



— HOTEL —  
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### Swiggle Key Private Dining Room



Reserve our secluded Swiggle Key venue to celebrate the most special of occasions with family, friends, and colleagues. Collaborate with our in-house catering team to plan and finalize every detail in advance.

With seating for a minimum of 10 guests and up to 28, the warm, welcoming space can be reserved for breakfast, lunch, dinner, and weekend brunch, with seasonal menu selections and beverage service options customized to your event.

Catering 210 448 8335

210 448 8300 [THEHOTELMMA.COM](http://THEHOTELMMA.COM) SAN ANTONIO TEXAS



## RESERVED BREAKFAST & BRUNCH OPTIONS

Greet the morning with our Classic and Chef's Breakfast menus, served weekdays from 7AM to 11AM, or the Weekend Market Breakfast, served Saturdays and Sundays from 7AM to 3PM. Please note, these sample menus are subject to change and specific selections for your event will be finalized two weeks prior to the event date. All dishes are served family style with a selection of fresh-squeezed orange juice, Merit Coffee, and CatSpring Yaupon tea. Brunch cocktails and our full bar menu are also available.



<b>CLASSIC BREAKFAST</b> MON - FRI 7AM TO 11AM \$45 PER GUEST	<b>CHEF'S BREAKFAST</b> MON - FRI 7AM TO 11AM \$55 PER GUEST	<b>WEEKEND MARKET BREAKFAST</b> SAT - SUN 7AM TO 3PM \$65 PER GUEST
<b>FRESH START</b> <ul style="list-style-type: none"> <li>- Pumpkin Seed Granola and Dulce de Leche and Greek Yogurt</li> <li>- Fresh Berries with Mint</li> </ul> <b>LOCAL FARE</b> <ul style="list-style-type: none"> <li>- Poached Egg and Smashed Avocado on Grain Toast with Spicy Pepita Crunch</li> <li>- Cage-Free Local Scrambled Eggs</li> <li>- Smoked Bacon</li> </ul> <b>SWEETS</b> <ul style="list-style-type: none"> <li>- Buttermilk Pancakes with Bananas Foster, Candied Pecans and Toffee Sauce</li> </ul>	<b>FRESH START</b> <ul style="list-style-type: none"> <li>- Pumpkin Seed Granola and Dulce de Leche and Greek Yogurt</li> <li>- Charred Grapefruit with Honey, Poached Figs and Ricotta</li> <li>- Fresh Berries with Mint</li> </ul> <b>LOCAL FARE</b> <ul style="list-style-type: none"> <li>- Poached Egg and Smashed Avocado on Grain Toast with Spicy Pepita Crunch</li> <li>- Crispy Yukon Gold Potatoes with Egg, Chorizo, Roasted Peppers, Onions and Amarillo Aioli</li> <li>- Chicken and Apple Sausage Links</li> <li>- Smoked Bacon</li> </ul> <b>SWEETS</b> <ul style="list-style-type: none"> <li>- Cinnamon Waffle with Blueberry, Saffron Honey and Orange Whipped Cream</li> <li>- Baked Danish with Fresh Berries and Cream Cheese</li> </ul>	<b>FRESH START</b> <ul style="list-style-type: none"> <li>- Pumpkin Seed Granola and Dulce de Leche and Greek Yogurt</li> <li>- Charred Grapefruit with Honey, Poached Figs and Ricotta</li> <li>- Fresh Berries with Mint</li> </ul> <b>LOCAL FARE</b> <ul style="list-style-type: none"> <li>- Poached Egg and Smashed Avocado on Grain Toast with Spicy Pepita Crunch</li> <li>- Crispy Yukon Gold Potatoes with Egg, Chorizo, Roasted Peppers, Onions and Amarillo Aioli</li> <li>- Chicken and Apple Sausage Links</li> <li>- Smoked Bacon</li> </ul> <b>SWEETS</b> <ul style="list-style-type: none"> <li>- Cinnamon Waffle with Blueberry, Saffron Honey and Orange Whipped Cream</li> <li>- Baked Danish with Fresh Berries and Cream Cheese</li> </ul>



## RESERVED LUNCH OPTIONS

Enjoy our Classic or Chef's Lunch during the week from 11AM to 3PM, or our Weekend Market Lunch on Saturdays and Sundays from 7AM to 3PM. To uphold our seasonally driven philosophy, these menus are samples and subject to change. Custom selections for your event will be finalized two weeks in advance. Refreshments include house-made lemonade and iced tea, Merit Coffee, and CatSpring Yaupon tea. All cocktails, beer, wine, and spirits are also available through the bar.

<b>CLASSIC LUNCH</b> MON - FRI 11AM TO 3PM \$45 PER GUEST	<b>CHEF'S LUNCH</b> MON - FRI 11AM TO 3PM \$55 PER GUEST	<b>WEEKEND MARKET LUNCH</b> SAT - SUN 7AM TO 3PM \$65 PER GUEST
<b>STARTER</b> <ul style="list-style-type: none"> <li>- Roasted Chicken and Vegetable Noodle Soup</li> </ul> <b>GREENS</b> <ul style="list-style-type: none"> <li>- Gem Lettuce Salad with Butter Brioche Croutons, Pickles and Lemon Poppy Seed Dressing</li> <li>- Crispy Cauliflower and Sprouts with Caramel Popcorn, Chili Honey and Muzquiz Nuts</li> </ul> <b>PLATES</b> <ul style="list-style-type: none"> <li>- Roast Beef Short Rib and Cheddar Cheese with Horseradish Cream on Sourdough</li> <li>- Pan-Seared Halibut with Pickled Fennel, Pumpkin Seed, Lemon Aioli and Raisin Relish</li> <li>- Artisan Greens with Vegetables and Meyer Lemon Dressing</li> <li>- Salt and Vinegar Potato Chips</li> </ul>	<b>STARTER</b> <ul style="list-style-type: none"> <li>- Roasted Chicken and Vegetable Noodle Soup</li> </ul> <b>GREENS</b> <ul style="list-style-type: none"> <li>- Gem Lettuce Salad with Butter Brioche Croutons, Pickles and Lemon Poppy Seed Dressing</li> <li>- Crispy Cauliflower and Sprouts with Caramel Popcorn, Chili Honey and Muzquiz Nuts</li> <li>- Pork Meatballs with Okra, Olives and Fennel-Spiced Tomato Sauce</li> </ul> <b>PLATES</b> <ul style="list-style-type: none"> <li>- Pan-Seared Halibut with Pickled Fennel, Pumpkin Seed, Lemon Aioli and Raisin Relish</li> <li>- Roasted Chicken with Ricotta Gnudi, Mushrooms, Smoked Tomato and Hoja Santa Chimichurri</li> <li>- Beef Burger with Lettuce, Tomato, Garlic Aioli and Queso Fresca with Roasted Chili</li> <li>- Artisan Greens with Vegetables and Meyer Lemon Dressing</li> <li>- Salt and Vinegar Potato Chips</li> </ul>	<b>FRESH START</b> <ul style="list-style-type: none"> <li>- Pumpkin Seed Granola and Dulce de Leche and Greek Yogurt</li> <li>- Charred Grapefruit with Honey, Poached Figs and Ricotta</li> <li>- Fresh Berries with Mint</li> </ul> <b>LOCAL FARE</b> <ul style="list-style-type: none"> <li>- Poached Egg and Smashed Avocado on Grain Toast with Spicy Pepita Crunch</li> <li>- Crispy Yukon Gold Potatoes with Egg, Chorizo, Roasted Peppers, Onions and Amarillo Aioli</li> <li>- Chicken and Apple Sausage Links</li> <li>- Smoked Bacon</li> </ul> <b>SWEETS</b> <ul style="list-style-type: none"> <li>- Cinnamon Waffle with Blueberry, Saffron Honey and Orange Whipped Cream</li> <li>- Baked Danish with Fresh Berries and Cream Cheese</li> </ul>
<b>DESSERTS INCLUDED WITH LUNCH DISHES</b>		

### DESSERTS

- Chocolate Cake with Poached Cherries, Candied Almonds and Amaretto Whipped Topping
- Sticky Toffee Pudding with Banana and Toffee Sauce

## RESERVED DINNER OPTIONS

Available nightly from 5PM to 10PM, our Classic and Chef's Dinner menus include starters, salads, and vegetables, main plates, and desserts, as well as shareable additions like cheese boards and specialty hors d'oeuvres. Your selections from these sample menus (subject to change) will be finalized two weeks prior to your event date. Dinners are served family style with Merit Coffee and CatSpring Yaupon tea. Full bar service is also available.



<b>CLASSIC DINNER</b> MON - SUN 5PM TO 10PM \$90 PER GUEST	<b>CHEF'S DINNER</b> MON - SUN 5PM TO 10PM \$125 PER GUEST	<b>SHAREABLES</b>
<b>STARTER</b> - Coconut and Celery Root Soup with Turmeric, Parsnip and Crispy Quinoa  <b>FOR THE TABLE</b> - Warm Spinach Salad with Strawberries, Brie, Pecans and Sherry Vinaigrette - Blistered Green Beans and Radishes with Sunchokes, Urfa Biber Chili and Tahini Aioli  <b>PLATES</b> - Grilled Whole Bronzino with Haricot Verts, Crispy Potato Salad, Tarragon, Celery and Crème Fraîche - Country-Fried and Smoked Quail with Mashed Potatoes and Pickled Corn Relish	<b>STARTER</b> - Coconut and Celery Root Soup with Turmeric, Parsnip and Crispy Quinoa  <b>FOR THE TABLE</b> - Warm Spinach Salad with Strawberries, Brie, Pecans and Sherry Vinaigrette - Blistered Green Beans and Radishes with Sunchokes, Urfa Biber Chili and Tahini Aioli - Crispy Cauliflower and Sprouts with Caramel Popcorn, Chili Honey and Muzquiz Peanuts  <b>PLATES</b> - Grilled Whole Bronzino with Haricot Verts, Crispy Potato Salad, Tarragon, Celery and Crème Fraîche - Country-Fried and Smoked Quail with Mashed Potatoes and Pickled Corn Relish - Grilled Striploin of Beef with Gruyère and Scallion Potatoes, Spinach and Horseradish Gremolata	<b>CHEESE BOARD</b> <b>\$15 Per Person</b> - Cow, Bleu, Sheep and Goat Cheese Options with Accoutrements of Nuts, Dried Fruit, Fresh Fruit, Crackers, Breads and Mustards  <b>VEGETABLE CHIPS AND DIP BOARD</b> <b>\$15 Per Person</b> - Pimento Cheese, Goat Cheese, Hummus, Onion Dip with Crackers, Potato Chips and Raw Vegetables  <b>MEAT BOARD</b> <b>\$25 Per Person</b> - Ham, Salami, Bresaola, Beef Carpaccio, Sausages with Mustards and Pickles  <b>HORS D'OEUVRES</b> <b>\$9 Each</b> - Warm Empanada of Beef Short Rib and Gruyère with Caramelized Onions - Cornmeal and Crab Hushpuppies with Green Tomato Remoulade - Square Tator Tots with Smoked Salmon, Crispy Capers, Lemon and Crème Fraîche - Pimento Cheese on Sourdough Toast with Oaxacan Pepper Jelly
<b>DESSERTS INCLUDED WITH DINNER DISHES</b>		
<b>DESSERTS</b> - Chocolate Cake with Poached Cherries, Candied Almonds and Amaretto Whipped Topping - Sticky Toffee Pudding with Banana and Toffee Sauce		



## BAR SERVICE

All of Supper's craft cocktails, beers, wines, and liquors are available in Swiggle Key. The selections below are highlights from our full menu, which is available to download on Supper's website at [SupperAtEmma.com](http://SupperAtEmma.com). We recommend selecting wines and liquors ahead of your event to ensure availability.

BRUNCH COCKTAILS \$12	LUNCH COCKTAILS \$13	DINNER COCKTAILS \$12
<b>BLOODLESS MARY</b> - Vodka, Tomato Consommé, Lemon, Topo Chico  <b>VODKA SPRITZ</b> - Vodka, Lillet, Prosecco, Cucumber  <b>LA BABIA</b> - Blanco Tequila, Orange Liqueur, Lime	<b>COSMIC COWBOY</b> - Sotol, Ancho Cayenne Simple Syrup, Lime, Egg White, Aztec Chocolate Bitters  <b>FRIDAY NIGHT WITH VENUS</b> - Whiskey, Pearl & Rose Cordial, Busy Body Blonde Lager, Lemon, Strawberries	<b>RASPBERRY BRAMBLE</b> - Gin, Raspberry Liqueur, Lemon, Simple Syrup, Raspberries  <b>OLD CUBAN</b> - Spiced Rum, Prosecco, Lime, Simple Syrup, Angostura Bitters  <b>WHITE WHISKEY OLD FASHIONED</b> - Pabst Blue Ribbon Whiskey, Simple Syrup, Grapefruit Bitters
BUBBLES BY THE BOTTLE	RED WINES BY THE BOTTLE	APERITIF & DIGESTIF \$13
<b>CAVA \$55</b> - Blanchard Perez, Penedès, Spain  <b>SPARKLING ROSÉ \$65</b> - Sieur d'Arques, Aimerie Crémant de Limoux, France  <b>CHAMPAGNE \$100</b> - Lanson Père & Fils, Brut, Champagne, France	<b>PINOT NOIR \$75</b> - BloodRoot, Sonoma County, California  <b>CABERNET SAUVIGNON \$75</b> - Austin Hope, Paso Robles, California	<b>NEGRONI</b> - Gin, Campari, Sweet Vermouth  <b>SOUTHERN LIGHTS</b> - Tequila, Elderflower Liqueur, Green Chartreuse, Cava, Lime, Grapefruit Juice, Basil
	WHITE WINES BY THE BOTTLE	
	<b>PINOT GRIS \$55</b> - Chehalem Mountains, Chehalem, Willamette Valley, Oregon  <b>SAUVIGNON BLANC \$60</b> - Elizabeth Spencer, Mendocino, California	

- Menus Listed are Samples and Subject to Change
- Menu Selections for Your Event are Finalized Two Weeks Prior to the Event Date

- Please Advise of Any Food Allergies Prior to the Event
- All Food and Beverage Charges are Subject to a 22% Service Charge and Applicable Local Sales Tax of 8.25

- Minimum Guest Requirement 10
- Maximum Guest Requirement 28