



**HYATT
REGENCY®**

HILL COUNTRY
RESORT & SPA

HYATT REGENCY HILL COUNTRY

Wedding Experiences





Welcome to Your *Love Story*

Nestled on 300 acres of the historic Rogers-Wiseman Ranch, the Hyatt Regency Hill Country Resort offers a timeless blend of Texas charm and refined elegance—perfect for your wedding celebration. Here, surrounded by ancient live oaks and rolling Texas countryside, you'll find a retreat designed for love stories.

Imagine saying "I do" under a canopy of twinkling lights, dining outdoors with family and friends beneath starlit skies, or sharing a quiet moment around our cozy fire pits. With several beautifully versatile event spaces, we can bring any wedding vision to life, from intimate garden ceremonies to grand ballroom receptions.



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 Wedding Day more memorable:

Ceremony Venue Rental

Starts at \$2,000

- White Garden Chairs
- One Microphone & Speaker for your Officiant
- Fruit-Infused Water Station
- Complimentary Bridal-Ready Room

Reception Venue Rental

Starts at \$1,500

- Tables and Brown Leather Banquet Chairs
- White or Black Linens & Napkins
- Table Settings and Votive Candles
- Dance Floor and Stage for DJ or Band
- Up to (2) Complimentary Wi-Fi Connections
- World of Hyatt Points towards free nights on your Honeymoon

Event Barn ~ Reception Venue Rental

Starts at \$4,000

- Resort Banquet Tables with Upgraded Crossback Chairs
- Upgraded Selection of Linen & Napkins
- Table Settings and Votive Candles
- Dance Floor and Stage for DJ or Band
- Up to (2) Complimentary Wi-Fi Connections
- World of Hyatt Points towards free nights on your Honeymoon



Celebrate Your Love!!





Introducing Our New *Event Barn*

~ Opening Fall 2025 ~

Set amidst the tranquil beauty of our resort, our brand-new Event Barn offers an unforgettable setting for your wedding day, accommodating up to 230 guests. With its rustic elegance and modern touches, this unique space combines natural charm with sophisticated luxury, creating a magical atmosphere for your celebration.

Your ceremony will take place on our picturesque lawn, with stunning waterfront views as the backdrop to your vows. Afterward, your guests can enjoy a delightful cocktail hour outdoors, surrounded by lush greenery and twinkling lights. The inside of the barn, designed with soaring wooden beams and refined finishes, provides a warm yet luxurious space where you and your loved ones can celebrate into the night.

Whether you envision an intimate gathering or a grand affair, the Event Barn offers endless possibilities for crafting a wedding experience that is uniquely yours. Let the beauty of nature and the comfort of our modern amenities come together to make your special day truly unforgettable.

**Fees & minimums apply. Speak your Wedding Specialist if you are interested in this venue!*



I Do... Venues

COURTYARD DECK

This scenic deck is surrounded by mature oak trees and adorned with string lights, is one of our most popular ceremony spaces. Adjacent to our Hill Country Ballroom. It's perfect for an intimate wedding reception or a cocktail hour.

Ceremony: up to 200 / Cocktail Reception: 350

Dinner/Dance: up to 100 guests



WINDMILL PLAZA

This 3,500-square-foot outdoor courtyard, nestled between the Independence and Hill Country ballrooms, is the perfect space for a private outdoor ceremony or an elegant outdoor reception. Featuring a large limestone fireplace and native landscaping, this enchanting venue is ideal for an evening reception or a more intimate wedding event, creating a warm and inviting atmosphere for your special day.

Ceremony: up to 200 / Cocktail Reception: 350

Dinner/Dance: up to 120 guests



INDEPENDENCE LAWN

Independence Lawn provides a stunning outdoor venue for wedding ceremonies, nestled beside our elegant Independence Ballroom. With lush greenery, a natural tree-lined backdrop, and customizable layouts, this private lawn offers a serene and picturesque setting. Guests can enjoy the seamless transition to the adjacent ballroom for a memorable reception, ensuring a beautiful flow to the wedding day experience.

Ceremony: up to 275 / Cocktail Reception: 400

Dinner/Dance: up to 150 guests



I Do... Venues

FREDERICKSBURG BALLROOM

This versatile venue offers over 5,700 square feet of exquisite space, perfect for your dream wedding. Accommodate up to 220 guests with ample room for a dance floor, ensuring your celebration is as lively and joyous as you envision.

Ceremony: up to 400 / Cocktail Reception: 500
Dinner/Dance: up to 220 guest



HILL COUNTRY BALLROOM

This classic Hill Country venue exudes simple elegance, making it ideal for grand wedding celebrations. With the flexibility to divide the space into seven rooms, it can comfortably seat up to 450 guests while still providing ample room for a dance floor. The venue is adorned with ornate Texas ironwork chandeliers, adding a touch of sophisticated charm to your special day.

Ceremony: up to 200 / Cocktail Reception: 350
Dinner/Dance: up to 450 guest



ROGERS-WISEMAN PAVILION

This elegant 8,800-square-foot venue, named in honor of the family who originally owned and operated the land, is the perfect setting for your wedding. Popular with couples seeking a unique event space beyond the traditional ballroom, this venue offers the cozy ambiance of an indoor celebration while being surrounded by the breathtaking beauty of Texas Hill Country. This distinctive space combines history, charm, and natural splendor to create the ideal backdrop for your special day.

Ceremony: up to 350 / Cocktail Reception: 400
Dinner/Dance: up to 250 guest





The Experience

COCKTAIL HOUR & RECEPTION INCLUSIONS

Tall and Short Cocktail Tables for Cocktail Hour
Resort Standard 72" Round Tables and Banquet Chairs
Selection of In-House Linen & Napkins
Resort Standard Flatware, Glassware and Votive Candles
Dance Floor and Stage For DJ or Band (if needed)
Cake Cutting & Coffee/Tea Service Included.

*All Experiences Below Include a 4-Hour Signature Hosted Bar**

OAKS EXPERIENCE *165 per guest*

Choice of (3) Butler Passed Hors D'oeuvres during Cocktail Hour
Two Course Plated Dinner of Either Fish or Chicken
or Texas Hill Country Specialty Stations with One Carving Station
Complimentary Canvas Blanc de Blanc Sparkling Wine Toast*

ROYAL EXPERIENCE *180 per guest*

Choice of (3) Butler Passed Hors D'oeuvres during Cocktail Hour
Two Course Plated of Either Beef, Fish or Chicken,
or Texas Hill Country Specialty Stations with Two Carving Stations
Complimentary Canvas Blanc de Blanc Sparkling Wine Toast*

TIMELESS EXPERIENCE *195 per guest*

Choice of (4) Butler Passed Hors D'oeuvres during Cocktail Hour
Two Course Plated of Either Duo Plated Entrée,
Texas Urban Specialty Stations or Hill Country Regency Buffet
Complimentary Canvas Blanc de Blanc Sparkling Wine Toast*

**Upgrade options available for the Champagne Toast and Bar. Speak with your Wedding Specialist.*



The Menu

Hors D'oeuvres

COLD

- House Smoked Cream Cheese tartlet, Jalapecheno Jam, Micro Cilantro
- Fire and Spice Beef Loin, Sweet Red Onion Marmalade on Potato Pancake
- Heirloom Tomato Bruschetta, Creamy Goat Cheese Toast
- Tuna Poke, Sriracha Aioli, Cilantro, Crisp Cornet
- Espelette Dusted Shrimp, Pineapple-Poblano Chutney, Sourdough Crouton
- Smoked Trout Rillettes, Citrus Aioli, Marbled Rye

HOT

- Oak Smoked Pork Belly, Bamboo Skewer, Shallot-Sorghum Glaze
- Fiery Peach BBQ Brisket Brochette
- Texas Chicken Bacon Wrapped Jalapeno
- Classic Shrimp Tempura, Crisp Rice, Candied Ginger Aioli
- Maryland Crab Cake, Sriracha Remoulade
- Vegan Edamame Pot Sticker, Soy-Scallion Dipping Sauce

Plated Dinner

SALADS *(choose one)*

Field Lettuces, Wine Compressed Grapes, Rosemary Candied Pistachios, Citrus Vinaigrette

Baby Artisan Romaine, Brown Butter Crostini, Aged Parmigiana Reggiano, Garlic Parmesan Dressing

Artisan Beet Salad, Crumbled Local Chevre, Candied Pecan, Baby Kale, Mandarin Vinaigrette

Entrees

Pistachio Crusted Gulf Catch

Sugar Snap, Heirloom Radish, Cherry Tomato Medley, Potato Parsnip Puree, Citrus Beurre Blanc

Black Angus Filet Mignon

Dauphinoise Potato, Haricot Vert, King Oyster Mushroom, Cipollini Onion, Chianti Glaze

Organic Chicken Breast

Lemon Thyme French Breast of Chicken, Spinach Sautee, Local Mushroom Fricassee, Buttered Potatoes, Roasted Chicken Jus

Herb Crusted Rack of Lamb

Barley Scallion Risotto, Honey Glazed Carrots, Wilted Turnip Greens, Blackberry Balsamic Gastrique

Surf and Turf

Peppercorn Crusted Beef Filet, Seared Diver Scallop, Roasted Garlic Mashed Potatoes, Red Wine Bordelaise, Lemon Scented Asparagus, Oven Roasted Tomato



The Menu

Specialty Stations

Salad Station *(Choose 1)*

- Mixed Greens, English Cucumbers, Grape Tomato, Julienned Carrot, Toasted Almond, Chive Vinaigrette
- Arcadian Garden Greens, Grilled Corn, Chili Lime, Cilantro, Cotija, Cilantro Green Goddess Dressing
- Baby Iceberg Wedge, Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, Crumbled Lardons, Queso Fresco, Buttermilk Ranch Dressing
- Baby Green and Romaine Salad, Hand Shaved Parmesan, Crisp Toasted Crouton, Garlic Parmesan Dressing

Cold Station *(Choose 1)*

Seafood Bar

- Lemon Thyme Poached Shrimp, Titos Cocktail Sauce, Sliced Lemon, Horseradish
- Gulf Catch Ceviche, Diced Cucumber, Red Onion, Citrus Marinade, Fried Tortilla Chips

Cheese and Charcuterie Station

- Three local cheeses and two cured meats with assortment of condiments: Greek Olives, Dried Seasonal Fruit, Candied Pecans, Local Jams and Mustards, Pickled Vegetables, Artisan Breads

Hot Station *(Choose 1)*

Mac N Cheese Station

(Choice of Two):

- Lobster Ditalini, Aged Gruyere, White Cheddar
- Boursin Radiatori, Roasted Mushrooms, Shaved Garlic, Broccoli Florets
- Penne, Double Barrel Aged Cheddar, Texas Chorizo, Scallion, and Toasted Crumbs

Tostada Bar

Corn Tortillas with Choice of Toppings: Shredded Pork Carnitas, Ancho Spiced Gulf Shrimp, Chicken Tinga, Queso Cotija, Shredded Lettuce, Marinated Cabbage Slaw, House-made Salsa, Cilantro and Lime Crema, Salsa Verde, Guacamole, Limes

Empanada Corner

- Spiced Shredded Chicken, Argentina Trinity, Smoked Chipotle
- Seasoned Ground Beef, Diced Potatoes, Roasted Peppers
- Chile Poblano and Cheese, Roasted Corn, Sweet Onion

Served with Guacamole, Pickled Jalapenos, Cilantro Lime Crema, Chimichurri

Carving Station

Texas Hill Country

(Choose 2 for Royal | Choose 1 for Oaks)

Includes Chef's Seasonal Vegetables

Smoked Breast of Turkey, Cranberry BBQ

House Smoked Beef Brisket

Tequila Lime Marinated Flank Steak

Ancho Honey Glazed Roast Pork Loin

Herb Crusted Salmon

*** Requires Attendant: \$150 per attendant**

Texas Urban

(Choose 2 for Timeless)

Includes Chef's Seasonal Vegetables

Achiote Butter Glazed Gulf Catch

Sorghum Lemon Brined Turkey Breast

Herb Roasted Sustainable Grouper

Oak Smoked Pepper Crusted Prime Rib

Lone Star Herbed Strip Loin

*** Requires Attendant: \$150 per attendant**



The Menu

Hill Country Regency Buffet

- Lobster Bisque, Crème Fraiche Fennel Pollen
- Butter Lettuce Salad, Mandarin Orange, Toasted Almond, and Late Season Berries with Whole Wheat-Brown Butter Croutons, Citronette
- Seasonal Squash Salad, Roasted Shallot, Haricot Vert, Pepita, Maple-Dijon Vinaigrette
- Roasted Brussels Sprouts, Garbanzo, Yellow Beets, Sorghum & Dill
- Buttered Golden Potato Puree, Tobacco Onion
- Honey-Maple Glazed Sweet Potatoes, Snipped Sage
- Petit Filet Mignon, Texas Mushroom-Sweet Onion Ragout, Bourbon Glace
- Loch Duarte Salmon with Gulf Shrimp, Texas Raw Honey-Local Citrus Glaze, Ruby Red Salad
- Brown Sugar-Garlic Smoked Pork Loin, Pan Jus
- Freshly Baked Baguettine and Brioche Rolls, with Sweet Cream Butter
- Champagne Macerated-Agave Macerated Berries *GF*
- Valrhona Chocolate Mousse, Luxardo Cherries *GF*



The Enhancements

DAYTIME CELEBRATIONS

Our daytime celebrations are offered only from the times of 10:00 AM to 3:00 PM

Bluebonnet Brunch *55 per guest*

- Seasonal Fruit Yogurt Parfaits with House Granola
- Local and Seasonally Inspired Sliced Fruit & Berries
- Cage Free Egg Frittata, Roasted Tomato, Asparagus, Local Goat Cheese
- Griddled Buttermilk Pancakes
- Citrus Scented Blueberry Conserves, Warm Maple Syrup, Sweet Creamed Butter
- Homestyle New Crop Potatoes with Sweet Spanish Onion
- Crisp Applewood Smoked Bacon
- Chilled Assorted Juices, Fresh Brewed Coffee, & Hot Tea

Hill Country Brunch *60 per guest*

- Seasonal Fruit Yogurt Parfaits with House Granola
- Freshly Baked Pastries
- Buttered Stone Ground Gristmill Grits
- Buttermilk Biscuits and Sausage Gravy
- Cage Free Scrambled Eggs, Smoked Cheddar, Snipped Chives
- Apple Wood Smoked Bacon
- Smoked BBQ Brisket Hash with Caramelized Onion and Chipotle BBQ Sauce
- Roasted Red Potatoes with Fresh Garden Herbs
- Chilled Assorted Juices, Fresh Brewed Coffee & Hot Tea



The Enhancements

LATE NIGHT SNACKS

Late night snacks available when combined with a Dinner Menu

Wing Station 13 per guest

Smoked BBQ Wings with Choice of Honey Buffalo or Homemade BBQ Sauce

Chip & Salsa Station 11 per guest

Tortilla Chips, Warm Queso, and House made Salsa

Quesadillas 13 per guest

(Choose up to 2)

Served with Homemade Salsa, Sour Cream & Guacamole

- Roasted Mushrooms, Smoked Sweet Corn, Pico de Galo, and Monterey Jack Cheese
- House Smoked Brisket, Sharp Cheddar, Caramelized Onion
- House Smoked Chicken Thigh, Sliced Scallions, White Cheddar

Slider Station 15 per guest

(Choose up to 2) *Served with House Fried Chips*

- Beef Slider, Cheddar Cheese, Caramelized Onion
- Martha's BBQ Pork, Vinegar Cilantro Coleslaw
- Deli Sliced Ham, Swiss Cheese, Sliced Dill Pickle
- Smoked Pecan Chicken Salad, Bibb Lettuce, Sliced Roma Tomato

Fry Station 12 per guest

- House Fries
- Garlic Parmesan Shoestring Fries
- BBQ Seasoned Tater Tots

Crudités Shooters 11 per guest

Baby Carrots, Persian Cucumber, and Celery Hearts in Ranch

SIP SIP HOORAY!

Fuel up for the big day with treats & sips for your ready-room.

Mimosas

Enjoy freshly chilled mimosas with Cranberry & Orange Juice

- Canvas Brut, Blanc de Blancs, Italy **48 per bottle**
- LaMarca Prosecco **52 per bottle**

A La Carte Bakeries & Snacks

- Fresh Daily Bakeries **60 per dozen**
- Warm Cinnamon Rolls **60 per dozen**

Displays

- Chef Paired Local Cheeses **30 per guest**
- Locally Sourced Cured Meats **27 per guest**
- Antipasto Display **24 per guest**
- Fresh Market Crudité **21 per guest**

Full Beverage Service 50 per guest

Up to eight (8) hours of service

- Still & Sparkling Waters
- Freshly Brewed Regular & Decaf Coffee
- Tazo Tea Selection
- Assorted Pepsi Soft Drinks



Bar Packages

Full Bar includes Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water with appropriate garnishes. *The packages are priced per guest, and are charged based on the guarantee or actual attendance if higher.*

Signature Hosted Bar Package priced per person

Conciere Label – Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey

Premium Hosted Bar Package priced per person

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

Super Premium Hosted Bar Package priced per person

Ketel One Vodka, Hendrick's Gin, Diplomatica Reserva Exclusiva Rum, Don Julio Silver Tequila, Makers Mark Bourbon, Johnnie Walker Black Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian Whiskey

	Signature	Premium	Super Premium
One Hour	30	35	40
Two Hours	48	56	64
Three Hours	66	77	88
Four Hours	72	84	96
Five Hours	90	105	120





Bar Packages

Looking for a Beer & Wine Only bar for your wedding festivities? We have the option below to suit your needs! *The packages are priced per guest, and are charged based on the guarantee or actual attendance if higher.*

Signature Beer & Wine Package priced per person

Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Blue Moon, Sam Adams, Freetail IPA, Shiner Bock with our Signature Wines Canvas Label – Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon

Premium Beer & Wine Package priced per person

Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Blue Moon, Sam Adams, Freetail IPA, Shiner Bock with our Premium Seasonal Select Wines

	Signature Wine & Beer Only	Premium Wine & Beer Only
One Hour	18	20
Two Hours	32	35
Three Hours	43	47
Four Hours	54	59
Five Hours	65	71

Hosted on Consumption

Signature Consumption Bar

	Per Drink
- Signature Cocktails:	\$12.00
- Domestic Beer:	\$8.00
- Premium and Imported Beer:	\$10.00
- Signature Wine:	\$14.00
- Sparkling Wine:	\$14.00
- Juices & Soft Drinks:	\$8.00
- Red Bull:	\$8.00
- Fever Tree Mocktails:	\$10.00
- Bottled Water:	\$8.00

Upgraded Bar Packages

	Per Drink
- Premium Cocktails:	\$14.00
- Premium Select Wine:	\$18.00
- Super Premium Cocktails:	\$16.00

Labor Charges

- Bartender, each (up to 4 hours):	\$250.00
- Bartender Additional Hours:	\$80.00/hour



Wedding 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.

Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting by hosting your rehearsal dinner in one of our private spaces. We will create a customized menu to enhance your dining experience.

In-House Catering Prices start at \$65.00 per guest

Tablesides Wine Service

Enhance your guest's dinner with a wine pairing. Starts at \$10.00 per guest

Lighting

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

Vendor Meals

Ensure your Band/DJ, Wedding Coordinator, or Photographer has a meal

- Entrée Only: \$58.00
- Boxed Lunch: \$44.00

Farewell 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 and more.

In-House Catering Prices start at \$50.00 per person

Gift Bag Handout & Delivery Pricing

Front Desk Handouts

- Generic Item at Front Desk: \$2.00
- Personalized Item at Front Desk: \$5.00

Room Drop Deliveries

- Generic Item Room Drop: \$8.00
- Personalized Item Room Drop: \$10.00

Community of Experts

Hyatt Regency Hill Country works with wonderful vendors and partners who help enhance our weddings and events with the final touches that go the extra mile.

Wedding Coordination

Hyatt Regency Hill Country Resort does not provide wedding coordination services such as timeline creation, décor set up/tear down, ceremony logistics. We do require a professional wedding planner/coordinator to be on site at the resort for all of your wedding festivities. We highly recommend the below local wedding planners for your wedding.

Wolf Weddings & Events

WolfWeddings.com

wolfweddings@gmail.com

DC Design Consultant

dcdesignconsultant.com

events@dcdesignconsultant.com

A Timeless Soiree

atsweddings.com

Jamie@atsweddings.com

Scarlet Rose Events

ScarletRose.co

hello@scarletrose.co

Sweet August Events

sweetaugustevents.com

katherine@sweetaugustevents.com

BEAUTY

Lily Flower Hair & Makeup

Lilyflowermakeup.com

210-544-4304

Jax Studio

JaxStudioSA.com

info@jaxstudiosa.com

DÉCOR & RENTALS

Goen South DMC

GoenSouthEvents.com

210-736-5006

Marquee Event Rentals

MarqueeRents.com

210-494-9700

CAKE

Cakes by Cathy Young

CakesbyCathyYoung.com

Betty Jane's Bakeshoppe

BettyJanesBakeshoppe.com

DJ'S & ENTERTAINMENT

Look Entertainment

Lookwed.com

210-980-9396

TonyC Events

Tonycenterprises.com

210-776-5699

BANDS

BlindDate

BlindDateAustin.com

512-560-7465

Finding Friday

FindingFriday.com

210-325-0047

FLORAL

Belle Fleur

BelleFleurTX.com

210-454-7818

Blume Haus

Blume-Haus.com

210-865-9239

PHOTOGRAPHY

Allison Jeffers Photography

allisonjeffers.com

hello@allisonjeffers.com

Boulevard Photography

boulevardphotography.com

info@boulevardphotography.com

Jessica Chole Photography

matthewalvarado.co

info@jessicachole.com

VIDEOGRAPHY

Reverent Wedding Films

wedding.film

832-639-0587

Aria Productions, Sonia Freeman

Ariaphotovideo.com

210-378-9517

Wedding Details

FOOD & BEVERAGE

All beverage must be supplied through the Hotel. No outside beverages are permitted. Wedding Cake is allowed from a licensed and insured bakery as the hotel does not provide wedding cakes.

SERVICE CHARGE & LABOR FEES

A 27% taxable service charge is added to all sitting fees, food, beverage and venue rental, as well as the prevailing state sales tax rate at the time of purchase.

Bartender fee: \$250 each (1:100 ratio) | Chef Attendant Fee: \$150 each

MENU TASTINGS

If your event qualifies for a menu tasting (a \$10,000 event minimum), this will be provided complimentary for the wedding couple with catering coming from the Hotel. A maximum of two additional guests may attend at the discounted tasting menu price of \$150 each, plus applicable tax/service charge and invoiced before the tasting. Tastings require a four-week minimum advance notice due to scheduling as will take place no earlier than 3-5 months before the Wedding Day.

CONFIRMATION OF SPACE, DEPOSITS & BILLING

All events require a credit card on file to guarantee any additional charges incurred after the final guarantee is received. The contracted food and beverage minimum, as well as ceremony package, must be pre-paid 30 days prior to the event date unless otherwise stated within your contract, under the deposit schedule. Additional deposits may be required at the time of the final guarantee.

SET-UP & EQUIPMENT

Hotel will provide banquet tables, banquet chairs, white napkins, white china, silver flatware, glassware, DJ table, dance floor (up to 36'x36'), cake table (48" round), gift & guest book table (6x30), and place card table (6x30). All vendors must supply their own equipment and ladders. We will work with your vendors if an earlier set-up time is required and available.

Any items brought to the event spaces must be picked up the night of the event unless previously scheduled for pick-up the next day. The resort is not responsible for any items left behind.

ESCORT CARDS AND PLACE CARDS

For 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 14 days before the wedding date.



Guest Rooms

Looking for a Room Block for your wedding guests? With a minimum of ten (10) rooms, your wedding specialist can connect you with a Group Sales Manager to learn about rates and availability for your preferred date.



STANDARD KING

- 392 square-foot room with one king bed
- Comfortable chaise & sitting area
- Available in Patio, Balcony and Standard Views



STANDARD DOUBLE QUEENS

- 392 square-foot room with two queen beds
- Sitting area featuring Hill Country furnishings
- Available in Patio, Balcony and Standard Views



HILL COUNTRY SUITE

- 599 square-foot suite with private king bedroom
- Separate living space with sleeper sofa
- Available in Patio, Balcony and Standard Views
- Option to connect to a double queen room (fee applies)



HOSPITALITY SUITE

- 753 square-foot parlor space that connects to a standard king – or – double queen guest room
- Features a modern Murphy Bed and dining area
- This is a Premium Suite



BE MORE *Together*

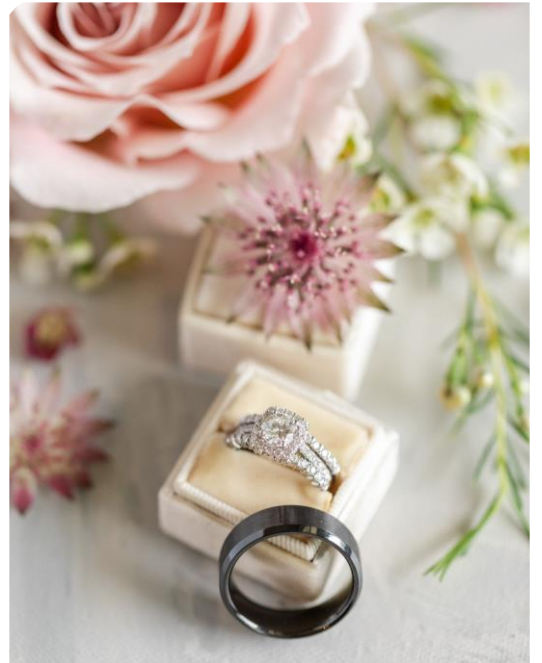
Toast your love story while earning special rewards! Earn World of Hyatt Bonus Points to use toward your Honeymoon...

Celebrate Your Wedding at Hyatt

Celebrate your wedding day with us at Hyatt Regency Hill Country Resort and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts*, you will receive complimentary World of Hyatt Bonus Points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](https://www.hyattweddings.com) for full details...



CONTRACTED SPEND	EARN
\$5,000 USD Equivalency	30,000 WOH Bonus Points
\$10,000 USD Equivalency	60,000 WOH Bonus Points
\$20,000 USD Equivalency	90,000 WOH Bonus Points
\$30,000 USD Equivalency	120,000 WOH Bonus Points
\$40,000 USD Equivalency	150,000 WOH Bonus Points





BE MORE *Unforgettable*

WHEN YOU HOST YOUR WEDDING AT
HYATT HILL COUNTRY



HYATT
REGENCY