



HYATT REGENCY HILL COUNTRY RESORT
HYATT WEDDING GUIDE



NEW Venue

WATERFRONT WEDDING CEREMONY

Inclusions

- Infused Water Station for Ceremony
- White Garden Chairs or Upgraded Crossback Chairs
- Complimentary Bridal-Ready Room in the Venue
- Complimentary Microphone & Speaker for Officiant
- Easels with Directional Signage

Wedding Site Fee

- Starting at \$2,000.00++

WEDDING RECEPTION

Inclusions

- Complimentary Champagne Toast
- Butler Passed Hors D’oeuvres (Refer to Curated Menus)
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service (Refer to Curated Menus)
- Tableside Bread Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Upgraded Crossback Chairs and Round Tables
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins, or Select from Upgraded Options
- Indoor Dance Floor
- Staging for Band or DJ
- Glass Votive Candles
- Easels with Directional Signage
- World of Hyatt Honeymoon Bonus Points
- Up to (2) Complimentary Wi-Fi Connections
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Wedding Site Fee

- Starting at \$3,000.00++

Food and Beverage Minimum

- Based Upon Date and Event Space

Reception Package Pricing

- Beginning at \$165 per guest

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Wedding Ceremony

WEDDING CEREMONY

Inclusions

- Infused Water Station for Ceremony
- White Garden Chairs
- Complimentary Bridal-Ready Room
- Complimentary Microphone & Speaker for Officiant
- Easels with Directional Signage

Wedding Site Fee

- Starting at \$2,000.00++

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Wedding Reception

YOUR WEDDING EXPERIENCE

Based on 100 Guests Site Fee: \$1,500.00 Reception: \$16,500.00 (\$165 Per Guest) Total: \$18,000.00 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

Inclusions

- Champagne Toast
- Four Butler Passed Hors d’oeuvres (Refer to Curated Menus)
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service (Refer to Curated Menus)
- Tableside Bread Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Brown Leather Banquet Chairs and Round Tables
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins
- Indoor Dance Floor
- Staging for Band or DJ

- Glass Votive Candles
- Easels with Directional Signage
- World of Hyatt Honeymoon Bonus Points
- Up to (2) Complimentary Wi-Fi Connections
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Wedding Site Fee

- Starting at \$1,000.00++

Food and Beverage Minimum

- Based Upon Date and Event Space

Reception Package Pricing

- Beginning at \$165 per guest

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Hors D'oeuvres

COLD HORS D'OEUVRES

- Truffle Rubbed Tenderloin of Beef, Local Grain Mustard, Caperberry, Brown Butter Toast Point
- Live Oak Smoked Cream Cheese Tartlet, Fredericksburg Apricot-Ginger Preserves
- Espelette Dusted Gulf Shrimp, Apple-Sweet Pepper Chutney on Sourdough Crisp
- Crème de Brie, Riesling Poached Pear, Sugar Pecan
- Vegan Root Vegetable Bruschetta, White Bean-Roasted Garlic Puree, Pomegranate Syrup
- Smoked Pork Tenderloin, Farm stand Peach Conserves, Micro

HOT HORS D'OEUVRES

- Goat Cheese Stuffed Dates, Applewood Smoked Bacon
- Texas Jalapeno Chicken Skewer
- Potato Croquettes with Iberico Jamon
- Braised Short Rib with Manchego Empanada
- Artichoke Beignet, Arrabbiata Dipping Sauce
- Oak Smoked Pork Belly, Bamboo Skewer, Shallot-Sorghum Glaze
- Shrimp Tempura, Sweet Chili Garlic
- Porcini Mushroom Arancini, Whipped Goat Cheese

- Mint
- Pimento Cheese, Persian Cucumber, Candied Jalapeno, Wheat Berry Round
- Sesame Seared Ahi Tuna, Crispy Chili Honey, Micro Cilantro
- Tuna Poke, Sriracha Aioli, Cilantro, Crisp Cornet

Smoked Brisket with Fiery Peach

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Plated Dinner

PLATED DINNER INCLUSIONS

A plated dinner menu choice for your wedding allows you the flexibility to plan your dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' palate. You will select each course from an array of delicious selections, and your Hyatt Wedding Specialist will guide you with their extensive experience.

- Butler-Passed Hors D'oeuvres
- Three Course Dinner to include Cake Cutting
- Coffee & Tea Service
- Sparkling Wine Toast

SOUP OR SALAD

- Golden Potato with Leek, Slivered Scallion, Chive Oil
- Lobster Bisque with a Sherry Reduction
- Andouille Sausage with Kale and Northern White Bean Soup
- Heirloom Tomato Salad, Vine-Ripened Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Golden Tomato Coulis, Aged Balsamic Drizzle
- Arcadian Greens Salad, Radicchio, Endive and Frisee Lettuces, Pomegranate, Garbanzo, Truffled Cheddar, Honey-Citrus Dressing
- Baby Artisan Romaine, Brown Butter Crostini, Aged Parmigiano Reggiano, Garlic Parmesan Dressing

OAKS EXPERIENCE

- Cast Iron Seared Pasture Raised Breast of Chicken
Served with Smoked Cheddar Au Gratin Potato, Roasted Brussels Sprouts, Sweet Drop Peppers, Roasted Shallot Jus
- Slow Roasted Prime Rib of Beef
Served with Whipped Potato Puree, Roasted Baby Carrot with Lemon Scented Asparagus and a Pan Jus Lie
- Scottish Salmon Filet
Served with a Citrus Crust, Blood Orange Butter Sauce, Saffron-Jasmine Rice and Petit Baby Vegetables

\$165 *per guest*

Baby Spinach Salad, Sliced Apple, Red Onion, Toasted Pecan,
Local Feta, Candied Bacon, Hot Bacon- Dressing, Served
Tablesides

ROYAL EXPERIENCE

Organic Pasture Raised Chicken with Crab
Served with Petit Chesapeake Bay Crab Cake, Vegetable Tian,
Mixed Fingerling Potatoes and Cracked Mustard Cream

Pan Roasted Halibut Filet
Served with Saffron-Fennel Butter Sauce, Toasted Farro Pilaf,
Haricot Vert with Roasted Root Vegetables

Prime New York Sirloin Steak
Served with Crushed and Crisp Golden Potato, Sautéed Green
Beans with Pomegranate, Shiitake Demi-Glace

\$180 *per guest*

TIMELESS EXPERIENCE

Truffle Crusted Filet Mignon
Served with Golden Potato Puree, Roasted Spaghetti Squash,
Jumbo Asparagus and Blistered Tomato, Port Glaze

Land & Sea
Served with Petit Filet Mignon and Jumbo Gulf Shrimp,
Dauphinois Potato, Honey Roasted Carrot with Broccolini, Texas
Whisky Sauce

Seared Diver Scallop
Served with Sweet Corn Puree, Fresh English Peas, Roasted Ninja
Radish, Crisp Pork Belly Lardon, Parisian Potato

\$195 *per guest*

CHILDREN'S MEAL

Garden Greens House Salad, Cherry Tomatoes, Cucumbers, Crisp
Croutons, Ranch Dressing

Chicken Fingers, Tomato Ketchup, French Fries with Broccoli
Florets

Chocolate Chip Cookies

\$30 *Per Child*

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Buffet Dinner

DINNER BUFFET INCLUSIONS

Our executive chef presents food stations with a number of delectable meal choices.

OAKS EXPERIENCE ~ \$165 per guest

- (3) Butler Passed Hors D'oeuvres
- One Salad Station & One Carving Station
- One Hot Station & One Cold Station
- Cake Cutting Service
- Four (4) Hour Hosted Signature Bar
- Coffee & Tea Service
- Sparkling Wine Toast

ROYAL EXPERIENCE ~ \$180 per guest

- (3) Butler Passed Hors D'oeuvres
- One Salad Station & Two Carving Stations
- One Hot Station & One Cold Station
- Cake Cutting Service
- Four (4) Hour Hosted Signature Bar
- Coffee & Tea Service
- Sparkling Wine Toast

TIMELESS EXPERIENCE ~ \$195 per guest

- (4) Butler Passed Hors D'oeuvres
- Hill Country Regency Buffet Dinner
- Cake Cutting Service
- Four (4) Hour Hosted Signature Bar
- Coffee & Tea Service
- Sparkling Wine Toast

SALADS

Baby Green and Romaine Salad, Hand Shaved Parmesan, Crisp
Toasted Crouton, Garlic Parmesan Dressing

Baby Iceberg Wedge, Heirloom Tomatoes, Shaved Cucumber,
Fried Shallots, Crumbled Lardons, Queso Fresco, Buttermilk
Ranch Dressing

Arcadian Garden Greens, Grilled Corn, Chili Lime, Cilantro, Cotija,
Cilantro Green Goddess Dressing

Mixed Greens, English Cucumbers, Grape Tomato, Julienned
Carrot, Toasted Almond, Chive Vinaigrette

CARVING STATION

16 Hour Live Oak Smoked Beef Brisket
Served with Hill Country Barbeque Sauce, Pickled Red Onion and
Jalapeno, Texas Toast

House Smoked French Breast of Tom Turkey
Served with Cranberry Barbeque Sauce, Pan Gravy and Butter
Flaky Rolls

Honey-Achiote Basted Tri Tip of Beef
Served with Local Mushroom Fricassee, Chimichurri and Petit
Brioche Rolls

“Jalapeacheno” Glazed Smoked Pork Loin
Served with Red and Yellow Pepper Chutney, Fredericksburg
Mustard, Petit Pretzel Rolls

Herb Crusted Whole Scottish Salmon Filet
Served with Lemon-Chive Aioli, Edamame Succotash

Shallot-Peppercorn Crusted Prime Sirloin of Beef

Served with Red Wine Demi-glace, Whole Grain Mustard, Brioche
.....
House Smoked Grain Mustard Prime Rib of Beef
Served with Pan Jus, Creamed Horseradish, Dinner Rolls
.....
Roasted Gulf Redfish “On the Half Shell”
Served with Orange-Horseradish Marmalade, Snipped Chive,
Citrus Wedges
.....
Black Truffle Crusted Tenderloin of Beef
Served with Caramelized Balsamic Cipollini, Texas Whisky Demi-
Glace
.....
Carving Attendant Required Per Protein | \$150 Per Attendant
.....

HOT STATION

Tostada Bar
Crisp Flour and Corn Tortillas, Braised Pork Carnitas, Shredded
Chicken ‘Tinga’ and ‘Gulf Shrimp Diablo with Ancho, Guajillo and
Chile de Arbol Peppers. Presented with Shredded Lettuce, Pico
de Gallo, Guacamole, Cotija Cheese, Fire Roasted Salsa and
Cilantro Crema
.....
Argentinian Empanada Corner
• Spiced Shredded Chicken, Argentina Trinity, Smoked
Chipotle
• Seasoned Ground Beef, Diced Potatoes, Roasted Peppers
• Chile Poblano and Cheese, Roasted Corn, Sweet Onion
*Served with Guacamole, Pickled Jalapenos, Cilantro Lime Crema,
Chimichurri*
.....

Mac N Cheese Station
Choose Two
• **Chipotle-Chorizo Macaroni and Cheese**, Cavatappi, Texas
Gold Aged Cheddar, Charred Scallion and Butter Toasted
Crumbs
• **Lobster Macaroni & Cheese**, Maine Lobster, Boursin Cream,
Onion, Shallot, Garlic & White Wine
• **Roasted Vegetable Macaroni and Cheese**, Shiitake and Oyster
Mushrooms, Roasted Peppers and Baby Spinach with White
Cheddar and Aged Gruyere
.....

HILL COUNTRY REGENCY BUFFET

Lobster Bisque, Crème Fraiche Fennel Pollen
.....

COLD STATION

Seafood Bar (choose one)
• **Gulf Seafood on Ice:** Citrus Poached Shrimp, Cocktail Crab
Claws and Fresh Shucked Gulf Oysters, Tito’s Cocktail Sauce,
Shallot-Red Wine Mignonette and Sauce Louis
• **Ceviche & Poke Duo** Fresh Gulf Catch Marinated in Fresh
Lime, Coriander, Jalapeno, Sweet Bell Peppers and
Cucumber, Crisp Blue Corn Tortilla Chips paired with Sashimi
Grade Ahi Tuna Poke, Sweet Soy-Ginger with Slivered Scallion
and Thai Chili, Cucumber and Plantain Chips
.....
Texas Cheese and Charcuterie Station
Three local cheeses and two cured meats with assortment of
condiments: Greek Olives, Dried Seasonal Fruit, Candied Pecans,
Local Jams and Mustards, Pickled Vegetables, Artisan Breads
.....

- Butter Lettuce Salad, Mandarin Orange, Toasted Almond, and
Late Season Berries with Whole Wheat-Brown Butter Croutons,
Citronette
- Seasonal Squash Salad, Roasted Shallot, Haricot Vert, Pepita,
Maple-Dijon Vinaigrette
- Freshly Baked Baguettine and Brioche Rolls, with Sweet Cream
Butter
- Petit Filet Mignon, Texas Mushroom-Sweet Onion Ragout,
Bourbon Glace
- Loch Duarte Salmon with Gulf Shrimp, Texas Raw Honey-Local
Citrus Glaze, Ruby Red Salad
- Brown Sugar-Garlic Smoked Pork Loin, Pan Jus
- Buttered Golden Potato Puree, Tobacco Onion
- Honey-Maple Glazed Sweet Potatoes, Snipped Sage
- Roasted Brussels Sprouts, Garbanzo, Yellow Beets, Sorghum &
Dill
- Champagne Macerated-Agave Macerated Berries **GF**
- Valrhona Chocolate Mousse, Luxardo Cherries **GF**

CHILDREN'S DINNER BUFFET

- Garden Greens House Salad, Cherry Tomatoes, Cucumbers, Crisp Croutons, Ranch Dressing
- Chicken Fingers, Tomato Ketchup, French Fries with Broccoli Florets
- Chocolate Chip Cookies

\$30 *Per Child*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Enhancements & Vendor Meals

ENHANCEMENTS

Little touches can enhance your wedding! From late night snacks to next morning brunches, to gift bags delivered to your guest rooms, allow our team to embellish your experience with delighters to elevate your special day.

VENDOR MEALS

Plated Entree Only | \$56 Per Vendor

Boxed Lunch | \$42 Per Vendor

See Wedding Specialist for Options

ENHANCEMENTS

Sorbet Intermezzo | \$8 Per Guest

Elevate your dining experience with a Sorbet Intermezzo. Choose from one of the following:

- Strawberry
- Raspberry
- Lemon

Tablesides Wine Service | \$10 Per Guest

Enhance your guest’s dinner with a wine pairing

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Welcome Bags

FRONT DESK HANDOUTS

Generic Item | \$2 Per Handout

Personalized Item | \$5 Per Handout

ROOM DROP DELIVERIES

Personalized Item | \$10 Per Delivery

Generic Item | \$8 Per Delivery

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

The Night Before

OUR DINNER PACKAGE

Based on 50 Guests Site Fee: \$1,500.00 Reception: \$5,350.00 (\$107 Per Guest) Bartender Fee: \$225.00 Total: \$7,075.00 ****Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.**

Inclusions

- Choice Between Plated, Buffet, or Specialty Stations Dinner Service
- Tableside Bread Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- White or Black Tablecloths and Napkins
- Glass Votive Candles

Venue Fee

\$1,500.00++

Food and Beverage Minimum

Based Upon Date and Event Space

Rehearsal Pricing

Beginning at \$65 per guest (without bar) or \$107 per guest (with 2-hour premium bar)

Speak to your Wedding Specialist about Menu Options

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Full Bar Services

HOSTED SPONSORED BAR PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance if higher. Full bar includes:

- Liquor
- Wine
- Domestic, Imported & Speciality Beer
- Soft Drinks
- Bottled Water
- Mixers
- Juices

- Garnishes

SIGNATURE HOSTED BAR

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

Whiskey

\$22 *One Hour*

\$38 *Two Hours*

\$51 *Three Hours*

\$64 *Four Hours*

\$77 *Five Hours*

PREMIUM HOSTED BAR

Smirnoff Vodka

Beefeater Gin

Bacardi Silver Rum

Sauza Gold Tequila

Jim Beam White Label Bourbon

Jameson Irish Whiskey

Monkey Shoulder Scotch

\$24 *One Hour*

\$42 *Two Hours*

\$56 *Three Hours*

\$70 *Four Hours*

\$84 *Five Hours*

SUPER PREMIUM HOSTED BAR

Tito's Vodka

Hendrick's Gin

Bacardi Superior Rum

Don Julio Silver Tequila

Woodford Reserve Bourbon

Teelings Small Batch Irish Whiskey

Glenlivet 12 Scotch

Jack Daniels Whiskey

Del Maguey Vida Mezcal

Crown Royal Canadian Whiskey	
\$26	<i>One Hour</i>
\$46	<i>Two Hours</i>
\$61	<i>Three Hours</i>
\$76	<i>Four Hours</i>
\$90	<i>Five Hours</i>

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Beer & Wine Only

HOSTED BEER & WINE ONLY PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance if higher. Beer and Wine Only Bar includes:

- Domestic, Imported & Specialty Beer
- Wine
- Soft Drinks
- Bottled Water

SIGNATURE BEER & WINE BAR

Bud Light	
Bud Light	
Miller Lite	
Michelob Ultra	
Corona Extra	
Blue Moon	
Sam Adams	
Freetail IPA	

Shiner Bock

Signature Wines Canvas Label

- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon

\$18 *One Hour*

\$32 *Two Hours*

\$43 *Three Hours*

\$54 *Four Hours*

\$65 *Five Hours*

PREMIUM BEER & WINE BAR

Bud Light

Miller Lite

Michelob Ultra

Corona Extra

Blue Moon

Sam Adams

Freetail IPA

Shiner Bock

Seasonal Premium Wines

Ask your wedding specialist for current seasonal wines

\$20 *One Hour*

\$35 *Two Hours*

\$47 *Three Hours*

\$59 *Four Hours*

\$71 *Five Hours*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Mimosas

Enjoy freshly chilled mimosas with Orange & Cranberry Juice

MIMOSAS

Canvas Brut, Blanc Da Blancs, Italy | \$48 Per Bottle

LaMarca Prosecco | \$52 Per Bottle

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

A La Carte Bakeries & Snacks

A LA CARTE BAKERIES & SNACKS

Today's Fresh Bakeries | \$60 Per Dozen

Warm Cinnamon Rolls | \$60 Per Dozen

Seasonal Individual Greek Yogurt | \$78 Per Dozen

Plain & Chocolate Dipped Biscotti | \$50 Per Dozen

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Presentation Displays

CHEF PAIRED LOCAL CHEESES

Selection of Three Texas Cave Aged Cheeses

Fredericksburg Farms Jams and Chutneys

Assorted Dried and Fresh Fruits

Artisan Breads and Lavash

ANTIPASTO DISPLAY

Spiced Capicola

Olive Medley

Dry Salami and Prosciutto with Buffalo Mozzarella

Marinated Artichoke Hearts

Candied Texas Pecans

\$30 Per Person

LOCALLY SOURCED CURED MEATS & CHARCUTERIE

Prasek’s Turkey Jerky

Spicy Fredericksburg Mustard

Teriyaki Beef Jerky

Apricot Chutney

Smoked Cured Summer Sausages

Lavash

Pickled Vegetables

Pretzel Rods

\$27 Per Person

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Beverages

ALL DAY BEVERAGE SERVICE

Still and Sparkling Bottled Waters

Assorted Soft Drinks including Regular, Decaffeinated and Diet
Pepsi Products | \$50 Per Person

Aged Provolone

Marcona Almonds

Roasted Peppers

Presented with Aged Balsamic Vinegar, EVOO, and Sliced
Baguette

\$24 Per Person

FRESH MARKET CRUDITE

Broccoli Florets

Cherry Tomatoes

Carnival Cauliflower

Mixed Radish served with Pita Chips and Seeded Lavash **DF VGN**

Celery Hearts

Roasted Garlic Hummus **DF VGN GF**

Baby Sweet Peppers

Ancho Ranch **VGN GF**

Carrot Points

Fire Roasted Red Pepper Dip **VGN GF**

\$21 Per Person

A LA CARTE BEVERAGES

Freshly Brewed Regular Coffee | \$126 Per Gallon

Hot Water with Assorted Tazo Tea | \$126 Per Gallon

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection

Freshly Brewed Decaffeinated Coffee | \$126 Per Gallon

Freshly Brewed Iced Tea | \$100 Per Gallon

Individual Cold Brew Coffee | \$9.50 Each

Still and Sparkling Bottle Water | \$7.50 Each

Bubly Sparkling Water | \$8 Each

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8 Each

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Rise & Dine

BLUEBONNET BRUNCH

Seasonal Fruit Yogurt Parfaits with House Granola

Local and Seasonally Inspired Sliced Fruit and Berries

Cage Free Egg Frittata, Roasted Tomato, Asparagus, Local Goat Cheese

Griddled Buttermilk Pancakes

Citrus Scented Blueberry Conserves, Warm Maple Syrup, Sweet Creamed Butter

Home-Style New Crop Potatoes with Sweet Spanish Onion

Crisp Applewood Smoked Bacon

Chilled Assorted Juices, Fresh Brewed Coffee, and Hot Tea

\$50 Per Guest

HILL COUNTRY BRUNCH

Seasonal Fruit Yogurt Parfaits with House Granola

Freshly Baked Pastries

Buttered Stone Ground Gristmill Grits

Buttermilk Biscuits and Sausage Gravy

Cage Free Scrambled Eggs, Smoked Cheddar, Snipped Chives

Apple Wood Smoked Bacon

Smoked BBQ Brisket Hash with Caramelized Onion and Chipotle BBQ Sauce

Roasted Red Potatoes with Fresh Garden Herbs

Chilled Assorted Juices, Fresh Brewed Coffee, and Hot Tea

\$55 Per Guest

SIP SIP HOORAY

Canvas Brut, Blanc Da Blancs, Italy | \$8 Per Mimosa

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

LaMarca Prosecco | \$14 Per Mimosa

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

SWEET

DONUT BAR

Vanilla Glazed Donuts

Donuts Spiced Cake Donut Holes

Chocolate Dipped Brioche Donuts

Cinnamon Sugar Donuts

\$24 Per Guest

CHOCOLICIOUS

Tiramisu Shooters

Turtle Brownies

Salted Caramel Chocolate Ganache Tart

Flourless Chocolate Cake with Vanilla Whipped Cream

\$24 Per Guest

SUNDAE FUNDAY BAR

Vanilla and Chocolate Ice Cream

Assorted Toppings to Include:

Oreo Pieces, Brownie Bits, Vanilla Wafers, Candy Pieces, Marshmallows, Toasted Pecans and Almonds, Strawberry Compote, Blueberry Compote, Hot Fudge, Caramel, Sprinkles, Whipped Cream

\$20 Per Guest

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SAVORY

WING STATION

Smoked BBQ Wings with Choice of Honey Buffalo or Homemade BBQ Sauce

CHIPS & SALSA STATION

Tortilla Chips, Warm Queso, and Housemade Salsa

\$10 Per Guest

\$12 *Per Guest*

QUESADILLA STATION

- Roasted Mushrooms, Smoked Sweet Corn, Pico de Galo, and Monterey Jack Cheese
- House Smoked Brisket, Sharp Cheddar, Caramelized Onion
- House Smoked Chicken Thigh, Sliced Scallions, White Cheddar

\$12 *Per Guest*

FRY STATION

- House Fries
- Garlic Parmesan Shoestring Fries
- BBQ Seasoned Tater Tots

\$10 *Per Guest*

SLIDER STATION

- Beef Slider, Cheddar Cheese, Caramelized Onion
- Martha’s BBQ Pork, Vinegar Cilantro Coleslaw
- Deli Sliced Ham, Swiss Cheese, Sliced Dill Pickle
- Smoked Pecan Chicken Salad, Bibb Lettuce, Sliced Roma Tomato

\$14 *Per Guest*

PIZZA STATION

- Pepperoni
- Three Cheese Mozzarella Blend
- Mixed Vegetable
- Pepperoni, Sausage and Mushroom

\$18 *Per Guest*

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Full Bar Services

HOSTED SPONSORED BAR PER PERSON

The packages are priced per guest and are charged based on the guarantee or actual attendance if higher. Full bar includes:

- Liquor
- Wine
- Domestic, Imported & Speciality Beer
- Soft Drinks
- Bottled Water
- Mixers

- Juices
- Garnishes

SIGNATURE HOSTED BAR

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

Whiskey

\$22 *One Hour*

\$38 *Two Hours*

\$51 *Three Hours*

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Glenlivet 12 Scotch

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Del Maguey Vida Mezcal

Crown Royal Canadian Whiskey	
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- Bottled Water

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Bud Light	
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Miller Lite	
Michelob Ultra	
Corona Extra	
Blue Moon	
Sam Adams	
Freetail IPA	

Shiner Bock

Signature Wines Canvas Label

- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon

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PREMIUM BEER & WINE BAR

Bud Light

Miller Lite

Michelob Ultra

Corona Extra

Blue Moon

Sam Adams

Freetail IPA

Shiner Bock

Seasonal Premium Wines

Ask your wedding specialist for current seasonal wines

\$20 *One Hour*

\$35 *Two Hours*

\$47 *Three Hours*

\$59 *Four Hours*

\$71 *Five Hours*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian