



Weddings



SAN ANTONIO HILL COUNTRY WEDDINGS

Situated in the beautiful Texas Hill Country, the JW Marriott San Antonio Hill Country Resort & Spa is surrounded by magnificent oak groves, rolling green hills and the perennial southern sunshine. This enchanting resort is the perfect setting for your wedding.

Enjoy the ultimate in luxury while the bride and her guests relax in the spa, the groom and his party unwind on the greens before the ceremony on the beautiful wedding lawn.

Enjoy the tempting array of food and flavors our culinary team creates to provide you and your guests the best of the Hill Country with a southwestern flavor.



Whether you are planning a wedding reception and dinner, rehearsal dinner or a post wedding breakfast/ brunch, our wedding specialists take great pride in understanding your dream so that, together with our chef, we can create a completely tailor-made wedding menu.





The Hotel



OUR GIFTS TO YOU

- Complimentary Honeymoon Suite for two nights
- Personalized amenity for the bride and groom
- Event Manager to assist the bridal couple through the planning stages and the night of the wedding
- Custom designed butter cream wedding cake created by our Award Winning Pastry Chef
- JW table linens, tables, chairs, Wedgewood china
- Dance floor and staging
- Votive candles for reception tables
- Champagne toast
- Discounted guest room rates for your guests
- Discounted Spa & Golf packages
- Up to 50,000 Marriott Reward Points



Ceremony



THE JW MARRIOTT SIGNATURE CEREMONY

The JW Marriott San Antonio has beautiful outdoor and indoor venues to accommodate wedding ceremonies from 10 –1000+ guests.

Our ceremony package includes:

- Stunning Hill Country venue overlooking tree lined vistas or spectacular ballroom venue
- Complete design and set-up of your ceremony
- Marriott certified wedding consultant
- Rehearsal time with space held
- Reserved backup space for inclement weather
- Audio Technician and service for bridal Party and officiate
- AV equipment included: 2 standing microphones, 2 speakers and mixer
- White cushioned garden chairs
- Tables for ceremony, guest book, programs and or gifts
- Fruit infused water station with a complimentary Banquet Attendant
- Chilled towel service
- Bridal ready room*
- Groom's lounge*
- Marriott Rewarding Events Points will be awarded for your ceremony and reception



\$3,000++ Package Price

***Based on availability at time of contract**



Reception



Reception

Menus |

Our menus include a wide variety of choices to appeal to your guests. Included you will find suggested packages. Customized menus are also available. Many menu items are seasonal. All menu prices are subject to a 24% taxable service charge and 8.25% sales tax. All food and beverage must be supplied and prepared by the hotel and consumed on the premises.

Menu Tasting |

Tasting panels are scheduled twice yearly. Please consult your event specialist for guidelines.

Function Guarantees |

Food guarantees are due by 12 noon, three (3) working days prior to the scheduled function. If no guarantee is given, the expected attendance will be considered the guarantee. Our chef will prepare for 3% over the quoted guarantee.

Deposits |

A 30% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Additional deposits leading up to your special day will be final. Payment of all charges are due 3 business days prior to your event.

Special Catering Services |

We'd be delighted to offer guidance and assist you with information regarding bridesmaids' luncheons, rehearsal dinners, florists, photography, video, entertainment, transportation and Hotel accommodations.





RECEPTION

All Packages Include:

- (4) Passed Hors D'Oeuvres
- 1 Hour Hosted Premium Bar (Each Additional Hour is \$12 Per Person, Per Hour)
- 3-Course Dinner
- Champagne Toast for all in attendance
- Custom Designed Butter Cream Wedding Cake
- Starbuck Coffee and Taylors Harrogate Tea Service

Reception | Hors d' oeuvres

Butler passed hot and cold hors d'oeuvres (Choice of four)

Beef

- Beef carpaccio on crostini with caramelized onion and aioli
- Mini grilled Reuben Sandwiches
- House smoked brisket chimichanga and salsa
- House smoked beef brisket sliders on buttermilk biscuits

Chicken

- Mini shredded chicken burrito, avocado cream
- Buffalo chicken beggar's purse, blue cheese dressing
- Southwest black bean and chicken spring roll, chipotle aioli
- Spiced chicken kebab, cilantro cucumber cream

Seafood

- Crab and scallion tostada with pineapple salsa on radish chip
- Mini lobster taco with seaweed slaw and avocado cream
- Shrimp tempura with sweet chili ponzu
- Dungeness crab cake with sweet and sour tomato chutney
- Smoked salmon with dill cream cheese and fried capers on pumpnickel toast

Vegetarian

- Mozzarella stuffed risotto arrancini, arrabiata sauce
- Spinach and pesto phyllo pouch, cilantro and cucumber cream
- Spicy black bean empanada and salsa
- Baby heirloom tomato, bocconcini mozzarella, and fresh basil in parmesan cup with balsamic jelly



PLATED DINNER SERVICE

1st Course:

Soup, Salad and Duos:

French onion soup en croute and baby wedge salad

Crab bisque en croute and jumbo lump crab cake

Or

Arugula Chopped Salad

Cucumber, tomato, red onion, radish sprouts, pepita seeds, avocado,
and white balsamic vinaigrette

Traditional Caesar Salad

Crisp romaine, garlic croutons, parmesan, and creamy caesar dressing

Classic BLT Wedge

Baby iceberg lettuce wedge, bacon, cucumber, tomato, blue cheese,
and buttermilk ranch dressing

Spa Salad

Radicchio, spinach, and asian pear candied pecans, triple cream brie,
and pomegranate dressing

Poteet Salad

Bluebonnet micro herbs, baby lettuce, and Poteet strawberries tossed
with crumbled feta, spiced pecans, and sherry vinaigrette

ENTRÉES

Pricing Below Includes:

(4) Passed Hors D'Oeuvres
1 Hour Hosted Premium Bar
3-Course Dinner
Champagne Toast for all in attendance
Custom Designed Butter Cream Wedding Cake
Starbuck Coffee and Taylors Harrogate Tea Service

Beef

Rib eye, braised mustard greens, charred cauliflower, roasted carrot,
bourbon pan sauce | **\$127.00**

Coffee and chile rubbed NY strip, bacon roasted potato salad, globe carrots,
port wine reduction | **\$122.00**

Seared 8oz. filet, mashed potatoes, roasted seasonal vegetables, port wine reduction and
béarnaise sauce served tableside | **\$128.00**

Chicken:

Crispy braised chicken thigh, cotija tamale corncake, guajillo mole,
micro cilantro | **\$110.00**

Herb seared chicken breast paillard, roasted tomato risotto, roasted petite vegetables,
cognac morel cream | **\$114.00**

Duo:

Braised short rib, seared Sea Scallop, root vegetable puree, broccoli rabe,
garlic chips | **\$125.00**

6 oz. seared filet mignon, butter poached lobster tail, au gratin potatoes, asparagus,
pan reduction | **\$125.00**

ENTRÉES

Seafood:

Seared striped bass, yukon potato and celeriac puree, sautéed carrots, red chili butter | **\$120.00**

Crab encrusted sustainable Texas Red Fish, potato and fennel hash, preserved lemon butter | **\$115.00**

Lamb:

Coriander crusted lamb rack, chimichurri roasted fingerling potatoes, poblano pico | **\$124.00**

Vegetarian:

Spinach and artichoke, stuffed portobella mushroom, cauliflower cous cous, roasted red pepper coulis, cilantro coulis | **\$100.00**



WINE LIST

Champagnes and Sparkling

- Perrier jouet, fleur de champagne, france | \$185
- Moet & chandon imperial, eprenay, france | \$115
- Piper-heidsieck brut, reims | \$108
- Tattinger brut "la francaise", nv champagne, france | \$95
- Schramsberg vineyards "mirabelle" brut, california | \$70
- Zonin brut prosecco, alto adige | \$58

White Wines

- Chardonnay
- Merryvale vineyards, starmont, napa valley | \$110
- Grgich hills, napa california | \$99
- Cakebread, napa, california | \$96
- Franciscan, oakville estate, "cuvee sauvage" carneros, napa california | \$75
- Ferrari-carano, alexander valley, california | \$68
- Jordan vineyard & winery, russian river valley | \$68
- Sterling vineyards, napa valley | \$58
- Chateau ste, michelle canoe ridge washington | \$56
- Sonoma-cutrer "russian river ranches", california | \$56
- Stone cellars by beringer, california | \$48
- Beaulieu vineyards century cellars, california | \$46

White Varietals

- Conundrum, california | \$75
- Chateau ste michelle-dr. loosen "eroica" riesling | \$65
- Santa margherita pinot grigio, alto adige, italy | \$59
- King estate signature collection pinot gris, oregon | \$51
- Stone cellars by beringer pinot grigio, california | \$48
- Beringer vineyards white zinfandel, california | \$46
- Ferrari-carano fume blanc, sonoma, california | \$50

Red Wines

- Pinot Noir
- Cuvaison carneros, napa valley, california | \$84
- Frei brothers reserve, california | \$75
- Buena vista carneros, california | \$64
- Belle glos "meiomi", sonoma coast | \$52
- Mark west, california | \$44



Merlot

- Chateau ste. michelle, canoe ridge, washington | \$61
- Stone cellars by beringer, california | \$60
- Rutherford hill, napa valley, california | \$60
- Ferrari-carano vineyards, sonoma valley | \$56
- Beaulieu vineyards century cellars, california | \$46

Cabernet Sauvignon

- Duckhorn vineyards, estate napa valley, california | \$160
- Cakebread cellars, napa valley, california | \$130
- Lake sonoma winery, alexander valley | \$75
- Franciscan oakville estate, napa, california | \$68
- Louis m martini, napa valley, california | \$58
- Hess collection, napa valley, california | \$55
- Stone cellars by beringer, california | \$48
- Aquinas, napa valley, california | \$49
- Beaulieu vineyards century cellars, california | \$46

Red Varietals

- Franciscan, oakville estate meritage "magnificat" napa, california | \$99
- St. Francis, old vines zinfandel, sonoma, california | \$68

Dessert/Port

- Inniskillin, vidal ice wine, ontario canada 500ml | \$125
- Quinta do noval 10 yr tawny port, portugal | \$99
- Taylor fladgate lbv port, portugal | \$63
- Banfi "rosa regale" brachettod'acqui, piedmont, italy | \$59
- Bottega petalo amore moscato spumante, italy | \$38

Beer

Domestic

Budweiser
Bud Light
Samuel Adams
Miller Lite
O'Doul's

Imported

Heineken
Corona
Stella Artois
Bass

Micro-Brewery Beers

Flat Tire Amber Ale
Shiner Bock

Cash Bar

Premium brands \$8
Top shelf brands \$9
Domestic beer \$5
Imported beer \$6
Micro-brewery beer \$6
Premium wine \$9
Champagne \$10
Soft drinks \$4
Bottled water \$4
Cordials, after dinner drinks
Sandeman, founders reserve port \$10
Warre's 10 year tawny port \$12
Sandeman 20 year tawny port \$22
Macallan 18 year scotch \$19
Bailey's irish cream liqueur \$9
Kahlua liqueur \$8.25
Amaretto di saronno liqueur \$9
Sambuca romana liqueur \$9
Grand marnier liqueur \$9



Enhancements



ENHANCEMENTS

Breads and spreads | \$18

Warm baked brie, spinach artichoke and bacon dip, smoked salmon and dill spread
boursin® cheese and smoked ham mousse, ckc chevre with fresh honeycomb and texas
pecans specialty breads, chips, and crisps

Antipasto display | \$19

Smoked mozzarella, provolone, prosciutto, salami, and soppressata with Mediterranean
olives roasted red pepper and white bean spread, olive tapanade focaccia, grisini and
lavosh

Seafood raw bar | market price

A seasonal selection of shrimp, crab, and oysters served on ice with cocktail sauce,
remonade, mignonette, tabasco, and fresh lemon wedges

Shrimp taco station | \$20

Grilled laughing shrimp with caramelized peppers and onions | flour tortillas with pico de
gallo, cilantro, chipotle aioli, and fresh lime wedges

Local cheese sampling | \$18

Selection of locally crafted cheese to include: brazos valley cheddar, scamorza smoked
mozzarella, ckc chevre, and served with guajillo honey, local preserves with house
baked breads and lavosh

(Priced Per Person)

Chef attendant fees apply