



now
forever

Share a laugh. Share a moment. Share a lifetime.
Share your special day with the Sheraton Austin at the Capitol.

ALL OF OUR WEDDING PACKAGES INCLUDE THE SERVICES OF OUR
IN-HOUSE BRIDAL EXPERT AND THE FOLLOWING AMENITIES:

DELUXE WEDDING NIGHT ACCOMMODATIONS FOR THE BRIDE AND GROOM
WITH CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

CHAMPAGNE TOAST FOR ALL GUESTS

CONTINENTAL STYLE WEDDING CAKE SERVICE

BRIDAL PARTY TABLE, FULLY DRESSED GIFT TABLE AND WEDDING CAKE TABLE

CUSTOM SIZED DANCE FLOOR

BEADED PEDESTAL TABLE CENTERPIECES, FLOOR LENGTH LINENS, NAPKINS,
AND CHINA SERVICE

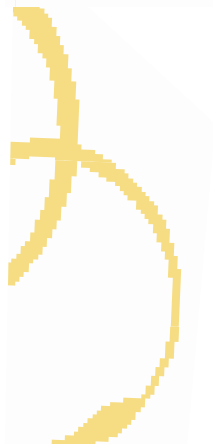
CONCIERGE STYLE GIFT SERVICE

STAGING AND ELECTRICITY FOR BAND OR DJ

TASTING FOR UP TO FOUR GUESTS
APPROXIMATELY ONE MONTH PRIOR TO EVENT

ADELA BARRERA
WEDDING CONSULTANT

512.404.6949 | abarrera@sheratonaustinhotel.com



Wedding Packages

now
forever

social hour passed hors d'oeuvres (select two)

SOY GINGER MARINATED SATAY CHICKEN SKEWERS
SERVED WITH SWEET CHILI SAUCE

ASSORTED MINIATURE QUICHE

SPANAKOPITA

PETITE BRIE EN CROUTE
SERVED WITH RASPBERRY JAM

BACON WRAPPED SCALLOPS

PETITE BEEF WELLINGTON

SKEWERED TOMATO, MOZZARELLA AND BASIL

AHI TUNA ON CRISPY WONTON
SERVED WITH SWEET SOY REDUCTION

greenery (select one)

MIXED FIELD GREENS
WITH CRISP VEGETABLES AND RASPBERRY VINAIGRETTE

BABY GREENS
WITH STRAWBERRIES, FETA CHEESE, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD
WITH CROUTONS AND PARMESAN CHEESE

PLUM TOMATO, MOZZARELLA AND FRESH BASIL
WITH BALSAMIC VINAIGRETTE

main course (select one)

CHICKEN MARSALA | 45.00 PER PERSON
PAN SEARED CONTINENTAL BREAST OF CHICKEN WITH MUSHROOM MARSALA WINE SAUCE

CHICKEN PICATTA | 45.00 PER PERSON
SEARED CHICKEN BREAST WITH A WHITE WINE, LEMON AND CAPER BEURRE BLANC

SEARED SALMON | 50.00 PER PERSON
SEARED SALMON WITH BROWN SUGAR, HONEY AND DIJON GLAZE

FILET MIGNON | 60.00 PER PERSON
GRILLED TENDERLOIN WITH BACON AND MUSHROOM RAGOUT

FILET OF BEEF AND CHICKEN DUET | 58.00 PER PERSON
GRILLED TENDERLOIN OF BEEF AND SEARED CHICKEN BREAST WITH A COGNAC DEMI-GLACE

PEPPER CRUSTED TENDERLOIN AND SHRIMP | 60.00 PER PERSON
SEARED TENDERLOIN WITH RED WINE DEMI-GLACE AND GARLIC MARINATED JUMBO SHRIMP

accompaniments (select one)

WILD RICE PILAF

RISOTTO-STYLE ORZO PASTA

ROASTED GARLIC MASHED POTATOES

ROASTED "SMASHED" POTATOES

PECAN AND HERB WILD RICE

Plated Dinner

SERVED WITH A SEASONAL VEGETABLE SELECTION, FRESHLY BAKED ROLLS WITH SWEET BUTTER, STARBUCKS COFFEE, AND FRESHLY BREWED TAZO ICED TEA



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social hour passed hors d'oeuvres (select two)

SOY GINGER MARINATED SATAY CHICKEN SKEWERS
SERVED WITH SWEET CHILI SAUCE

ASSORTED MINIATURE QUICHE

SPANAKOPITA

PETITE BRIE EN CROUTE
SERVED WITH RASPBERRY JAM

BACON WRAPPED SCALLOPS

PETITE BEEF WELLINGTON

SKEWERED TOMATO, MOZZARELLA AND BASIL

AHI TUNA ON CRISPY WONTON
SERVED WITH SWEET SOY REDUCTION

greenery (select one)

MIXED FIELD GREENS
WITH CRISP VEGETABLES AND RASPBERRY VINAIGRETTE

BABY GREENS
WITH STRAWBERRIES, FETA CHEESE, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD
WITH CROUTONS AND PARMESAN CHEESE

PLUM TOMATO, MOZZARELLA AND FRESH BASIL
WITH BALSAMIC VINAIGRETTE

main course (select two)

CHICKEN MARSALA
PAN SEARED CONTINENTAL BREAST OF CHICKEN WITH MUSHROOM MARSALA WINE SAUCE

CHICKEN PICATTA
SEARED CHICKEN BREAST WITH A WHITE WINE, LEMON AND CAPER BEURRE BLANC

SLICED SIRLOIN
TENDER SLICED SIRLOIN WITH GREEN PEPPERCORN DEMI-GLACE

MAHI-MAHI
SEARED MAHI-MAHI WITH MANGO AND PAPAYA SALSA

BOURSIN CHICKEN
SEARED BREAST OF CHICKEN WITH CREAMY BOURSIN SAUCE

accompaniments (select one)

WILD RICE PILAF

RISOTTO-STYLE ORZO PASTA

ROASTED GARLIC MASHED POTATOES

ROASTED "SMASHED" POTATOES

PECAN AND HERB WILD RICE

55.00 per person

Bliss Dinner Buffet

SERVED WITH A SEASONAL VEGETABLE SELECTION, FRESHLY BAKED ROLLS WITH SWEET BUTTER, STARBUCKS COFFEE, AND FRESHLY BREWED TAZO ICED TEA

now
forever

social hour passed hors d'oeuvres (select up to four)

FOUR PIECES PER GUEST

SOY GINGER MARINATED SATAY CHICKEN SKEWERS
SERVED WITH SWEET CHILI SAUCE

ASSORTED MINIATURE QUICHE

SPANAKOPITA

PETITE BRIE EN CROUTE
SERVED WITH RASPBERRY JAM

BACON WRAPPED SCALLOPS

PETITE BEEF WELLINGTON

SKEWERED TOMATO, MOZZARELLA AND BASIL

AHI TUNA ON CRISPY WONTON
SERVED WITH SWEET SOY REDUCTION

display station (select one)

DOMESTIC CHEESE DISPLAY
WITH FRESH BERRIES, GRAPES, SEASONAL ACCOMPANIMENTS AND A SELECTION OF SLICED BAGUETTES,
WHOLE GRAIN AND WATER CRACKERS

CRUDITES
DISPLAY OF CRISP RAW VEGETABLES WITH BUTTERMILK RANCH AND CHIPOTLE-PARMESAN DIPS. SERVED
WITH PITA CHIPS, CROSTINI, CREAMY HUMMUS, AND OLIVE TAPENADE.

SEASONAL FRUIT DISPLAY
WITH SLICED MELONS, PINEAPPLE, SEASONAL FRUITS, AND BERRIES. SERVED WITH HONEY YOGURT
DRESSING.

SALAD DISPLAY
MIXED WILD FIELD GREENS WITH TOMATOES, CUCUMBERS, CARROTS, HERB CROUTONS. SERVED WITH A
BLEU CHEESE DRESSING AND CHAMPAGNE VINAIGRETTE.

action station (select one)

CHEERS TO COMFORT
YUKON GOLD GARLIC MASHERS, PURPLE PERUVIAN MASHED POTATOES, TRUFFLE MAC N' CHEESE, TEXAS
BBQ BRISKET, ROCK SHRIMP, WITH SAUTEED MUSHROOMS, CRUNCHY GARLIC, CRISP BACON, GREEN
ONIONS, AND SHREDDED CHEDDAR

SLIDER STATION
ANGUS BEEF AND CHEDDAR SLIDERS WITH SWEET AND SPICY PICKLE CHIPS AND HOUSE MADE SMOKEY
KETCHUP, BUFFALO CHICKEN WITH BLEU CHEESE MAYO, PULLED BBQ PORK WITH CARAMELIZED ONIONS,
HOUSE MADE POTATO CHIPS

PASTA STATION
PENNE, FARFALLE, AND TORTELLINI SERVED WITH MARINARA AND HERB CREAM SAUCE.
ROASTED PEPPERS, CARAMELIZED ONIONS, OLIVES, BABY SPINACH, ROASTED MUSHROOMS AND
GARLIC. ITALIAN SAUSAGE, GRILLED CHICKEN AND SHRIMP. GORGONZOLA, PARMESAN CHEESE,
ROASTED GARLIC, AND CHEESE BREAD

CARVING STATION ONE
HERB ROASTED WHOLE BREAST OF TURKEY SERVED WITH CRANBERRY RELISH AND HERB MAYONNAISE.
SERVED WITH HOUSE MADE POTATO CHIPS

CARVING STATION TWO
SLOW ROASTED PRIME RIB OF BEEF SERVED WITH HORSERADISH SAUCE AND AU JUS. SERVED WITH
HOUSE MADE POTATO CHIPS

CARVING STATION THREE
HONEY-DIJON GLAZED SIDE OF SALMON SERVED WITH A SWEET DIJON GLAZE AND WILD RICE PILAF

50.00 per person

select an additional action station | 15.00 per person

Cherish Dinner Buffet

SERVED WITH FRESHLY BAKED ROLLS WITH SWEET BUTTER, STARBUCKS COFFEE, AND FRESHLY BREWED TAZO ICED TEA

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social hour passed hors d'oeuvres (select two)

SOY GINGER MARINATED SATAY CHICKEN SKEWERS
SERVED WITH SWEET CHILI SAUCE

ASSORTED MINIATURE QUICHE

SPANAKOPITA

PETITE BRIE EN CROUTE
SERVED WITH RASPBERRY JAM

BACON WRAPPED SCALLOPS

PETITE BEEF WELLINGTON

SKEWERED TOMATO, MOZZARELLA AND BASIL

AHI TUNA ON CRISPY WONTON
SERVED WITH SWEET SOY REDUCTION

greenery (select one)

MIXED FIELD GREENS
WITH CRISP VEGETABLES AND RASPBERRY VINAIGRETTE

BABY GREENS
WITH STRAWBERRIES, FETA CHEESE, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD
WITH CROUTONS AND PARMESAN CHEESE

PLUM TOMATO, MOZZARELLA AND FRESH BASIL
WITH BALSAMIC VINAIGRETTE

main course(select two)

TEXAS RIB-EYE
HERB CRUSTED RIB-EYE WITH ANCHO AU JUS

SEARED SALMON
FLAKY SALMON WITH GRILLED PINEAPPLE RELISH

BEEF TENDERLOIN
SLICED TENDERLOIN OF BEEF WITH BOURBON DEMI-GLACE

CEDAR PLANK SALMON
BOURBON GLAZED CEDAR PLANK SALMON WITH PINEAPPLE SALSA

ROYAL CHICKEN
SEARED BREAST OF CHICKEN WITH ROASTED GARLIC AND TRUFFLE CREAM

CHICKEN MARSALA
PAN SEARED CONTINENTAL BREAST OF CHICKEN WITH MUSHROOM MARSALA WINE SAUCE

STUFFED CHICKEN ROULADE
CHEF'S SPECIALTY STUFFED CHICKEN WITH SAUCE DU JOUR

accompaniments (select one)

TRUFFLE MASHED POTATOES

PECAN AND HERB WILD RICE

WARM FINGERLING POTATO SALAD

RISOTTO-STYLE ORZO PASTA

GARLIC ROASTED YUKON GOLD POTATOES

ROASTED GARLIC MASHED POTATOES

SMOKED CHEDDAR POTATO GRATIN

ROASTED "SMASHED" POTATOES

65.00 per person

Adoration Wedding Buffet

SERVED WITH TWO SEASONAL VEGETABLE SELECTIONS, FRESHLY BAKED ROLLS WITH SWEET BUTTER, STARBUCKS COFFEE, AND FRESHLY BREWED TAZO ICED TEA

now
forever

social hour

CHAMPAGNE AND MIMOSAS

DISPLAY OF SEASONAL FRESH FRUIT

CHEF'S DISPLAY OF ASSORTED MUFFINS, CROISSANTS AND BREAKFAST BREADS
SERVED WITH BUTTER AND PRESERVES

brunch buffet service

MIXED FIELD GREENS
WITH CRISP VEGETABLES AND RASPBERRY VINAIGRETTE

PLUM TOMATO AND MOZZARELLA CHEESE
WITH FRESH BASIL AND BALSAMIC VINAIGRETTE

ANTIPASTO SALAD

CITRUS GLAZED CHICKEN

CHEESE BLINTZES
WITH FRUIT TOPPING

BELGIAN WAFFLES
WITH STRAWBERRIES AND WHIPPED CREAM

MADE TO ORDER OMELET STATION

CRISP BACON AND SAUSAGE LINKS

COTTAGE FRIED POTATOES

MEDLEY OF SEASONAL VEGETABLES

FRESH BAKED ROLLS AND BUTTER

CHILLED ORANGE AND GRAPEFRUIT JUICES

FRESHLY BREWED STARBUCKS COFFEE SERVICE

TAZO HOT AND ICED TEAS

45.00 per person

MINIMUM OF 50 GUESTS

75.00 attendant fee

ONE OMELET STATION ATTENDANT PER 150 GUESTS

enhancements

BLOODY MARYS
5.00 PER DRINK

CHEF CARVED PRIME RIB OF BEEF
WITH FRESH BAKED ROLLS AND
HORSERADISH CREAM
5.00 PER PERSON

Wedding Brunch

AVAILABLE PRIOR TO 2:00 PM



now
forever

appreciated brands

FINLANDIA VODKA, BACARDI SUPERIOR RUM, TANQUERAY GIN, SAUZA GOLD TEQUILA, JACK DANIELS BOURBON, CANADIAN CLUB 6 YEAR, DEWAR'S SCOTCH, TRIPLE SEC, HENNESSY VS COGNAC
9.50 PER DRINK

favorite brands

SVEDKA VODKA, BACARDI SUPERIOR RUM, GILBEY'S GIN, SUAZA GOLD TEQUILA, JIM BEAM BOURBON, CANADIAN MIST, GRANT'S FAMILY RESERVE SCOTCH, TRIPLE SEC
7.50 PER DRINK

beer

IMPORTED BEER

CORONA EXTRA

6.00 PER DRINK

DOMESTIC PREMIUM BEER

SAM ADAMS LAGER, SHINER BOCK

6.00 PER DRINK

DOMESTIC BEER

BUDWEISER, COORS LIGHT, ST. PAULI GIRL NA

5.00 PER DRINK

wine (select four)

FAVORITE WINES

SYCAMORE LANE CHARDONNAY, CABERNET SAUVIGNON, AND YULUPA WHITE ZINFANDEL

7.50 PER DRINK

APPRECIATED WINES

TRINITY OAKS CHARDONNAY, CABERNET SAUVIGNON, AND YULUPA WHITE ZINFANDEL

9.50 PER DRINK

SPARKLING WINES

SMWE MICHELLE NV BRUT

9.25 PER DRINK

enhancements

CROWN ROYAL

MEYERS RUM

CORDIALS

COINTREAU, CHAMBORD, GRAND MARNIER, AMARETTO DISARONNO

JOHNNY WALKER RED

NO. TEN BY TANQUERAY

STOLICHNAYA VODKA

10.00 per drink

75.00 bartender fee

ONE BARTENDER PER 100 GUESTS | 4 HOURS OF SERVICE

FEE WAIVED IF BAR SALES EXCEED \$500 PER BAR

Cash Bar

INCLUDES APPROPRIATE MIXERS, BAR FRUITS, ICE, GLASSES, AND ACCOMPANIMENTS. OUTSIDE ALCOHOLIC BEVERAGES ARE NOT PERMITTED IN THE HOTEL PREMISES.

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forever

appreciated host bar package

APPRECIATED BRAND LIQUORS

BEER

BUDWEISER, COORS LIGHT, SHINER BOCK, SAM ADAMS BOSTON LAGER, CORONA EXTRA, ST. PAULI GIRL NA

APPRECIATED BRAND WINES

ASSORTED SOFT DRINKS AND BOTTLED WATER

19.00 per person | 1 hour of service

EACH ADDITIONAL HOUR: 9.00 PER PERSON

favorite host bar package

FAVORITE BRAND LIQUORS

BEER

BUDWEISER, COORS LIGHT, SHINER BOCK, SAM ADAMS BOSTON LAGER, CORONA EXTRA, ST. PAULI GIRL NA

FAVORITE BRAND WINES

ASSORTED SOFT DRINKS AND BOTTLED WATER

16.00 per person | 1 hour of service

EACH ADDITIONAL HOUR: 9.00 PER PERSON

appreciated beer, wine and soft drink package

BEER

BUDWEISER, COORS LIGHT, SHINER BOCK, SAM ADAMS BOSTON LAGER, CORONA EXTRA, ST. PAULI GIRL NA

APPRECIATED BRAND WINES

ASSORTED SOFT DRINKS AND BOTTLED WATER

14.00 per person | 1 hour of service

EACH ADDITIONAL HOUR: 6.00 PER PERSON

favorite beer, wine and soft drink package

BEER

BUDWEISER, COORS LIGHT, SHINER BOCK, SAM ADAMS BOSTON LAGER, CORONA EXTRA, ST. PAULI GIRL NA

FAVORITE BRAND WINES

ASSORTED SOFT DRINKS AND BOTTLED WATER

12.00 per person | 1 hour of service

EACH ADDITIONAL HOUR: 6.00 PER PERSON

specialty bars

MOJITO BAR

HAND-MIXED RASPBERRY, STRAWBERRY, MANGO,
AND CLASSIC MOJITOS

10.00 PER DRINK

MARTINI BAR

COSMOPOLITAN, APPLETINI, CHOCOLATINI,
MANHATTAN, AND LEMON DROP

12.00 PER DRINK

MARGARITA BAR

CLASSIC, STRAWBERRY, RASPBERRY, AND MANGO RITAS. SERVED ON THE ROCKS OR FROZEN.

10.00 PER DRINK

75.00 bartender fee

ONE BARTENDER PER 100 GUESTS | 4 HOURS OF SERVICE

FEE WAIVED IF BAR SALES EXCEED \$500 PER BAR

Hosted | Specialty Bars

INCLUDES APPROPRIATE MIXERS, BAR FRUITS, ICE, GLASSES, AND ACCOMPANIMENTS. OUTSIDE ALCOHOLIC BEVERAGES ARE NOT PERMITTED ON HOTEL PREMISES.



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favorite wines

SYCAMORE LANE CHARDONNAY
SYCAMORE LANE PINOT GRIGIO
SYCAMORE LANE CABERNET SAUVIGNON
SYCAMORE LANE MERLOT
YULUPA WHITE ZINFANDEL
7.50 per glass

appreciated wines

TRINITY OAKS CHARDONNAY
TRINITY OAKS PINOT GRIGIO
TRINITY OAKS CABERNET SAUVIGNON
TRINITY OAKS MERLOT
YULUPA WHITE ZINFANDEL
9.50 per glass

Wine Service with Dinner

HOUSE RED AND WHITE WINE TO COMPLIMENT MAIN COURSE SELECTION
12.00 per person | 2 hours of service

75.00 bartender fee

ONE BARTENDER PER 100 GUESTS | 4 HOURS OF SERVICE
FEE WAIVED IF BAR SALES EXCEED \$500 PER BAR

Wine Selection

now
forever

cakes

SWEET TREATS
SWEETTREATSBAKERY.COM
512.892.2233

SIMON LEE BAKERY
SIMONLEEBAKERY.COM
512.990.4888

MICHELLE'S PATISSERIE
MICHELLESPATISSERIE.COM
512.433.6860

florists

PHOTOSYNTHESIS FLORAL DESIGN
IDESIGNWEDDINGS.COM
512.836.3449

WESTBANK FLOWER MARKET
WESTBANKFLOWERS.COM
512.327.3374

FLORAL RENAISSANCE
FLORALREN.COM
512.394.9959

THE FLOWER STUDIO
COBYNEAL.COM
512.236.0916

BOUQUETS OF AUSTIN
BOUQUETSOFAUSTIN.COM
512.257.2395

entertainment

KLENTZMAN ENTERTAINMENT
KLENTZMANENTERTAINMENT.COM
832.655.5189

COMPLETE MUSIC AND VIDEO
CMUSIC.COM
512.458.3535

TEXAS PRO DJ
TEXASPRODJ.COM
512.670.7970

PENGUIN ENTERTAINMENT
PENGUINENTERTAINMENT.COM
512.448.3037

hair and makeup artist

WEDDINGS BY CELISSA RAE
CELISSARAE.COM
512.393.4485

photography and videography

SMITH PHOTOGRAPHY
SMITHPHOTOGRAPHYKYLE.COM
512.644.5444

AMANDA POMILLA HAGOOD
AMANDAPOMILLAPHOTOGRAPHY.COM
512.663.8202

SMS PHOTOGRAPHY
SMSPHOTOGRAPHY.COM
512.964.3070

rentals and planners

PREMIERE PARTY CENTRAL
AUSTINPARTYCENTRAL.COM
512.292.3900

CAPLAN MILLER EVENTS
CAPLANMILLER.COM
512.610.7700

MARQUEE RENTS
MARQUEERENTS.COM
512.491.7368

BARBARA'S BRIDES
BARBARASBRIDES.COM
512.310.1131

upscale linen

UNIQUE DESIGN & EVENTS
UNIQUEDESIGNANDEVENTS.COM
512.833.4458

BBJ LINEN
BBJLINEN.COM
512.310.1131

fun additions

CORNUCOPIA AUSTIN - POPCORN
CORNUCOPIAPOPCORN.COM
512.477.2676

CENTRAL TEXAS J
PHOTOBOOTH
CENTRALTEXASJBOOTH.COM
52.905.2711

Recommendations

now
forever

food and beverage

MENU SELECTIONS SHOULD BE FINALIZED AT LEAST FOUR WEEKS PRIOR TO YOUR EVENT IN ORDER TO PROVIDE YOU WITH THE HIGHEST QUALITY FOOD AND BEVERAGE PRODUCTS AVAILABLE

SHERATON IS THE EXCLUSIVE CATERER FOR THE SHERATON AUSTIN, THEREFORE, NO OUTSIDE FOOD AND/OR BEVERAGES ARE PERMITTED. YOUR WEDDING CAKE(S) ARE THE ONLY PRE-APPROVED EXCEPTION TO THIS POLICY.

NO REMAINING FOOD AND BEVERAGE MAY BE REMOVED FROM THE BANQUET ROOM WHERE THE EVENT TAKES PLACE. YOUR WEDDING CAKE(S) ARE THE ONLY PRE-APPROVED EXCEPTION TO THIS POLICY.

RECEPTIONS ARE ALLOTTED A FOUR HOUR TIME PERIOD. RECEPTIONS LASTING LONGER THAN THE ALLOTTED TIME ARE SUBJECT TO \$350.00 PER HOUR FEE.

AS OTHER GROUPS MAY BE UTILIZING THE SAME ROOM AS YOU, PRIOR TO OR FOLLOWING YOUR FUNCTION, PLEASE ADHERE TO THE TIMES AGREED UPON. SHOULD YOUR TIME SCHEDULE CHANGE, PLEASE CONTACT YOUR COORDINATOR AND EVERY EFFORT WILL BE MADE TO ACCOMMODATE THE CHANGE.

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 24% TAXABLE SERVICE CHARGE, 5% TAXABLE EVENT FEE AND AN 8.25% SALES TAX. SERVICE CHARGE, EVENT FEE AND SALES TAX DO NOT APPLY TOWARD THE FOOD AND BEVERAGE MINIMUM.

ceremonies with receptions

INDOOR CEREMONY PACKAGE

ONE HOUR REHEARSAL WITH MODIFIED SET UP, BASED ON AVAILABILITY

USE OF CEREMONY AREA FOR UP TO 2 HOURS WITH FRUIT INFUSED WATER STATION AND A WHITE LINEN BACKDROP

CHAIRS, STAGING, GUEST BOOK TABLE, AND GIFT TABLE

BRIDAL ROOM WITH MIRROR, WATER STATION, AND SMALL REFRIGERATOR STOCKED WITH NON-ALCOHOLIC BEVERAGES

PA SYSTEM WITH WIRELESS LAVALIERE MICROPHONE FOR OFFICIANT AND STANDING WIRED MICROPHONE FOR BRIDE AND GROOM

250.00 PLUS TAX AND SERVICE CHARGE

OUTDOOR CEREMONY PACKAGE

OFTEN REQUIRE RENTED CHAIRS, SUPPLEMENTAL SOUND AND LIGHTING STARTING AT 300.00 PLUS TAX AND SERVICE CHARGE

CEREMONY ONLY

CONNECT WITH A CATERING MANAGER FOR PRICING

guest rooms

WE OFFER SPECIAL GUEST ROOM RATES FOR YOUR WEDDING GUESTS. RATES AND AVAILABILITY ARE DEPENDENT UPON SEASON AND OCCUPANCY LEVELS. IT IS RECOMMENDED THAT GUEST ROOM BLOCKS ARE ARRANGED AT THE TIME OF CONTRACTING.

amenities

GIFT BAGS

WE WOULD BE HAPPY TO DISTRIBUTE YOUR WELCOME BAGS TO GUESTS AT CHECK-IN COMPLIMENTARY SERVICE

IN-ROOM WELCOME AMENITIES

WE WOULD BE HAPPY TO DELIVER YOUR WELCOME AMENITIES TO YOUR OVERNIGHT GUEST ROOM 3.00 PER AMENITY

alcoholic beverages

WE RESERVE THE RIGHT TO REFUSE THE SERVING OF ALCOHOLIC BEVERAGES AT ANY TIME. WE DO NOT PERMIT THE SERVING OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF TWENTY-ONE OR UNDER THE INFLUENCE OF ALCOHOL IN ACCORDANCE WITH THE TEXAS LIQUOR CONTROL COMMISSION REGULATIONS. NO ALCOHOLIC BEVERAGES SHALL BE BROUGHT INTO THE HOTEL FROM OUTSIDE

Catering Information

now
forever

guarantee

FINAL GUARANTEE OF ATTENDANCE WILL BE REQUIRED BY NOON, THREE BUSINESS DAYS PRIOR TO YOUR EVENT, IN ORDER FOR OUR STAFF TO PROPERLY PREPARE FOR YOUR FUNCTION. THE GUARANTEE WILL BE THE MINIMUM AND IS NOT SUBJECT TO REDUCTION. WE WILL BE PREPARED TO SET AND SERVE 3% OVER THE GUARANTEE. IF A GUARANTEE ISN'T RECEIVED, THE LAST KNOWN ESTIMATE OF ATTENDANCE WILL BECOME YOUR GUARANTEE. CHARGES WILL BE BASED ON YOUR ACTUAL ATTENDANCE OR THE GUARANTEE, WHICHEVER IS GREATER.

decorations | displays | exhibits

THE AFFIXING OF ANYTHING TO THE WALLS, FLOORS OR CEILING OF THE FUNCTION ROOM IS NOT PERMITTED UNLESS PRIOR WRITTEN APPROVAL IS OBTAINED FROM THE HOTEL.

THE HOTEL DOES NOT PERMIT THE USE OF SPARKLERS OR ANY FIREWORKS ON HOTEL GROUNDS.

THE HOTEL DOES NOT PERMIT THE USE OF CONFETTI, GLITTER, RICE, BIRDSEED, OR DEEP COLOR ROSE PETALS INDOORS ON THE FLOORS, NOR ARTIFICIAL PETALS OUTDOORS.

PLEASE NOTE THAT A CLEAN UP FEE OF \$250 OR MORE MAY BE ASSESSED FOR ANY DECORATIONS WHICH REQUIRE ADDITIONAL LABOR TO CLEAN AFTER THE EVENT.

ANY DAMAGES INCURRED WILL BE THE RESPONSIBILITY OF THE PERSON IN CHARGE OF THE FUNCTION. THE HOTEL ASSUMES NO RESPONSIBILITY FOR LOSSES OR DAMAGES TO DISPLAY EQUIPMENT AND OTHER PROPERTY BROUGHT UPON THE PREMISES OF THE HOTEL.

WE RESERVE THE RIGHT TO CONTROL THE VOLUME LEVEL OF ENTERTAINMENT AND SOUND SYSTEMS AT ALL FUNCTIONS IN CONSIDERATION OF ALL GUESTS

non-registered guest parking

RATES DO NOT INCLUDE IN AND OUT PRIVILEGES

SELF-PARKING
10.00 PER VEHICLE

VALET PARKING
15.00 FOR EVENTS

registered guest parking

RATES ARE BASED ON A 24 HOUR CYLCLE | PER VEHICLE | INCLUDES IN AND OUT PRIVILEGES

SELF-PARKING
12.00 PER NIGHT

VALET PARKING
20.00 PER NIGHT

deposits | payments | cancellations

ALL FUNCTIONS WILL BE VERIFIED IN A LETTER OF AGREEMENT. THE HOTEL WILL HOLD FUNCTION SPACE ON A DEFINITE BASIS UPON RECEIPT OF A SIGNED COPY OF AGREEMENT AND AN ADVANCED DEPOSIT FOR PAYMENT.

A NON-REFUNDABLE DEPOSIT IN THE AMOUNT OF 20% OF THE FOOD AND BEVERAGE MINIMUM IS REQUIRED IN ADDITION TO THE SIGNED CONTRACT AND CREDIT CARD AUTHORIZATION FORM, IN ORDER TO CONSIDER ANY EVENT AS DEFINITE. ADDITIONAL DEPOSITS WILL BE REQUIRED 120 AND 60 DAYS PRIOR TO YOUR EVENT. ALL ARE APPLIED TO THE ESTIMATED BALANCE, WHICH IS DUE TEN BUSINESS DAYS PRIOR TO THE EVENT IF PAYING BY CHECK OR THREE BUSINESS DAYS IF PAYING WITH CASH OR CREDIT CARD

CANCELLATIONS MUST BE RECEIVED IN WRITING AND ARE SUBJECT TO A CANCELLATION FEE.

Catering Information