Banquet Information

Banquet Facilities: Garden Patio offers a tranquil garden ambiance next to the koi pond, covered by huge fruitless Mulberry trees. The house is painted in calm colors with a "Shabby Chic" atmosphere. Sparkling Chandeliers, lots of windows and doors make dining in the house very special. A semi-private room for up to 16 people is available indoors. Lunch daily 11:00am – 3:00pm.

GENERAL INFORMATION

Banquet Policies

Peak Season: April-September Off Season: October – March

- *Banquet menu not available Friday or Saturday nights during the peak season.*

Peak Season: Dinner 30 Maximum Banquet Occupancy (Patio) Sunday- Thursday

Dinner banquets will be a 5:00 seating with dinner service at 5:30.

Lunch 50 Maximum Banquet Occupancy (Patio)

Lunch Banquets will be either an 11:00 or 2:00 seating with lunch service at 11:30 or 2:30

Off Season: Dinner 50 Maximum Banquet Occupancy (Patio) Sunday – Thursday

(Holidays excluded)

Dinner banquets will be a 5:00 seating with dinner service at 5:30.

Lunch 50 Maximum Banquet Occupancy (Patio)

Lunch Banquets will be either an 11:00 or 2:00 seating with lunch service at 11:30 or 2:30

Banquet Menu required for parties of 15 or more.

Lunch Packages

Add a salad to any lunch entrée…$2.95 per person

Package A for Parties of 15 to 30 People

$18.00 per person plus tax and Gratuity

Includes non-alcoholic beverage, and either cheesecake or chef's choice of dessert

Choice of Up to Three of the following:

Texas Fried Chicken, Cajun Chicken Salad, Arbor Cobb,

Salmon Greek Salad, Maxine's Tuna Salad

Oven Roasted Turkey Sandwich on Whole Grain, served with fruit,

Maxine's Tuna Sandwich on Whole Grain, served with fruit,

San Antonio Grilled Chicken Sandwich, served with fruit

½ sandwich and soup…choose from Turkey or Tuna served with a cup of soup and fruit

Fresh Pasta, (penne pasta with basil, tomatoes, olive oil & garlic,

topped with parmesan cheese)

Granny's Fried Chicken served with Mashed potatoes and gravy

Chicken and Sausage Gumbo

Bacon and Hazelnut Crusted Halibut, served with country rice…**add $5.00 per person**

Daily Fresh Catch served with country rice

(prepared with sautéed artichoke hearts& mushrooms)…**add $5.00 per person**

Small BBQ Chicken Quesadilla with salad

Add a salad to any lunch entrée…$2.95 per person

Package B for Parties of 31 to 40 People

$18.00 per person plus tax and Gratuity

Includes non-alcoholic beverage, and either cheesecake or chef's choice of dessert

Choice of Up to Two of the following:

Texas Fried Chicken, Cajun Chicken Salad, Arbor Cobb,

Salmon Greek Salad, Maxine's Tuna Salad

Oven Roasted Turkey Sandwich on Whole Grain, served with fruit,

Maxine's Tuna Sandwich on Whole Grain, served with fruit,

San Antonio Grilled Chicken Sandwich,

½ sandwich and soup…choose from Turkey or Tuna served with a cup of soup and fruit

Fresh Pasta, (penne pasta with basil, tomatoes, olive oil & garlic, topped with parmesan cheese)

Granny's Fried Chicken served with Mashed potatoes and gravy

Package C for Parties of 41 to 50 People

$18.00 per person plus tax and Gratuity

Includes non-alcoholic beverage, and either cheesecake or chef's choice of dessert

Choice of One of the following

Texas Fried Chicken, Cajun Chicken Salad, Arbor Cobb,

Salmon Greek Salad, Maxine's Tuna Salad

Oven Roasted Turkey Sandwich on Whole Grain, served with fruit,

Maxine's Tuna Sandwich on Whole Grain, served with fruit,

San Antonio Grilled Chicken Sandwich,

½ sandwich and soup…choose from Turkey or Tuna served with a cup of soup and fruit

Fresh Pasta, (penne pasta with basil, tomatoes, olive oil & garlic,

topped with parmesan cheese)

Granny's Fried Chicken served with Mashed potatoes

Dinner Packages

All dinner packages to include:

Iced Tea, Lemonade, Pepsi or Diet Pepsi, and Lemon Water

Hot Apple Fritters and Shenandoah Yeast Rolls

Arbor Fresh Garden Salad

New York Cheesecake or Chef's choice of dessert and Fresh Brewed Coffee

Package A for Parties up to 30 People

$30.00 per person plus tax and Gratuity

Choice of Up to Three of the following:

Package B for Parties of 31-40 People

$30.00 per person plus tax and Gratuity

Choice of Up to Two of the following:

Package C for Parties of 41-50 People

$30.00 per person plus tax and Gratuity

Choose One of the following:

Granny's Fried Chicken (Round Rock, Texas)

One boneless breast, deep fried to a golden brown

Dallas Chicken (Dallas, Texas)

One boneless breast, charbroiled & topped with a spectacular sauce of mushrooms,

bleu cheese, mustard & capers

Lemon Chicken (Mission Viejo, California)

One boneless breast sautéed in butter, seasoned with capers, fresh lemon slices & parsley

Half Rack of Baby Back Ribs (Santa Fe, New Mexico)

Slow roasted baby back ribs, basted in our own Chipotle barbecue sauce, Smokey & Spicy

Petite Filet served med rare-medium

6 oz. Filet mignon charbroiled and served with either demi-glaze or our spicy southwestern tequila cream sauce. Extra Charge ---$5.00 per person

Tri Tip Roast

Marinated, charbroiled and thinly sliced…served with au jus

Bacon and Hazelnut Crusted Alaskan Halibut

Alaskan halibut with a hazelnut and bacon crust. Served with a wonderful citrus beurre blanc sauce.

Daily Fresh Catch choose from Salmon or Halibut

Prepared with artichoke hearts & mushrooms that are sautéed in a tangy lemon butter sauce

Cajun Style Salmon or Halibut Grilled and seasoned with Cajun Seasonings

Galveston Pasta

Penne, shrimp, chicken, & Andouille sausage, in a jalapeno tequila cream sauce

Summer Pasta

Fresh Basil, tomatoes, olive oil & garlic, topped with parmesan cheese. Light and fresh!

Possible Summer Pasta additions: Chicken or Shrimp

To ensure the highest quality of service, pre-ordering is requested.

All entrées except Pastas to include sautéed vegetables and Chef's choice of starch.

Wines from our list available at wine list prices.

A $12.00 corkage fee will be charged for any 750ml. wine bottles.

A maximum of 4 750's are allowed.

A deposit of $200.00 for a dinner banquet or a deposit of $100.00 for a lunch banquet is required at booking or finalizing of your reservation.

Cancellations must be made within one week or more prior to your reservation time and date. Deposit will not be refunded if cancellation is made with less than one week remaining until date of event.

If party wishes to supply a cake as an alternative for the banquet, no additional cake cutting or plating fee will be assessed.

There will be a 20% gratuity added to your total bill.

A guaranteed attendance is required at least 72 hours prior to your function and cannot be reduced afterwards.

You will be asked to sign a confirmation sheet agreeing to these terms and those stated in your banquet contract.

Sunday Private Parties available during the day for 30 or more people. Dinner banquet menu applies. Hourly Fee of $200.00 per hour for private functions.

Dinner Banquets are given 2.5 hours tenancy and Lunch is 2 hour tenancy. There will be a room fee of $100.00 for each additional 1/2 hour. Any parties scheduled in our off times, will be charged a room fee of $200.00 per hour. Your deposit will be the cancellation fee if less than one week notice is given.