



HYATT  
REGENCY®

# Hill Country Weddings

*Menu Packages*



## Your Day, Your Way

Thank you for your interest in the Hyatt Regency Hill Country Resort and Spa. Allow our team of experts assist you in creating the perfect wedding.

### **Leave it to us...**

The Hill Country experience provides personalized service to make your stay more comfortable and your event memorable:

### **Ceremony**

*\$2,000.00++*

White garden chairs

Microphone for your officiate

Fruit-infused water station

Complimentary bridal-ready room

### **Reception**

*Venue Rental \$1,000.00++*

Professional banquet captain

Tables

Brown leather banquet chairs

White or black linens

Table settings

Votive candles and mirror tile centerpieces

Dance floor

Stage for DJ or band

Complimentary honeymoon suite night of the wedding with minimum \$5K catering spend

World of Hyatt points towards free nights on your honeymoon

*++ Prices are subject to 25% taxable service charge and 8.25% sales tax*

# PLATED DINNER

A plated dinner menu choice for your wedding allows you the flexibility to plan your dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' palate.

You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

## Menu Selections Include:

- Four Butler-Passed Hors d'oeuvres
- Three-Course Dinner
- Cake Cutting Service
- Coffee and Tea Service
- Champagne Toast

## Children's Dinner Buffet

*\$30.00 per guest*

Garden Greens House Salad | Tomato | Cucumbers  
Croutons | Dressing

Chicken Fingers | Ranch Dressing | French Fries  
Broccoli | Cookie | Milk

## Hors d'oeuvres

- Alamo Tortilla Roll | Chicken | Avocado
- Tomato, Pesto, Mozzarella | Garlic Crostini
- Smoked Beef Tenderloin | Arugula Pesto | Cotija
- Petite Skewered Bacon Wrapped Scallop
- Crab Cake | Mustard Seed and Horseradish Remoulade
- Crispy Chicken Empanada | Avocado Ranch
- Vegetable Empanada | Chipotle Ranch
- Bacon-Wrapped Chorizo Stuffed Date
- Lump Crab and Caviar in an Edible Spoon
- Chipotle Roasted Shrimp  
Pico de Gallo Brunoise | Polenta Crouton

## Salads

- Local Greens | Goat Cheese | Roasted Fruit  
Candied Pecans | White Balsamic Vinaigrette
- Baby Iceberg Wedge | Balsamic | Tomato  
Bacon Crumbles | Marinated Queso Fresco  
Cucumber | Shiner Bock Dressing
- Local Green Bouquet | Spiced Pepitas  
Cotija Cheese | Red and Yellow Tomatoes  
Housemade Cumin Vinaigrette

## Entrees

Fresh Local Gulf Catch  
*\$79.00 per guest*  
Local Gulf Catch | Orzo Mac and Cheese  
Brussel Sprouts | Lemon Dill Sauce

## Beef Filet

*\$89.00 per guest*  
Filet Mignon | Texas Whiskey Demi Glace  
Garlic Horseradish Mashed Potatoes  
Oven Roasted Baby Vegetables

## Natural Chicken Breast

*\$74.00 per guest*  
Chili-Rubbed Chicken Breast  
Creamy Poblano Mash | Roasted Asparagus  
Cumin Glazed Baby Carrots

## Beef Tenderloin and Red Fish

*\$84.00 per guest*  
Herb-Crusted Red Fish | Beef Tenderloin  
Brazo White Cheddar Gristmill Grits  
Chef's Seasonal Vegetables

## Beef Tenderloin and Chicken Breast

*\$79.00 per guest*  
Grilled Beef Tenderloin | Pan-Seared Natural  
Chicken Breast | Oven Roasted Fingerling Potatoes  
Chef's Seasonal Vegetables

## Personal Preference

*\$99.00 per guest*  
Treat your guests to an elegant *four course* meal with their choice of four different entrées. Custom printed menus feature your entrée selections that your guests will choose from. Specially trained servers take your guests' orders as they are seated.

# SPECIALTY STATION BUFFET DINNER

Specialty Stations are a great choice for a less formal and flowing event for your wedding. Our executive chef presents food stations with a number of delectable meal choices.

## Menu Selections Include:

- Four Butler-Passed Hors d' oeuvres
- Cake Cutting Service
- Coffee and Tea Service
- Champagne Toast

## Children's Dinner Buffet

*\$30.00 per guest*

Garden Greens House Salad | Tomato | Cucumbers  
Croutons | Dressing

Chicken Fingers | Ranch Dressing | French Fries  
Broccoli | Cookie | Milk

## Salads

*(Choose 1)*

- Red and Yellow Tomato Salad  
Fresh Mozzarella | Basil Vinaigrette
- Southwestern Caesar Salad  
Black Bean Relish | Chili Spiced Croutons  
Grated Parmesan Cheese | Spicy San Antonio  
Caesar
- Cornbread Salad | Romaine Radish  
Grape Tomatoes | Red Onion | Cucumber  
Bacon Crumbles | Corn | Black Beans  
Cornbread Croutons | Shiner Bock Beer Ranch
- Display of Imported and Domestic Cheeses  
with Sliced French Baguettes

## Cold Station

*(Choose 1)*

### Fresh Avocado Bar\*

*Hand-scored avocados filled with choice of the following:*

Red and Yellow Caramelized Onions  
Pico de Gallo | Shrimp and Papaya Relish  
Mesquite Grilled Chicken  
Aged Balsamic Vinaigrette | Sea Salt  
Smoked Cracked Black Pepper

### Tostada Bar\*

*Baby Corn Tortillas with choice of toppings:*

Shredded Pork Carnitas  
Blackened Spiced Gulf Shrimp  
Hickory Char-Crusted Chicken | Queso Cotija  
Shredded Lettuce | Marinated Cabbage Slaw  
House made Salsa Chipotle Lime Sour Cream  
Tomatillo Lime | Guacamole | Lime & Cilantro

## Hot Station

*(Choose 1)*

### Mac N Cheese Station\*

*Creamy Farfallini with choice of the following:*

Cajun Spiced Shrimp | Smoked Bacon  
Spanish Shredded Pork | Parmesan Cheese  
Roasted Mushrooms | Fried Leeks  
Marinated Tomatoes

### Risotto Bar\*

Pancetta | Shredded Brisket  
Crab Roasted Tomatoes | Asparagus | Mushrooms  
Roasted Corn | Shaved Parmesan

## Carving Stations

### Texas Hill Country\*

*(choose 2)*

*\$94.00 per guest*

*includes Chef's Seasonal Vegetables*

- Shiner Bock Beer Can Chicken
- House Smoked Beef Brisket | House BBQ Sauce
- Beef Flank Steak | Chimichurri | Tarragon Aioli
- Honey Ancho Glazed Pork Steamship
- Oven Roasted Smoked Salmon

### Texas Urban\*

*(choose 2)*

*\$104.00 per guest*

*includes Chef's Seasonal Vegetables*

- Seasonal Sustainable Gulf Catch Grouper
- Mahi
- Red Fish
- Oven Roasted Garlic Beef Tenderloin
- Tomahawk Ribeye Steak
- Herb Rub Strip Loin

\*Requires attendant: \$150 per attendant

*Prices are subject to 25% taxable service charge and 8.25% sales tax*



## BAR PACKAGES

### Signature Hosted Bar Package

*priced per person*

**J&B | Jim Beam | Smirnoff | Beefeater | Cruzan | Canadian Club | Sauza Gold**

First Hour:	\$20.00
Second Hour:	\$16.00
Each Additional Hour:	\$12.50

### Premium Hosted Bar Package

*priced per person*

**Dewars | Jack Daniels | Absolut | Tanqueray  
Bacardi | Crown Royal | Sauza Hornitos**

First Hour:	\$22.00
Second Hour:	\$17.00
Each Additional Hour:	\$13.00

### Top Tier Hosted Bar Package

*priced per person*

**Grey Goose | Johnnie Walker Black | Woodford Reserve  
Bombay Sapphire | Mount Gay Eclipse | Don Julio Silver**

First Hour:	\$25.00
Second Hour:	\$19.00
Each Additional Hour:	\$15.00

### Labor Charges

Bartender, each (up to 3 hours):	\$150.00
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### Signature Consumption Bar

#### Per Drink

Signature Cocktails:	\$9.00
Domestic Beer:	\$6.00
Premium and Imported Beer:	\$7.00
Select Wine:	\$8.00
Sparkling Wine:	\$9.00
Cordials:	\$10.00
Juices:	\$6.25
Mineral Water and Soft Drinks:	\$6.00

### Upgraded Bar Packages

#### Per Drink

Premium Cocktails:	\$10.00
Premium Select Wine:	\$9.00
Top Tier Cocktails:	\$11.00

### Texas Pride Bar Package

#### Per Drink

<b>Distilled</b>	\$10.00
Titos Vodka   Dripping Springs Gin   Rebecca Creek Whiskey Herman Marshall Bourbon   Republic Tequila Plata   Treaty Oaks Rum	
<b>Brewed:</b>	\$7.00
Shiner Bock Seasonal Varietals   St. Arnold   Karbach   Freetail	
<b>Vined:</b>	\$10.00
Seeker Chardonnay   Seeker Sauvignon   Blanc Seeker Pinot Noir	

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## ENHANCEMENTS

Little touches can enhance your wedding— from late night snacks, to next morning brunches, to gift bags delivered to your guest rooms. Allow our team to embellish your experience with delighters to elevate your special day.

### Late Night Snacks

*\$9.00 per person*

### Personalized Reception Menu Cards

*\$2.00 per menu*

### Welcome packets and gift bags

*\$4.00 per bag*

### Rehearsal Dinner

*Enjoy rehearsal dinner at the resort with your choice of dinner menu and private venue.*

### Brunch

*Treat your guests to a delicious brunch before they depart. Menus include selections such as: chicken and waffles, omelets made-to-order, breakfast tacos, mimosa bars, and more.*

### Vendor Meals

*Ensure your Band/DJ, Wedding Coordinator, or Photographer has a meal. \$50.00 for entrée only | \$36.00 for boxed lunch*

### Enhanced Linens and Chairs

*Add chivari chairs, upgraded linens or lounge furniture to your reception with one of our fantastic vendors.*

### Lighting

*Adding up-lighting, screen or projector to your wedding reception will add dimension to your event space. Allow our PSAV team to complement your décor with a splash of color and lighting.*





## VENDORS

Hyatt Hill Country works with wonderful vendors who enhance our weddings and events with the final touches to take it the extra mile.

### Audio Visual and Lighting

PSAV  
210-767-7991

DPC Media  
210-479-5541

### Beauty

Lily Flower Hair & Makeup  
210-544-4304

KB Bridal Hair  
224-200-2934

### Officiate

Ceremonies by Heather  
210-303-2255

Jim Berrier  
210.862.1756

Joseph Flores  
210-618-8158

### Cake

Cakes By Cathy Young  
210- 493-8466

Betty Jane's Bakeshop  
210-492-1952

Jenni Cakes  
210-347-5803

### Floral

Botanika  
210-733-8130

Fresh Urban Flowers  
210-382-5181

Uptown Flowers  
210-224-9888

### DJ's

Superior Sounds  
956-292-8622

DJ Dex  
830-613-7529

DJAY Vive  
210-725-4646

DJ Anthony Ibañez  
210-819-8090

### Bands

BlindDate  
512-560-7465

Finding Friday  
210-325-0047

### Décor and Rentals

CRU Rentals  
210-364-2663

Goen South  
210-736-5006

Circa  
210-638-1044

Marquee Rentals  
210- 494-9700

### Photography

Allison Jeffers  
830-377-2222

Bend the Light  
210-373-4447

Tara Williams Photography  
806-336-0687

Adam Swift Photography  
562-256-0370

Hey Beloved  
210-551-8506

### Videography

Reverent Wedding Films  
832-639-0587 Ex 134

### Wedding Coordinators

Wolf Weddings and Events  
210-269-7996

Haute Weddings  
210.364.0907  
michelle@myhautewedding.com  
www.myhautewedding.com

Weddings by Diana Boucher  
210-854-8721



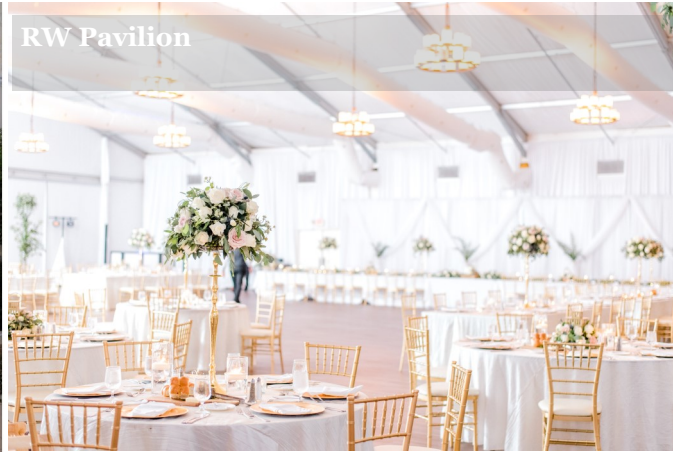
Courtyard Deck



Independence Ballroom



Windmill Plaza



RW Pavilion



Independence Lawn



Fredericksburg Ballroom



Aunt Mary's Lawn



Hill Country Ballroom