



YOUR BIG DAY
MEANS A LOT TO US TOO



WEDDING PACKAGES

Nothing will make you happier than celebrating your special day along the romantic River Walk at Hilton Palacio del Rio.

Your wedding package includes the following:

- A complimentary guest room for the couple on the night of your wedding; includes complimentary overnight valet parking, breakfast and late check-out
- Two guest rooms for the parents of the bride and groom at a reduced rate of \$99/room; includes complimentary overnight valet parking and breakfast
- A courtesy block of up to 15 guest rooms at reduced rate
- Hilton wedding website linked to your room block
- Wedding catering specialist to assist with details
- Champagne toast to include your wedding guests
- Parquet dance floor
- Candle centerpieces
- Oval dining tables with your choice of white, ivory or black floor length linen
- Dedicated Banquet Captain
- Happy Anniversary! A gift certificate for a complimentary guest room, includes complimentary valet parking, breakfast and late check-out



Offering simple elegance with an unparalleled view, **The Stetson** dons Brazilian red wood paneled walls and richly appointed furnishings which are sure to create a lasting impression.



The **Terrace Garden** will entice and delight your guests! It is an oasis in the heart of the city and a perfect outdoor venue for your Wedding Ceremony, or cocktails and Hors d' Oeuvres.



The subtle elegance of the **El Mirador Ballroom** and modern flair of the **La Vista Ballroom** will set the mood for any event. Both 22nd floor ballrooms feature floor to ceiling windows that will draw your attention to the San Antonio skyline.



The **Salon del Rey** is the signature of Hilton Palacio del Rio. The Salon's new windows offer the perfect natural light to complete any unforgettable evening. The grace and style of the Salon are complimented by a pre-function space that offers views of the San Antonio River Walk.



The Pavilion by Hilton is a brilliantly re-cut jewel of San Antonio. A limestone and wood structure built in the late 1800's, the historic building has been completely renovated into an elegant, self-contained venue located in Hemisphere Park.

All food and beverage prices are subject to a 24% service charge and sales tax, currently.

Hilton Palacio del Rio | 200 South Alamo, San Antonio, Texas 78205 | Tel: (210) 222-1400 | Fax: (210) 224-3389

A REGAL DINING EXPERIENCE

SALAD

Select one salad of your choice.

Texas Field Greens

Field Greens with candied Texas pecans, strawberries served with pesto vinaigrette

Mediterranean Salad

Field greens with kalamata olives, blistered garlic-tossed cherry tomatoes, purple onions, feta cheese served with red wine vinaigrette

Southwest Caesar

Wedge of romaine with garlic croutons and queso fresco served with chipotle Caesar dressing

ENTRÉE

All entrées include fresh seasonal vegetables, warm rolls and sweet cream butter. Freshly brewed Starbucks regular and decaffeinated coffee, and iced tea. Select one entrée of your choice.

Chicken Piccata	49
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Boneless chicken breast sautéed with parmesan and lemon caper sauce, served with angel hair pomodoro

Parmesan Crusted Chicken	48
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Parmesan breaded chicken breast with sweet basil marinara sauce and oven-roasted garlic smashed potatoes

Filet Mignon	69
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Chef's choice filet mignon with béarnaise sauce and roasted fingerling potatoes with rosemary and pink Himalayan sea salt

Braised Short Ribs	46
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Braised short ribs in a cabernet demi served with truffle potatoes

Flat Iron Steak	49
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Marinated Flat Iron Steak Au Poivre and Rosti Potato

Petite Filet Mignon and Herb Crusted Salmon	77
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Grilled filet of beef with burgundy wine demi paired with herb crusted Salmon, duchesse potatoes

Petite Filet Mignon and Lobster Tail	MKT
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Grilled filet of beef with truffle demi paired with lobster tail served with drawn butter and parmesan potatoes

Petite Filet Mignon and Oven-Roasted Rosemary Chicken	73
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Grilled filet of beef with port demi paired with oven-roasted chicken breast with rosemary butter, wild rice pilaf with Texas pecans and dried cranberries

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RECEPTION OPTIONS

Add 2 Hors d'oeuvres per person starting at \$11 per person

COLD

Seven-layer Mexican Dip Shooters

Rosette of beef on a baguette with chive Boursin cheese, extra virgin olive oil and truffle drizzle

Cilantro baguette with avocado-onion relish

Basil, cherry tomato and buffalo mozzarella skewer with pesto

Belgian endive with oven-roasted beet hummus

HOT

Pecan crusted chicken tenders served with honey-dijon sauce

Mini twice baked potatoes garnished with Irish cheddar cheese

Tomato basil soup shooters garnished with grilled cheese triangle

Wild mushroom bouchee

Pan fried herb crusted tomatoes topped with tomato, sweet basil and onion relish, and garlic- spinach cream

Fruit & Cheese Display

small (serves 25) \$375

Fresh seasonal fruits and berries, imported and domestic cheeses served with French bread and assorted crackers

Seasoned Vegetable Crudités

small (serves 25) \$225

Baby carrots, jicama, English cucumbers, French green beans, asparagus, artichokes, bell peppers with oven roasted garlic aioli and hummus

Gourmet Mac & Cheese Bar

\$18 per person

Build your own gourmet Mac & Cheese topped with your choice of diced chicken breast, jalapeno bacon, green onions, ham, mushrooms, diced Texas sweet onions or spinach served with garlic-butter breadsticks

A ROYAL RECEPTION

Served at stations, minimum of 50 guests.

Mirror of imported and domestic cheeses

Monterey jack, Swiss, provolone, cheddar, muenster, smoked gouda, brie and bleu cheese with fruit garnish and served with French bread and assorted crackers

Individual vegetable crudité shooters and ranch dressing

Street Taco Station

Choose from cilantro shrimp, chipotle chicken and marinated pork served with salsa, lemons, onions, guacamole, shredded cabbage, grilled pineapple and mini corn tortillas

A uniformed attendant will be scheduled at a rate of \$125.

Slow roasted steamship round of beef

Served with mustard mayonnaise, creamy horseradish sauce, sweet onion au jus and assorted rolls

Carved by a uniformed chef at a rate of \$125.

Please choose three (3) from the following hors d'oeuvres selections, 5 pieces per person

Cold

Seven-layer Mexican Dip Shooters

Goat cheese cake on garlic baguette

Cherry tomato filled with crab salad garnished with sweet basil

Basil, cherry tomato and buffalo mozzarella skewer with pesto

Hot

Spanakopita

Pecan chicken tenders served with honey dijon

Chicken quesadillas

Beef tenderloin empanadas with cilantro cream

Mini twice baked potatoes garnished with Irish cheddar cheese

Freshly brewed Starbucks regular and decaffeinated coffee, iced tea

\$60.00 per person

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A MAJESTIC RECEPTION

Served at stations, minimum of 50 guests.

Mirror of imported and domestic cheeses

Monterey jack, Swiss, provolone, cheddar, muenster, smoked gouda, brie and bleu cheese with fruit garnish served with French bread and assorted crackers

Antipasto Mirror

Assortment of Italian meats, cheese, peppers and olives served with balsamic vinaigrette and sliced baguettes

Roast prime rib of beef

Slow roasted tender prime rib with its natural juices and horseradish cream

Carved by a uniformed chef at a rate of \$125.

Honey Glazed Salmon

Please choose three (3) from the following

Hot and/or cold hors d'oeuvres selections, 5 pieces per person

Cold

Seven-layer Mexican Dip Shooters

Texas goat cheese on a baguette served with a balsamic glaze

Cherry tomato filled with avocado and cilantro cream garnished with jalapeno bacon

Smoked salmon on crostini with boursin cheese garnished with fresh chives

Hot

Wild mushroom bouchee

Sesame Chicken Strip with Teriyaki Sauce

Individual Beef Wellington with Béarnaise Sauce

Artichoke Heart filled with Boursin Cheese

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Iced Tea

\$65.00 per person

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THE GRAND BUFFETS

Minimum 50 guests

TASTE OF HILTON

Basil, cherry tomato and buffalo mozzarella skewer with pesto
Caprese salad with field greens served with balsamic reduction

Chicken Piccata served with lemon caper sauce
Penne with blistered cherry tomatoes and sweet basil
Slow roasted steamship round of beef
Served with mustard mayonnaise, creamy horseradish sauce, sweet onion au jus and assorted rolls
Carved by a uniformed chef at a rate of \$125

Fresh seasonal vegetables
Garlic smashed potatoes

Select one option below:
Small chocolate fountain with 2 dipping items
Dessert Display to include: Tres Leches cake, lemon bars and carrot cake

\$62 per person

THE PALACIO

Cilantro baguette with avocado-onion relish
Coconut Shrimp served with Sweet and Sour sauce
Belgian endive filled with Boursin cheese garnished with candied Texas pecans

Field green salad with garden vegetables and assorted dressings
Cheese tortellini and vegetable salad
Caprese salad with balsamic reduction

Black pepper crusted prime rib of beef with natural au jus and horseradish cream
Carved by a uniformed chef at a rate of \$125

Grilled Salmon with poached pears and port reduction sauce
Mediterranean Grilled Chicken

Orecchiette pasta with spinach, asparagus, blistered cherry tomatoes and browned butter
Sweet corn smashed potatoes
Boquetiere of garden vegetables
Warm rolls and sweet cream butter
\$70 per person

All buffets include: Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Iced Tea
Add \$6 per person to buffets with fewer than 50 guests.

COCKTAILS & WINE

Call brands

Scotch—J&B, Bourbon—Jim Beam, Blends—Seagram VO, Gin—Beefeaters, Vodka—Smirnoff, Rum—Bacardi Light, Tequila—Sauza Silver

Premium brands

Vodka—Kettle One, Rum—Captain Morgan, Scotch—Chivas, Blend—Crown Royal, Bourbon—Jack Daniels, Gin—Bombay Sapphire, Tequila—1800 Reposado

Domestic beer (choice of 3)

Bud Light, Miller Lite, Coors Light, Budweiser, O'Douls (non-alcoholic)

Imported beer (choice of 2)

Corona, Heineken, Dos Equis, Stella Artois, Modelo Especial

Bring a Little Texas to your bar!

Texas spirits

Agavales Gold 80 - Tequila, Raielan White - Rum, Rebecca Creek - Whiskey, Tito's - Vodka, Waterloo - Gin

Texas beers (choice of 3)

Lone Star, Pedernales India Pale Ale, Pedernales Lobo Lito, Pedernales Lobo Negro, Pedernales Texas Lobo, Shiner Bock, St. Arnold Lawnmower, St. Arnold Santo

HOST PAID BARS

Prices per drink, plus tax and service charge. Guaranteed minimum revenue of \$400 is required, difference will be charged as rental.

Call brands	7.00
Texas spirits	8.00
Premium brands	8.00
Texas beers	5.75
Domestic beers	5.50
Imported beers	6.25
Wine by the glass	7.50
Margaritas	8.50
Soft Drinks	5.00
Bottled Water	5.00

NON-HOSTED/CASH BARS

Prices per drink, plus tax and service charge. Guaranteed minimum revenue of \$400 is required, difference will be charged as rental.

Call brands	7.00
Texas spirits	8.00
Premium Brands	8.00
Texas beers	5.75
Domestic beers	5.50
Imported beers	6.25
Wine by the glass	7.50
Margaritas	8.50
Soft Drinks	5.00
Bottled Water	5.00

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HOUSE SPECIALTIES

Palacio fresh fruit punch, non-alcoholic Iced tea, coco lopez, grenadine, ginger ale and cherry juice	\$75 per gallon
Champagne punch Champagne, white wine, grenadine and a touch of brandy, garnished with a cherry	\$100 per gallon
River walk delight Orange and pineapple juices, sprite, vodka, garnished with orange or pineapple slices	\$150 per gallon
Brandy Punch Brandy, grenadine, champagne and ginger ale	\$100 per gallon
Mimosas, champagne and orange juice	\$100 per gallon
Mojitos served with mint and lime	\$150 per gallon
Margaritas on the rocks	\$160 per gallon

BAR PACKAGES

Prices are based per person, plus tax and service charge. Guaranteed minimum revenue of \$400 is required, difference will be charged as rental.

Call brands by the hour Domestic beer, imported beer and house wine	First Hour \$19, 2hrs - \$27, 3hrs - \$34, 4hrs - \$39, 5hrs - \$45
Texas spirits by the hours Package includes Texas beer, house wine, sodas, sparkling water and still water	First Hour \$21, 2hrs - \$30, 3hrs - \$37, 4hrs - \$43, 5hrs - \$48
Premium brands by the hour Domestic beer, imported beer and house wine	First Hour \$20, 2hrs - \$31, 3hrs - \$39, 4hrs - \$44, 5hrs - \$49
Texas beer and wine Package includes Texas beer, house wine, sodas, sparkling water and still water	First Hour \$20, 2hrs - \$28, 3hrs - \$35, 4hrs - \$41, 5hrs - \$46
Wine and beer bar Domestic beer House red, white, and zinfandel wine Mineral water and soft drinks	First Hour \$15, 2hrs - \$21, 3hrs - \$27, 4hrs - \$33, 5hrs - \$39
Beer and Margaritas Domestic beer and margaritas on the rocks	First Hour \$17, 2hrs - \$25, 3hrs - \$32, 4hrs - \$37, 5hrs - \$42

WINE LIST

White Wines

Bottle

Official wine of San Antonio's Tricentennial Celebration
Aldonza Alba, Spain

45

Champagne/Sparkling

La Marca Prosecco, Veneto Italy

41

Moët & Chandon Impérial, Epernay, France

100

Chardonnay

Landon, McKinney, Texas

45

Kim Crawford, Marlborough, New Zealand

54

Jordan, California

75

Appealing Whites

Llano Pinot Grigio, Lubbock, Texas

53

Aveleda Alvarinho, Vinho Verde, Portugal

59

Graffigna Pinot Grigio, San Juan, Argentina

63

Sauvignon Blanc

Fall Creek Mission, Texas Hill Country

53

White Zinfandel

Beringer, Napa Valley, California

40

Fall Creek, Hill Country, Texas

43

Red Wines

Bottle

Official wine of San Antonio's Tricentennial Celebration
Aldonza Clasico, Spain

55

Santa Julia, Mendoza, Argentina

47

Fall Creek Mission, Texas Hill Country

53

Louis M. Martini, Napa Valley, California

67

Jordan, California

115

Merlot

Waterbrook, Walla Walla, Washington

46

Joseph Carr, Carneros, California

54

Malbec

Becker, Stonewall, Texas

46

Terrazas Reserva Malbec, Mendoza, Argentina

60

Pinot Noir

Landon, Greenville, Texas

48

Primarius, Oregon

56

Succulent Reds

Guenoc Petite Sirah, Lake County, California

44

Los Rocas, Garnacha, Calatayud, Spain

59

CEREMONY OPTIONS



Terrace garden ceremony

2 hours of ceremony time, Hilton banquet chairs, sign in & gift table
\$750



Lower pavilion ceremony

2 hours of ceremony time, Hilton banquet chairs, sign in & gift table
\$750

FINISHING TOUCHES AND ENHANCEMENTS

ASK YOUR CATERING MANAGER FOR DETAILS

Specialty Linens and Chair Covers or Sashes

Designer Chairs

Customer Lighting

Ice Sculptures

His and Her Signature Cocktails

GENERAL INFORMATION

Decorations & Floral

Our catering department can make arrangements for decorations. Please note that decorations or displays brought into the hotel must be approved in advance in order to conform to local fire codes and Hilton standards. Items may not be attached to any wall, floors, or ceiling with nails, staples, tape or any other substance. We are not responsible for any loss or damage to your property brought into the hotel since we do not maintain insurance covering it.

Entertainment

Performing artists, contracted by either the hotel or client to perform at banquet functions, must adhere to all policies of the hotel as outlined by an Entertainment Agreement. Performers must comply at all times with local fire and safety codes as well as the hotel's policy regarding sound levels.

Vendor Information

Vendors, with advance notice, are permitted to utilize hotel front drive to load in/load out. There is a 15 minute time limit on the drive. Vendors are required to surrender vehicle keys to hotel Bell Staff. No less than 30 days in advance Vendors must complete Hilton Vendor Agreement and provide proof of insurance.

Guest Rooms

Hotel is pleased to assist with guest room arrangements. A reservation Wedding Website will be created for you. Cutoff date for reservations is typically 30 days in advance of arrival. Check in time is 3pm; check out time is 12pm.

Guarantees

No less than 15 business days in advance of your event, menu selections/event details are due to your Caterer. The exact number of attendees (Guarantee) is provided according to the schedule below. If the number of actual attendees is less than Guarantee, you are responsible for paying Guarantee. If the number of actual attendees is greater than Guarantee, you are responsible for the actual number of attendees. Maximum overset is 3% of the Guarantee. Overset Fee of \$75 per table will apply if 3% overset is exceeded.

EVENT DAY	GUARANTEE DUE DAY – BY 12 PM
Saturday, Sunday, Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday

Payment

Upon signing contract	25% of Anticipated Revenue (Advance, Non-Refundable Deposit)
Thirty (30) days prior	50% of Remaining Balance
Ten (10) days prior	Remainder of Estimated Balance
Three (3) Business Days Prior (Guarantee Day)	Final Review/Final Balance Due

Payment arrangements must be made in accordance with hotel policies. Payment policy: cashier check, money order or credit cards accepted. If paying by personal check, allow fifteen (15) business days for bank clearance. Prior to event date, a valid credit card must be secured for additional charges that may be incurred during your event.

A taxable service charge (currently 24%) and sales tax of 8.25% will be applied to food, beverage purchases, rental fee. A portion of this combined charge (currently 65%) is a gratuity and will be fully distributed to servers, and where applicable, to bussers and/or bartenders. The remainder (currently 35%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Service Charge is taxable.

Due to market conditions menu pricing may be subject to change up unto Banquet Event Orders are signed and returned.

Off Premise Catered Events

A minimum Off-Premise fee will apply, in addition to menu prices. This fee encompasses equipment rental, linens, china, accompaniments, labor and transportation. After specific event needs have been determined, hotel will confirm in writing the appropriate fee for your Off-Premise Event. Current Service Charge and applicable taxes will apply.

Food and Beverage

All food and beverage served in Hotel must be supplied and prepared by the Hotel. Outside food and/or beverage is not permitted in event or food service areas. Under Texas Alcoholic Beverage Commission regulations, the Hilton Palacio del Rio is responsible for the controlled consumption of alcoholic beverages on our premises and at any off premise event we cater. The sale, service and consumption of alcoholic beverage is regulated by the State of Texas and will be enforced by Hotel.

Parking

Event Valet Parking is \$22 per car and is based upon availability.

Hotel Guest parking is on a space available basis and at published rates, currently: \$29 Overnight Self-Parking; \$42 Overnight Valet Parking. Applicable tax will apply.

Hotel Policy is (1) vehicle per guest room.

Oversized vehicles may require alternate arrangements.