



LA CANTERA

RESORT & SPA

HILL COUNTRY · SAN ANTONIO

Your dream day awaits...





TAILOR-MADE ROMANCE

Set atop one of the highest points in San Antonio, La Cantera Resort & Spa is a Hill Country oasis featuring breathtaking event venues, world-class golf course, a destination spa, and more. At La Cantera, sophistication meets relaxation. And when it comes to the most important day of your life, we are poised to create an exceptional Hill Country experience unrivaled anywhere in San Antonio. Invite your guests to visit for the evening or stay the weekend and enjoy the magnificent views and expertly curated experiences at La Cantera Resort & Spa.

SAY I DO!

Whether your wedding is an intimate gathering of family and friends, or a lavish celebration, La Cantera offers the perfect celebration location. Built on the site of a former limestone quarry, we offer several stunning outdoor and indoor wedding venues for this momentous occasion.

INCLUDED WITH YOUR LA CANTERA WEDDING CEREMONY:

- *Your choice of ceremony location for up to one hour, use of the ceremony space the day prior to your wedding ceremony for your rehearsal, based on availability
 - *Outdoor chairs for up to 250 guests (additional chairs can be rented through your Event Manager for a nominal fee)
 - *Ceremony sound system to include two speakers, mixer board and one lapel microphone, for up to one hour
 - *Fruit infused water station for your guests to enjoy prior to the ceremony
 - *Bridal ready room based on availability
- \$3000 exclusivity fee, plus service charge and tax

LET'S PARTY!

A food and beverage minimum + rental will be assessed based on the venue selected for your reception. By meeting a per person food and beverage minimum of \$122, plus 25% service charge and 8.25% sales tax, you will receive the items listed in the Premium package below.

PREMIUM PACKAGE

- *Linens for all tables in white, black or gray, including white or black napkins
- *Dining tables (round or long), banquet chairs, and place settings
- *Indoor dance floor and stage
- *Complimentary cake cutting and service
- *Use of the venue for up to 5 hours of event time. Additional hours can be added with a contracted rental of \$500++ per hour.
- *Event Manager to assist the bridal couple with hotel services through the planning stages and during the wedding*

LUXURY PACKAGE

Weddings with a food and beverage minimum of \$12,000++ or more will receive the additional items below.

- *Complimentary honeymoon suite the night of your wedding with a bottle of champagne.
- *Signature cocktail or Champagne Toast for your final guaranteed guest count, cocktail selections will be based on wedding bar package
- *Complimentary menu tasting for up to 4 guests, see details on page 12.



MAKE IT YOUR OWN!

Every celebration is unique; this is why we have created options. Our talented team of culinary experts have crafted elevated menu options for a unique day that is a true reflection of your individual taste and style. Your Event Manager will help to guide your selections and personalize your menu.

All dinner options include your choice of three butler passed canapes and a one hour hosted bar package. Additional hours can be added for a supplemental fee.

PLATED MENU: FOR AN ELEGANT CELEBRATION

Your choice of salad or soup and entrée; priced per entrée

Price per person is determined by your final menu selection

*If allowing guests to choose their entrée in advance,
highest price entrée will prevail

ACTION STATIONS MENU: FOR A UNIQUE EXPERIENCE

Your choice of three action stations

BUFFET MENU: FOR A MORE CASUAL ATMOSPHERE

Your choice of one dinner table menu

LOOKING TO CREATE YOUR OWN?

Choose any combination of the above packages and allow La Cantera's talented team to customize your experience to fit your needs.



TO START

BUTLER PASSED HORS D'OEUVRES

Panna cotta; crema, cotija cheese, harissa
Seasoned beef tenderloin crostini; herb cheese, arugula
Prosciutto & mascarpone; fig jam, brioche toast
Compressed watermelon; lemon grass yuzu, gochujang chamoy
Seared tuna; wasabi aioli, wonton crisp
Bacon wrapped chicken & jalapeno skewer; BBQ glaze
Maryland crab cake; preserved lemon aioli
Wild mushroom & pancetta arancini; roasted tomato jam
Mini beef empanada; jalapeno mint chimichurri

ON DISPLAY

ENHANCE YOUR EXPERIENCE

TEXAS HILL COUNTRY CHARCUTERIE - 23

Sliced Tasso ham, summer sausage, dried Spanish chorizo, assorted cheeses,
smoked whole almonds, candied jalapeños, citrus olives, baby gherkin pickles,
cracked lavosh, French baguette

ARTISAN MARINATED & GRILLED CHEESES - 18

Local domestic marinated & grilled cheese display
Toasted pecan halves, jalapeño strawberry jam, seasonal grapes, assorted breads

HUMMUS, SPREADS, SALSAS & TAPENADE - 18

Seasonal hummus, spreads, salsas & tapenade
Assorted crackers, ancho corn chips, pita crostini

*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.



PLATED TO PERFECTION

AN ELEGANT & LAVISH TABLESIDE DINING EXPERIENCE

Pricing based on selected entrée. For split entrees, you may choose 2 entrees, plus a vegetarian option. Pricing for the highest priced entrée will prevail.

All plated dinners feature:

- 3 passed hors d'oeuvres
- Two courses with artisan breads
- Fresh-brewed regular & decaffeinated Lavazza coffee service
- One hour bar, additional hours can be added

STARTER

Baby greens; prosciutto, pickled figs, toasted walnuts, shaved parmesan, red wine vinaigrette
Frisee, arugula, & watercress; winter citrus, watermelon radish, mint-chervil vinaigrette
Strawberry fields; strawberries, boursin, candied pecans, cilantro vinaigrette
Sundried tomato bisque; basil oil, pine nut crema, sweet pepper balsamic

ENHANCEMENTS (ADDITIONAL FEE)

Elevate your dining experience with a starter or intermezzo

Crab & avocado; roasted pepper, tarragon aioli, chive oil, petite herbs - 10

Boursin & beets; pistachio & burnt feta crisp, coriander citrus, mint - 8

French onion bisque; chive oil, gruyere crostini, thyme crema - 6

Citrus and mint intermezzo; fresh berries - 6

DUETS:

Roasted filet of beef & shrimp scampi; Yukon gold whipped potatoes, broccolini, baby carrots, red wine sauce - 140

Braised short rib & grilled rosemary chicken; truffle potato puree, baby carrots, smoked tomato demi - 132

ENTRÉES:

Braised short rib; whipped Yukon gold potatoes, brussels sprouts, red wine jus - 128

Roasted breast of chicken; truffle mac & cheese, baby carrots, roasted chicken jus - 122

Herb crusted sea bass; celery root puree, grilled asparagus, lemon thyme butter - 134

Seared beef tenderloin; potato gratin, broccolini, roasted mushrooms, veal truffle sauce - 133

Seared salmon; lemon-basil risotto, blistered haricot verts, Meyer lemon vinaigrette - 126

Cauliflower steak; lentil bolognese, eggplant puree - 122

*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.



ACTION STATIONS

Create a casual and fun dining experience for your reception.

Action station menus include three stations of your choice, a one-hour bar, and fresh-brewed regular & decaffeinated Lavazza coffee service at \$128 per person. Additional stations can be added at \$30 per station.

MASHED POTATO MARTINI

Chive butter whipped Yukon potatoes & mashed sweet potatoes
Smoked bacon, roasted mushrooms, cheddar cheese, sour cream, caramelized onions, green onions, brown sugar, whipped butter, candied pecans, mini marshmallows

LA CANTERA TAQUERIA (SELECT TWO)

Ancho braised brisket
Battered shrimp
Al pastor pork
Corn & flour tortillas, shredded cabbage, pickled onions, cilantro, creamy lime avocado, cotija cheese, lime wedges, charred tomato salsa, habanero salsa

PASTA STATION (SELECT THREE)

Orecchiette; crisp pancetta, roasted red pepper, garlic, alfredo
Cheese tortellini; Bolognese sauce, parmesan
Whole wheat penne; roasted vegetables, basil pesto
Cavatappi; roasted mushrooms, parmesan, truffle oil
Warm garlic butter bread

GARDEN STATION

La Canterra house salad; fresh cut baby greens, honey roasted pecans, queso fresco, cilantro vinaigrette
Southern Caesar; cornbread croutons, bacon bits, cheddar cheese, Caesar dressing
Individual vegetable crudité; carrots, cucumber, celery, bell peppers, ranch dressing

SOUTHERN SLIDERS (SELECT THREE)

Blackened shrimp fritter; citrus mayo
Chopped smoked brisket; BBQ, pickled onions
Crispy fried chicken; hot sauce, pepper syrup
Pulled pork; slaw, caramelized onions

CARVING (SELECT ONE)

TEQUILA CEDAR PLANK SALMON
Margarita marinade, salted peach, habanero-grapefruit salsa
Jalapeno cheddar rolls

HICKORY SMOKED BEEF TENDERLOIN

Smoked tomato demi, grilled onions

PORCHETTA

Garlic aioli, arugula

*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.
\$150 Attendant fee per station.



DINNER TABLE

BUILD YOUR OWN CURATED SELECTION OF SALADS, ENTREES & SIDES,
SERVED BUFFET STYLE

Pricing based on dinner table selected below

All dinner tables feature fresh-brewed regular & decaffeinated Lavazza coffee,
Mighty Leaf teas, 2%, skim, & almond milk

VISTA TABLE | 128

Choose 3 salad/soup, 2 entrees, 3 accompaniments
1 hour bar

TOPAZ TABLE | 138

Choose 3 salad/soup, 2 entrees, 3 accompaniments, 1 carving station
1 hour bar

SALAD/ SOUP

Southern Caesar; cornbread croutons, bacon bits, cheddar cheese, Caesar dressing
Spinach salad; candied pecans, strawberries, goat cheese crumbles & balsamic vinaigrette
Quinoa and feta; cherry tomatoes, cucumber, bell pepper & red wine vinaigrette
Fusilli pasta; olive, tomatoes, grilled squash, green beans, pesto vinaigrette
Spinach and frisee; gorgonzola, bacon, tomatoes, pickled cucumbers, sweet onion dressing
Creamy potato soup; bacon, chives, cheddar cheese

ENTRÉE

Coq au vin chicken breast; celery root, cipollini onions, carrots, tomato
Grilled beef skirt steak; caramelized onions, mushrooms, peppers
Roasted black garlic strip loin; spicy & sweet mustard seed demi
Lemon-herb crusted salmon; caper butter sauce, tomato-fennel confit
Cumin & blood orange pork enchiladas; roasted corn, black beans, asadero, stewed tomatoes
Cilantro & lime chicken; pickled onion, radish

ACCOMPANIMENTS

Creamed farro & leek risotto; charred tomato pesto
Roasted garlic whipped Yukon gold potatoes
Grilled asparagus; guajillo butter
Green chile macaroni; smoked cheddar
Loaded baked potato dauphinoise
Roasted broccolini; mushrooms, toasted almonds
Lemon garlic Brussels sprouts
Grilled corn; cilantro butter, cotija, ancho lime salt

*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.
\$150 Attendant fee per station.



CARVING

All carving stations served with assorted rolls

SMOKED BEEF TENDERLOIN

creamed horseradish sauce, basil, red-onion chimichurri

SMOKED BRISKET

house-made BBQ sauce, pickles, onions

HERB BRINED BREAST OF TURKEY

ginger cranberry compote, peppercorn aioli

AGAVE-CHILE PORK LOIN

cranberry wild rice stuffing, chipotle pear sauce,
pickled haricot vert, pico de gallo

CHEERS

For your cocktail hour and wedding reception, choose between a hosted bar package or bar by the drink. Premium and Luxury hosted bars include beer, wine, liquor, soft drinks, mixers and juices.

PREMIUM HOSTED BAR

Liquor:

Smirnoff Vodka, New Amsterdam Gin, Cruzan Rum, El Jimador Tequila, Bottled & Blend Bourbon, George Dickel Rye, Martel VSSD, Bols

Wine:

William Hill Chardonnay & Cabernet

Beer:

Bud Light, Samuel Adams Boston Lager, Sierra Nevada Pale Ale, Stone IPA, Corona Extra, Stella Artois

Soft Drinks & Bottled Water

ONE HOUR \$31 | TWO HOURS \$41 | THREE HOURS \$49
FOUR HOURS \$57 | FIVE HOURS \$65

LUXURY HOSTED BAR

Liquor:

Tito's Vodka, Waterloo No. 9, Bacardi Rum, Cazadores Blanco, Bols, Wild Turkey 101 B/R, Del Maguey 'Vida' Mezcal, Chivas Regal, Courvoisier VS

Wine:

Cannonball Chardonnay & Cabernet

Beer:

Bud Light, Samuel Adams Boston Lager, Sierra Nevada Pale Ale, Stone IPA, Corona Extra, Stella Artois

Soft Drinks & Bottled Water

ONE HOUR \$35 | TWO HOURS \$45 | THREE HOURS \$53
FOUR HOURS \$61 | FIVE HOURS \$67

INNOVATIVE SPIRITS

Enhance your bar package with one of our specially curated cocktail experiences. Price based per person, per hour when added to your hourly bar selection

POP, FIZZ, CLINK - 10

Sparkling wines, Prosecco & Rosé | Chambord, Peach Schnapps, chilled orange juice, sliced strawberries & fresh raspberries

MARRY MARGARITA - 12

Made to order flavored margaritas; cucumber jalapeño, mango, prickly pear | Tajin chili, salt, sugar, lime, cucumber, lime & orange wedges

BEER & WINE

Wine:

William Hill Chardonnay and Cabernet

Beer:

Bud Light, Samuel Adams Boston Lager, Sierra Nevada Pale Ale, Stone IPA, Corona Extra, Stella Artois

Soft Drinks & Bottled Water

ONE HOUR \$23 | TWO HOURS \$33 | THREE HOURS \$41
FOUR HOURS \$47 | ADDITIONAL HOURS \$15/HOUR



*A bartender fee of \$150 (up to four hours) will apply for all bars. Package pricing shown is per person. All food & beverage prices are subject to 8.25% sales tax & 25% taxable service charge. *Selection and pricing is subject to change*

A SWEET FINISH

ENHANCE YOUR EVENING WITH ONE OF OUR SUGAR-COATED SPECIALTIES

FUNNEL CAKE FRENZY - 24

Made to order mini funnel cakes
fresh strawberries, chocolate sauce, whipped cream,
powdered sugar
House-made bacon vanilla ice cream

TEXAS S'MORES STATION - 23

(Available for outdoor functions only)

Made to order fireside s'mores;
Hershey's chocolate, house-made marshmallow, Nutella, graham
crackers, praline filling, strawberry jam, cinnamon
Salted caramel apples

ASSORTED PETIT FOURS - 55 PER DOZEN (SELECT THREE)

Chocolate roulade; white chocolate whipped ganache
Orange hazelnut canelé
Raspberry macaroons
Fresh berry tart
Salted caramel & chocolate tart
Vanilla bean cream puff



*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.
\$150 Attendant fee per station.



LATE NIGHT SNACKS

TEXAS TACO STATION - 15

Smoked brisket & egg; potato, jack cheese
Spicy pork chorizo & egg; green chilis, crisp tortilla chips
Roasted potato; green chiles, jack cheese
Roasted tomatillo & fire roasted salsa

SWEET & SAVORY - 12

Pretzel bites; Shiner bock mustard, beer cheese
Assorted cake pops
Cheesecake & brownie bites

YOUR WEDDING WEEKEND

Allow us to curate an entire weekend celebration for you & your family.

BRUNCH

Fresh squeezed orange & grapefruit juice
Fresh brewed regular and decaffeinated Lavazza coffee service,
assortment of Torani flavored syrups, Mighty Leaf Teas
2%, skim, & almond milk

Seasonal fruits & berries
Croissants, berry muffins, & nut bread loaves
Vanilla yogurt jars; fresh berries, infused honey

Scrambled eggs; pico de gallo, cheddar cheese
Applewood smoked bacon
Home style potatoes; caramelized onions, rosemary

SELECT ONE STATION FROM BELOW:

EGGS YOUR WAY*

ham, bacon, roasted mushrooms, spinach, bell pepper, cheddar
cheese, tomato, onion, charred tomato salsa, assorted hot sauces

SOUTHERN PANCAKES* | 18

buttermilk pancakes, brown sugar, butter,
maple syrup, vanilla bean whipped cream

BREAKFAST BOWL* | 18

Texas corn grits, braised short rib, smoked tomato gravy,
chedar cheese, egg

GROOMS GRAB & GO LUNCH - 40

Brisket sliders; pickled red onion, horseradish cream
House-made lemon pepper chips | Assorted Texas jerky
Pretzel bites; Shiner Bock mustard | Chocolate chip cookies
Iced tea & lemonade



BRIDAL READY ROOM - 200 PACKAGE (SERVES SIX)

Fresh seasonal fruit with Greek yogurt
Assorted breakfast pastries & sweets
Artisanal cheeses; baguettes, crackers
Bottled water

BRIDAL LUNCHEON - 36

Choose one option from each of the categories below
Includes iced tea & lemonade

STARTER

Creamy tomato basil soup
Caprese stack; tomato and fresh mozzarella, micro greens,
basil vinaigrette
Gulf snapper ceviche; coconut, lime, basil

ENTRÉES

Spinach salad; grilled chicken, sweet onion, miso-ponzu vinaigrette
Country fried chicken salad; butter lettuce, local cheddar, bacon,
pickled eggs, avocado ranch
Warm sesame steak salad; baby spinach, crisp wonton,
wasabi-ginger dressing
Grilled pesto chicken wrap; sundried tomato, butter lettuce,
parmesan cheese
Achiote-poached shrimp salad; cucumber, lime, red onion, avocado

DESSERT

Orange cream mini cheesecake
Blackberry & cinnamon cream shortcake
Cinnamon spiced fuji apple tart
Texas tiramisu; bourbon, mascarpone, vanilla bean coffee caramel

*All food and beverage pricing subject to 25% service charge and 8.25% sales tax.

ADDITIONAL INFORMATION

SPA & GOLF

Enhance your wedding weekend!

Loma de Vida Spa and Wellness is a secluded sanctuary, immersed in nature and situated on one of the highest points in San Antonio with breathtaking views of the Texas sky. The spa offers signature experiences, indigenous to the area, along with group fitness classes and private events to create a true sense of balanced well-being. In addition, special golf rates and discounts are available for your wedding weekend, including green fees, carts, and unlimited range use.

CEREMONY

Ceremony rehearsal times may be scheduled the day prior to your wedding, before 6:00PM for a one hour duration. Rehearsal times and location are subject to availability, and will be confirmed 30 days prior to your wedding date. On the day of your event, we allot one hour for the ceremony, not to include setup and tear down.

FOOD AND BEVERAGE

Our culinary team has provided an extensive selection of menus to satisfy any taste and style. Should you prefer to design your own menu, our Chef and Catering experts will be happy to work with you in doing so. The Resort does not permit outside food and beverage, with the exception of wedding cakes. Please note that no food and beverage can be removed from the property following the conclusion of your function.

Complimentary tastings are offered for plated menus of 100 people or more, upon return of your wedding contract and initial deposit. Tastings are scheduled three to four months prior to your wedding date, for up to 4 guests.

ESCORT CARDS AND PLACE CARDS

If you have selected a plated menu with multiple entrée choices, you must supply place cards indicating the guest name, entrée choice, and the table number at which the guest is seated. Plated menus with entrée choices must be submitted with final guarantee 10 days prior to the wedding date.

PAYMENT INFORMATION

To confirm your wedding space and date, an initial deposit of 50% of the estimated food and beverage minimum and rental fees is required along with your signed agreement. An additional amount, which when added to the first deposit is equal to 90% of your food and beverage minimum and rental fees will be due 90 days prior to your wedding date. Full prepayment for all charges must be received by the Resort no later than 10 days prior to your event date.

GUESTROOMS

Make your wedding a destination getaway! La Cantera Resort and Spa Guestrooms and Villas offer thoughtful design and décor, reflective of their Hill Country surroundings. Wedding room block contracts are available for 10 or more rooms on a single night. Rates are based on Resort availability and will vary by date. Welcome bag delivery is a great way to welcome your guests to San Antonio, and is available for a fee of \$3 per bag (\$5 for name specific bags).

INSPIRE AUDIO VISUAL

Our in house audio-visual company, Inspire can enhance the look and feel of your wedding by offering lighting, sound and electrical assistance. Contact your Event Manager for additional details on all that Inspire can offer. All power & rigging is required to be done by Inspire AV.







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