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 Cantera 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 Cantera 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.
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).

<table>
<thead>
<tr>
<th>Equipment Description</th>
<th>Qty</th>
<th>Day Rate</th>
<th>Days</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Speaker: 10” w/Stand</td>
<td>0</td>
<td>75.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Speaker: 10” w/Subwoofer Set</td>
<td>0</td>
<td>100.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Microphone: Wired Handheld</td>
<td>0</td>
<td>50.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Microphone: Wireless</td>
<td>0</td>
<td>125.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Microphone: Handheld, Lapel, Headset</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Microphone: Handheld, Lapel, Headset</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23” LCD Monitor (VGA/HDMI)</td>
<td>0</td>
<td>150.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>32” LCD Monitor (VGA/HDMI)</td>
<td>0</td>
<td>350.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>42” Display Monitor w/ floor stand (VGA/HDMI)</td>
<td>0</td>
<td>500.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>70” Display Monitor w/ floor stand (VGA/HDMI)</td>
<td>0</td>
<td>650.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>LCD Projector (4000 Lumens)</td>
<td>0</td>
<td>500.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Tripod Screen w/skirt</td>
<td>0</td>
<td>50.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Projection Cart w/skirt</td>
<td>0</td>
<td>25.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>25’ Electrical Power Cord</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laptop Computer</td>
<td>0</td>
<td>200.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Printer (Black &amp; White)</td>
<td>0</td>
<td>175.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>DVD Player</td>
<td>0</td>
<td>75.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Blu Ray Disk Player</td>
<td>0</td>
<td>100.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>120 v 15 Amp with Power Strip</td>
<td>0</td>
<td>76.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Extra Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Flip Chart w/Markers &amp; Easel</td>
<td>0</td>
<td>50.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Wireless Presentation Remote</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Extension 25’</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Printer (Black &amp; White)</td>
<td>0</td>
<td>175.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>120 v 15 Amp with Power Strip</td>
<td>0</td>
<td>76.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Extra Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Flip Chart w/Markers &amp; Easel</td>
<td>0</td>
<td>50.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Wireless Presentation Remote</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Extension 25’</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laptop Computer</td>
<td>0</td>
<td>200.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Printer (Black &amp; White)</td>
<td>0</td>
<td>175.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>DVD Player</td>
<td>0</td>
<td>75.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Blu Ray Disk Player</td>
<td>0</td>
<td>100.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>120 v 15 Amp with Power Strip</td>
<td>0</td>
<td>76.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Extra Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Flip Chart w/Markers &amp; Easel</td>
<td>0</td>
<td>50.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Wireless Presentation Remote</td>
<td>0</td>
<td>45.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Extension 25’</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>AC Power Strip</td>
<td>0</td>
<td>15.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laptop Computer</td>
<td>0</td>
<td>200.00</td>
<td>1</td>
<td>0.00</td>
</tr>
<tr>
<td>Laser Printer (Black &amp; White)</td>
<td>0</td>
<td>175.00</td>
<td>1</td>
<td>0.00</td>
</tr>
</tbody>
</table>

**PAYMENT INFORMATION**

- **Payment Type:** Credit Card
- **Card Type:** Visa, MasterCard, AMEX
- **Card Number:** (as appears on card)
- **Card Address:** (billing address for card)
- **3-digit #:** (as appears on card)
- **Card Exp Date:** (billing address for card)

**TOTALS**

- **Equipment Total:** 0.00
- **Service Charge (Delivery/Setup/Pickup):** 25%
- **Sub Total:** 0.00
- **(On-Site Orders) Late Order Premium:** 0 20%
- **Tax:** 8.25% 0.00
- **Total:** 0.00

Please contact your INSPIRE representative for:

- **Comprehensive Exhibit Booth AV Design**
- **Larger Audio or Video Systems**
- **Lighting Equipment & Systems**
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!
Shipping Authorization Form

**Total Number of Parcels:** ____________
Each item will be weighed to ensure accurate billing.

**Handling Fees:**

<table>
<thead>
<tr>
<th>Boxes/Cartons</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1-9 lbs. $10.00</td>
<td>Display/Pelican Case $75.00</td>
</tr>
<tr>
<td>10-19 lbs. $15.00</td>
<td>Golf Bag $45.00</td>
</tr>
<tr>
<td>20-29 lbs. $20.00</td>
<td>Crate/Pallet &lt;249lbs $250.00</td>
</tr>
<tr>
<td>30-49 lbs. $30.00</td>
<td>Crate/Pallet &gt;250lbs $350.00</td>
</tr>
<tr>
<td>50-74 lbs. $40.00</td>
<td>Pallet Build $150.00</td>
</tr>
<tr>
<td>75-100 lbs. $75.00</td>
<td>Pallet Unpack $200.00</td>
</tr>
<tr>
<td>100+ lbs. $100.00</td>
<td>Poster/Tube $35.00</td>
</tr>
</tbody>
</table>

*If the dimensions of your pallet/crate exceed that of our elevators and ramps, additional charges will apply. Please contact us for specifications.*

**Booth Number/Company Name:**

______________________________

**Contact Name:**

______________________________

**Phone Number:**

______________________________

**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

I authorize The UPS Store Business Center to leave the following referenced packages (please list tracking numbers):
1. ____________________________________________  
2. ____________________________________________  
3. ____________________________________________  
4. ____________________________________________  
5. ____________________________________________  
6. ____________________________________________  
7. ____________________________________________  
8. ____________________________________________  
9. ____________________________________________  
10. ____________________________________________

AT THE FOLLOWING LOCATION:
EVENT BOOTH (Name and #):  
__________________________________________  
FRONT DESK/BELLMAN: ______  
OTHER (special notes, name of person picking up, if other than listed recipient, etc):
__________________________________________  
__________________________________________  
__________________________________________  
__________________________________________  
__________________________________________  
__________________________________________
CropLife America Affiliate Program

OUT BOUND SHIPPING AND HANDLING

<table>
<thead>
<tr>
<th>Total Number of Parcels:</th>
<th>Handling Fees:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each item will be weighed to ensure accurate billing.</td>
<td>Boxes/Cartons</td>
</tr>
<tr>
<td></td>
<td>Display/Pelican Case $ 75.00</td>
</tr>
<tr>
<td></td>
<td>Golf Bag $ 45.00</td>
</tr>
<tr>
<td></td>
<td>Crate/Pallet &lt;249 lbs $ 250.00</td>
</tr>
<tr>
<td></td>
<td>Crate/Pallet &gt;250 lbs $ 350.00</td>
</tr>
<tr>
<td></td>
<td>Pallet Build $ 150.00</td>
</tr>
<tr>
<td></td>
<td>Pallet Unpack $ 200.00</td>
</tr>
<tr>
<td></td>
<td>Poster/Tube $ 35.00</td>
</tr>
<tr>
<td></td>
<td>If the dimensions of your pallet/crate exceed that of our elevators and ramps, additional charges will apply. Please contact us for specifications.</td>
</tr>
</tbody>
</table>

• The UPS Store Business Center does not accept account numbers 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, iriised 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

EGGS
SCRAMMBLED EGG WHITES
roasted tomatoes, mushrooms, feta cheese
SCRAMMBLED 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
TEK-MEX ROASTED POTATOES
GOLDEN HASHEROWN POTATOES
chives
SOUTHERN STYLE Grits
cheddar cheese

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

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.

*All stations require an attendant if $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 ENTREE
ALL AMERICAN | 36
bacon, hash brown casserole, roasted tomato
PECAN PRALINE FRENCH TOAST | 38
candied pecans, maple syrup, pork sausage
HAM & GRUYERE QUICHE | 39
roasted tomato, home style potatoes

CHOICE OF PROTEIN
APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
CANADIAN BACON

All food & beverage prices are subject to 8.21% sales tax and 25% taxable service charge.
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

SAVE | 28
Cinnamon roasted pecans
Truffle & sea salt housemade popcorn
Warm pretzel bites; smoked gouda fondue
Espresso chocolate cookies

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 bobas

ON THE LIGHTER SIDE | 24
Fresh fruit skewers; mango yogurt dip
Ginger apple bran muffins
Assorted dried fruits & nuts
Gueeche juice shooters

HYDRATION STATION
FULL DAY 22 | 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

ENERGIZE | 28
Yogurt covered pretzels, roasted cashews
Seasonal housemade energy bars
Bottled energy drinks & Kobucha

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 SMARTWATER & TOPO CHICO MINERAL WATER | 5 EACH
ASSORTED DUBLIN SODAS | 6 EACH
ASSORTED RED BULL® ENERGY BEVERAGES | 7 EACH
HIGHLREW 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 8.75% sales tax and 35% taxable service charge.
Breaks include 30 minutes of service.
* All stations require an attendant at $150 per 50 guests
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-tarragon 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 |
| elmame | roasted almonds | tomatoes |
| crispy garlic | sweet chili vinaigrette | wasabi shoyu | 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 23% taxable service charge. Buffets include 90 minutes of service.

*All stations require an attendant at $50 per 50 guests
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 leets, preserved lemon vinaigrette

FRISEE & SPINACH
fennel, pickled onions, Navel oranges, herb vinaigrette

ROASTED SWEET POTATO & FARRO SALAD
cider dressing

 POTATO & LEEK SOUP
crispy bacon, chives

SEASONAL ENTÉRÉES

CIDER BRINED PORK LOIN
roasted apples, mustard jus

SEARED SALMON
garlic, citrus marmalade, pistachio chermoula

BRAISED BEEF SHORT RIB
root vegetables, red wine sauce

SEARED BREAST OF CHICKEN
parsnip carrot mash, 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
crèmini 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.
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 broccoli, 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

BEET & 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, angula

PROSCIUTTO & MASCARPONE
fig jam, braciole toast

WATERMELON SKWER
feta, tarragon balsamic

SEARED TUNA
wasabi aioli, wonton crisp

BACON WRAPPED CHICKEN & JALAPENO SKWER
BBQ glaze

MARYLAND CRAB CAKE
preserved lemon aioli

WILD MUSHROOM & PANCETTA ARANCINI
roasted tomato jam

MINI BEEF EMPANADA
jalapeno mint chimichurri

SHRIMP CORNBODY
lemon chive aioli

BOCADO CHARCUTERIE & CHEESE | 23
soft & hard cheeses, marinated olive, seasonal jam, toasted pecans,
dried chut, artisan bread & lavosh

STREET TACOS* | 28
BUILT TO ORDER (CHOOSE 3)
Ancho braised brisket, chicken tinga, or pastor pork,
charred poblano & mushroom
Mini corn & flour tortillas
Shredded cabbage, pickled onions, creamy lime avocado,
cheddar, cotija cheese, pico de gallo, lime wedges,
chimichurri sauce, 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, angula,
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 8.75% sales tax and 25% service charge. Reception includes 90 minutes of service.
All stations require an attendant at $110, per 50 guests
Cinnabar 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%, skin, & almond milk

**TASTE OF THE PRIMERO | 125**

**WINTER GREENS**
- roasted tomatoes, pickled red onions, queso fresco, achote 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 TAMALE**
- ancho chili sour cream

**STEAK ARRACHEORA**
- roasted chayote squash

**SHINER BOCK BORRACHO BEANS**
- Texmati cilantro lime rice

**CORN & FLOUR TORTILLAS**
- tequila lime tarts

**RUNJULOS**
- 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**
- corn spiced pancaccini, 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 chimichurri

**BOUcHON BRINED PORK LOIN**
- jalapeno & carrot escabeche

**SEARED GULF FISH**
- preserved lemon butter

**SEASALT & CHILI FRIED FINGERLING POTATOES**

**BOUcHON MOLASSES BAKED BEANS**
- smoked bacon

**ROASTED ROOT VEGETABLES**

**HOUSEMADE CORNBREAD & BISCUITS**

**BAKED APPLE & CRANBERRY BUCKLE**

**BOUcHON PECAN TARTS**

**BANANA PUDDING JARS**

---

All food & beverage prices are subject to 8.25% sales tax and 21% taxable service charge.

Buffet includes 90 minutes of service.

*All stations require an attendant at $100, per 50 guests*
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 SOIREE | 150
select two starters, two salads, three entrée and stations, and two desserts

STARTER SELECTION
CURED MEAT & SAUSAGE BOARD
marinated olives, shiner back mustard, sliced baguette

FARMERS MARKET CHEESE
candied pecans, dried fruit, honey, bread crisp

LEMON GARLIC HUMMUS & SUNDRYED 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

ENTREE & 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
goose cheese-corn sauce

ROASTED STRIPLOIN
wild mushroom ragout, fried onions

DESSERT SELECTION
RASPBERRY PISTACHIO TART
vanilla whipped cream

CHOCOLATE FIOUERISS CAKE
raspberry cream

NO BAKE BLUEBERRY CHEESECAKE
vanilla whipped cream

COFFEE SPICE CAKE
tiramisu 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 & beverages prices are subject to 8.25% sales tax and 35% taxable service charge
Eight include 90 minutes of service.
* All stations require an attendant at $150 per 50 guests
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, pomegranates & apple cider vinaigrette
POTATO LEEK SOUP
yukon gold potatoes, bacon lardons, whipped creme fraîche

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, broccoli, 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
tarragon 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 cremeux
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:
  - Smirnoff Vodka
  - New Amsterdam Gin
  - Cruzan Rum
  - El Jimador Tequila
  - Bottled & Blend Bourbon
  - George Dickel Rye
  - Martell VSVP
  - 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
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.