



H A U N T

PRIVATE EVENT DECK



300 East Travis Street  
San Antonio, Texas 78205

# EVENT SPACE



## FULL BAR BUYOUT

### SEATS UP TO 50 GUESTS

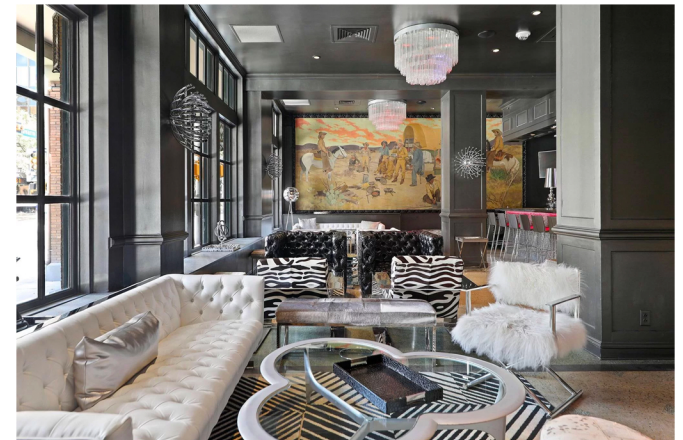
Step into a world of opulence and sophistication at HAUNT. Nestled within the iconic St. Anthony Hotel, our cocktail lounge offers an exquisite backdrop for your private events.

With a rich history emanating from the walls of The St. Anthony and an unparalleled commitment to luxury, your guests will be ensconced in an experience that blends tradition with contemporary finesse. Our attentive team ensures every detail is tailored to your vision, from handcrafted cocktails to curated culinary delights from Rebelle.



#### PERFECT FOR:

- Private Business Dinners
- Holiday Parties
- Engagement Parties
- Milestone Celebrations
- Anniversary Dinner Parties
- Fiesta Parties
- Sponsorship Events
- Bachelor & Bachelorette Parties



# HORS D'OEUVRES & COCKTAIL EVENTS

BASED ON 1 HOUR OF CONTINUOUS SERVICE, ADDITIONAL SERVICE TIME AVAILABLE WITH CUSTOM PRICING



## TIER ONE

\$15 PER GUEST



- Ground Lamb and Pork Kebabs, Serrano Feta Dip
- Oyster Mushroom Tartlets, Charred Cumin Crème Fraiche, Chives
- Grilled Beef Tenderloin Skewers, Cherry Tomato, House Teriyaki



## TIER TWO

\$19 PER GUEST



- Ground Lamb and Pork Kebabs, Serrano Feta Dip
- Grilled Green Harissa Shrimp, Pistachio Crumble, Cilantro
- Grilled Beef Tenderloin Skewers, Cherry Tomato, House Teriyaki
- Oyster Mushroom Tartlets, Charred Cumin Crème Fraiche, Chives



## TIER THREE

\$23 PER GUEST



- Shrimp Cocktail, Spicy Apricot Cocktail Sauce, Dill Sprig
- Grilled Beef Tenderloin Skewers, Cherry Tomato, House Teriyaki
- Oyster Mushroom Tartlets, Charred Cumin Crème Fraiche, Chives
- Ground Lamb and Pork Kebabs, Serrano Feta Dip
- Broiled East Coast Oyster, Cider Cream



# VEGAN ALTERNATIVES



- Summer Vegetable Kebabs with Basil Pesto
- Herb Falafel with Green Harissa

CHOOSE ANY APPETIZER FOR \$5 PER GUEST  
(MINIMUM OF 2 GUESTS) FOR COCKTAIL EVENTS

## STATIONARY HORS D'OEUVRES

PRICED PER SELECTION PER PERSON

Guacamole, Salsa,  
Tortilla Chips

**\$8**

East Coast Oysters  
on the Half Shell

**\$14**

Shrimp Cocktail,  
Traditional & Apricot  
Cocktail Sauce

**\$12**

Seasonal  
Fresh Fruit

**\$7**

# COCKTAIL MENU



## THE NAYLOR

RittenHouse Rye, Port, Lemon, Pineapple, Orgeat, Egg White  
16

## THE LADY IN RED

Beefeater Strawberry, Lime, Pomegranate, Rose Syrup, Sparkling Rose  
15

## THE JILTED BRIDE

Blue Chair Bay Coco, Orange Liqueur, Coconut, Grapefruit, Orange Bitters  
15

## THE LAVENDER LADY

Empress 1908, Italicus Liqueur, St. Germain, Grapefruit, Lime, Bitters, Orgeat  
16

## THE EMERICK

RittenHouse Rye, Still Austin Bourbon Sherry, Lemon, Amaro, Strawberry Puree, Basil, Sugar,  
Cracked Pepper  
16

## THE CROOKED WIG

El Silenco Mezcal, Milagro Blanco, Habanero, Sugar, Grapefruit Bitters, Aperol, Velvet Falernum,  
Grapefruit Juice  
16

## THE PIXIE

Tito's Handmade Vodka, Hibiscus, Lemon, Mixed Berries, Prosecco  
15

# BEER & WINE OFFERINGS



## WHITE WINE

Saracco | Moscato - \$12 | \$46  
Piedmont | IT

Terlato | Pinot Grigio - \$14 | \$50  
Friuli | IT

Emmolo by Caymus | Sauvignon Blanc - \$12 | \$46  
Napa Valley | CA

Elouan | Chardonnay - \$12 | \$46  
OR

## SPARKLING & ROSÉ

Adami | Prosecco Brut Superiore - \$12 | \$46  
Valdobbiadene, Prosecco | IT

Veuve Du Vernay | Brut Rosé - \$12 | \$42  
Bordeaux | FR

Gerard Bertrand Cote des Roses | Rosé - \$12 | \$46  
Languedoc | FR

Il Poggione Toscana Rosato Brancato |  
Sangiovese Rosé - \$10 | \$38  
Tuscany | IT

## RED WINE

Primarius | Pinot Noir - \$14 | \$46  
Willamette Valley | OR

Conundrum by Caymus | Red Blend - \$12 | \$46  
CA

Shannon Ridge | Cabernet Sauvignon - \$14 | \$46  
Lake County | CA

Boneshaker Old Vine | Zinfandel - \$12 | \$46  
San Joaquin County | CA

## BEER

Austin Eastciders Dry or Seasonal Cider - \$5

Michelob Ultra Lager - \$5

Miller Lite Pilsner - \$5

Coors Light - \$5

Yuengling Lager - \$6

Dos Equis Lager - \$6

Modelo Especial Pilsner-Style Lager - \$6

Corona Extra - \$6

Live Oak Hefeweizen - \$6

Real Ale Devil's Backbone Belgian-Style Tripel - \$7

Stella Artois Pilsner - \$6

Karbach Hopadillo IPA - \$6

Shiner Bock Dark Lager - \$6



