



Wedding

CEREMONY &
RECEPTION PACKAGES
2026





Congratulations!

Estancia Del Norte is an icon of San Antonio's unique culture and charm, providing guests an oasis of luxury within a busy cityscape for over 30 years.

We know your wedding day is one of the most important days of your life; a day you will never forget. A day of creating memories with your family and friends that you will cherish forever.

Our Texas-sized Estancia Ballroom, beautifully landscaped Grand Courtyard, savory cuisine, legendary service and incomparable attention to detail will turn your occasion into a sensational experience.

Our goal is to exceed your expectations on this special day. Our experienced team will be by your side every step of the way.

Team Estancia



The Process

VISION

CREATE

DELIVER

Here to assist in designing your special day, our packages provide a canvas to fulfill your **Vision**.

Create, whether you are in line with family traditions passed down through the years or lighting your own path with brand new ideas and themes that represent who you are as a couple.

The sky's the limit and we are here to **Deliver** and make your **day to remember**, one you will never forget.



Ceremony Packages

GRAND COURTARD

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

Package 1

\$2,000

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

Package 2

\$3,000

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

Package 3

\$4,000

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

INDOOR

Package 1

\$1,500

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

Package 2

\$2,500

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

Package 3

\$3,500

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

Additional Chairs Available

\$5 each



Leddy Ranch

GRAZE

MINIMUM OF 10 PPL

Lite Morning

\$25 per Person

Chicken & Biscuit, Fruit Tray,
Kolaches

The Caveman

\$20 per Person

Candied Apple Pork Belly & Fiery Peach
BBQ Bites
Bacon Wrap Quail & Chicken
w/Jalapeno

Gold Afternoon

\$45 per Person

Nacho Bar

Queso, Pico De Gallo, Salsa, Jalapenos
Choose 2
(Ground Beef, Chicken or Pulled Pork)

Mini Slider Display

\$35 per Person

Choose 2

Turkey & Avocado, Nashville Hot Chicken,
Hame & Swiss, Cheeseburger, Grilled Chicken
Sandwich



Dahlia Lounge

GRAZE

MINIMUM OF 10 PPL

Lite Morning

\$15 per Person

Assorted Pastries and Croissants
Fruit Skewers
with Honey Yogurt

Morning Bites

\$25 per Person

Mini Quiche, Fresh Fruit and
Assorted Pastries

The Sweet Tooth

\$30 per Person

*Assorted Macaroons, Assorted
Cheesecakes & Assorted Desserts*

Mini Slider Display

\$35 per Person

Choose 2

Turkey & Avocado, Nashville Hot Chicken, Ham &
Swiss, Cheeseburger, Grilled Chicken Sandwich

BRONZE PACKAGE

\$55.00 per person

Plated Dinner

INCLUDES

TRADITIONAL CHARCUTERIE BOARD

SERVES 50PPL



SALAD

(choose 1)

Spring Mix

Julienne Carrots, Mixed Greens, Tomatoes, Cucumbers, Watermelon Radish

Caesar

Fresh Romaine Hearts, Garlic Croutons, Shaved Parmesan, Parmesan Crisp



ENTREE

(choose 1)

6 oz. Chicken Breast

Poblano, Creamy White Wine or Roasted Garlic & Shallot Cream

6 oz. Pork Chop

Apple Cranberry Chutney, Honey Garlic, Chipotle Demi or Dijon Cream Sauce

6 oz. Salmon

Lemon Berr Blanc, Tropical Charred Relish, Pickled Cucumber Relish, or Lemon Butter Caper

6 oz. Flounder

Lemon Berr Blanc, Tropical Charred Relish, Pickled Cucumber Relish, or Lemon Butter Caper

6 oz. Steak Filet

Chimichurri, Herb Compound Butter or Roasted Shallot Wine Demi



SIDES

(choose 2)

Fresh Seasonal Vegetable Blend

Roasted Carrots

with Balsamic Drizzle

Green Beans

Garlic Butter Brussel Sprouts

Whipped Garlic Potatoes

Wild Rice Pilaf

Roasted Sweet Potato Hash

Roasted Rosemary & Garlic Potatoes

Carolina Golden Rice

All plated dinners include fresh baked dinner rolls, fresh brewed iced tea and coffee service

SILVER PACKAGE

\$70.00 per person

Plated Dinner

INCLUDES

TRADITIONAL CHARCUTERIE BOARD

SERVES 50PPL



HORS D'OEUVRES

(choose 1 - served 2 per person)

Hot

Artichoke Beignets
Mini Mac & Cheese Bites
Mini Chicken Cordon Bleu
Cuban Cigar Spring Roll
Peppered Beef Kabob

Bacon Wrapped Chicken with Jalapeno
Brie En Croute
Andouille Sausage En Croute
Meatball Honey Sriracha

Chilled

Mediterranean Antipasto Skewer
Mushroom Tart
Beef Crostini
with Bacon Onion Jam, Horseradish
Raspberry Brie En Croute

Fig & Goat Cheese Flatbread
Mini Assorted Quiche
Spinach Artichoke
on a Savory Tart



SALAD

(choose 1)

Spring Mix

Julienne Carrots, Mixed Greens, Tomatoes, Cucumbers, Watermelon Raddish

Caesar

Fresh Romaine Hearts, Garlic Croutons, Shaved Parmesan, Parmesan Crisp

Spinach & Arugula

Citrus Segments, Toasted Almonds, Feta Cheese



ENTREE

(choose 1)

10 oz. Ribeye

Bordelaise, Chimichurri, Herb Compound Butter or Roasted Shallot Wine Demi

8 oz. Bacon Wrapped Sirloin

Bordelaise, Chimichurri, Herb Compound Butter or Roasted Shallot Wine Demi

10 oz. Chicken Breast

Poblano, Creamy White Wine or Roasted Garlic & Shallot Cream

10 oz. Pork Ribeye

Apple Cranberry Chutney, Honey Garlic, Chipotle Demi or Dijon Cream Sauce

8 oz. Red Snapper

Lemon Berr Blanc, Tropical Charred Relish, Pickled Cucumber Relish, or Lemon Butter Caper

Tuna Steak 6 oz.

Lemon Berr Blanc, Tropical Charred Relish, Pickled Cucumber Relish, or Lemon Butter Caper



SIDES

(choose 2)

Roasted Rainbow Balsamic Carrots
Green Bean & Wild Mushrooms
Grilled Asparagus
Rooted Vegetable & Sweet Potato Medley

White Cheddar Whipped Potatoes
Parmesan Risotto
Spinach and Tomato Orzo Pasta
Roasted Garlic & Herb Fingerling Potatoes

All plated dinners include fresh baked dinner rolls, fresh brewed iced tea and coffee service

PLATINUM PACKAGE

\$85.00 per person

INCLUDES

PREMIUM CHARCUTERIE BOARD

SERVES 50PPL



HORS D'OEUVRES

(choose 2 - served 2 per person)

Plated Dinner

Hot

Coconut Shrimp

with Orange Marmalade

Mini Beef Wellington

with Bordelaise

Bacon Wrapped Scallops

Bacon Wrapped Chicken

with jalapeno

Bacon Wrapped Quail

with Jalapeno

Mini Chicken Wellington

with Mushroom Sauce

Meatball Honey Sriracha

Candied Apple & Pork Belly

Bacon Wrapped Dates

Duck Spring Roll

with Plum Sauce

Goat Cheese & Honey Phyllo Triangle

Smoked Salmon Tostada

Chorizo Deviled Eggs

Crab Stuffed Mushroom

Goat Cheese & Balsamic

on a Crostini

Beef Crostini

Bacon Onion Jam, Horseradish

Chilled

Fig & Goat Cheese Flatbread

Mushroom Tart

Mini Assorted Quiche

Spinach Artichoke

on a Pastry Shelf

Raspberry Brie En Croute

Spring Mix

Julienne Carrots, Mixed Greens, Tomatoes, Cucumbers, Watermelon Radish

Spinach & Arugula

Citrus Segments, Toasted Almonds, Feta Cheese



SALAD

(choose 1)

Caesar

Fresh Romaine Hearts, Garlic Croutons, Shaved Parmesan, Parmesan Crisp

Wedge

Bacon Bits, Shaved Red Onion, Cherry Tomatoes, Blue Cheese Crumble



ENTREE

(Choose 1)

New York Strip 10 oz.

Texas Heat Bearnaise, Chimichurri, Herb Compound Butter or Natural Jus

Beef Tenderloin 8oz.

Texas Heat Bearnaise, Chimichurri, Herb Compound Butter or Natural Jus

Salmon 8 oz.

Cajun Cream Sauce, Gremolata, Tropical Charred Relish or Lemon Butter Caper

Short Rib 8 oz.

Texas Heat Bearnaise, Chimichurri, Herb Compound Butter or Natural Jus

Pork Tenderloin 8 oz.

Creamy Dijon, Apple Cranberry Chutney, Honey Garlic or Chipotle Demi

Airline Chicken 10 oz.

Poblano, Creamy White Wine or Roasted Garlic & Shallot Cream



SIDES

(choose 2)

Shredded Brussel Sprouts

with Spicy Honey & Bacon

Asparagus & Root Carrots

Charred Broccolini

Green Bean Almondine

Zucchini & Squash Baton

Au Gratin Dauphinoise

Wild Rice Pilaf

Parmesan Risotto

Whipped Sweet Potatoes

Whipped Garlic Potatoes

All plated dinners include fresh baked dinner rolls, fresh brewed iced tea and coffee service

Dinner Buffets

1 Hour - Service Time
Includes Fresh Brewed Iced Tea and Coffee

Taste of Orient

\$55 per person

Asian Salad

*Shredded Cabbage, Julienne Carrots, Sliced Cucumbers, Crispy Strips, Peanuts,
Grease Onion, Cilantro, Mint, Sweet Chili Vinaigrette*

Entree

Choice of (3)

Beef & Broccoli

Orange Chicken (**Spicy**)

Shrimp Fried Rice

Chicken Pineapple Fried Rice

Accompanied with

Vegetable Medley Blend & Spring Roll with Plum Sauce

The BIG Gambino

\$65 per person

Italian Salad

*Fresh Chopped Romaine Hearts, Cherry Tomatoes, Black Olives,
Banana Peppers, Sliced Red Onion, Croutons*

Entree

Choice of (3)

Baked Ziti

Chickie Picata

with lemon butter Caper Sauce

Basil Pesto Shrimp Primavera

Penna alla Vodka

with Italian Sausage & Roasted Peppers

Accompanied with

*Italian Roasted Seasonal Vegetables &
Freshly Baked Garlic Bread Sticks*

Estancia

\$75 per person

Mixed Greens Salad

Julienne Carrots, Mixed Greens, Tomatoes, Cucumbers, Watermelon Radish

Entree

Choice of (3)

Chicken

with Poblano Sauce

Salmon

with Lemon Caper Butter Sauce

Pork Loin

with Creamy Dijon Sauce

Beef Medallions

with Peppercorn Cream Sauce

Accompanied with: Choose (2)

Whipped Potatoes

Baked Parmesan Balsamic Brussel Sprouts

Roasted Asparagus

Carolina Golden Rice

Freshly Baked House Rolls

Creole Kitchen

\$65 per person

Chopped Salad

Fresh Chopped Romaine Hearts, Cherry Tomatoes, Red Onions, Green Onions, Pickled Okra

Entree

Choice of (3)

Fried Catfish

Shrimp & Grits

Chicken & Sausage Jambalaya

Seafood Gumbo

(Shrimp, Chicken & Sausage)

Accompanied with

Fried Okra, Cajun Bacon Maque Choux & Hot Honey Corn Bread

Backyard BBQ

\$80 per person

Creamy Coleslaw

Shredded Green Cabbage, Shredded Red Cabbage, Julienne Carrots

Entree

Choice of (3)

Pulled Pork

Smoked BBQ Leg Quarters

Smoked Brisket

Pork BBQ Ribs

Accompanied with: Choose (2)

Mac & Cheese

Southern Green Beans

BBQ Baked Beans

Corn on the Cob

Freshly Baked House Rolls

Action Stations

GOLD PACKAGE

\$75.00 per person

(1.5 Hour Service)

Chef Attendant Fee - \$125 per attendant

Choice of Three (3) Action Stations and Two (2) Butler Passed Hors D' Oeuvres (3 per person)



Salad Bar

Fresh Spinach, Chopped Romaine Hearts, Arugula, Mixed Greens, Banana Peppers, Cucumbers, Cherry Tomatoes, Red Onions, Dried Cranberries, Julienne Carrots, Green Onions, Feta Cheese, Toasted Almonds, Parmesan Cheese, Bacon Crumbles, Citrus Segments, Garlic Croutons
served with choice of Ranch, Orange Vinaigrette, Caesar, Bleu Cheese, or Honey Mustard Dressing



Street Taco Bar

(Choice of 2 Proteins)

Asada, Al Pastor, Shredded Chicken, Barbacoa or Shrimp
served with Cotija Cheese, Pickled Red Onion, Shredded Slaw, Cilantro Lime Aioli, Fire Roasted Salsa, Pico de Gallo, Salsa Verde, Sour Cream, Charred Peppers and Onions
Warm Flour and Corn Tortillas



Texas Mac & Cheese Bar

Mac & Cheese

served with Green Chili, Confetti Vegetables, Bacon, Cheddar Cheese, Green Onions, Sour Cream, Crispy Shallots, and Chicharrónes

(Add your choice of protein Pork, Chicken, Shrimp or Brisket - additional \$5.00 per person)



Slider Station

(Choice of 2 Proteins)

Beef Patty, Pulled Pork, Nashville Hot Fried Chicken or Grilled Chicken
served with Coleslaw, Potato Wedges, Sweet Potato Fries, Dijon Mustard, Agave BBQ Sauce, Spicy Ketchup, Garlic Aioli Dipping Sauce and Cinnamon Honey Butter



Mashed Potato Bar

(Choice of 2)

Whipped Sweet Potatoes, Whipped Yukon Potatoes, Whipped Peruvian Potatoes or Parsnip Puree
Toppings include Bacon Crumble, Chives, Sour Cream, Chopped Ham, Cheddar Cheese, Cinnamon Butter, Crushed Pecans, Marshmallows, Crumble Bleu Cheese, Whipped Butter, Pepper Flakes, Roasted Peppers and Roasted Garlic



Carving Stations

Additional \$10.00 per person, per Protein

Roast Prime Rib with Au Jus, Coriander Pork Tenderloin, Leg of Lamb or Tomahawk Steak, Smoked Side of Salmon
served with Gourmet Rolls



Quesadilla Station

(Choice of 2 Proteins)

Pulled Pork, Grilled Chicken, Chorizo, Shrimp
served with Charred Peppers, Onions, Pico De Gallo, Roasted Salsa, Salsa Verde, Blended Cheeses, Fresh Sliced Jalapenos, Sour Cream



Texas BBQ

Boston Roast, Turkey, Sausage

served with Agave BBQ, Smoked BBQ and Shiner BBQ Sauce
Gourmet Rolls

(Add Brisket-additional \$10.00 per person)



Pasta Bar

(Choice of 2 Pastas, 2 Proteins, 3 Sauces)

Grilled Chicken, Meatballs, Italian Sausage, Meat Sauce
Penne, Farfalle, Cheese Ravioli, Cavatappi, Gluten Free Pasta
Basil Pesto, Alfredo, Marinara (vegan), Spinach Artichoke Cream, Creole Cream
served with Black Olives, Parmesan Cheese and Crushed Red Peppers
(Add Lobster Ravioli with Fresh Herb Burre Blanc-additional \$15.00 per person)



Sundae Station

Vanilla Ice Cream

Toppings Include: Crushed Pineapple, Strawberry Sauce, Chocolate and Caramel Syrup, Cookie and Brownie Crumbles, Sprinkles, Marshmallows, Cherries, Whipped Cream, Assorted Candy and Pretzels

Minimum of 75 PPL

Hors D' Oeuvres - A la Carte

Minimum 2 Dozen Per Item

Hot



\$5.00 per piece

Chicken Empanada
Beef Empanada
Veggie Empanada
Brisket Picadillo Empanada
Santa Fe Chicken Spring Roll
Southwestern Spring Roll
Bacon Wrapped Dates
Shrimp Pot Sticker
Vegetable Pot Sticker



\$7.00 per piece

Artichoke Beignets
Cuban Cigar Spring Roll
Mini Mac & Cheese Bites
Raspberry Brie En Croute
Mini Chicken Gordon Bleu
Andouille Sausage En Croute
Chili Lime Chicken Kabob



\$8.00 per piece

Bacon Wrapped Quail
with Jalapeno
Bacon Wrapped Chicken
with Jalapeno
Candied Apple & Pork Belly
Goat Cheese & Honey Phyllo
Triangle
Coconut Shrimp
with Orange Marmalade
Mini Beef Wellington
with Bordelaise
Mini Chicken Wellington
with Mushroom Sauce
Duck Spring Roll
with Plum Spice Sauce

Chilled



\$5.00 per piece

Cucumber Wedge
with Dill Cream
Mushroom Tart
Mini Assorted Quiche
Chorizo Deviled Eggs
Goat Cheese & Balsamic
on a Crostini
Smoked Salmon Tostada
Mediterranean Antipasto Skewer
Fig & Goat Cheese Flatbread
Beef Crostini, Onion, Jam
Horseradish
Spinach Artichoke
on Pastry Shelf



\$8.00 per piece

Fruit Skewers
with Honey Yogurt Sauce
Shrimp Ceviche Shooters
Sausage & Shrimp Skewers
Savory Cones (App)
Bacon Wrapped Shrimp
with Jalapeno
Ahi Tuna (App)
Caprese Skewers
Chicken Skewers
Beef Skewers

Reception - Chef Displays

Minimum of 25 PPL



Raw & Grilled Garden-Fresh Vegetables

Herbed Ranch / Hummus / Garlic Aioli
\$15 Per Person



Imported & Domestic Cheese

Served with Fresh Strawberries, Blueberries, Blackberries,
Assorted Gourmet Crackers and Focaccia Bread
\$25 Per Person



Assorted Cheesecake Display

A curated selection of cheesecakes featuring classic New York-style
alongside seasonal and inspired flavors
\$30 Per Person



Traditional Charcuterie Board

A curated selection of cheesecakes featuring classic New York-style
alongside seasonal and inspired flavors
\$30 Per Person



Premier Charcuterie Board

Our Premium Charcuterie Board is a thoughtfully curated display of
artisan cheeses, premium cured meats, and elevated
accompaniments, designed to balance rich, savory flavors with
bright, fresh contrasts. Finished with seasonal fruit, gourmet
spreads, and artisanal breads
\$45 Per Person



Children's Menu

\$29 PER PERSON

(AGES 1 - 10)

ENTREE

(Choose 1)

CRISPY CHICKEN TENDERS

GRILLED CHICKEN BREAST

JUNIOR BURGER

GRILLED CHEESE

SIDES

(Choose 1)

French Fries

Mac and Cheese

Steamed Vegetables

served with fruit cup and lemonade



Cocktails and More

HOSTED BARS

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

*****We recommend (1) bartender for 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	\$5
Bottled Water	\$5



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

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!





Get Started!



WHAT'S NEXT?

Dedicated to perfection, our staff of wedding professionals attends to your every request to create a truly magical wedding experience for you and your party.

Schedule a tour today, and share your desires with our
Catering Manager, Monica Voris at 210-321-4815
for your personalized proposal in celebration of your special day.



Estancia Del Norte