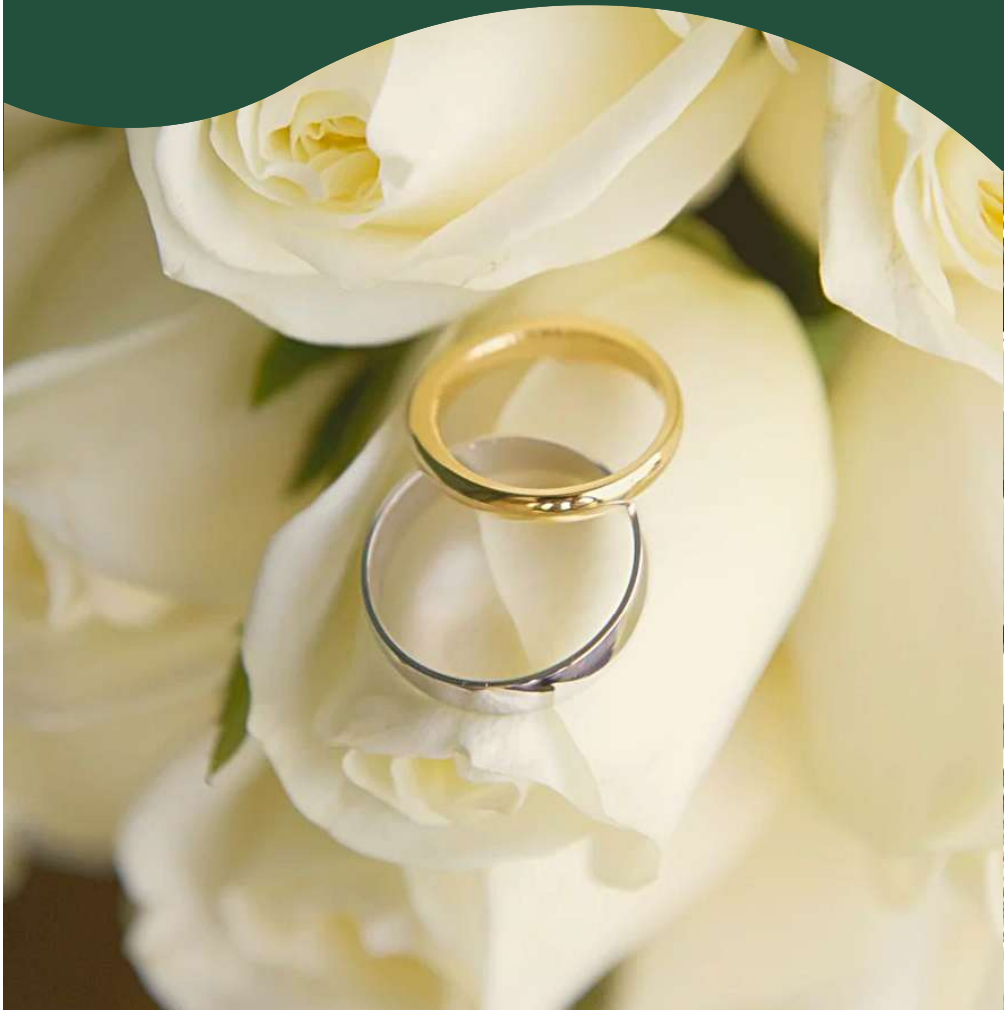


Banquet & Wedding Menu

HILTON HILL COUNTRY SAN ANTONIO



HERE AT THE HILTON HILL COUNTRY SAN ANTONIO, WE TAKE GREAT PRIDE IN CREATING EXPERIENCES THAT BECOME LIFELONG MEMORIES, AND FEW OCCASIONS ARE MORE MEANINGFUL THAN YOUR WEDDING DAY.

SURROUNDED BY THE RUSTIC BEAUTY AND TIMELESS CHARM OF THE TEXAS HILL COUNTRY, OUR SETTING CAPTURES THE MAGIC OF WIDE-OPEN SKIES, WINDING OAKS, AND AUTHENTIC SOUTHERN WARMTH. OUR MENUS CELEBRATE THIS SPIRIT, FEATURING TEXAS-INSPIRED CUISINE CRAFTED WITH REGIONAL INGREDIENTS, HEARTFELT FLAVOR, AND A GENEROUS SERVING OF HILL COUNTRY HOSPITALITY.

WHETHER YOU ENVISION AN INTIMATE GATHERING BENEATH THE STARS OR A GRAND CELEBRATION FILLED WITH LAUGHTER AND MUSIC, OUR PROFESSIONAL CATERING TEAM IS HERE TO BRING YOUR VISION TO LIFE, THOUGHTFULLY DESIGNED, FLAWLESSLY EXECUTED, AND UNMISTAKABLY TEXAS.

CEREMONY PACKAGES

OUTDOOR CEREMONY

PRIVATE GRAND COURTYARD - 2-HOUR EXCLUSIVE RENTAL

BASIC PACKAGE

\$800++

CREATE A CHARMING HILL COUNTRY "I DO" WITH ELEGANT SIMPLICITY

INCLUDES

THEATRE-STYLE BANQUET CHAIRS
COCKTAIL ROUND TABLE FOR UNITY CANDLE OR GUEST BOOK
CEREMONY REHEARSAL

ELEVATED PACKAGE

\$1,200++

AN ELEGANT UPGRADE DESIGNED TO SET A BREATHTAKING SCENE BENEATH THE TEXAS SKY

INCLUDES

THEATRE-STYLE BANQUET CHAIRS WITH CRISP WHITE CHAIR COVERS
LINEN-DRAPED COCKTAIL TABLE
SOFT VOILE-DRAPED ENTRY RAILS
CHOICE OF DECORATIVE CEREMONY ARCH
PRIVATE WAITING AREA FOR THE BRIDE
CEREMONY REHEARSAL

CELEBRATION PACKAGES

SIGNATURE CELEBRATION PACKAGE

\$85++ PER PERSON

A SEAMLESS EXPERIENCE BLENDING CLASSIC STYLE WITH EFFORTLESS HOSPITALITY

INCLUDES

DISCOUNTED ROOM RENTAL (5 HOURS)

PROFESSIONAL SETUP, TEAR-DOWN & CLEAN-UP BY HOTEL STAFF

EASEL FOR PORTRAIT OR WELCOME DISPLAY

ELEGANT HEAD TABLE BACKDROP & SPECIALTY CHAIRS FOR BRIDE & GROOM

LINEN-DRAPED TABLES (UPGRADED LINENS AVAILABLE)

TWO-COURSE CUSTOMIZED PLATED DINNER
ELEVATED HEAD TABLE, GUESTBOOK, GIFT & CAKE TABLES

CUSTOM FOLDED NAPKINS (*BLACK OR IVORY; UPGRADES AVAILABLE*)

CHINA, GLASSWARE, FLATWARE & PLATE CHARGERS (*SILVER OR GOLD*)

SPACIOUS DANCE FLOOR & CAKE-CUTTING SERVICE

DISCOUNTED PARKING FOR LOCAL GUESTS

KING ONE-BEDROOM SUITE FOR THE COUPLE

(1) GUEST ROOM AT 25% OFF OUR BEST RATE FOR EARLY ARRIVAL

DOUBLE HILTON HONORS POINTS

PREMIUM CELEBRATION PACKAGE

\$105++ PER PERSON

AN INDULGENT UPGRADE OFFERING REFINED TOUCHES FOR A TRULY UNFORGETTABLE EVENING

INCLUDES

ALL FEATURES OF PACKAGE ONE, PLUS-

COCKTAIL HOUR WITH DOMESTIC CHEESE & FRESH BERRY
DISPLAY

UPGRADED LINENS FOR HEAD, GUESTBOOK, GIFT & CAKE
TABLES

TABLE CENTERPIECES: MIRRORS & VOTIVES (UPGRADES
AVAILABLE)

CHAMPAGNE TOAST FOR THE WEDDING PARTY

(2) GUEST ROOMS AT 25% OFF OUR BEST AVAILABLE RATE FOR
EARLY ARRIVAL OR PARENTS OF THE COUPLE

PREFERRED GUESTROOM RATES FOR WEDDING GUESTS

DAYLIGHT CELEBRATION

\$75++ PER PERSON

AVAILABLE 10:00 A.M. - 4:00 P.M.

DESIGNED FOR BRUNCH OR DAYTIME WEDDINGS IN WARM HILL COUNTRY LIGHT

INCLUDES

TWO-COURSE CUSTOMIZED PLATED LUNCH

DISCOUNTED SELF-PARKING FOR LOCAL GUESTS; 50%

DISCOUNT FOR OVERNIGHT GUESTS

DINNER MENUS

CELEBRATE THE FLAVORS OF TEXAS WITH A REFINED HILL COUNTRY TOUCH, WHERE EVERY PLATE TELLS A STORY OF TRADITION, HOSPITALITY, AND BOLD, HONEST FLAVOR

CUSTOM TWO-COURSE PLATED DINNER

SERVED WITH WARM, FRESHLY BAKED DINNER ROLLS AND CHILLED ICE WATER

SALAD SELECTIONS (CHOOSE ONE)

GARDEN GREENS WITH ROASTED BEETS & ARUGULA

TENDER GREENS AND EARTHY BEETS LIGHTLY DRESSED WITH HERB VINAIGRETTE

CLASSIC CAESAR SALAD WITH GARLIC CROUTONS

CRISP ROMAINE, HOUSE-MADE DRESSING, SHAVED PARMESAN, AND TOASTED GARLIC CROUTONS

BABY KALE & PEAR SALAD WITH CITRUS VINAIGRETTE

SWEET PEAR SLICES, CANDIED PECANS, AND BRIGHT CITRUS NOTES

BABY SPINACH & FRISÉE SALAD WITH SEASONAL GARNISH

FRESH GARDEN MIX TOSSED WITH SEASONAL PRODUCE AND A HINT OF TEXAS HONEY VINAIGRETTE.

PLATED ENTRÉE SELECTIONS

(CHOOSE ONE)

HILL COUNTRY CHICKEN PICCATA

*TENDER CHICKEN BREAST WITH LEMON-CAPER BUTTER, FINISHED
WITH A WHISPER OF MESQUITE SMOKE*

TEXAS MARSALA CHICKEN

*PAN-SEARED CHICKEN WITH WILD MUSHROOM DEMI-GLACE, RICH,
SAVORY, AND FULL-BODIED*

CHICKEN FRANCESE WHITE WINE CREAM

*GOLDEN, LIGHTLY BATTERED CHICKEN IN A VELVETY WINE-AND-HERB
SAUCE*

CHAMPAGNE CHICKEN TARRAGON CREAM

ELEGANT AND AIRY, KISSED WITH HILL COUNTRY HERBS

ROASTED “WEDDING CHICKEN”

GARLIC-THYME JUS

OVEN-ROASTED FRAGRANT, AND INTENSELY FLAVORFUL

FREDERICKSBURG APPLE DEMI PORK LOIN

*SLOW-ROASTED PORK LOIN PAIRED WITH A SPICED APPLE DEMI-GLACE
INSPIRED BY HILL COUNTRY ORCHARDS*

GRILLED PORTOBELLO STEAK

(VEGAN)

*FLAME-GRILLED AND MARINATED WITH SMOKED PAPRIKA AND HERB
OIL, HEARTY AND WHOLESOME*

ACCOMPANIMENTS

(CHOOSE TWO)

GARLIC MASHED POTATOES WITH CREAMERY BUTTER

SCALLION RICE PILAF WITH ROASTED SHALLOTS

ROASTED FINGERLING POTATOES WITH ROSEMARY
SEA SALT

GRILLED ASPARAGUS WITH BROWN BUTTER

ROASTED CAULIFLOWER WITH HERB OIL

SEASONAL VEGETABLE MEDLEY

HARICOTS VERTS WITH JULIENNE RED BELL PEPPERS

TARRAGON-GLAZED BABY CARROTS

CREAMY POLENTA OR COUNTRY GRITS

QUINOA & ANCIENT GRAIN BLEND

MEDITERRANEAN COUSCOUS WITH FRESH HERBS

ELEVATED ENTRÉE OPTIONS

BEEF TENDERLOIN

CHAR-GRILLED AND SERVED WITH SMOKED PEPPERCORN DEMI-GLAZE

+\$9

TEXAS SHORT RIBS

BRAISED SLOW AND LOW IN HILL COUNTRY RED WINE

+\$10

GRILLED FLANK STEAK

MARINATED WITH ANCHO CHILI AND LIME FOR A SUBTLE SOUTHWESTERN KICK

+\$7

PAN-SEARED SALMON

CRISP-SKINNED AND FINISHED WITH ROASTED CORN BUTTER

+\$8

TEXAS SMOKED BRISKET & SAUSAGE DUO

SLOW-SMOKED AND SERVED WITH MOLASSES-BOURBON GLAZE

+\$12

CRAB-STUFFED FLOUNDER

GULF COAST INDULGENCE WITH LEMON-HERB CREAM

+\$15

BLACKENED REDFISH

A SPICY, SOULFUL NOD TO TEXAS BAY WATERS

+\$8

ENHANCEMENTS

(PER PERSON; ADD TO ANY ENTRÉE)

LOBSTER TAIL

\$18

GRILLED GULF SHRIMP (2)

\$9

GULF CRAB CAKE

\$12

CUSTOM DINNER BUFFETS

SEA FAIR

\$115

FRIED GULF SNAPPER, CAJUN BOILED SHRIMP, LUMP GULF BLUE CRAB
CAKES, THREE-PEPPER SLAW, HUSH PUPPIES, BOILED POTATOES IN
HERB BUTTER, LAFAYETTE CHICKEN GUMBO, CHERRY JUBILEE
CHEESECAKE

MARKET SQUARE

\$80

MAZATLÁN PORK ADOBO, EL PASO POLLO ASADO, FRESH PORK &
CHICKEN TAMALES, SPANISH RICE, COWBOY BEANS, GUACAMOLE
STATION WITH BLUE CORN CHIPS, FLOUR TORTILLAS, AUTHENTIC
FLAN

LOCKHART CROSSING

\$90

TEXAS SMOKED BRISKET, SMOKED LINK SAUSAGE, PORK RIBS, TEXAS
TOAST, JALAPEÑO SLAW, POTATO SALAD, SLICED ONION, PICKLES,
TOMATOES, JALAPEÑOS, CHEESE, COWBOY BEANS, DEVEILED EGGS,
PEACH COBBLER, BBQ SAUCE, BIG RED (TEXAS TRADITION)

FREDERICKSBURG HALL

\$80

GERMAN PORK SCHNITZEL WITH WILD MUSHROOM HUNTER GRAVY,
BRATWURST WITH SAUERKRAUT, POTATO PANCAKES, SPICED RED
CABBAGE, WARM GERMAN POTATO SALAD, ARTISAN FRESH RYE BREAD,
APPLE STRUDEL, SWEET PICKLES

CHILDREN'S PLATED DINNER

\$20

FOR YOUNG COWBOYS AND COWGIRLS, AGES 12 & UNDER

***EVEN THE LITTLEST GUESTS DESERVE AN AUTHENTIC
TASTE OF TEXAS! HEARTFELT, HEARTY, AND COMFORTING
PLATES***

INCLUDES

ENTRÉE

CRISPY CHICKEN TENDER

PERSONAL PIZZA

OR

ALL-AMERICAN BURGER

SIDE

GOLDEN FRENCH FRIES

OR

CREAMY MAC & CHEESE

FRESH FRUIT CUP & FRUIT JUICE

HORS D'OUVRES & CARVING STATIONS

COLD HORS D'OEUVRES

- \$15 PER PERSON

MESQUITE-GRILLED CORN & GULF SHRIMP CEVICHE

FRESH GULF SHRIMP AND SWEET CORN KISSED BY MESQUITE SMOKE,
TOSSED WITH LIME AND CILANTRO

CHARRED PEACH & PULLED PORK LETTUCE CUPS

TEXAS PEACHES AND SLOW-BRAISED PORK NESTLED IN CRISP
LETTUCE LEAVES WITH SMOKED CHILI NOTES

TEXAS VEGETABLE TAMALES BITES WITH AVOCADO CREMA

MINI MASA TAMALES FILLED WITH ROASTED HILL COUNTRY
VEGETABLES, FINISHED WITH SMOOTH AVOCADO CREMA

HOT HORS D'OUVRES

\$18 PER PERSON

SMOKED CHICKEN QUESADILLAS

HICKORY-SMOKED CHICKEN, FIRE-ROASTED PEPPERS, MELTED OAXACA CHEESE IN GRILLED TORTILLAS

PULLED PORK & POBLANO MINI TAMALES

TENDER PORK AND FIRE-ROASTED POBLANOS WRAPPED IN MASA, BITE-SIZED

ROASTED CORN & BLACK BEAN EMPANADAS

GOLDEN PASTRIES FILLED WITH A HEARTY SOUTHWEST BLEND

CHICKEN-FRIED QUAIL BITES WITH TEXAS HOT HONEY

BUTTERMILK-BATTERED QUAIL FRIED CRISP AND DRIZZLED WITH SPICED HILL COUNTRY HONEY

BBQ BEEF SATAY

SKEWERED SLICES OF TENDER BEEF BRUSHED WITH SMOKY TEXAS BARBECUE GLAZE

HONEY-CHIPOTLE CHICKEN SKEWERS

SWEET HEAT MEETS MESQUITE WITH WILDFLOWER HONEY

CHICKEN FLAUTAS WITH ANCHO CREAM

CRISP CORN TORTILLAS ROLLED WITH SPICED CHICKEN, SERVED WITH ANCHO CHILI CREAM

PREMIUM HORS D'ŒUVRES

\$21 PER PERSON

BRISKET & CHEDDAR SPRING ROLLS

SMOKED CENTRAL TEXAS BRISKET WITH SHARP CHEDDAR IN GOLDEN, CRISPY WRAPS

SMOKED BRISKET FLAUTAS

SLOW-SMOKED BEEF ROLLED IN CORN TORTILLAS, FRIED CRISP.
HILL COUNTRY BISON SATAY - GRILLED BISON TIPS WITH ANCHO
MOLASSES GLAZE

MINI CHICKEN-FRIED STEAK SLIDERS

BITE-SIZED VERSIONS OF THE TEXAS FAVORITE, WITH CREAMY PEPPER
GRAVY

TEXAS PECAN-CRUSTED BRIE BITES

LOCAL PECANS AND WARM BRIE WRAPPED IN PASTRY WITH
WILDFLOWER HONEY

GRILLED PORTOBELLO VEGAN SLIDERS

MESQUITE-GRILLED MUSHROOMS ON SOFT BRIOCHE WITH ROASTED
GARLIC AIOLI

GULF CRAB-STUFFED JALAPEÑOS

FRESH GULF CRABMEAT BAKED IN FIRE-ROASTED JALAPEÑOS

TRAY-PASSED HORS D'OUVRES REQUIRE A UNIFORMED SERVER \$75
PER SERVER/HOUR

CARVING STATIONS

(SERVED WITH FRESH YEAST ROLLS)

HERB-RUBBED BEEF TENDERLOIN

\$30

BROWN SUGAR & BOURBON-GLAZED HAM

\$27

SAGE HERB ROASTED TURKEY BREAST WITH JALAPEÑO CRANBERRY RELISH

\$27

TEXAS PEPPERCORN-CRUSTED STRIP LOIN

\$29

ANCHO CHILI-RUBBED ATLANTIC SALMON

\$17

FREDERICKSBURG PEACH-GLAZED PORK LOIN

\$26

POST OAK TEXAS SMOKED BRISKET

\$32

ROSEMARY ROASTED PRIME RIB

\$35

COCKTAIL & BEVERAGE OPTIONS

(\$500 MINIMAL)

HOSTED BEER & WINE BAR

\$32 PER PERSON - FIRST 2 HOURS | \$69 FOUR HOURS | \$15
EACH ADDITIONAL HOUR



HOSTED BAR HILL COUNTRY SIGNATURE

\$45 PER PERSON - FIRST 2 HOURS | \$69 FOUR HOURS
\$15 EACH ADDITIONAL HOUR

GUEST PAY BAR - HILL COUNTRY SIGNATURE
COCKTAILS \$14 | BEER \$8 | WINE \$10

HOST PAY PER DRINK HILL COUNTRY
SIGNATURE

COCKTAILS \$13 | BEER \$7 | WINE \$9
TITO'S TEXAS VODKA, JIM BEAM WHISKEY, JOHNNY WALKER RED
SCOTCH, TX TEXAS BLENDED WHISKEY, JOSE CUERVO SILVER TEQUILA,
BACARDI RUM, BEEFEATER GIN



HOSTED BAR HILL COUNTRY PREMIUM

*\$45 PER PERSON - FIRST 2 HOURS | \$69 FOUR HOURS | \$15
EACH ADDITIONAL HOUR*

GUEST PAY PER DRINK - HILL COUNTRY
PREMIUM

COCKTAILS \$16 | BEER \$8 | WINE \$10

HOST PAY BAR HILL COUNTRY PREMIUM |
PREMIUM

COCKTAILS \$15 | BEER \$7 | WINE \$9
GREY GOOSE VODKA, MAKER'S MARK WHISKEY, JACK DANIELS
WHISKEY, JOHNNY WALKER BLACK SCOTCH, CROWN ROYAL
CANADIAN WHISKEY, ESPOLÓN TEQUILA, MYERS' JAMAICAN RUM,
BOMBAY SAPPHIRE GIN, JAMISON IRISH WHISKEY

LABOR CHARGES
\$250 PER BARTENDER (FIRST 3 HOURS) | \$50 PER ADDITIONAL HOUR

TEXAS WINES

CHARDONNAY

FALL CREEK VINEYARDS - TOW, TEXAS

LLANO ESTACADO - LUBBOCK, TEXAS

CHENIN BLANC

FALL CREEK VINEYARDS - TOW, TEXAS

RIESLING

MESSINA HOF "ANGEL HARVEST" - BRYAN, TEXAS

ROSÉ

LLANO ESTACADO - LUBBOCK, TEXAS

CABERNET SAUVIGNON

FALL CREEK "GRANITE RESERVE" - TOW, TEXAS

BECKER VINEYARDS - STONEWALL, TEXAS

MERLOT

BECKER VINEYARDS - STONEWALL, TEXAS

SANGIOVESE

MCPHERSON CELLARS - LUBBOCK, TEXAS

DUCHMAN FAMILY WINERY "SALT LICK VINEYARDS" -
DRIFTWOOD, TEXAS

SIGNATURE COCKTAIL ENHANCEMENTS

\$12-\$16 PER GUEST PER COCKTAIL

BUILD-YOUR-OWN BLOODY MARY BAR

BIG TEX MIMOSAS

SWEET TEA ARNOLD PALMERS

HORCHATA COLD BREW COFFEE

ADDITIONAL BEVERAGES

DRAFT BEER KEGS

IMPORTED/PREMIUM \$575 | DOMESTIC \$500

BOTTLED SPARKLING WINE: \$40+ PER BOTTLE AFTER.

DINNER BEVERAGE STATION: WATER, SWEET TEA,

LEMONADE, COFFEE, PREMIUM COFFEE SERVICE

BRIDE'S BRUNCH

CUSTOMIZE YOUR HILL COUNTRY BRUNCH SELECTIONS

ARTISAN BREADS & PASTRIES

\$7 PER CHOICE

FARM-FRESH EGG DISHES

\$18 PER CHOICE

TEXAS-STYLE BREAKFAST MEATS & BBQ

- \$21 PER CHOICE

GRIDDLE FAVORITES & SWEET TREATS

\$13 PER CHOICE

SAVORY SIDES & COMFORT CLASSICS

\$12 PER CHOICE

FRESH FRUITS & GREENS

\$11 PER CHOICE

SIGNATURE BEVERAGES

- \$12 PER CHOICE

À LA CARTE ENHANCEMENTS

\$16 PER CHOICE

BREAKFAST TACOS

SMOKED SALMON PLATTER

MADE-TO-ORDER TEXAS SHAPED BELGIAN
WAFFLE

OMELET

WARM CINNAMON ROLLS