

YOUR BIG DAY MEANS A LOT TO US TOO



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

Wedding packages includes the following enhancements:

- Guest room for bride and groom the night of your wedding
- Champagne toast for the wedding party
- Parquet dance floor
- Candle centerpieces
- Oval dining tables with your choice of white, ivory or black floor length linen
- Hilton wedding website linked to your room block
- Wedding specialist to assist with details
- Dedicated Banquet Captain



Your special event may be set in the Hilton Palacio del Rio's premier venue, the **Stetson**. Offering simple elegance with an unparalleled view, Brazilian red wood paneled walls and richly appointed furnishings create a lasting impression.



Nestled on the fifth floor with lush foliage and a beautiful gazebo, 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.



NEWLY RENOVATED- 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.



NEWLY RENOVATED- 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.



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

A REGAL DINING EXPERIENCE

SALAD

Select one salad of your choice.

Palacio salad

Freshly tossed greens, tomato, and cucumber with pesto vinaigrette

Spinach Salad

Features cherry tomatoes, marinated mushrooms, and honey balsamic vinaigrette

Classic Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese tossed in a 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	45
Boneless chicken breast sautéed with parmesan and lemon caper sauce, served with angel hair pomodoro	
Chicken Florentine	47
Boneless chicken breast filled with spinach and shaved ham with supreme sauce and blended wild rice	
Filet Mignon	66
Chef's choice filet mignon with béarnaise sauce and oven roasted chateau potatoes	
Texas Strip Steak Pan seared lean sirloin steak, with roasted garlic and peppercorn demi and lyonnaise potatoes with sweet onions	53
Grilled Chicken breast and Petite Filet Mignon	57
Grilled boneless chicken breast in basil cream sauce paired with a petite filet mignon and wild rice blend	37
Petite Filet Mignon and Jumbo Shrimp Grilled filet of beef with burgundy wine sauce paired with broiled gulf shrimp in lemon butter sauce, chateau potatoo	70 es

RECEPTION OPTIONS

Add 2 Hors d'oeuvres per person starting at \$8 per person

COLD

Curried chicken salad in pastry cup
Tortilla pinwheel of smoked ham and herbed cream cheese
Asparagus tips wrapped with prosciutto
Skewer of rosemary with olives and provolone cheese
Smoked salmon and cream cheese canapés

HOT

Chicken breast tenders with mango sauce Fried jalapeños stuffed with cream cheese Spanakopita Petite vegetable cobblers Individual beef wellington with béarnaise sauce

Fruit & Cheese Display small (serves 25) \$225

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

Seasoned Vegetable Crudités small (serves 25) \$110

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

All food and beverage prices are subject to a 23% service charge and state sales tax.

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

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

Mediterranean pasta station

Guests can choose from fettuccine, tortellini and rotini pastas topped with fresh vegetables, grilled chicken and parmesan cheese served with alfredo, pesto and marinara sauces and focaccia bread

A uniformed attendant will be scheduled at a rate of \$100.

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 \$100.

Please choose three (3) from the following

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

Cold

Curried chicken salad in pastry cup Sweet melon wrapped with Texas ham Tortilla pinwheel of smoked ham and herbed cream cheese

Skewer of rosemary with olives and provolone cheese

Hot

Spanakopita Chicken breast tenders with mango sauce Chicken quesadillas Beef empanadas Fried jalapeños stuffed with cream cheese

Freshly brewed Starbucks regular and decaffeinated coffee, iced tea

\$50.00 per person

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

Mirror of fresh vegetables and relishes display of celery, carrots, cauliflower, broccoli, cherry tomatoes, baby corn, pepperoncini and olives served with ranch

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 \$100.

Chicken Florentine

Boneless chicken breast filled with spinach and shaved ham topped with supreme sauce

Please choose three (3) from the following

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

Cold

Bouche of curried chicken salad Shrimp mousse and cucumber canapés Asparagus tips wrapped with prosciutto Smoked salmon and cream cheese canapés

Hot

Petite Vegetable Cobblers Sesame Chicken Strip with Teriyaki Sauce Individual Beef Wellington with Béarnaise Sauce Parmesan Artichoke Hearts

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Iced Tea

\$55.00 per person

THE GRAND BUFFETS

Minimum 50 guests

TASTE OF HILTON

Butler passed fruit and cheese brochettes

Spinach and romaine salad, caramelized onion vinaigrette with garlic croutons

Sautéed chicken breast with lemon caper sauce

Angel hair pomodoro

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 \$100

Fresh seasonal vegetables

Garlic smashed potatoes

Select one option below:

Small chocolate fountain with 2 dipping items

Petit four display to include: pecan diamonds, fruit tarts, mini éclairs, & cream puffs

\$52 per person

THE PALACIO

Cheese and fruit brochettes

Petite vegetable cobblers

Gulf shrimp canapés with capers and lemon wedges

Field green salad with garden vegetables and assorted dressings

Marinated tomatoes with cucumbers

Artichoke heart salad

Black pepper crusted prime rib of beef with natural au jus and horseradish cream

Carved by a uniformed chef at a rate of \$100

Fresh salmon fillet with herb butter

Stuffed chicken forestiere with brandy sauce

Wild rice blend with mushrooms and scallions

Roasted red skin potatoes

Boquetiere of garden vegetables

Warm rolls and sweet cream butter

\$60 per person

All buffets include: Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Iced Tea

Add \$5 per person to buffets with fewer than 50 guests.

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COCKTAILS & WINE

Call brands

Scotch—J&B, Bourbons—Jim Beam, Blends—Seagram 7, Gins—Beefeaters, Vodkas—Smirnoff, Rums—Bacardi Light, Tequilas—Sauza Silver

Premium brands

Vodka—Absolut, Rum—Bacardi Superior, Scotch—Chivas, Blend—Crown Royal, Bourbon—Jack Daniels, Gin—Tanqueray, Tequila—Jose Cuervo

Domestic beer (choice of 3)

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

Imported beer (choice of 2)

Corona, Heineken, Dos Equis, Tecate

HOST PAID BARS

Prices per drink	
Call brands	6.25
Premium brands	7.00
Domestic beers	5.00
Imported beers	5.75
Wine by the glass	6.00
Soft Drinks	4.00

NON HOSTED BARS

Prices per drink, guaranteed minimum revenue of \$350 is required to set up a cash bar.

Call brands	6.75
Domestic beers	5.50
Imported beers	6.00
Wine by the glass	6.50
Soft Drinks	4.00

HOUSE SPECIALTIES

Palacio fresh fruit punch, non-alcoholic Iced tea, coco lopez, grenadine, ginger ale and cherry juice	\$70 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	\$100 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	\$150 per gallon

BAR PACKAGES

Prices are based per person. On all bars, bartender and cashier fees are a minimum of \$100 each for up to 3 hours. Additional hours thereafter are charged at \$25 each.

Call brands by the hour Domestic beer, imported beer and house wine	First Hour \$17, 2hrs - \$27, 3hrs - \$34, 4hrs - \$39, 5hrs - \$45
Premium brands by the hour Domestic beer, imported beer and house wine	First Hour \$20, 2hrs - \$30, 3hrs - \$38, 4hrs - \$43, 5hrs - \$48
Wine and beer bar Domestic beer House red, white, and zinfandel wine Mineral water and soft drinks	First Hour \$14, 2hrs - \$25, 3hrs - \$31, 4hrs - \$37, 5hrs - \$43
Beer and Margaritas Domestic beer and margaritas on the rocks	First Hour \$14, 2hrs - \$25, 3hrs - \$31, 4hrs - \$37, 5hrs - \$43

WINE LIST

White Wines	Bottle
Champagne/Sparkling La Marca Prosecco, Venato Italy Moët & Chandon Impérial, Epernay, France	41 82
Chardonnay Landon, McKinney, Texas Kim Crawford, Marlborough, New Zealand	41 49
Appealing Whites Llano Pinot Grigio, Lubbock, Texas Aveleda Alvarinho, Vinho Verde, Portugal Graffigna Pinot Grigio, San Juan, Argentina	48 54 58
Sauvignon Blanc Fall Creek Mission, Texas Hill Country Langtry, Lake County, Guenoc Country, California	43 55
White Zinfandel Beringer, Napa Valley, California	35
Red Wines	Bottle
Santa Julia, Mendoza, Argentina Fall Creek Mission, Texas Hill Country Louis M. Martini, Napa Valley, California	42 48 62
Merlot Waterbrook, Walla Walla, Washington Joseph Carr, Carneros, California	41 49
Malbec Becker, Stonewall, Texas Terrazas Reserva Malbec, Mendoza, Argentina	41 55
Pinot Noir Landon, Greenville, Texas Primarius, Oregon	43 51
Succulent Reds Guenoc Petite Sirah, Lake County, California Los Boldos Momentos Carmenere, Rapel Valley, Chile Los Rocas, Garnacha, Calatayud, Spain	39 42 55

GENERAL INFORMATION

Décor & Floral

All nature of Décor, equipment, and/or property of others that is brought in requires hotel approval in advance and must conform to Hilton standards and Fire Marshall Codes. Items may not be attached to walls, floors or ceilings with nails, pins, staples, tape, or type adhesive. Hotel is not responsible for loss or damage to property of others that is brought into the hotel.

Entertainment

Performers and/or entertainment contracted for Banquet events must adhere to hotel policies as outlined in Entertainment Agreement and are required to comply with Hilton standards, Fire Marshall Codes, and City ordinances.

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.

Event Planning and Guarantees

No less than 15 business days in advance of your event, menu selections/event details are due to your Cater 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.

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 23%) and sales tax of 8.25 will be applied to food and beverage purchases. Due to market conditions menu pricing may be subject to change.

Off Premise Catered Events

Off Premise Catered Events will be assessed an appropriate fee in addition to menu prices. This fee covers 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 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: \$27 Overnight **Self**-Parking; \$39 Overnight **Valet** Parking. Applicable tax will apply.