



MAVERICK

TEXAS BRASSERIE

Southtown

MAKE YOUR OWN RULES. TEXAS A LA CARTE

About Us

Our team has creatively re-purposed 8,500 square feet of historic building constructed of brick walls, concrete floors and high, open ceilings into stylish, yet comfortable multi-room dining and bar spaces, both indoor and outdoor. We opened in early 2018.

The kitchen is lead by talented veteran, San Antonio Chef Chris Carlson and his creative staff. Maverick is open seven days a week to the public and for private events as well.

Located adjacent to the River Walk and Historic downtown and walkable to many of San Antonio's iconic hotels and tourist sites, Maverick is also easily accessed via the two major north/south freeways and provides valet parking.

It is only 15 minutes from the San Antonio airport.

Our totally separate Le Box dining area with private entrance offers a space for events-way beyond the humdrum of hotel event rooms. Equipped with a state of the art audio-visual equipment allowing for presentations.



Events@MaverickTexas.com

Maverick 710 South Saint Mary's Street, San Antonio, Texas 78205 T:210.973.6050 MaverickTexas.com

Fact Sheet

710 South Saint Mary's Street, San Antonio, Texas 78205
T: 210.973.6050
MaverickTexas.com

President: Pete Selig

Executive Chef: Chris Carlson

Director of Hospitality & Beverage: Josh Thomas

Wine List: European & Domestic selections

Events Coordinator: Events@MaverickTexas.com

Private Event Spaces: Le Box ~ La Cave ~ Le Palm ~ Full Restaurant Buyouts

Dinner Hours: Monday-Thursday & Sunday 5:00pm – 10:00pm
Friday – Saturday 5:00pm – 11:00pm

Lunch Hours: Wednesday-Friday 11:30am – 2:00pm
Saturday & Sunday (Brunch) 10:30am – 2:00pm

Capacity: Main Dining Room: 90 ~ Bar: 18
Le Box: 70
Le Palm: 26 seated/ 40 standing reception
Chef's Dining Room: 46
La Cave: 18

Dress Code: Most people dine in "Business Casual" attire. However, we don't have a dress requirement. Some people dress formally while others come very casually dressed. We support a "come as you are" attitude for our guests.

Credit Cards Accepted: Amex, Visa, MasterCard, Diners Club, Discover and JCB.

Parking: Complimentary parking in our parking lot located at 510 S. Presa Street
Wednesday-Friday & Sunday 11:00am – 2:00pm

Valet parking available \$9 per car during dinner only

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Le Box

Private spaces at The Maverick are ideal for meetings, black tie dinner, cocktails receptions, showers, and everything in between. The Maverick can accommodate groups of 10 to 250 guests, and offers bar, lounge, dining room, tavern, and outdoor patio options; all spacious and beautiful designs for seated meals or cocktail receptions.

The Le Box dining area is equipped with high-speed internet and audio-conferencing equipment, including a projector, one LED TV, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection, as well as the expertise of a specialized technician, whose services may be coordinated by our Private Dining Department. We are poised to host your clients and business partners with everything you need to have a productive meeting.



ROUNDS SEAT UP TO 64

LONG TABLES SEAT UP TO 72



CLASSROOM LECTURE STYLE



PERSONALIZED BAR OPTIONS

Le Palm

Our covered patio is the perfect setting for your cocktail mixer or company brunch. With seating for up to 26 and standing room for up to 40. We have fans for the Texas heat and heaters to keep you comfortable while mingling with guests. With a patio bar there is no need to look any further for your completely private outdoor party space.



Other Spaces

TAVERN AND CHEF'S AREAS ARE AVAILABLE IN PARTIAL OR WHOLE BUY-OUTS

LA CAVE



A SEMI-PRIVATE ROOM WITH SEATING UP TO 18 GUESTS



MAIN DINING ROOM
"TAVERN"
WINDOWS LINED WITH
BOOTHS AND MAIN BAR



BACK DINING ROOM
"CHEFS DINING"
WITH OUR CHEFS
COMMUNITY TABLE
CENTERED NEAR
KITCHEN

Passed Appetizers

PRICED PER PIECE

GOUGERES \$2

MARYLAND BLUE CRAB PUFFS \$4

FRENCH ONION TARTLETS \$3

BRUSCHETTA \$3

TUNA WITH EEL SAUCE ON AVOCADO WONTON \$5

QUICHETTE \$3

GOAT CHEESE AND PROSCIUTTO WITH TOMATO JAM \$4

VEGETABLE SPRING ROLLS \$3

PORK RILLETES \$3

PICKLED MELON AND PROSCIUTTO \$4

SMOKED SALMON BLINI \$4

SALMON CHIPS WITH GARLIC AIOLI SAUCE \$4

ROASTED TENDERLOIN AND HORSERADISH CREAM \$5

HOUSE MARINATED OLIVES & NUTS \$6

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Brunch Prix-Fixe

\$30 Per Person

For the Table

BASKET OF HOUSE-MADE PASTRIES

Mains

(choose three)

SALAD LYONNAISE

frisee greens, vinaigrette, coddled egg, thick bacon

WHITE BEAN CASSOULET

two fried eggs, house made sausage, duck confit, smoked cherry tomatoes & carrots

STEAK FRITES

herb butter

CHALLA FRENCH TOAST

house made jam, honey creme fraiche & bacon

MAVERICK BURGER

tomato, bibb lettuce, grilled red onion, jack cheese
Maverick aioli & Frites

Family Style Sides

(choose one)

HOUSE MADE SAUSAGE

APPLE SMOKED BACON

CROISSANT & JAM

BRIOCHE TOAST



Family-Style Menu

\$50 PER PERSON

Starter

(choose one)

ARUGULA

spiced walnuts, pickled heirloom beets, goat cheese & carrots

CAESAR

romaine hearts, white anchovies, tomato & parmesan cheese

MIXED GREENS

cucumber, tomato, red onion, parmesan cheese with champagne vinaigrette

CARROT GINGER SOUP

Proteins

(choose two)

(if pre selecting before day of event, choose two)

BEEF BOURGUIGNON

with forest-harvested mushrooms & crispy potatoes

PORK CONFIT

with wood roasted root vegetables, crushed red potatoes & veal jus

COQ AU VIN

with crispy potatoes & forest-harvested mushrooms

PORCHETTA

with wood roasted root vegetables

CHICKEN CHASSEUR

with spaghetti

CASSOULET

with braised pork belly, duck confit & house made sausage

Desserts

(choose one)

SEASONAL CHEESECAKE

SEASONAL POT DE CREME

CHOCOLATE MARQUIS

Three Course Plated Menu

\$60 PER PERSON

Starters

(choose two)

ARUGULA

spiced walnuts, pickled heirloom beets, goat cheese & carrots

CAESAR

romaine hearts, tomato & parmesan cheese

MIXED GREENS

cucumber, tomato, red onion, parmesan cheese with champagne vinaigrette

CARROT GINGER SOUP

Mains

(choose three)

COQUELET

wood roasted seasonal vegetables and chicken jus

NEW ZEALAND GRASS FED SIRLOIN

sautéed green beans & cherry tomatoes, red bliss potatoes with herb butter

PAN SEARED SCOTTISH SALMON

honey ginger glazed with seasonal roasted vegetables & rice pilaf

HOUSE MADE GNOCCHI

with smoked cherry tomatoes white wine & butter

SAUTEED SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower puree

ROASTED PORK TENDERLOIN

with forest-harvested mushrooms and toasted walnuts & veal jus

SHORT RIBS

red wine braised with creamy polenta & roasted carrots

Desserts

(choose two)

SEASONAL CHEESECAKE

SEASONAL POT DE CREME

CHOCOLATE MARQUIS

Four Course Plated Menu

\$75 PER PERSON

For the Table

GOUGERES

COUNTRY PATE

Starter

(choose two)

ARUGULA SALAD

spiced walnuts, pickled heirloom beets, carrots & goat cheese

RADICCHIO SALAD

citrus vinaigrette, grapefruit & orange supremes, red onion hazelnut & ricotta salata

CAESAR

romaine hearts, tomato & parmesan cheese

MIXED GREENS

cucumber, tomato, red onion, parmesan cheese with champagne vinaigrette

CARROT GINGER SOUP

Mains

(choose four)

ANGUS NEW YORK STRIP

wood fired roasted red bliss potatoes, asparagus & sauce medoc

ANGUS TENDERLOIN

potato pave, glazed carrots & sauce bordelaise

DUROC PORK CHOP

with sweet corn, bell pepper & green onion

COQUELET

wood roasted seasonal vegetables and chicken jus

ROASTED PORK TENDERLOIN

with forest-harvested mushrooms and toasted walnuts & veal jus

SHORT RIBS

red wine braised with creamy polenta & roasted carrots

HOUSE MADE GNOCCHI

with smoked cherry tomatoes white wine & butter

SAUTEED SEASONAL GULF FISH

with roasted cauliflower & curried cauliflower puree

Desserts

(choose two)

SEASONAL CHEESECAKE

SEASONAL POT DE CREME

CHOCOLATE MARQUIS

Lunch

\$29 PER PERSON

Starter

(choose one)

ARUGULA

spiced walnuts, pickled heirloom beets, goat cheese & carrots

MIXED GREENS

cucumber, tomato, red onion, parmesan cheese with champagne vinaigrette

CARROT GINGER SOUP

Entrees

(choose three)

GRILLED CHICKEN BREAST

red bliss potatoes & root vegetables

CAVATELLI

smoked tomato, arugala caciocavallo

NEW ZEALAND GRASS FED SIRLOIN

with herb butter & frites

HONEY AND GARLIC SEARED SCOTTISH SALMON

brussel sprouts, Sriracha, peanuts & soy

Dessert

(choose one)

SEASONAL CHEESECAKE

SEASONAL POT DE CREME

CHOCOLATE MARQUIS

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Desserts

CHOICE OF MINI DESSERTS- \$3 PER PIECE

**SEASONAL TARTS
CUPCAKES
PROFITEROLES
CHOCOLATE MARQUIS**

**WE ALSO OFFER
CUSTOM CAKES
&
PASTRY PLATTERS**

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Bar Options

PREMIUM BAR OPTION - \$30.00 PER HOUR PER PERSON

**INCLUDES SELECT PREMIUM LIQUORS, ALL DRAFT & BOTTLED BEERS
(FOR PARTIES WITH 30 OR MORE GUESTS)**

CALL BAR OPTION- \$25.00 PER HOUR PER PERSON

**INCLUDES CALL LIQUORS, SOMMELIER CHOICE WINES, MIX OF HOUSE BEERS
(FOR PARTIES WITH 30 OR MORE GUESTS)**

STANDARD- \$20.00 PER HOUR PER PERSON

**INCLUDES WELL LIQUOR, 4 WINES BY THE GLASS 4 BEERS OFF OF THE MENU
(FOR PARTIES WITH 30 OR MORE GUESTS)**

BEER & WINE ONLY- \$18.00 PER HOUR PER PERSON

**INCLUDES 3 HOUSE WINES, & 3 DOMESTIC BEERS
(FOR PARTIES WITH 30 OR MORE GUESTS)**

CONSUMPTION- CALL OR WELL BAR SETUP WITH CHARGES BILLED ON CONSUMPTION

PRICES VARY ACCORDING TO BRAND-PREMIUM & CRAFT COCKTAIL CHOICE

***BARS BASED ON CONSUMPTION WILL REQUIRE A \$100 BARTENDER FEE**

(FOR PARTIES 30 AND UNDER)

MARGARITAS/SANGRIA (ON REQUEST ONLY)

WINE AT DINNER SERVICE

SOMMELIER CHOICE OF SELECTIONS FROM OUR WINE LIST

WINE POURED AT DINNER WILL A PER BOTTLE CHARGE

***21% GRATUTITY AND 8.25% SALES TAX WILL APPLY TO ALL ABOVE CHARGES**

PLEASE ASK FOR ASSISTANCE WITH SPECIAL WINE SELECTIONS FROM OUR WINE LIST

Dinner & Lunch Enhancements

FOR THE TABLE:

Cheese Course- \$14 per person (*Chef Selection of two cheeses with crackers*)

Gougeres - \$4 per person

House-Made Breads - \$4 per person

Additional Sides

VEGETABLES - \$9 per person

Sauteed Forest-Harvested Mushrooms

Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds

Corn Succotash, Red & Green Bell Peppers, White Wine Butter

Green Beans , Cherry Tomatoes & Blistered Shishito Peppers

Roasted Summer Squash with Smoked Tomato Vinaigrette

Roasted Carrots with Honey & Harissa

STARCHES - \$7 per person

Green Chili Mac & Pork Cracklings

Potato Pave

Saffron Couscous with Pickled Raisins, Snow Peas & Toasted Almonds

Zucchini Fritters with Oregano & Lemon Crema

Double-Cooked Crispy Potato Fries (up to 30 guests)

Skinny-Fried Sweet Onions (up to 30 guests)

Incidentals

Coat Check: Complimentary coat check is provided in the Tavern

Menu Cards: Complimentary, personalized menus are provided by Maverick.

Valet Parking: Valet charge may be added to the final bill for the event. Valet charges do not apply to the food & beverage minimum. Evening events only ~ \$9 per car.

Audio Visual: The private room is equipped with high-speed internet and audio-visual conferencing equipment, including a large projector one LED TV, hand-held microphone, HDMI connections, and Ethernet port for wired Internet connection, as well as the expertise of a specialized technician

Private Dining Pricing & Terms

Menus: Dinner: 3 courses starting at \$50 per person
Lunch: 3 courses starting at \$29 per person
Pre-dinner, pass hors d'oeuvres available
Hors d'Oeuvres~ selection of 3 items at \$15 per person (parties of 25+)

Menus Selections: Actual dish presentation may vary depending on the seasonality & availability of ingredients. Vegetarian selection available upon request.

Wine Selections: Maverick's complete wine list is available for private events. Wine must be purchased through Maverick.

Buyout Deposit: A deposit of 20% of the food & beverage minimum is required to secure the restaurant for a full buyout. The deposit will be applied toward the full bill.

Cancellation: If a cancellation of an event occurs less than 72 hours of the scheduled date, the guest will be charged for all estimated food & beverage charges as well as applicable service charges & tax.

Guarantee: A guaranteed minimum guest count must be confirmed 72 hours days prior to the event. The private room can be set for a guest count of 3 higher than guaranteed guest count for billing.

Payment: Final payment is due in full at the conclusion of the event. We accept all major credit cards, company checks and cash.

Service Charge: 21% Gratuity and service charge will be added towards the final payment.

Sales Tax: An 8.25% sales tax will be added to the total food & beverage bill exclusive of the 21% service charge.

