



REBELLE

PRIVATE DINING & EVENT SPACES



300 East Travis Street
San Antonio, Texas 78205

EVENT SPACES



1ST FLOOR PRIVATE DINING ROOM

- Exclusive private room
- Seats up to 20 guests
- Modern design
- Adjustable lighting
- Adjustable sound system
- Staging Area for gifts, cakes or presentations

Perfect for:

- Corporate Dinners
- Very private dinner meetings
- Milestone Celebrations
- Anniversary Dinner Parties
- Bachelor & Bachelorette Parties



2ND FLOOR EVENT SPACE

- Semi-Private Banquet Room
- Outdoor Terrace Access
- Up to 40 guests seated

Perfect for:

- Private Business Dinners
- Holiday Parties
- Engagement Parties
- Celebration Dinners
- Milestone Celebrations
- Rehearsal Dinners



FULL BUYOUT FIRST & SECOND FLOOR

- Exclusive buyout of 1st and 2nd floor
- Up to 100 guests for “Action-Station” Dinner/Bufetts
- Professional and knowledgeable in-house staff and bar team
- Outdoor Terrace Access

Perfect for:

- Fiesta parties
- Weddings and Receptions
- Corporate Dinners looking for a personal chef-driven approach
- Sponsorship events
- Business Dinners
- Engagement Parties
- Milestone Celebrations



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

PLATED DINNERS



DINNER #1 - \$55 per guest

DINNER #2 - \$70 per guest

SALAD

- Caesar Salad, Pecorino, Sourdough Croutons, Boiled Egg

ENTREES

- NY Strip, Cherry Demi
- Roasted Oro King Salmon, Tomato Vinaigrette
 - *Vegetarian Entrée Available Upon Request*

FAMILY STYLE SIDES | *Choose Two*

- Roasted Brussel Sprouts, Bacon, Vinaigrette
- Macaroni, Smoked Gouda, Brown Butter Breadcrumbs
 - Roasted New Potatoes, Thyme, Garlic
 - Grilled Asparagus, Lemon, Olive Oil

DESSERT | *Choose One*

- Chocolate Chip Bread Pudding, Orange Anglaise
- Traditional Key Lime Pie, Whipped Cream

Dinners #1 & #2 include water, coffee, tea, sourdough bread & sea salt butter

Enhance your dinners by adding appetizers from our Hors D'oeuvres Menu

Please provide a minimum of 5 days' notice for any vegetarian entrée substitutes

FOR THE TABLE

- Shrimp Cocktail

SALAD | *Choose One*

- Chopped Romaine, Bleu Cheese, Tomatoes, Candied Pecans, Bacon, Ranch
- Caesar Salad, Pecorino, Sourdough Croutons, Boiled Egg

ENTREES | *Choose Two*

- NY Strip, Roasted Bell Peppers, Cherry Demi
- Roasted Oro King Salmon, Tomato Vinaigrette
 - Filet Mignon, Cherry Demi (+\$15)
 - *Vegetarian Entrée Available Upon Request*

FAMILY STYLE SIDES | *Choose Two*

- Roasted Brussel Sprouts, Bacon, Candied Hazelnuts
- Macaroni, Smoked Gouda, Brown Butter Breadcrumbs
 - Roasted New Potatoes, Thyme, Garlic
 - Grilled Asparagus, Lemon, Olive Oil

DESSERT | *Choose One*

- Chocolate Chip Bread Pudding, Orange Anglaise
- Traditional Key Lime Pie, Whipped Cream