HILTON SAN ANTONIO AIRPORT
WEDDING PACKAGES
2020

Hilton
SAN ANTONIO AIRPORT

CEREMONY PACKAGES

With Reception

PACKAGE I $ 500

Ceremony location to take place in available function space and includes:

- Up to 150 Banquet chairs set with side and center aisles. Each additional chair is $3.00
- 12x8 Stage with carpeting and white or black skirting
- 1 Wireless lapel or handheld microphone and house sound system
- Ceremony rehearsal before the wedding

PACKAGE II $ 650

Ceremony location to take place in available function space and includes:

- 150 Chairs set with side and center aisles. Each additional chair is $3.00
- 12x8 Stage with carpeting and white or black skirting
- 1 Wireless lapel or handheld microphone and house sound system
- 20 Feet of white pipe and drape behind stage
- Water station
- Ceremony rehearsal before the wedding

PACKAGE III $750

Ceremony location to take place in available function space and includes:

- 150 Chairs set with side and center aisles. Each additional chair is $3.00
- 12x8 Stage with carpeting and white or black skirting
- 1 Wireless lapel or handheld microphone and house sound system
- 20 Feet of white pipe and drape behind stage
- Up lighting on pipe and drape in your choice of colors
- White aisle runner
- Water station
- Ceremony rehearsal before the wedding

Price listed are on a per person basis unless otherwise indicated. Prices are exclusive of applicable taxes and service charge (23%).
A $50.00 Labor Fee applies for all groups of less than 25 people.

Hilton
SAN ANTONIO AIRPORT

#HiltonHappilyEverAfter

All Dinner Packages Include:

- *66" round tables set with 10 chairs and floor length satin table linen in a selection of colors*
- *Specialty satin napkins in a coordinating color*
- *White or black chair cover (spandex) with your choice of colored sash*
- *One specialty lace or sequin overlay with selection of colors for sweetheart table*
- *6 Complimentary up lights*
- *Hilton Centerpieces (Mirrored Tile, Floating Candle, 2 Votive Candles)*
- *Complimentary Dance Floor*
- *Set up and Use of White Draped and Skirted Cake Table, Gift Table, and Sign-in Table*
- *Complimentary Table Numbers*
- *Champagne toast for Bride and Groom*
- *Complimentary water station*
- *Complimentary Bridal Lounge for the Bride and her Party (Upon Availability)*
- *Complimentary Suite for Bride and Groom with breakfast for two*
- *Complimentary Cake Cutting and Coffee Service*
- *1 Complimentary Tasting (up to 4 Guests)*
- *Complimentary self-parking and discounted valet parking*
- *15% Off the Best Available Room Rate for Your Guests*
- *10% Food & Beverage Discount on future Social Catering Events (ex. Birthday's, Anniversary Parties, etc.)*

Wedding Package Room rental fee: Friday $500, Saturday $1,000, Sunday $500

Additional Services:
Gold or Silver Plate Chargers: $1.00 per place setting
Specialty Sequin or Lace Linen: $50 per table
6 Up-lights: $125 per set
Lighted Chandelier and White Draping: $500
White Lounge Furniture (up to 5 pieces): $500

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STANDARD PACKAGE PLATED $50

PRE-DINNER RECEPTION
(30 minutes of service)
Chef's Choice of one Butler Passed hors d'oeuvre

ENTRÉES
(Select one)
Chicken Marsala- pan seared breast with wine reduction mushroom sauce

Stuffed Chicken Asiago –grilled with, spinach, artichokes, Asiago cream

Rosemary Baked Chicken Breast topped with an Herb Rosemary Demi Glaze

Grilled Balsamic Marinated Chicken Breast with a Mushroom and Leek Ragout

UPGRADED PACKAGE PLATED $60

PRE-DINNER RECEPTION
(1 hour of service)
Chef's Choice of two Butler Passed hors d'oeuvres

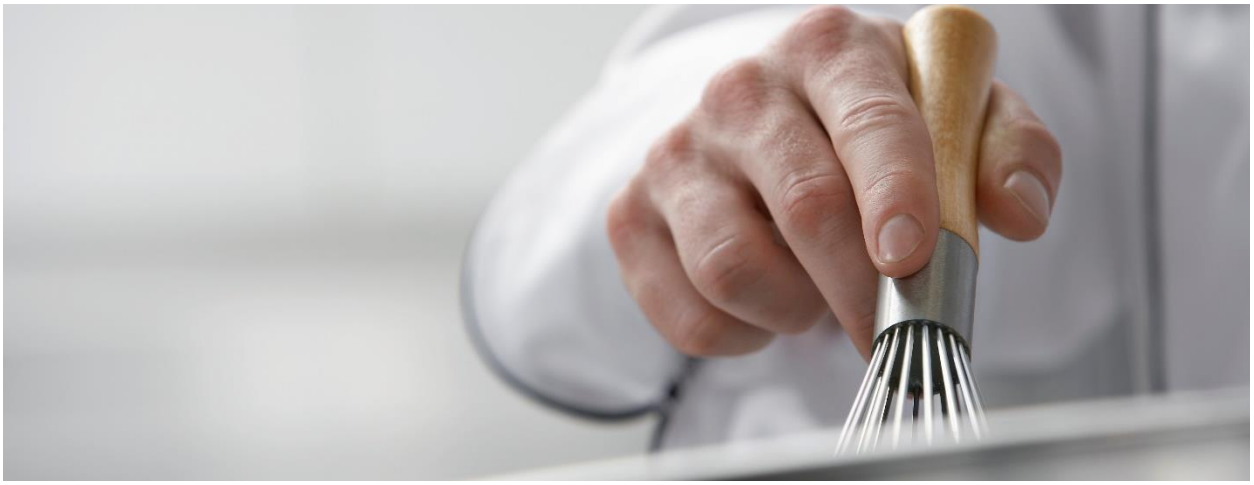
ADDITIONAL ENTRÉE OPTIONS
(Select one)
Airline skin on roasted chicken breast Florentine, parmesan cream sauce

Pork tenderloin roasted, mushroom Marsala demi glaze

Pan Roasted Gulf Snapper- Lemon Grass Beurre Blanc

Flat iron steak, shallots, cabernet demi glaze

Your dinner service will include 1 Salad (pre-set optional) and, 1 Entrée selection with wedding cake served as dessert. Served with Freshly Baked Rolls, Freshly Brewed Iced Tea, with Starbucks Coffee Upon Request during your cake cutting.



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PREMIUM PACKAGE PLATED $75

PRE-DINNER RECEPTION
(1 hour of service)

Chef's Choice of two Butler Passed hors d'oeuvres
House Wine (White & Red)

ADDITIONAL ENTRÉE OPTIONS
(Select one)

Mustard Parmesan Crusted Breast of Chicken, Capers, Heirloom Tomato, Herb Lemon Beurre Blanc

Chicken Cordon Bleu – Hand stuffed with Swiss cheese and ham, breaded with a Dijon cream sauce

Grilled Teriyaki glazed Mahi Mahi, mango pineapple relish

Boneless beef ribs bred wine braised

Grilled 8 oz NY steak, chimichurri

DUO Entrée: *Chicken Breast Cacciatore and Shrimp Scampi Garlic Butter*

DUO Entrée: *Hanger Steak and Chimichurri Crab Cake with Aioli*

Your dinner service will include 1 Salad (pre-set optional) and, 1 Entrée selection with wedding cake served as dessert. Served with Freshly Baked Rolls, Freshly Brewed Iced Tea, with Starbucks Coffee Upon Request during your cake cutting.

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SALADS AND SIDES

SALADS
(Select one)
(All salads include Ranch dressing)

Baby Gem with sun dried tomatoes, goat cheese, and berry balsamic vinaigrette

The Asado Caesar, focaccia crostini, parmesan and a creamy garlic dressing

Spinach and watercress salad, - smoked bacon, Enoki mushroom, roasted walnuts, dried cranberries with lemon olive oil dressing

Fresh mixed greens with tomato, cucumber, carrots, and a raspberry vinaigrette

Southwest Salad – Fresh greens, tomatoes, tortilla strips with a cilantro dressing

Caprese salad with heirloom tomatoes, mozzarella and a balsamic vinaigrette drizzle

STARCH SELECTIONS
(Select one)

Roasted Garlic Whipped Potatoes
Creamy Herbed Parmesan Polenta
Parsley Fingerling Potatoes
Cheesy au gratin scalloped potatoes
Loaded mac and cheese with cherry tomatoes, scallions & bacon
Cilantro Rice
Steamed Basmati Rice

VEGETABLE SELECTIONS
(Select One)

Grilled asparagus
Roasted broccolini
Ratatouille
Zucchini and squash, caramelized onions
Green beans amandine
Glazed baby carrots

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Buffet Options $65

TASTE OF THE MEDITERRANEAN

The Asado Caesar, focaccia crostini, parmesan and a creamy garlic dressing
Roasted Vegetables, Italian Parsley EVOO
Sun-Dried Tomato Hummus, Grilled Flatbread
Oven-Baked Chicken Breast with a Moroccan Lemon Sauce
Grilled Wild Salmon, Roasted Fennel & Charred Tomato Relish
Saffron Scented Risotto

SOUTH OF THE BORDER

Chips and Salsa
Tomato, Jicama, Corn Salad
Enchilada Suiza – Chicken, Cheese, Salsa Verde, Corn Tortilla
Taco Bar – Seasoned Beef, Pico, Guacamole, Shredded Lettuce,
Grated Cheese, Sour Cream, Tomato Salsa
Red Snapper Vera Cruz – Capers, Olive, Peppers, Sautéed in Olive
Oil, Tomato Sauce
Chicken ***OR*** *Fajita – Sautéed Onions and Peppers*
Spanish Rice
Refried Beans
Warm Flour Tortillas

HILL COUNTRY BBQ

Market Fresh Greens, Pickled Red Onions,
Tomatoes, Creamy Citrus Vinaigrette
Loaded Baked Potato Salad
Tangy Mango Poppy Seed Slaw
Buttermilk Crispy Fried Chicken
Chipotle Glazed Gulf Snapper
Buttered Corn
Rustic Baked Beans with
Applewood Smoked Bacon
Homemade Cornbread

HILL COUNTRY RIVIERA

Antipasto Platter of Grilled Vegetables, Fresh Mozzarella,
Wild Mushrooms, Assorted Cured Meats, Roasted Peppers and Olive Medley
Market Mixed Greens with Roasted Pine Nuts,
Cherry Tomatoes, Cucumber & Parmesan Balsamic Vinaigrette
Seared Chicken Piccata with Roasted Tomatoes, Capers & Pinot Gris
Oven-Baked Gulf Snapper, Artichokes, Roasted Garlic & Herb Butter
Herbed Market Vegetables
Garlic Parmesan Bread

Your dinner service will include your selected menu with your wedding cake served as dessert All buffets include Freshly Brewed Iced Tea, with Starbucks Coffee Upon Request during your cake cutting.
Buffets service is 1 ½ hours to ensure quality and freshness.

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A $50.00 Labor Fee applies for all groups of less than 25 people.

À la Carte Options

Package Amenities Not Included

ENTRÉES
(Select One)

Stuffed Chicken Asiago –grilled with, spinach, artichokes, Asiago cream

Grilled Balsamic Marinated Chicken Breast with a Mushroom and Leek Ragout

Rosemary Baked Chicken Breast topped with an Herb Rosemary Demi Glaze

Chicken Marsala- pan seared breast with wine reduction mushroom sauce
$32
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Airline skin on roasted chicken breast Florentine, parmesan cream sauce

Berkshire Bone-In Pork Chop-Austin Hard Cider Demi

Pork tenderloin roasted, mushroom Marsala demi glaze
$35
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Pan Roasted Gulf Snapper- Lemon Grass Beurre Blanc

Flat iron steak, shallots, cabernet demi glaze

Pan Roasted Gulf Snapper- Lemon Grass Beurre Blanc
$38
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DUO Entrée: Chicken Breast Cacciatore and Shrimp Scampi Garlic Butter
$45
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DUO Entrée: Hanger Steak and Chimichurri Crab Cake with Aioli

Black Chantrelle Crusted Beef Tenderloin of Beef – Chianti Jus
$50

Choice of Starch and Vegetables

À la Carte Dinner options will incur a room rental fee:
Friday $800, Saturday $1,800, Sunday $800

Included: Standard hotel linen (White, Ivory, Black), tables and chairs set for 10, dance floor, centerpieces, champagne toast for bride and groom, 1 night suite for bride and groom with breakfast (upon availability), 1 tasting for up to 4 guests, complimentary cake cutting, iced tea, and coffee.

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DINNER ENHANCEMENTS

APPETIZERS

2 Jumbo Shrimp Cocktail

Mustard Crusted AHI-Crab and Fava Bean Salad with Lemon Essence

Curry Crusted Sea Scallops with Apple Relish and Apple Butter

Pan Seared Gulf Crab Cake with Asian Slaw and Siracha Aioli
$10 Per Person

DESSERTS

Fresh Berries and Crème Fraiche

Chocolate Mousse

Petit Cheese and Fruit Plate
$10 Per Person

LATE NIGHT SNACKS

Mini Angus Beef Sliders with Caramelized Onion and Aged Cheddar

Garlic French Fries, Sweet Potato Fries, and Tater Tots with Condiments

Hilton Sweet Delight Bar with Assorted Candies and Chef's Choice Pastries
With scoops and Individual Bags

Street Tacos- Chicken and Fish Tacos with Appropriate Condiments, Flour and Corn Tortillas
$12 Per Person

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RECEPTION STATIONS & DISPLAYS

*Chef Required for All Action Stations at $125.00 per attendant
Minimum of 30 guests required, $10 additional per person for groups of 29 guests or less
Minimum of three stations when not accompanied with plated or buffet dinner service.

SEASONAL FRESH FRUIT
Freshly Sliced Seasonal Fruits and Berries
Honey Yogurt Dip
$8

FRESH CRUDITÉ
Seasonal Variety of Market Vegetables
Served with Artichoke Parmesan
Ranch Dipping Sauces
$8

CHIPS AND SALSA
House-Made Chips
Assorted Fresh Salsas
House-Made Guacamole
$10

MEDITERRANEAN MEZZES
Marinated Olives
Hummus, Babaganoush, Labneh
House Pita
$10

ARTISAN CHEESE AND FRUIT DISPLAY
Variety of Imported and Domestic Cheeses
Assortment of Dried Fruits and Nuts
Artisan Breads
$12

MASHED POTATOE BAR
Garlic Mashed Potatoes
Toppings: Applewood Bacon Bits, Chives, Sour Cream, Cheddar & Monterrey Jack Cheese, Parmesan, Gravy, Butter
$12
ADD: Ground Beef $2

ANTIPASTI PLATTER
Prosciutto, Salami and Cured Meats
Roasted Vegetables
Fresh Mozzarella and Artisan Cheeses
Artisan Breads
$14

PULLED WARM ROTISSERIE CHICKEN SALAD*
Whole Roasted Chicken, Romaine Lettuce, Carrots, Peppers, Roasted Corn, Black Beans, Red Peppers, Shaved Onions, with a Honey Dijon Vinaigrette
$14

ASIAN STATION
Pork Pot Stickers with Ginger Scallion Sauce
Beef and Chicken Satay with Peanut Sauce
Crispy Spring Rolls with Sweet Chili Sauce
Served with Hot Mustard, Soy Sauce, Fortune Cookies and Chopsticks
(Based on 3 pieces per person)
$16

PASTA STATION*
Linguini with Roasted Tomato Sauce & Spinach
Tortellini with Roasted Garlic Cream & Mushrooms
Parmesan Penne Pasta with Shaved Asparagus, Pine Nuts, Basil Pesto and EVOO
$20

TEX MEX TACOS STATION*
(Choice of Two)
-Pork Carnitas
-Chile Rubbed Chicken
-Chipotle Marinated Hanger Steak
-Herb Red Fish
Served With
Warm Flour and Corn Tortillas, Shredded Cabbage, Queso Fresco, Pico de Gallo, and Guacamole
$20

CHILLED SEAFOOD ON ICE
Jumbo Shrimp
Crab Claws
Gulf Oysters on the Half Shell
Cocktail Sauce, Sherry Mignonette
Lemons & Spicy Chile Sauce
$30

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CARVING STATIONS*

*Chef Required for All Action Stations at $125.00 per attendant

LEMON ROSEMARY ROASTED WHOLE TURKEY

Cranberry Chutney & Pan Gravy
$16 per person

TANDOORI STYLE SALMON

Heirloom Salad & Mint Riata
$18 per person

PEPPERCORN CRUSTED NEW YORK STRIP LOIN

Natural Jus & Horseradish Cream
$22 per person

ROASTED PRIME RIB OF BEEF

Natural Jus & Horseradish Cream
$22 per person

MINT AND HERB CRUSTED RACK OF LAMB

Minted Thyme Jus
$28 per person

ROASTED TENDERLOIN OF BEEF

Natural Jus & Horseradish Cream
$29 per person

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DESSERT STATIONS

*Chef Required for All Action Stations at $125.00 per attendant

S'MORES STATION

Marshmallows, Graham Crackers and Assorted Milk and Dark Chocolates

$9

SWEET BITES

Cream Puffs, Seasonal Fruit Tartlets, White and Dark Chocolate Dipped Strawberries
Mini French Pastries, Petite Fours, Chocolate Eclairs

$12

CHOCOLATE FONDUE

Marshmallows, Pound Cake, Strawberries, Seasonal Fruit, Prezels

$14

THE CREPE STATION*

Vanilla Ice Cream, Whipped Cream, Nutella,
Caramelized Bananas and Ghirardelli Chocolate Sauce

$14

CHERRIE JUBILEE STATION*

Flamed with Brandy and Brown Sugar, Served with Vanilla Bean Ice Cream

$14

THE SUNDAE STATION*

Vanilla, Chocolate, and Strawberry Gelato
Variety of Topping:
Ghirardelli Chocolate Sauce, Caramel Sauce, Whipped Cream,
Chocolate Shaving, Fruit Preserves, Honey Roasted Nuts,
Sprinkles, Maraschino Cherries

$14

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TRAY PASSED or DISPLAY HORS D'OEUVRES

Minimum 25

Cool Selections

Bruschetta, tomato, basil, asiago cheese
$3 ea.
Goat cheese, sun dried tomato, pecans, Belgium endives
$4 ea.
Caprese skewers, tomato, mozzarella, basil marinade
$4 ea.
Norwegian smoked salmon and avocado, baguette toast
$4 ea.
Deviled eggs Asado, pickled serrano, smoked bacon jam, micro cilantro
$4 ea.
Melon wrapped prosciutto
$4 ea.
Jumbo Shrimp cocktail
$5 ea.
Ahi tartar tostada on wonton, aioli
$7 ea.
Lobster salad crostini
$8 ea.

Hot selections

Mini pork egg roll, sweet chili sauce
$3 ea.
Mushroom turnovers
$3 ea.
Pot stickers
$3 ea.
Jalapeño Poppers
$3 ea.
BBQ Meatballs
$3 ea.
Prosciutto ham, melted Manchego crostini
$4 ea.
Spanish shrimp skewers
$4 ea.
Mini Beef empanadas
$4 ea.
Spicy chicken skewers
$4 ea.
Chicken satay
$4 ea.
Beef Wellington
$5 ea.

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BEVERAGES

The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

HOST BAR

Standard

Drink Tickets $7
Open Bar 1st hour: $18
Each additional hour: $10
Vodka - Sobieski
Rum - Ron Rio
Scotch - Clan McGregor
Gin - Beefeater
Tequila - Sauza Gold
Blends - Canadian Club
Bourbon - Jim Beam

Premium

Drink Tickets $9
Open Bar 1st hour - $21
Each additional hour - $12
Vodka - Absolut
Rum - Bacardi
Scotch - Johnny Walker Red
Gin - Tanqueray
Tequila - Jose Cuervo Gold
Blends - Seagram 7
Whiskey - Jack Daniels
Bourbon – Rebecca Creek

Super Premium

Drink Tickets $11
Open Bar 1st hour - $25
Each additional hour - $14
Vodka - Grey Goose
Rum – Bacardi Gold
Scotch - Johnny Walker Black
Gin - Hendricks
Tequila - Patron Tequila
Blends - Crown Royal
Bourbon – Woodford Reserve

Beer

Bud Lite, Bud, Miller Lite - $5
Corona, Shiner Bock - $6

House Wine

Canyon Road - $7

Hosted Beer & Wine

First Hours – $16
Each Additional Hour – $8

Champagne Toast

$2.50 Per Glass

Host by the Gallon

Sangria – $50
Mimosa $50
Margarita $60
Bloody Mary $60
Fruit Punch (no alcoholic) $30

CASH BAR

Call - $7.50
Premium - $8.50
Super Premium - $11
Domestic Beer - $6
Import Beer - $7
House Wine - $8
Soft Drinks & Bottled Water - $3.50

PRICE INCLUDES TABC SALES TAX

BARTENDER FEE $100 PER BAR

CASHER FEE $100 PER BAR

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BANQUET AND CATERING POLICIES

Receptions

Afternoon lunch receptions can be scheduled on Saturday and Sunday between 11:00AM -4:00PM and evening receptions can be scheduled Friday, Saturday, and Sunday from 6:00PM to Midnight. Set up for events may begin a maximum of 2 hours prior to the event start time. All space is based upon availability at the time of booking.

Welcome Gift Bags

A $2.00 fee will be assessed for gift bags handed out to guests as check-in.
A$3.00 fee will be assessed for gift bags delivered to each guest room.

Food and Beverage Service

The Hilton San Antonio Airport Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administrative Fees

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. There will be a reset charge assessed for each request to change the approved set up of an event room once the room has been set.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There is an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc., menu prices are subject to change without notice.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements and all events must be prepaid with and acceptable form of payment on file for additional charges. Acceptable forms include completed credit card authorization form, cash, and certified check.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise is the responsibility of the client.

Decorations and Set Up

Your catering contact will be happy to assist you with arranging flowers, centerpieces, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. All deliveries must be made through designated loading areas and load in/out times must be approved by your Catering Manager. The Hilton Airport is not responsible for setting up, breaking down, or moving items from outside vendors or homemade decorations. Electrical fees may apply based on the entertainment and lighting requirements.

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