. All packages incur both in and out bound handling fees depending upon the weight and type of package, even if you have prepaid labels. This fee cannot be charged to an account number, you may charge to a room or credit card. Packages with no payment information or prior arrangements will not be delivered until payment has been made.

The ***Shipping Authorization Form*** will come in handy during your breakdown. You are welcome to use your own prepaid/preprinted shipping labels from the carrier of your choice. The UPS Store Business Center will ensure these packages make it down to the dock for pick up. Daily pick up is at 5 pm. In using your labels you will only be responsible for outbound handling fees. *While we do not accept outside account numbers you are welcome to use the rental computers in the Business Center to process and print your labels.* You will only be charged for computer use, printing and handling fees. If you do not have your own labels we ask you fill out the **ESA** in full including payment information and we will process your labels for you, please include an email address so we can email you the tracking numbers.

All shipping and handling fees must be paid in full before package(s) are shipped out. You cannot bill to a room after checkout. The UPS Store does not bill to out-side account numbers, we apologize for this inconvenience.

If you have any questions, please do not hesitate to email us at store6637@theupsstore.com or call directly 210-558-2476. We look forward to working with you during your stay with us!

CropLife America Affiliate Program

SHIPPING AUTHORIZATION FORM

<p>Total Number of Parcels: _____</p> <p>Each item will be weighed to ensure accurate billing.</p> <p>Handling Fees:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="4">Boxes/Cartons</td> </tr> <tr> <td style="width: 15%;">1-9 lbs.</td> <td style="width: 15%;">\$10.00</td> <td style="width: 30%;">Display/Pelican Case</td> <td style="width: 30%;">\$ 75.00</td> </tr> <tr> <td>10-19 lbs.</td> <td>\$15.00</td> <td>Golf Bag</td> <td>\$ 45.00</td> </tr> <tr> <td>20-29 lbs.</td> <td>\$20.00</td> <td>Crate/Pallet <249lbs</td> <td>\$250.00</td> </tr> <tr> <td>30-49 lbs.</td> <td>\$30.00</td> <td>Crate/Pallet >250lbs</td> <td>\$350.00</td> </tr> <tr> <td>50-74 lbs.</td> <td>\$40.00</td> <td>Pallet Build</td> <td>\$150.00</td> </tr> <tr> <td>75-100 lbs.</td> <td>\$75.00</td> <td>Pallet Unpack</td> <td>\$200.00</td> </tr> <tr> <td>100 + lbs.</td> <td>\$100.00</td> <td>Poster/Tube</td> <td>\$ 35.00</td> </tr> </table> <p><small>If the dimensions of your pallet/crate exceed that of our elevators and ramps, additional charges will apply. Please contact us for specifications.</small></p>	Boxes/Cartons				1-9 lbs.	\$10.00	Display/Pelican Case	\$ 75.00	10-19 lbs.	\$15.00	Golf Bag	\$ 45.00	20-29 lbs.	\$20.00	Crate/Pallet <249lbs	\$250.00	30-49 lbs.	\$30.00	Crate/Pallet >250lbs	\$350.00	50-74 lbs.	\$40.00	Pallet Build	\$150.00	75-100 lbs.	\$75.00	Pallet Unpack	\$200.00	100 + lbs.	\$100.00	Poster/Tube	\$ 35.00	<p>Booth Number/ Company Name:</p> <p>_____</p> <p>Contact Name:</p> <p>_____</p> <p>Phone Number:</p> <p>_____</p>
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Shipping:

If you have preprinted shipping labels with your account number filled out, handling fees will be charged based on the size and weight of your package(s)*. *Please note we do not use outside account numbers.*

SHIP TO:

ATTENTION: _____

ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: _____ DECLARED VALUE (UPS covers damage/loss up to \$100): _____

Email for Tracking Number: _____

Next Day Early AM _____ Next Day Air _____ Next Day Air Saver _____
 2nd Day Air _____ 3 Day Select _____ Ground _____

CropLife America Affiliate Program



Billing/Payment:

Guest Name/Room Number: _____ or _____
 Credit Card #:
 Expiration:
 Security Code:
 Billing Zip Code:
 Cardholder Name/Signature:
 Phone Number/Date:
 Email Receipt:

By my signature below, I am requesting and authorizing The UPS Store Business Center to leave the referenced packages at the location specified above. I release The UPS Store Business Center from all liability for any loss or damage that may result from leaving this shipment. I understand that I will be charged handling fees based on the weight of each package, which will be billed as specified above.

SIGNED & PRINT: _____

DATE: _____

PACKAGE DROP AUTHORIZATION

<p><i>I authorize The UPS Store Business Center to leave the following referenced packages (please list tracking numbers):</i></p> <ol style="list-style-type: none"> 1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____ 7. _____ 8. _____ 9. _____ 10. _____ 	<p>AT THE FOLLOWING LOCATION:</p> <p>EVENT BOOTH (Name and #): _____</p> <p>FRONT DESK/BELLMAN: _____</p> <p>OTHER (special notes, name of person picking up, if other than listed recipient, etc):</p> <p>_____</p> <p>_____</p> <p>_____</p>
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CropLife America Affiliate Program



OUT BOUND SHIPPING AND HANDLING

<p>Total Number of Parcels: _____</p> <p>Each item will be weighed to ensure accurate billing.</p> <p>Handling Fees:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Boxes/Cartons</td> <td></td> <td></td> </tr> <tr> <td style="width: 25%;">1-9 lbs.</td> <td style="width: 25%;">\$10.00</td> <td style="width: 25%;">Display/Pelican Case</td> <td style="width: 25%;">\$ 75.00</td> </tr> <tr> <td>10-19 lbs.</td> <td>\$15.00</td> <td>Golf Bag</td> <td>\$ 45.00</td> </tr> <tr> <td>20-29 lbs.</td> <td>\$20.00</td> <td>Crate/Pallet <249lbs</td> <td>\$250.00</td> </tr> <tr> <td>30-49 lbs.</td> <td>\$30.00</td> <td>Crate/Pallet >250lbs</td> <td>\$350.00</td> </tr> <tr> <td>50-74 lbs.</td> <td>\$40.00</td> <td>Pallet Build</td> <td>\$150.00</td> </tr> <tr> <td>75-100 lbs.</td> <td>\$75.00</td> <td>Pallet Unpack</td> <td>\$200.00</td> </tr> <tr> <td>100 + lbs.</td> <td>\$100.00</td> <td>Poster/Tube</td> <td>\$ 35.00</td> </tr> </table> <p><small><i>If the dimensions of your pallet/crate exceed that of our elevators and ramps, additional charges will apply. Please contact us for specifications.</i></small></p>	Boxes/Cartons				1-9 lbs.	\$10.00	Display/Pelican Case	\$ 75.00	10-19 lbs.	\$15.00	Golf Bag	\$ 45.00	20-29 lbs.	\$20.00	Crate/Pallet <249lbs	\$250.00	30-49 lbs.	\$30.00	Crate/Pallet >250lbs	\$350.00	50-74 lbs.	\$40.00	Pallet Build	\$150.00	75-100 lbs.	\$75.00	Pallet Unpack	\$200.00	100 + lbs.	\$100.00	Poster/Tube	\$ 35.00	<p>Booth Number/ Company Name:</p> <p>_____</p> <p>Contact Name:</p> <p>_____</p> <p>Phone Number:</p> <p>_____</p>
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- The UPS Store Business Center does not accept account num-bers from UPS, FedEx, or any other couriers.
- Handling fees cannot be charged to UPS, FedEx or other courier accounts. This fee is separate from shipping costs.
- All packages incur a handling fee based on weight and type of package. Items will not be released until all handling fees are paid in full. Any items not claimed within 30 days of conference close will be discarded.

BILLING/PAYMENT:

Guest Name/Room Number: _____ or _____

Credit Card #: _____

Expiration: _____

Security Code: _____

Billing Zip Code: _____

Cardholder Name/Signature: _____

Phone Number/Date: _____

Email Receipt

CropLife America Affiliate Program

FOOD AND BEVERAGE OFFERINGS

All prices are subject to 8.25% Sales Tax and 25% Service Charge

BREAKFAST TABLE

All breakfast tables feature:

Fresh squeezed orange & grapefruit juice

Fresh brewed regular and decaffeinated Lavazza coffee service, assortment of Torani flavored syrups, Mighty Leaf Teas
2%, skim, & almond milk

RISE & SHINE | 38

Seasonal fruits & berries

Seasonal inspired breads, muffins, and pastries

BREAKFAST JARS (SELECT TWO)

Muesli-overnight oats; banana, apple, walnuts, wildflower honey

Greek yogurt; maple & orange-pecan granola

Vanilla yogurt; berries, infused honey

FRESH START | 46

Includes rise & shine items

Personalize your experience by selecting one egg option, one protein option, and one side from below.

ELITE BEGINNINGS | 50

Includes rise & shine items

Personalize your experience by selecting one egg option, one protein option, one side, and one sweet station or breakfast toast station from below.

PROTEIN

APPLE SMOKED BACON

PORK SAUSAGE LINKS

CHICKEN APPLE SAUSAGE

TEXAS GRILLED BEEF SAUSAGE



SWEET STATION*



SEASONAL PANCAKES

pumpkin maple pancakes, cinnamon butter, maple syrup, cardamom whipped cream

FRENCH TOAST

brioche French toast; fruit compote, whipped butter, warm maple syrup

EGGS

SCRAMBLED EGG WHITES

roasted tomatoes, mushrooms, feta cheese

SCRAMBLED EGGS

pico de gallo, cheddar cheese

SMOKED TURKEY & GRUYERE QUICHE

CLASSIC EGGS BENEDICT (ADD \$12)

ham, poached egg, hollandaise



ON THE SIDE

HOME STYLE POTATOES

caramelized onions, peppers, rosemary

TEX-MEX ROASTED POTATOES

GOLDEN HASHBROWN POTATOES

chives

SOUTHERN STYLE GRITS

cheddar cheese



BREAKFAST TOAST STATION*

SMOKED SALMON

chive cream cheese, pickled onions, boiled egg

WHIPPED MASCARPONE

Texas wildflower honey, pecans, berries

AVOCADO MASH

pomegranate seeds, feta cheese

BANANA PEANUT BUTTER

bacon, chopped peanuts



All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
Buffets include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

CropLife America Affiliate Program

BREAKFAST ENHANCEMENTS *

BREAKFAST BOWL | 18

Creamy cheddar grits, poached egg, crisp pork belly, chipotle hollandaise

EGGS YOUR WAY | 20

Ham, bacon, roasted mushrooms, spinach, bell pepper, cheddar cheese, tomato, onion, charred tomato salsa, assorted hot sauces

KOLACHE STATION | 12

Housemade sweet and savory kolaches, sliced to order

BREAKFAST TOAST (CHOOSE 2) | 16

Smoked salmon; chive cream cheese, pickled onion, boiled egg
Whipped mascarpone; infused honey, berries
Avocado mash; pomegranate seeds, feta cheese

NEW YORK STYLE BAGELS | 62 PER DOZEN

Regular & low fat cream cheese;
housemade preserves, sweet butter
Smoked salmon, capers, and egg (Add \$12)



CropLife America Affiliate Program

PLATED BREAKFAST

Fresh squeezed orange & grapefruit juice
Seasonal inspired breads, muffins, and pastries served tableside
Fresh brewed regular and decaffeinated Lavazza coffee service,
assortment of Torani flavored syrups, Mighty Leaf Teas
2%, skim, & almond milk

CHOICE OF STARTER

HOUSE-MADE YOGURT PARFAIT
orange-pecan granola, berries

SEASONAL FRUIT SALAD
berries, pineapple, mint, honey

CHOICE OF ENTRÉE

ALL AMERICAN | 36
bacon, hash brown casserole, roasted tomato

PECAN PRALINE FRENCH TOAST | 38
candied pecans, maple syrup, pork sausage

HAM & GRUYERE QUICHE | 38
roasted tomato, home style potatoes

CHOICE OF PROTEIN

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

CANADIAN BACON



All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

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CropLife America Affiliate Program

BREAKS

All breaks feature

Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups

Mighty Leaf teas, 2%, skim and almond milk

SAVOR | 28

Cinnamon roasted pecans

Truffle & sea salt housemade popcorn

Warm pretzel bites; smoked gouda fondue

Espresso chocolate cookies

ON THE LIGHTER SIDE | 24

Fresh fruit skewers; mango yogurt dip

Ginger apple bran muffins

Assorted dried fruits & nuts

Quenche juice shooters



HYDRATION STATION

FULL DAY 32 | HALF DAY 18

Fresh-brewed regular & decaffeinated

Lavazza coffee service, assortment of Torani flavored syrups

Mighty Leaf teas

2 %, skim, & almond milk

Assorted Coke soft drinks

Smart Water & Topo Chico Mineral Water

SWEET & SPICE | 30

Beef, turkey, & venison jerky

Pumpkin spiced almonds

Cinnamon spiced churros; spicy ancho chocolate

TEA & DONUTS | 24

Assorted hand crafted donuts;

powdered, glazed, cinnamon sugar, donut holes

Chai tea, strawberry & chilled coffee boba

ENERGIZE | 28

Yogurt covered pretzels, roasted cashews

Seasonal housemade energy bars

Bottled energy drinks & Kombucha

BREAK ENHANCEMENTS

COFFEE & TEA | 108 PER GALLON

Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups, Mighty Leaf teas, 2%, skim, & almond milk

COKE PRODUCT SOFT DRINKS | 5 EACH

BOTTLED SMART WATER & TOPO CHICO MINERAL WATER | 5 EACH

ASSORTED DUBLIN SODAS | 6 EACH

ASSORTED RED BULL® ENERGY BEVERAGES | 7 EACH

HIGH BREW COLD BREW COFFEE | 8 EACH

Double Espresso | Dark Chocolate Mocha | Mexican Vanilla

TEXAS TEA FLAVORED ICED TEA | 5 EACH

ASSORTED INDIVIDUAL BAGS OF LESSER EVIL POPCORN | 5 EACH

SWEET AND SALTY VARIETY OF QUINN PRETZELS | 5 EACH

FLAVORED BEANITOS CORN CHIPS & THE GOOD CRISP COMPANY POTATO CHIPS | 5 EACH

SAHALE SNACK INDIVIDUAL MIXED BERRY AND NUT ASSORTMENT | 7 EACH

SKINNY DIPPED ALMONDS | 7 EACH

COUNTRY ARCHER JERKY | 8 EACH

chorizo beef | maple pork | turkey

PROTEIN AND ENERGY BARS | 7 EACH

KIND and Bearded Brothers

UnREAL ASSORTED CHOCOLATE CANDIES | 6 EACH

SABRA INDIVIDUAL HUMMUS & GUACAMOLE CUPS | 7 EACH

WALLABY & CHOBANI GREEK YOGURT CUPS | 6 EACH

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Breaks include 30 minutes of service.

*All stations require an attendant at \$150, per 50 guests

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CropLife America Affiliate Program

LUNCH TABLE

All lunch tables feature:

Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
2%, skim, & almond milk

PRIMERO | 62

CHICKEN & GREEN CHILE SOUP
slow braised chicken, cilantro, roasted green chiles,
fried corn tortillas

CANTINA CAESAR SALAD
heart of romaine, cotija, croutons,
roasted garlic chipotle dressing

JICAMA, WATERMELON & CUCUMBER SALAD
cilantro-lime dressing

WARM TORTILLA CHIPS
San Antonio style tomato salsa, charred tomatillo salsa

ELOTES
roasted corn, cilantro crema, chipotle mayo,
cotija, chicharron

ACHIOTE ROASTED CHICKEN
caramelized onions, peppers

GRILLED BEEF ASADA
cilantro chimichurri

TEX-MEX STYLE RICE

BRAISED PINTO BEANS

CINNAMON SUGAR CHURROS
whipped cream

MARGARITA CHEESECAKE TARTS

HILL COUNTRY | 62

SMOKED TOMATO BISQUE
garlic croutons

BABY FIELD GREENS
pickled egg, bacon, red onion, buttermilk dressing

BLACK EYED PEA SALAD
tomato, jalapeno, preserved garlic vinaigrette

SLOW COOKED BEEF POT ROAST
caramelized vegetables, red wine

BUTTERMILK FRIED CHICKEN

WHIPPED POTATOES
sour cream, chives

CORN ON THE COBB
brown butter

FLAKY BISCUITS
honey butter

WARM APPLE CRUMBLE
sweet cream

BANANA CREAM PIE JARS

HENRIETTA'S MARKET | 60

ROASTED CHICKEN SOUP
root vegetables, leeks, orzo

POTATO SALAD
tarragon-mustard vinaigrette

ROASTED VEGETABLE PASTA SALAD
feta & herb dressing

WRAPPED SANDWICHES | Choose Three

OVEN ROASTED TURKEY BLT
bibb lettuce, tomato, bacon, swiss, ciabatta bread

SLOW ROASTED BEEF
smoked gouda, arugula, horseradish cream, baguette

VEGGIE WRAP
hummus, grilled vegetables, greens, roasted pepper,
whole wheat tortilla

SMOKED CHICKEN SALAD CROISSANT
pecans, cranberries, celery, mayo

SELECTION OF BAGGED GOURMET POTATO CHIPS

DULCE DE LECHE BROWNIES

CARAMELIZED PECAN BLONDIES

PROTEIN BOWL* | 56 (limit 200 guests)

SEASONAL GREENS, QUINOA, JASMINE RICE

**GRILLED SKIRT STEAK, CHICKEN BREAST,
SESAME SEARED TUNA**

avocado | pickled cucumber | carrots
edamame | toasted almonds | tomatoes
crispy garlic | feta | sweet chili vinaigrette
ponzu sauce | wasabi shoya | sesame seed
sriracha | furikake

**ASSORTED ROLLS, GRILLED PITA BREAD CRISPS,
TOASTED BAGUETTE**

CHIA SEED PUDDING PARFAIT

DARK CHOCOLATE CHEESECAKE
coconut cream

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
Buffets include 90 minutes of service.
*All stations require an attendant at \$150 per 50 guests

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CropLife America Affiliate Program

LUNCH TABLE CONTINUED

All lunch tables feature:

Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups,
Mighty Leaf teas, 2%, skim, & almond milk

BUILD YOUR OWN LUNCH TABLE

INSPIRE | 60

select two starters, two entrées, and two desserts

NEVER ENDING DISCOVERY | 62

select two starters, three entrées, and two desserts

STARTER

CLASSIC CAESAR SALAD

garlic croutons, parmesan, anchovy dressing

SEASONAL GREENS

shaved root vegetables, crumbled feta,
preserved lemon vinaigrette

FRISÉE & SPINACH

fennel, pickled onions, Navel oranges,
herb vinaigrette

ROASTED SWEET POTATO & FARRO SALAD

cider dressing

POTATO & LEEK SOUP

crispy bacon, chives

SEASONAL ENTRÉES

CIDER BRINED PORK LOIN

roasted apples, mustard jus

SEARED SALMON

garlic, citrus marinade, pistachio chimichurri

BRAISED BEEF SHORT RIB

root vegetables, red wine sauce

SEARED BREAST OF CHICKEN

parsnip carrot hash, roasted chicken jus

SLOW ROASTED BEEF STRIPLOIN

wild mushroom ragout

VEGETABLE LASAGNA

mozzarella, basil, ricotta

SIDES

WHIPPED GARLIC POTATOES

ROASTED FINGERLING POTATOES

TRUFFLE MAC & CHEESE

ROASTED ROOT VEGETABLES

GREEN BEANS

cremini mushrooms, pine nuts

GRILLED BROCCOLINI

garlic, almonds

DESSERT

WARM APPLE-CRANBERRY COBBLER

walnut streusel & ginger cream

BRANDY CHERRY CHOCOLATE LAYER CAKE

CARROT CAKE CUPCAKES

BREAD PUDDING

vanilla sauce

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Buffets include 90 minutes of service.

*All stations require an attendant at \$150 per 50 guests

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CropLife America Affiliate Program

PLATED LUNCH

All plated lunches feature three courses, along with Artisan breads
 Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
 2%, skim, & almond milk

STARTER

FALL HARVEST GREENS

shaved carrots, candied walnuts, pickled fennel, goat cheese, champagne vinaigrette

SOUTHERN CAESAR

baby romaine, cornbread croutons, bacon, cheddar cheese, caesar dressing

ARTISAN BABY LETTUCE

pickled carrots, watermelon radishes, blue cheese, red wine vinaigrette

BURRATA SALAD

roasted heirloom tomatoes, basil oil, pesto crostini, micro greens

ROASTED TOMATO SOUP

cheddar cheese crostini

ENTRÉE

ROASTED BEEF STRIPLOIN | 58

gratin potato, roasted baby carrots, morel mushroom sauce

SEARED CHICKEN BREAST | 52

sweet potato puree, charred broccolini, port wine sauce

HERB ROASTED CHICKEN | 53

creamy mushroom farro, smoked bacon, roasted chicken jus

SLOW SMOKED ROASTED SHORT RIB | 56

Yukon whipped potatoes, roasted asparagus, red wine sauce

HERB CRUSTED SEARED SALMON | 56

brown butter fall squash risotto, port wine butter sauce

BEEF & QUINOA WELLINGTON | 52

wild mushrooms, roasted red pepper sauce

DESSERT

LIME MERINGUE TART

strawberry cheesecake, vanilla whipped ganache

CHOCOLATE HAZELNUT CAKE

cream puffs, raspberry gel

BLACKBERRY LEMON LAYER CAKE

whipped citrus ganache

FLOURLESS CHOCOLATE CAKE

milk chocolate ganache

CHOCOLATE PECAN TART

CropLife America Affiliate Program

RECEPTION EXPERIENCE

RECEPTION BY THE PIECE | 8

A minimum of 25 pieces per selection is required

SMOKED SALMON ROULADE

crispy potato cake, lemon creme fraiche

SEARED BEEF TENDERLOIN CROSTINI

herb cheese, arugula

PROSCIUTTO & MASCARPONE

fig jam, brioche toast

WATERMELON SKEWER

feta, tarragon balsamic

SEARED TUNA

wasabi aioli, wonton crisp

BACON WRAPPED CHICKEN & JALAPENO SKEWER

BBQ glaze

MARYLAND CRAB CAKE

preserved lemon aioli

WILD MUSHROOM & PANCETTA ARANCINI

roasted tomato jam

MINI BEEF EMPANADA

jalapeno mint chimichurri

SHRIMP CORNDOG

lemon chive aioli

BOCADO CHARCUTERIE & CHEESE | 23

soft & hard cheeses, marinated olive, seasonal jam, toasted pecans, dried fruit, artisan bread & lavosh

STREET TACOS* | 28

BUILT TO ORDER (CHOOSE 3)

Ancho braised brisket, chicken tinga, al pastor pork, charred poblano & mushroom

Mini corn & flour tortillas

Shredded cabbage, pickled onions, creamy lime avocado, cilantro, cotija cheese, pico de gallo, lime wedges, charred tomato salsa, tomatillo salsa

GARDEN SMALL PLATES* | 26

Heirloom tomato, burrata cheese, garden basil, aged balsamic

Roasted beets, goat cheese, kale, pistachio, citrus

Grilled country bread, cambazola, roasted pear, pickled onions, arugula, candied walnuts

TEXAS CHOPPED SLIDER STATION* | 30

Smoked beef brisket, pulled pork, smoked sausage

southern style vinegar slaw, pickles, pickled onions

Texas mop sauce, white garlic sauce, mustard BBQ

FAR EAST* | 34

KOREAN FRIED CHICKEN BAO

szechuan peppercorn mayo

VEGETABLE SPRING ROLL

sweet & sour glaze

PAN FRIED DUMPLINGS

teriyaki sauce

HILL COUNTRY SMOKEHOUSE* | 38

Smoked brisket, hot links, pulled pork

Bbq sauce, pickles, sliced onions, Texas toast

SMOKED BEEF TENDERLOIN* | 600

(SERVES 15)

LOADED WHIPPED POTATOES

chives, bacon, sour cream

WILD MUSHROOM RAGOUT

chimichurri sauce

ASSORTED ROLLS

DESSERT EXPERIENCE

CINNAMON DONUT HOLES* | 18

mint ice cream, candied pecans, caramel, spiced honey

ROASTED APPLE SOUFFLE PANCAKE* | 20

toasted almond ice cream

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge. Reception include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

Dinner Receptions require a minimum of four (4) station selections to be selected from the displays, action stations and carving stations.

CropLife America Affiliate Program

DINNER TABLE

All dinner tables feature:

Fresh-brewed regular & decaffeinated lavazza coffee service

Mighty Leaf teas, 2%, skim, & almond milk

TASTE OF THE PRIMERO | 125

WINTER GREENS

roasted tomatoes, pickled red onions, queso fresco, achiote yogurt dressing

ROASTED SWEET CORN SALAD

black beans, cotija, cilantro vinaigrette

BAJA SEAFOOD COCKTAIL

spicy tomato sauce

SMOKED CHICKEN ENCHILADAS

salsa verde, jack cheese

PORK TAMALES

ancho chili sour cream

STEAK ARRACHEROA

roasted chayote squash

SHINER BOCK BORRACHO BEANS

TEXMATE CILANTRO LIME RICE

CORN & FLOUR TORTILLAS

TEQUILA LIME TARTS

BUNUELOS

raspberry salsa

CHOCOLATE CINNAMON POT DE CREME

coconut whipped cream

TASTE OF SWEETFIRE | 135

BABY ICEBERG CUPS

smoked bacon, maytag blue cheese, pickled onions, herb dressing

WINTER GREENS

cajun spiced pecans, cherry tomatoes, carrots, apple cider dressing

MARINATED PURPLE CABBAGE

roasted chiles, lime, cilantro vinaigrette

HICKORY SMOKED BEEF BRISKET

salsa verde, jack cheese

ROASTED TURKEY BREAST

rojo chimmichurri

BOURBON BRINED PORK LOIN

jalapeno & carrot escabeche

SEARED GULF FISH

preserved lemon butter

SEASALT & CHILI FRIED FINGERLING POTATOES

BOURBON MOLASSES BAKED BEANS

smoked bacon

ROASTED ROOT VEGETABLES

HOUSEMADE CORNBREAD & BISCUITS

BAKED APPLE & CRANBERRY BUCKLE

BOURBON PECAN TARTS

BANANA PUDDING JARS



All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Buffets include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

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CropLife America Affiliate Program

DINNER TABLE CONTINUED

BUILD YOUR OWN DINNER TABLE

HILL COUNTRY OASIS | 135

select one starter, two salads, two entrée stations, and two desserts

SOPHISTICATED SOIRÉE | 150

select two starters, two salads, three entrée and stations, and two desserts

STARTER SELECTION CURED MEAT & SAUSAGE BOARD

marinated olives, shiner bock mustard,
sliced baguette

FARMERS MARKET CHEESE

candied pecans, dried fruit, honey, bread crisp

LEMON GARLIC HUMMUS & SUNDRIED TOMATO TOPENADE

assorted vegetables, olives, crisp pita

SALAD SELECTION APPLE & BUTTERNUT SQUASH BISQUE

SEASONAL GREENS

candied pecans, dried cherries,
white balsamic vinaigrette

ROASTED BEETS

shaved fennel, walnuts, pomegranate seeds, feta,
champagne dressing

BABY ICEBERG CUPS

smoked bacon, maytag blue cheese,
pickled onions, herb dressing

CAESAR SALAD

cornbread croutons, cheddar cheese, bacon,
roasted garlic vinaigrette

SIDES

WHIPPED GARLIC POTATOES

SEA SALT & CHILI FRIED FINGERLING POTATOES

WILD RICE

caramelized root vegetables & herbs

OVEN ROASTED ASPARAGUS

preserved lemon butter

ROASTED ROOT VEGETABLES

BROCCOLINI

garlic butter

ENTRÉE & ACCOMPANIMENT

VERLASSO SALMON

preserved lemon thyme beurre blanc

BLACKENED REDFISH

creole tomato sauce

BRAISED SHORT RIB

roasted root vegetables, rosemary jus

APPLE ROASTED PORK LOIN

roasted texas sweet onion sauce

ROASTED CHICKEN BREAST

goat cheese-corn sauce

ROASTED STRIPLOIN

wild mushroom ragout, fried onions

DESSERT SELECTION

RASPBERRY PISTACHIO TART

vanilla whipped cream

CHOCOLATE FLOURLESS CAKE

raspberry cream

NO BAKE BLUEBERRY CHEESECAKE

vanilla whipped cream

COFFEE SPICE CAKE

tramisu cream



MILK CHOCOLATE ALMOND CAKE

DESSERT EXPERIENCE | (ADD \$10) COOKIES & CREAM*

chocolate chip, oatmeal, and chocolate cookies,
choice of strawberry or vanilla ice cream,
colored sprinkles, chopped nuts, caramel drizzle

RASPBERRY BEIGNETS

mini chocolate chip ice cream

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Buffets include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

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CropLife America Affiliate Program

PLATED DINNER

All plated dinners feature three courses, along with Artisan breads
 Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
 2%, skim, & almond milk

STARTER

BABY GREENS

prosciutto, pickled figs, toasted walnuts, shaved parmesan, red wine vinaigrette

FRISÉE, ARUGULA & WATERCRESS

winter citrus, watermelon radish, mint-chervil vinaigrette

WINTER GREENS

shaved fennel, candied pecans, pomegranate & apple cider vinaigrette

POTATO LEEK SOUP

yukon gold potatoes, bacon lardons, whipped creme fraiche

ENTRÉE

BRAISED SHORT RIB | 112

whipped Yukon gold potatoes, brussels sprouts, baby carrots, red wine jus

ROASTED BREAST OF CHICKEN | 96

truffle mac & cheese, roasted chicken jus

HERB CRUSTED SEA BASS | 118

celery root potato puree, baby vegetables, lemon thyme butter

SEARED BEEF TENDERLOIN | 120

potato gratin, broccolini, roasted mushrooms, veal truffle sauce

OVEN ROASTED VERLASSO SALMON | 100

lemon-basil risotto, roasted tomatoes, Meyer lemon vinaigrette

ROASTED FILET OF BEEF & GARLIC BUTTERED SHRIMP | 125

Yukon gold whipped potatoes, roasted root vegetables, red wine sauce

BRAISED SHORT RIB & GRILLED ROSEMARY CHICKEN | 118

truffle potato puree, baby carrots, smoked tomato demi

CAULIFLOWER STEAK | 96

lentil bolognese, eggplant puree

DESSERT

CARAMEL CHOCOLATE TART

toasted marshmallow cream

CHOCOLATE ROULADE

white chocolate ganache, candied orange zest, whipped cream

CARROT STACK CAKE

roasted pineapple, vanilla cream

CHOCOLATE CHEESECAKE

hazelnut crunch, white chocolate cremeaux

PISTACHIO RASPBERRY CAKE

raspberry whipped cream



CropLife America Affiliate Program

BEVERAGES

*A bartender fee of \$150 (up to four hours) will apply for all bars.

PREMIUM HOSTED BAR

premium cocktail | 13
 imported beer | 9
 domestic beer | 8
 wine by the glass | 10
 Coke product soft drinks | 5
 Topo Chico Mineral water | 5
 cordial | 13

LUXURY HOSTED BAR

luxury cocktail | 14
 imported beer | 9
 domestic beer | 8
 wine by the glass | 12
 Coke product soft drinks | 5
 Topo Chico Mineral water | 5
 cordial | 14

PREMIUM BAR FEATURES THE FOLLOWING BRANDS:

Smiñoff Vodka
 New Amsterdam Gin
 Cruzan Rum
 El Jimador Tequila
 Bottled & Blend Bourbon
 George Dickel Rye
 Martel VSSD
 Bols
 William Hill Chardonnay & Cabernet
 Bud Light
 Samuel Adams Boston Lager
 Sierra Nevada Pale Ale
 Stone IPA
 Corona Extra
 Stella Artois

LUXURY BAR FEATURES THE FOLLOWING BRANDS:

Tito's
 Waterloo No. 9
 Bacardi Rum
 Cazadores Tequila Blanco
 Wild Turkey 101 B/R
 Del Maguey 'Vida' Mezcal
 Chivas Regal
 Courvoisier VS
 Bols
 Cannonball Chardonnay & Cabernet
 Bud Light
 Samuel Adams Boston Lager
 Sierra Nevada Pale Ale
 Stone IPA
 Corona Extra
 Stella Artois



PREMIUM CASH BAR

premium cocktail | 13
 imported beer | 9
 domestic beer | 8
 wine by the glass | 10
 Coke product soft drinks | 5
 Topo Chico Mineral water | 5
 cordial | 13

LUXURY CASH BAR

luxury cocktail | 14
 imported beer | 9
 domestic beer | 8
 wine by the glass | 12
 Coke product soft drinks | 5
 Topo Chico Mineral water | 5
 cordial | 15

CropLife America Affiliate Program

RESORT DINING: For sample menus and hours of operation, [click here](#).

Signature Restaurant

If you find yourself dreaming of the Texas Hill Country, savory comforts, spice, and the sultry depth of a fine burgundy, Signature Restaurant is the answer. Signature has become San Antonio's most exquisite and elevated dining experience. The menu is straightforward and beguiling, featuring contemporary interpretations of classic dishes – fresher, brighter versions of traditional cuisine enlivened with unconventional Texas spirit.

SweetFire Kitchen

SweetFire Kitchen features an open-air exhibition style kitchen that showcases new twists on regional, home-style Texas cuisine. The casual dining venue presents spectacular views of the Texas Hill Country and al fresco dining overlooking Plaza San Saba. Enjoy unique craft cocktails, an extensive wine list and draught beers. SweetFire Kitchen serves breakfast, lunch and dinner. In addition, if you want a private dining event, SweetFire features private dining rooms, suited for up to 50 people and includes large HD TVs, perfect for presentations.



CropLife America Affiliate Program



Primero Cantina

Unwind with amazing Tex-Mex cuisine and hand-crafted cocktails at Primero Cantina. Primero offers a seamless indoor/outdoor setting to enjoy the views of the Texas Hill Country, or enjoy the Mexican influenced ambiance inside, boasting plenty of TVs to catch the best of sports, live television, and more.

Grille 254

Expect a delicious made-from-scratch menu, a full bar, craft cocktails, & 24 beers on tap to cool off after a round of golf. The perfect place on property to watch "the game," Grille 254 offers one of the best sports-viewing experiences in the Hill Country. Sports lovers and foodies – welcome!"

CropLife America Affiliate Program

Bocado

Adjacent to Sire Bar, Bocado is home to our charcuterie boards, made with the finest smoked meats and gourmet cheeses. Compliment your charcuterie with a delectable assortment of chocolate truffles and sweet treats.



Sire Bar

Located directly off the lobby, Sire offers hand-crafted cocktails in a space that pays homage to the famous King Ranch. The full-service bar features a wide range of cocktails, especially specializing in dark liquors.

Henrietta's Market

A 24 hour/365 operation, Henrietta's Market offers a variety of necessities and grab-and-go-options. Including a full-service coffee bar, home-made ice cream, wine bottles, and small gifts and trinkets, Henrietta's is your one-stop-shop for your quick needs.

Vista Grille

Enjoy outdoor dining in San Antonio with delicious fare and drinks at the Resort Pool grille.

CropLife America Affiliate Program

Quenche Juicery

Located at Loma de Vida Spa & Wellness, Quenche offers wholistic juices, nutrition-dense smoothies, and other fresh, healthy options. Quenche complements the personal quest for recharging and renewing, and overall wellness.

Topaz

Enjoy sophisticated drinks and poolside cuisine from the adult pool bar and restaurant.



Vista Grille

Enjoy outdoor dining in San Antonio with delicious fare and drinks at the Resort Pool grille.