



**HYATT
REGENCY®**

HILL COUNTRY
RESORT AND VILLAS

HYATT REGENCY HILL COUNTRY

Wedding Experiences





HYATT REGENCY®

HILL COUNTRY RESORT AND VILLAS

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.



**HYATT
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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!!





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Rancher Hall

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

4-Hour Signature Hosted Bar
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 One Carving Station
Complimentary Canvas Blanc de Blanc Sparkling Wine Toast*

ROYAL EXPERIENCE 180 per guest

4-Hour Signature Hosted Bar
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

4-Hour Signature Hosted Bar
Choice of (4) Butler Passed Hors D'oeuvres during Cocktail Hour
Two Course Plated of Elevated Entrée Selections 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

- Truffle Rubbed Tenderloin of Beef, Local Grain Mustard, Caperberry, Brown Butter Toast Point
- Live Oak Smoked Cream Cheese Tartlet, Fredericksburg Apricot-Ginger Preserves
- Espelette Dusted Gulf Shrimp, Apple-Sweet Pepper Chutney on Sourdough Crisp
- Crème de Brie, Riesling Poached Pear, Sugar Pecan
- Vegan Root Vegetable Bruschetta, White Bean-Roasted Garlic Puree, Pomegranate Syrup
- Smoked Pork Tenderloin, Farm stand Peach Conserves, Micro Mint
- Pimento Cheese, Persian Cucumber, Candied Jalapeno, Wheat Berry Round
- Sesame Seared Ahi Tuna, Crispy Chili Honey, Micro Cilantro
- Tuna Poke, Sriracha Aioli, Cilantro, Crisp Cornet

HOT

- Goat Cheese Stuffed Dates, Applewood Smoked Bacon
- Texas Jalapeno Chicken Skewer
- Potato Croquettes with Iberico Jamon
- Braised Short Rib with Manchego Empanada
- Artichoke Beignet, Arrabbiata Dipping Sauce
- Shrimp Tempura, Sweet Chili Garlic
- Porcini Mushroom Arancini, Whipped Goat Cheese
- Smoked Brisket with Fiery Peach
- Oak Smoked Pork Belly, Bamboo Skewer, Shallot-Sorghum Glaze



The Menu

Plated Dinner

SALADS (choose one)

Golden Potato with Leek, Slivered Scallion, Chive Oil

Lobster Bisque, Sherry Reduction

Andouille Sausage with Kale and Northern White Bean Soup

Heirloom Tomato Salad, Vine-Ripened Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Golden Tomato Coulis, Aged Balsamic Drizzle

Arcadian Greens Salad, Radicchio, Endive and Frisee Lettuces, Pomegranate, Garbanzo, Truffled Cheddar, Honey-Citrus Dressing

Butter Lettuce Salad, Fresh Raspberry, Mandarin Orange, Toasted Almond, Local Goat Cheese, Champagne Vinaigrette

Baby Spinach Salad, Sliced Apple, Red Onion, Toasted Pecan, Local Feta, Candied Bacon, Hot Bacon- Dressing, Served Tableside

Oaks Experience

Cast Iron Seared Pasture Raised Breast of Chicken, Smoked Cheddar Au Gratin Potato, Roasted Brussels Sprouts, Sweet Drop Peppers, Roasted Shallot Jus

Scottish Salmon Filet, Citrus Crust, Blood Orange Butter Sauce, Saffron-Jasmine Rice, Petit Baby Vegetable

Slow Roasted Prime Rib of Beef, Whipped Potato Puree, Roasted Baby Carrot with Lemon Scented Asparagus, Pan Jus Lie

Royal Experience

Organic Pasture Raised Chicken with Crab, Petit Chesapeake Bay Crab Cake, Vegetable Tian, Mixed Fingerling Potatoes, Cracked Mustard Cream

Pan Roasted Halibut Filet, Saffron-Fennel butter Sauce, Toasted Farro Pilaf, Haricot Vert with Roasted Root Vegetable

Prime New York Sirloin Steak, Crushed and Crisp Golden Potato, Sautéed Green Beans with Pomegranate, Shiitake Demi-Glace

Timeless Experience

Truffle Crusted Filet Mignon, Golden Potato Puree, Roasted Spaghetti Squash, Jumbo Asparagus and Blistered Tomato, Port Glaze

Land & Sea, Petit Filet Mignon and Jumbo Gulf Shrimp, Dauphinois Potato, Honey Roasted Carrot with Broccolini, Texas Whisky Sauce

Seared Diver Scallop, Sweet Corn Puree, Fresh English Peas, Roasted Ninja Radish, Crisp Pork Belly Lardon, Parisian Potato



The Menu

Specialty Stations

Salad Station *(Choose One)*

- **Southwest Gem Salad** Artisan Gem Lettuce, Fire Roasted Corn, Grape Tomato, Marinated Black Beans, Charred Scallion, Jalapeno Cornbread Croutons, Chili-Lime Vinaigrette and Cilantro-Roast Jalapeno Ranch Dressing
- **Baby Iceberg Wedge** Heirloom Cherry Tomato, Persian Cucumber Spiral, Queso Fresca, Crisp Smoked Pork Belly Lardon, Hard Egg, Buttermilk Ranch Dressing
- **Tossed to Order Caesar Salad Station** *attendant required Prepared in View, Torn Hearts of Romaine Lettuce, Aged Parmesan and Asiago Cheeses, Brown Butter Crouton, Classic Caesar Dressing and Roasted Garlic Vinaigrette
- **Arcadian Greens** Cured tomato, Pickled Carrot Julienne, English Cucumber, Candied Pecan, Local Goat Cheese, Champagne Vinaigrette

Cold Station *(Choose One)*

Seafood Bar (choose One)

- **Gulf Seafood on Ice:** Citrus Poached Shrimp, Cocktail Crab Claws and Fresh Shucked Gulf Oysters, Tito's Cocktail Sauce, Shallot-Red Wine Mignonette and Sauce Louis
- **Ceviche & Poke Duo** Fresh Gulf Catch Marinated in Fresh Lime, Coriander, Jalapeno, Sweet Bell Peppers and Cucumber, Crisp Blue Corn Tortilla Chips paired with Sashimi Grade Ahi Tuna Poke, Sweet Soy-Ginger with Slivered Scallion and Thai Chili, Cucumber and Plantain Chips

Texas 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



The Menu

Specialty Stations

Hot Station *(Choose One)*

Mac N Cheese Station *(Choice of Two):*

- **Chipotle-Chorizo Macaroni and Cheese**, Cavatappi, Texas Gold Aged Cheddar, Charred Scallion and Butter Toasted Crumbs
- **Lobster Macaroni & Cheese**, Maine Lobster, Boursin Cream, Onion, Shallot, Garlic & White Wine
- **Roasted Vegetable Macaroni and Cheese**, Shiitake and Oyster Mushrooms, Roasted Peppers and Baby Spinach with White Cheddar and Aged Gruyere

Tostada Bar

Crisp Flour and Corn Tortillas, Braised Pork Carnitas, Shredded Chicken 'Tinga' and 'Gulf Shrimp Diablo with Ancho, Guajillo and Chile de Arbol Peppers. Presented with Shredded Lettuce, Pico de Gallo, Guacamole, Cotija Cheese, Fire Roasted Salsa and Cilantro Crema

Argentinian 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

(Choose 2 for Royal | Choose 1 for Oaks)

- **16 Hour Live Oak Smoked Beef Brisket**, with Hill Country Barbeque Sauce, Pickled Red Onion and Jalapeno, Texas Toast
- **House Smoked French Breast of Tom Turkey**, Cranberry Barbeque Sauce, Pan Gravy and Butter flake Rolls
- **Honey-Achiote Basted Tri Tip of Beef**, Local Mushroom Fricassee, Chimichurri and Petit Brioche Rolls
- **"Jalapecheno" Glazed Smoked Pork Loin**, Red and Yellow Pepper Chutney, Fredericksburg Mustard, Petit Pretzel Rolls
- **Citrus-Herb Crusted Whole Scottish Salmon Filet**, Lemon-Chive Aioli, Edamame Succotash
- **Shallot-Peppercorn Crusted Prime Sirloin of Beef**, Red wine Demi-glace, Whole Grain Mustard, Brioche
- **House Smoked Grain Mustard Prime rib of Beef**, Pan Jus, Creamed Horseradish, Dinner Rolls
- **Roasted Gulf Redfish "on the half shell"**, Orange-Horseradish Marmalade, Snipped Chive, Citrus Wedges
- **Black Truffle Crusted Tenderloin of Beef**, Caramelized Balsamic Cipollini, Texas Whisky Demi-Glace

*** 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, AVILLASragus, 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 da 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, Chivas Regal Scotch

Super Premium Hosted Bar Package priced per person

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Jameson Whiskey, Johnnie Walker Black Scotch, Jack Daniels 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

Coors Light, Miller Lite, Michelob Ultra, Athletic Brewing N/A with our Signature Wines Canvas Label – Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon

Premium Beer & Wine Package priced per person

Modelo, Stella Artois Hopadillo 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 |



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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 delishers 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

Tableside 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

jessicachole.com
info@jessicachole.com

Vintage Photography Fine Art

vintagephotographyfineart.com
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.



Luxury Villas

Experience 2,330 Square Feet of Comfortable Space in each Villa, Boasting Four Private bedrooms and two rooms with double queens. Offering comfortable space for up to 12 guests Per Villa.





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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 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





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