



Wedding Menus

2023

37 NE LOOP 410 | SAN ANTONIO | TEXAS | 78216



Ceremony Packages

GRAND COURTYARD

All wedding ceremony packages are based on 2.5 hours of service time

Package 1 \$3,500

- Up to 50 white folding chairs set with a center aisle
- One speaker, handheld wireless microphone and microphone stand
- Arch with fresh floral spray

Package 2 \$4,500

- Up to 100 white folding chairs set with a center aisle
- Two speakers, handheld wireless microphone and microphone stand
- Arch with fresh floral spray

Package 3 \$5,500

- Up to 200 white folding chairs set with a center aisle
- Two speakers, handheld wireless microphone and microphone stand
- Arch with fresh floral spray
- Bridge over pool for Bride's grand entrance



INDOOR

Package 1 \$2,500

- Up to 50 white folding chairs set with a center aisle
- One speaker, handheld wireless microphone and microphone stand
- Arch with fresh floral spray

Package 2 \$3,500

- Up to 100 white folding chairs set with a center aisle
- Two speakers, handheld wireless microphone and microphone stand
- Arch with fresh floral spray

Additional Chairs Available \$5 each

Package 3 \$4,500

- Up to 200 white folding chairs set with a center aisle
- Two speakers, handheld wireless microphone and microphone stand
- Arch with fresh floral spray
- Stage with carpeting and skirting



All menu items are subject to 24% service fee and applicable tax

Reception

PACKAGES

All Food & Beverage Packages include:

- 5-Hour event time
- Banquet round tables set for up to 10
- White or black linen and napkins
- Glass cylinder centerpieces with floating candles
- Sweetheart or head table
- Welcome table, gift table and cake table
- China, stemware and flatware
- Complimentary dance floor
- Complimentary champagne toast for the bride and groom
- Complimentary tasting for up to 4 people
- Complimentary guestroom for the bride and groom on the wedding night
- Discounted guestroom blocks available (minimum of 10 rooms)



All menu items are subject to 24% service fee and applicable tax

Dinner

PLATED

\$60 PER PERSON

Each Plated meal is based on 1-hour service time

All dinners included fresh baked house rolls, dairy fresh butter, water, iced tea and coffee service

SALAD

Select (1):

Spinach Salad

*With red onion, bacon, feta cheese and mushroom
Served with raspberry vinaigrette*

Caesar Salad

Romaine lettuce, house made croutons, parmesan shavings and Caesar dressing

House Salad

Mixed greens, carrots, tomatoes and watermelon radish with a citrus vinaigrette

ENTREE

Select (1):

Roasted Airline Chicken Breast

Choice of Lemon Butter Cream, Pesto Cream, Poblano or Mushroom

Parmesan Crusted Chicken Breast

With Picatta sauce

Bacon Wrapped Pork Tenderloin

With cranberry chutney

Grilled Atlantic Salmon

*Choice of Dill or Cajun cream sauce
(Add \$5 per person)*

Sliced Beef Tenderloin

*Choice of Jalapeno Béarnaise, Bordelaise, Peppercorn or Mushroom
(Add \$5 per person)*

Served with roasted seasonal vegetables and a choice of starch:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice

Pasta with choice of sauce

All menu items are subject to 24% service fee and applicable tax

Dinner

BUFFET

\$72 PER PERSON

*Each Buffet meal is based on 1-hour service time
All dinners included fresh baked house rolls, dairy fresh butter, water, iced tea and coffee service*

SALAD

Select (1):

Spinach Salad

*With red onion, bacon, feta cheese and mushroom
Served with raspberry vinaigrette*

Caesar Salad

Romaine lettuce, house made croutons, parmesan shavings and Caesar dressing

House Salad

Mixed greens, carrots, tomatoes and watermelon radish with a citrus vinaigrette

ENTREE

Select (2):

Roasted Airline Chicken Breast

Choice of Lemon Butter Cream, Pesto Cream, Poblano or Mushroom

Parmesan Crusted Chicken Breast

With Picatta Sauce

Bacon Wrapped Pork Tenderloin

With Cranberry Chutney

Grilled Atlantic Salmon

*Choice of Dill or Cajun Cream Sauce
(Add \$5 per person)*

Sliced Beef Tenderloin

*Choice of Jalapeno Béarnaise, Bordelaise, Peppercorn or Mushroom
(Add \$5 per person)*

Served with roasted seasonal vegetables and a choice of starch:

Garlic Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice

Pasta with choice of sauce

DISPLAY STATION

Fresh Fruit and Berry Display and Assorted Domestic Cheeses

Served with French Bread and Crackers



All menu items are subject to 24% service fee and applicable tax

Dinner

CHILDREN'S MENU

\$29 PER PERSON
(AGES 1-10)

ENTREE

Select (1):

Crispy Chicken Tenders
Served with French Fries

Junior Burger
Served with French Fries

Grilled Cheese
Served with French Fries

All children's dinners include a cup of fruit and lemonade

All menu items are subject to 24% service fee and applicable tax

Reception

HORS D'OEUVRES

**Minimum of (2) dozen required.*

HOT BY THE ITEM

Bacon Wrapped Dates	\$4.00
Cranberry Fig Goat Cheese Crostini	\$4.50
Goat Cheese Stuffed Jalapenos	\$4.50
Empanadas <small>Variety of beef, chicken, veggie or pork to choose from <i>Served with Hawaiian salsa</i></small>	\$5.00
Hawaiian BBQ Chicken Skewers	\$5.75
Bacon Jalapeno Shrimp	\$5.75
BBQ Beef Kabobs	\$5.75

COLD BY THE ITEM

Fruit Skewers <small>Served with honey yogurt sauce</small>	\$3.75
Spanish Chorizo & Manchego Cheese Skewer	\$4.00
Caprese Skewers	\$4.50
Chicken & Lemongrass Lettuce Wraps	\$4.50
Smoked Salmon Tostada	\$4.75
Shrimp Ceviche Shooters	\$5.00



EMPANADA BAR \$30 PER PERSON

Pricing is based on 1-hour service time

Variety of Empanadas
Select (2)

Chicken, Beef, Pork and Veggie

Housemade Guacamole

White Queso

Fire Roasted Salsa

Served with Fresh Crispy Tortilla Chips

All menu items are subject to 24% service fee and applicable tax

Reception

CHEF DISPLAYS

RAW & GRILLED GARDEN FRESH VEGETABLES \$300

Served with creamy buttermilk ranch sauce

SERVES 50

IMPORTED & DOMESTIC CHEESE \$450

Served with fresh fruit, assorted gourmet crackers and French bread

SERVES 50

CHARCUTERIE \$25

PER PERSON

(1) Hour Service

**Minimum of 20 people required OR full event guarantee and set number*

Assortment of Gourmet Cured Meats & Sausages

Assorted Cheeses

Chef's Accompaniments

Served with sliced baguettes and crackers

MINI DESSERT STATION \$25

PER PERSON

(1) Hour Service

**Minimum of 20 people required OR full event guarantee and set number*

Assorted Mini Dessert Display

Margarita Key Lime Tarte

Strawberry Shortcake

Chocolate Fudge Cake

Classic Cheesecake

All menu items are subject to 24% service fee and applicable tax

Reception

ACTION STATIONS

Chef Attendant Fee: \$125

Minimum of two action stations are required, unless added to a buffet

STREET TACOS \$25 PER PERSON

Carne Asada and Chicken
Cilantro, Onions, Jalapenos and Limes
House Made Salsa
Pico de Gallo
Cotija Cheese
Warm corn tortillas

TASTE OF SAN ANTONIO \$35 PER PERSON

Chicken Tinga
Cilantro Picadillo Meat
*Shredded Lettuce, Diced Tomatoes,
Sliced Pickled Jalapenos, Shredded Cheddar Cheese*
House Salsa
Chile Con Queso
Served with Tortilla Chips & Corn Tortillas

CARVING STATIONS

Chef Attendant Fee: \$125

CHEF CARVED HAM \$350 *Cranberry Chutney Sliced Silver Dollar Rolls* SERVES 50

CHEF CARVED PORK LOIN \$375 *House Made Mustard & Cranberry Chutney Sliced Silver Dollar Rolls* SERVES 50

CHEF CARVED BEEF \$525 Prime Rib *Natural Jus and Horseradish Cream Sliced Silver Dollar Rolls* SERVES 50

All menu items are subject to 24% service fee and applicable tax

Drinks

BAR OPTIONS

Bartender Fee: \$125/bartender for up to 3 hours, \$50 each additional hour thereafter

***We recommend (1) bartender to every 100 guests*

BEER & WINE BAR

1ST HOUR: \$13/PERSON
EACH ADDITIONAL HOUR: \$7/PERSON

Domestic & Import Beer
House Wines
House Champagne
Soft Drinks

TEXAS BAR

1ST HOUR: \$15/PERSON
EACH ADDITIONAL HOUR: \$8/PERSON

Margarita on the Rocks
Domestic & Premium Beer
House Wines
Soft Drinks

CALL BRAND BAR

1ST HOUR: \$22/PERSON
EACH ADDITIONAL HOUR: \$11/PERSON

Call Brand Liquor
Domestic & Premium Beer
House Wines
Soft Drinks

PREMIUM BAR

1ST HOUR: \$25/PERSON
EACH ADDITIONAL HOUR: \$12/PERSON

Premium Brand Liquor
Domestic, Premium and Import Beer
House Wines
Soft Drinks

CASH BAR

Bartender Fee: \$125/bartender for up to 3 hours, \$50 each additional hour thereafter

Cashier Fee: \$100/cashier for up to 3 hours, \$25 each additional hour thereafter

Call	\$11
Premium	\$12
Cordials	\$12
Domestic Beer	\$7
Imported Beer	\$8
House Wine	\$8
Soft Drinks	\$4
Bottled Water	\$4

All menu items are subject to 24% service fee and applicable tax

Additions

PRICING

Linen Package \$60 per table

- Floor length linen with choice of sateen, pintuck, crinkle or shantung in a color of your choice
- Up to 10 chair covers per table in white, ivory or black
- Up to 10 chair sashes matching the table linen
- Complimentary table cloth for the head table, cake table and welcome table

Centerpiece Package \$75 per table

- Floral centerpiece for each banquet round table
- Floral centerpiece for the head table

Linen and Centerpiece Package \$125 per table

- Floor length linen with choice of sateen, pintuck, crinkle or shantung in a color of your choice
- Up to 10 chair covers per table in white, ivory or black
- Up to 10 chair sashes matching the table linen
- Complimentary table cloth for the head table, cake table and welcome table
- Floral centerpiece for each banquet round table
- Floral centerpiece for the head table



All menu items are subject to 24% service fee and applicable tax

To Note

PACKAGES

Wedding packages are based upon a 100 person minimum event guarantee

Ballroom size will be based upon contracted number of guests and food and beverage minimum

Events wishing an extension of event time must request no later than three weeks prior to the event date
(Additional rates of \$500-\$750 per half hour)

We are happy to assist your smaller more intimate events that host under 100 guests! Please share your desires with our Director of Catering and we will be happy to provide you with costs.

Mari Morua-Gonzales, Director of Catering
Mari.Morua-Gonzales2@hilton.com

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