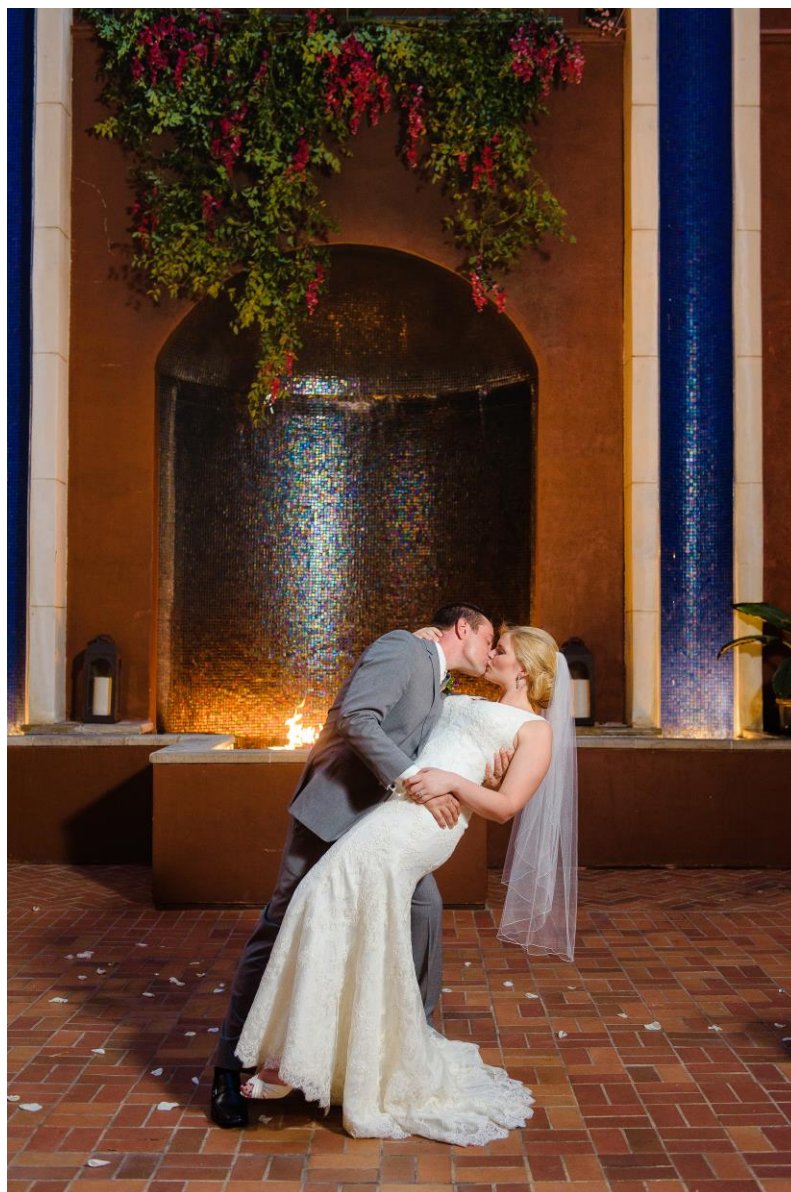




HOTEL VALENCIA  
RIVERWALK  
SAN ANTONIO



Hotel Valencia Riverwalk  
150 East Houston St. San Antonio, TX 78205  
210-220-3081

## Hotel Valencia Riverwalk Packages

Congratulations on your engagement, we are excited to help plan your special day!

Hotel Valencia Riverwalk takes great pride in making sure that your wedding day

is as memorable, and as unique as you are.

We would love to customize your experience and bring your vision for your big day to life!

### Our Wedding Packages Include:

Champagne Toast for All Guests

Service & Cutting of Wedding Cakes

Dining Tables, Banquet Chairs, Elegant China, Glassware, Silverware and Cloth Napkins

Votive Candles

Dance Floor

Ivory Floor Length Linens

Complimentary Traditional King Room with Champagne and Strawberries in Your Room

Complimentary Parking for Bride and Groom

Courtesy Room Block for 10 rooms

Elegant Setting for Engagement, Bridal and Wedding Portraits

Customized Menu Tasting Prior to Wedding Day





# Hotel Valencia Riverwalk Ceremony Package Information

2 hours on the day of for Set Up, Ceremony and Picture Time

Rehearsal Hour the Evening Before Your Wedding

(Note: Rehearsal could be held in a different space based on other events)

Banquet Chairs and Tables, As Needed Upon Request

\$950 Room Rental for Courtyard with Reception at Hotel Valencia Riverwalk

Other Locations in the Hotel Include:

Verona Ballroom, Valencia Ballroom and Terrace

Ceremony Only Packages Available Before 4pm



All Hotel Valencia Riverwalk Weddings require a Day of Coordinator or Wedding Planner. If you do not have your own planner or coordinator within 60 days of contracting, Hotel Valencia Riverwalk will provide a coordinator for you for a fee of \$1,000.

# Valencia Plated Dinner

(3 courses required for dinner)

Hors d'oeuvres Options ~ Select Three (3)

Chilled

tomato and watermelon skewer, baby tomato, buffalo mozzarella and basil skewer, red fish ceviche

Warm

Gruyère gougeres, grilled vegetable chimichurri, mini grilled goat cheese sandwiches,  
mushroom goat cheese tartlets, fried vegetable spring rolls,  
mini quiche Lorraine, bacon-wrapped chicken bites

\$12 per person

Soup or Salad ~ Select One (1)

included in entrée price

black bean soup with toasted cumin and crème fraîche

house-made tortilla soup with queso fresco and black bean pico

French onion soup with caramelized onion, gruyère and crouton

frisée and spinach with candied bacon, tomatoes, hardboiled eggs and grain mustard vinaigrette

Texas Caesar salad with baby gem romaine, charred corn, radicchio, garlic crouton,

Spanish white anchovies and parmigiana-reggiano

hydroponic bibb lettuce with Cabrales blue cheese, compressed apples, candied walnuts,  
shaved red onion and citrus aioli

greens salad wild crisp greens, shaved red onion, baby tomatoes, cucumbers,  
candied texas pecans and hibiscus-valencia orange vinaigrette

baby iceberg wedge salad with bleu cheese crumbles, bacon, fried shallots,  
heirloom baby tomatoes and bleu cheese crème fraiche

Entrées ~ Select One (1)

multiple entrée selections are available at an additional \$3 per person

pan-seared chicken breast with seasonal vegetable ragout, sweet peppers, tomato and oregano-thyme jus

\$48 per person

roasted airline breast of chicken with seasonal vegetable ragout, smashed rosemary Yukon potatoes and rustic pan jus

\$48 per person

eggplant pot pie – shiitake veloute, roasted eggplant, Spanish peppers, peas, carrot pearls,  
asparagus tips and truffle pastry top

\$48 per person

citrus-brined pork loin medallions with pickled mustard jus, grilled apples, and onions

\$48 per person

crispy skin red snapper with piquillo couscous, haricot vert, fresh Brussel sprout leaves and fennel nage

\$72 per person

grilled beef tenderloin with heirloom mashers, blistered beans, baby carrots with a port demi glace

\$84 per person

braised short ribs with braising jus, roasted fingerling potatoes, broccolini and baby beets

\$75 per person

porcini crusted filet paired with butter poached shrimp with marble new potato confit,

Nueske sprouts, charred shallot demi

\$92 per person

- 8.25% tax and 25% taxable service charge not included
- prices include ice water, ice tea, regular and decaffeinated coffee and assorted artisan rolls with butter

# Valencia Dinner Buffets

## Dinner Buffet Selection Options

OPTION ONE: (3) Hors d'oeuvres (1) Soup, (2) Starters, (2) Entrees - \$88 per person

OPTION TWO: (3) Hors d'oeuvres (1) Soup, (3) Starters, (3) Entrees - \$98 per person

## Hors d'oeuvres Options

### Chilled

tomato and watermelon skewer, baby tomato, buffalo mozzarella and basil skewer, red fish ceviche

### Warm

Gruyère gougères, grilled vegetable chimichurri, mini grilled goat cheese sandwiches, mushroom goat cheese tartlets, fried vegetable spring rolls, mini quiche Lorraine, bacon-wrapped chicken bites

## Soup Options

tomato and espelette pepper bisque

tortilla soup with black bean pico de gallo, cilantro and queso fresco

## Starter Options

crisp and wild greens with garden vegetables, assorted vinaigrettes and dressings

traditional Caesar salad with garlic croutons and parmigiano-reggiano

bibb lettuce with bleu cheese, compressed apples, red onion, candied walnut, charred cumin and orange aioli

mozzarella and baby tomato basil caprese

crudités selection with ranch and Cabrales blue cheese dip

mozzarella and baby tomato basil caprese

## Entrée Options

braised beef short rib with garlic pepper spatzle, roasted root vegetables and citrus braising jus

pan seared airline chicken with garlic whipped potatoes, vegetable ragout and light pan jus

cast-iron seared beef tenderloin with grilled asparagus, roasted fingerling bravas and chimichurri butter

pan-roasted Gulf red snapper, piquillo, Spanish-olive sofrito with confit potatoes and chive fennel nage blackened

mushroom penne pasta with manchego béchamel, sweet peppers and shallots

citrus-brined pork loin medallions with pickled mustard jus, grilled apples and onions

- prices include ice water, ice tea, regular and decaffeinated coffee and assorted artisan rolls with butter
- prices include refresh of buffets for 1 hour, \$150 surcharge for groups under 15 persons
- 8.25% tax and 25% taxable service charge not included

# Valencia Receptions

## Canapés

### Chilled

tomato and watermelon skewer	\$7 per piece
baby tomato, buffalo mozzarella and basil	\$7 per piece
red fish ceviche	\$8 per piece
oyster and cocktail shooters	\$8 per piece
salmon gravlax on crostini	\$8 per piece
miniature ahi tuna tartar shooters	\$8 per piece
lobster salad mini baguettes	\$12 per piece

### Warm

grilled vegetable chimichurri	\$7 per piece
mini grilled goat cheese sandwiches	\$7 per piece
mushroom goat cheese tartlets	\$8 per piece
fried vegetable spring rolls	\$8 per piece
bacon-wrapped chicken bites smoked	\$8 per piece
short rib Texas empanada bacon-wrapped quail jalapeño poppers	\$8 per piece
Valencia sliders	\$8 per piece
grilled shrimp and chorizo skewers	\$12 per piece
mini crab cakes	\$12 per piece

### Sweet

crème fraîche panna cotta	\$5 per piece
sea salted soft caramels	\$5 per piece
lemon curd and blueberry tartlets	\$6 per piece
lemon curd and pie streusel shooters	\$6 per piece
espresso pot de crème	\$6 per piece
mini flourless chocolate tortes	\$6 per piece

- items are priced per piece with a minimum of 25 pieces per order
- 8.25% tax and 25% taxable service charge not included

# Valencia Action Stations

*a minimum of 4 food stations is required to make a meal*

## **Salad Station**

traditional Caesar salad with garlic croutons and parmigiano-reggiano, crisp and wild greens with garden vegetables, assorted vinaigrettes and dressings

**\$22 per person**

**add chicken, \$26 per person**

**add prawns, \$28 per person**

## **Paella Station\***

traditionally prepared Spanish rice dish with a selection of shellfish, chicken, saffron, and chorizo

**\$35 per person**

## **Pasta Bar\***

penne and ravioli pastas, traditional marinara and cream sauce served with prosciutto, mushrooms, peas, crushed red pepper, imported grated cheeses and garlic bread

**\$26 per person**

**add chicken, \$28 per person**

## **Potato Martini Bar**

fresh puree of roasted garlic potatoes piped into a martini glass and topped with your choice of toppings including: chopped chives, caramelized onions, crispy bacon, dried cranberries, sour cream, bleu cheese crumbles, shredded cheddar cheese and fresh chopped herbs

**\$22 per person**

## **Slider Bar**

slow cooked chicken, pork and grilled portabella sliders with pickled vegetables, sliced onions, tomatoes, pickle chips, bourbon BBQ sauce and IPA aioli

**\$34 per person**

## **Carving Stations\***

apple-bourbon brined pork loin served with fresh baked rolls, grain mustard cream sauce and charred onion mayonnaise

**\$450 – serves approx. 30 guests**

roasted sage rubbed turkey breast served with sage gravy, herb mayo, cranberry chutney, semolina rolls and cornbread muffins, seasonal deco vegetables

**\$450 – serves approx. 15 guests**

garlic studded slow roasted prime rib served with au jus, horseradish cream, bread and butter rolls, deco roots and vegetables

**\$650 – serves approx. 30 guests**

roasted Texas angus beef tenderloin served with red wine demi glace, horseradish cream fresh herb brioche, deco baby roots and vegetables

**\$475 – serves approx. 18 guests**

\*requires chef attendant, \$150 per station

- chef attendant fee required, 1 per 50 guests at \$150 each
- prices include refresh of displays for 1 hour, \$150 surcharge for groups under 20 persons
- 8.25% tax and 25% taxable service charge not included



# Valencia Stations

## **Antipasti Display**

selection of Italian style cured meats, hams, salamis, domestic and imported cheeses, pickled vegetables, crostini and grissini with appropriate garnishes

**simple rustic display – 1 selection of each, \$29 per person**

**grand display – 3 selections of each, \$39 per person**

## **International Cheese Display**

selection of fine cheeses from all over the world with the appropriate accoutrements

**simple - 3 selections, \$28 per person**

**gourmet - 7 selections, \$37 per person**

## **San Antonio Display**

beef and chicken taquitos, build your own nacho station, house-made chips and salsas, with Spanish chorizo **\$36 per person**

## **Valencia Display (3 items, 2 pieces per person)**

Valencia angus beef sliders, yuzu glazed chicken bites, pork belly quesadilla

**\$ 30 per person**

## **Chef's House Made Dessert Display**

salted caramel brownie bites, assortment of freshly baked cookies, French macarons, miniature cheesecakes and seasonal tartlets

**\$28 per person**



- prices include refresh of displays for 1 hour, \$150 surcharge for groups under 15 persons
- 8.25% tax and 25% taxable service charge not included



# Valencia Beverage Packages

## Host Bar Packages

Deluxe	\$22 per person for the first hour, \$12 for each additional hour
Premium	\$24 per person for the first hour, \$14 for each additional hour
Top Shelf	\$26 per person for the first hour, \$16 for each additional hour
Beer and Wine	<b>\$20 per person for the first hour, \$10 for each additional hour</b>

- each bar package includes a choice of 2 domestic beers, 2 imported beers and house wines
- add \$9 per person for craft beer upgrade

## Consumption Bars

deluxe mixed drinks	\$10 each	house wine	\$10 per glass
premium mixed drinks	\$12 each	house wine	\$42 per bottle
top shelf mixed drinks	\$14 each	house champagne	\$42 per bottle

\*house wine includes chardonnay, pinot grigio, merlot and cabernet sauvignon\*

imported beers	\$8 each	craft beers	\$9 each
domestic beers	\$7 each		
bottled water	\$5 each	house fresh juice	\$80 per gallon
assorted soft drinks	\$5 each	agua fresca	\$80 per gallon
assorted bottled juices	\$5 each	fresh lemonade	\$80 per gallon
sports drinks	\$6 each	iced tea	\$80 per gallon
energy drinks	\$7 each	regular coffee	\$92 per gallon
hot tea selection	\$4 each	decaffeinated coffee	\$92 per gallon

## Bartender and Cashier Fees

*1 bartender/cashier per 60 people minimum required*

cashier	\$150 each
bartender	\$150 each
additional bar and bartender	\$225 each

## Security Fees

*1 security officer per 50 people minimum required*

*3 hour minimum required*

security officer	\$50 per hour
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- \$500 minimum revenue for a cash bar
- 8.25% tax and 25% taxable service charge not included