



JW MARRIOTT
SAN ANTONIO HILL COUNTRY



Weddings



JW MARRIOTT
SAN ANTONIO HILL COUNTRY



The Hotel



OUR GIFTS TO YOU

- Complimentary honeymoon suite for two nights
- Rose petal turndown service for the wedding couple
- Personalized amenity for the wedding couple
- Event Manager to assist the bridal couple through the planning stages and during the wedding
- JW table linens, tables, chairs, Wedgewood china
- Dance floor and staging
- Votive candles for reception tables
- Sparkling wine toast
- Waived cake cutting fee (\$7.00 per person value)
- Discounted room rates for your guests
- Discounted spa & golf packages
- Up to 50,000 Marriott rewarding event points will be awarded for your ceremony and reception



JW MARRIOTT
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Ceremony



THE JW MARRIOTT SIGNATURE UNION and CEREMONY

The JW Marriott San Antonio has beautiful outdoor and indoor venues to accommodate wedding ceremonies and unions from 25 to 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 celebration
- Marriott certified wedding consultant
- Rehearsal time with space held
- Reserved backup space for inclement weather
- Audio Technician and service for wedding party and officiate
- AV equipment included: 2 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
- Bridal party/ Groom ready room*



\$3,000.00++ Package Price

*Based on availability at time of contract



JW MARRIOTT
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Reception



JW MARRIOTT SAN ANTONIO HILL COUNTRY WEDDING VENUES

Located on the Resort

The JW Marriott offers our discerning wedding couple several options for their ceremony and reception. On property we have three unique outdoor ceremony locations and two grand ballrooms, a Sunday House and rustic Wildflower Rooms. Each venue has a distinct style and offers our guests the opportunity to accommodate intimate and large groups of 25 to 1,000+ guests.

Knibbe Ranch

If you are looking for a ranch style setting for your ceremony and reception, Destinations by Marriott welcomes you to host your wedding at the Knibbe Family Ranch in Spring Branch, TX!

The ranch is situated in the rolling hills and beautiful meadows with the Guadalupe River as its southern boundary and the Spring Branch Creek with its many spring flowing through the middle.

You and your guests will enjoy an authentic indoor/outdoor hill country experience while indulging in the JW Marriott San Antonio's world class culinary offerings and service.





RECEPTION

Menu Packages Include:

(4) Passed hors d'oeuvres per person

Package includes salad and dinner or station style dinner

Sparkling wine toast

Wedding cake cutting

Royal Cup® 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

Mini lobster taco with seaweed slaw and avocado cream

Shrimp tempura with sweet chili ponzu

Crab cake with whole grain mustard remoulade

Smoked salmon with dill cream cheese and fried capers on pumpernickel 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 or Salad :

Crab bisque en croute

French onion soup

Cream of wild mushroom

Or

Arugula Chopped Salad

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

Tuscan Salad

Baby romaine hearts, marinated tomatoes, garlic crostini, parmesan ribbon with a creamy tuscan dressing

Classic BLT Wedge

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

Bluebonnet Baby Greens Salad

Port figs, pine nuts, feta with peach vinaigrette

Poteet Salad

Baby spinach and Poteet strawberries tossed with crumbled feta, spiced pecans with sherry vinaigrette



PLATED ENTRÉES

Menu Pricing Below Includes:

(4) Passed hors d'oeuvres per person

Package includes salad and dinner

Sparkling wine toast

Wedding cake cutting

Royal Cup® coffee and Taylors Harrogate Tea® service

Beef

Rib eye, roasted carrot, cauliflower puree,
bourbon pan sauce | **\$98.00++**

Boneless braised beef short rib, pot roast vegetables and fingerling potatoes
chipotle bbq glaze | **\$90.00++**

Seared filet, mashed potatoes, roasted seasonal vegetables, port wine reduction or
béarnaise sauce served tableside | **\$100.00++**

Chicken:

Stuffed with cranberry, peaches, Texas pecans and maple jus, with pot roast vegetables
and fingerling potatoes | **\$82.00++**

Herb seared chicken breast, roasted tomato risotto, roasted petite vegetables,
maple and mushroom jus lié | **\$82.00++**

Duo:

Seared filet, seared scallops, white cheddar grits and
tobacco onions | **\$110.00++**

Seared filet mignon, lobster risotto, asparagus tips , pan reduction | **\$118.00++**

Vegetarian:

Seared cauliflower steak, white bean ragout
with tomato and olive relish | **\$78.00++**



RECEPTION STYLE DINNER

Menu Pricing Below Includes:

(4) Passed hors d'oeuvres per person

Station style dinner

Sparkling wine toast

Wedding cake cutting

Royal Cup® coffee and Taylors Harrogate Tea® service

Salad Wedge Station

Baby iceberg wedge, applewood bacon, bleu cheese, chives, heirloom tomato, and bay shrimp, creamy buttermilk dressing or roasted shallot vinaigrette*

Pasta Bar

Fresh sweet potato gnocchi, apples, lardons, arugula and a sage cream sauce*

OR

Cheese ravioli, organic spinach, wild mushrooms, and red pepper cream sauce served with shaved parmesan reggiano, red pepper flakes
garlic bread sticks

Carving Stations

Dry rubbed and roasted prime tenderloin*

caramelized cipolini onion and mushroom ragout, horseradish cream, bleu cheese aioli and house made sourdough rolls

OR

House smoked turkey breast*

house made bbq sauce, bourbon mustard and rustic rolls

\$113.00++ per Person

Food is based on 1.5 hour service. additional half hour available for \$8.00+ per person

Excluding 25% service charge and 8.25% tax

*One attendant per 75 guests required at \$150.00++ each



LATE NIGHT BITES (an enhancement option)

Haute Dogs (Little Dogs) Station

Philly Dog

with sautéed onions and cheese wiz

Sonoran Dog

wrapped in bacon, ranch beans, guacamole, pico de gallo and mexican crema

Korean Dog

with kimchi, sriracha sauce and sweet pickled vegetables

Southern Dog

bacon wrapped, cowboy candy and creamy cole slaw

Additional \$25.00++ Per Person

Street Food Station

(Pick Two)

Street Taco

bahn mi chicken, jalapeno, cilantro, cucumber, carrots, spicy slaw, wrapped in a flour tortilla

The Italian

chicken finger parmesan, spicy tomato sauce, melted mozzarella and fettuccini pasta

Chicken & Waffles

cayenne chicken tenders, bacon cheddar waffle, country gravy and whiskey syrup

Buffalo Mac and Cheese

buffalo chicken tenders, sharp cheddar mac and cheese, celery carrot and blue cheese salad

Fully Loaded Potato

crispy chicken tenders, cheddar cheese sauce, bbq sauce and scallions

Additional \$25.00++ Per Person

For each station one attendant is required per 75 guests at \$150.00 each



KNIBBE RANCH WEDDING

Ceremony-\$1,500.00++

Hill country venue along the spring branch creek

Rustic wood bench seating

Fruit infused water station with a complimentary banquet attendant

Marriott rewarding events points will be awarded for your ceremony and reception

Ranch Packages Include:

Indoor pavilion for dinner and dancing (temperature controlled)

Outdoor fire pit for s'mores

Beer garden and wrap-around patio for cocktail reception

Round cocktail tables

Rustic wooden tables with bench style seating

Hurricane with pillar candles

Black table linens and napkins with cowhide overlays

Butler passed hors d'oeuvres (4) per person

Buffet dinner

Sparkling wine toast

Wedding cake cutting

Royal Cup® Coffee and Taylors Harrogate Tea® Service

*Transportation costs to and from resort will be based on number of guests
buses depart and return to the JW Marriott San Antonio Hill Country Resort & Spa*

To host a wedding at Knibbe Ranch there is a \$25,000.00++ food and beverage minimum



KNIBBE RANCH DINNER-\$160.00++ Per Person

Butler Passed Hors D' Oeuvres (4) per person

House smoked brisket chimichanga and salsa

Buffalo chicken beggar's purse, blue cheese dressing

Mini lobster taco with seaweed slaw and avocado cream

Spicy black bean empanada and salsa

Display

Tossed Garden Salad

fresh market greens, mushrooms, tomatoes, broccoli, cauliflower,
cucumbers, roasted corn, pine nuts, dried blueberries,
sweet and spicy pecans and manchego croutons
buttermilk ranch or lime vinaigrette dressing

Cole slaw

shredded red and green cabbage with cilantro and jicama

Orecchiette pasta salad with pepperoni, black olive, peperoncini, roasted vegetables
and italian vinaigrette

Out of the Smoker

Carved to order

Competition brisket, award winning bbq sauce

1015 onions, and "Best Made" pickles

Prasek's country smoked sausage

Buddy's Farm beer can chicken with garlic rosemary jus
and shiner bock ragout

Smashed potatoes

Fresh, seasonal and organic vegetables

Creamed corn

Ranch style molasses baked beans

Assorted rolls, honey butter biscuits and cheddar cheese corn muffins



HOSTED BAR OPTIONS

HOSTED BAR

Top Shelf Bar	\$13.00 per drink
Premium Brand Bar	\$11.00 per drink
Imported Beer	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle
Regional Craft Beer	\$8.00 per bottle
Wine	\$ priced per bottle
Pepsi Soft Drinks & Bottled Water	\$5.50 per drink

PACKAGE BAR

Package Bar – Top Shelf, 1 st Hour	\$25.00 per person
each additional hour	\$16.00 per person
Package Bar – Premium, 1 st Hour	\$22.00 per person
each additional hour	\$13.00 per person
Package Bar – Beer & Wine Only, 1 st Hour	\$21.00 per person
each additional hour	\$11.00 per person

*Beer & Wine Only package includes our house wine Beaulieu Vineyard (BV) Century Cellars, domestic beer, (1) Texas craft beer and (1) import beer.

Bartender Fee \$150, per bar

Excluding 25% Service Charge and 8.25% Tax



BAR OPTIONS

Top Shelf Brands Include:

Johnnie Walker Red Label Scotch
Tanqueray Gin
Jack Daniels Bourbon
Absolut Vodka
Captain Morgan Spiced Rum
Crown Royal
Seagram's VO Whiskey
Maker's Mark
Bacardi Superior Rum
1800 Silver Tequila
Courvosier

Wine

Sterling Vineyards Chardonnay, \$64.00 per bottle
Ferrari-Carano Vineyards Merlot, 72.00 per bottle
Aquinas, Cabernet Sauvignon, 72.00 per bottle

BEER

Domestic

Bud Light, Miller Lite, Michelob Ultra, Texas Select

Imported

Dos Equis, Corona Light

Regional Craft

Alamo Golden Ale, Alamo Amber Lager, Alamo German Pale Ale, Shiner Bock, Shiner White Wing, Grapevine King William Brown Ale, Austin East Cider Dry Cider Original, Karbach Hopadilla IPA

Available Upon Request

Budweiser, Coors Light, Heineken, Stella Artois, Blue Moon, Fat Tire, Sam Adams Boston Lager, Sam Adams Seasonal, Sierra Nevada Pale Ale, Amstal Light, Corona Extra, Guinness

Premium Brands Include:

Dewar's White Label Scotch
Beefeater Gin
Jim Bean Bourbon
Smirnoff Vodka
Cruzan Aged White Rum
Canadian Club Whiskey
Jose Cuervo Gold Tequila
Korbel Brandy

Beaulieu Vineyard (BV) Century Cellars
Chardonnay, \$52.00 per bottle
Cabernet Sauvignon, \$52.00 per bottle
Merlot, \$52.00 per bottle

Bartender Fee \$150, per bar

Excluding 25% Service Charge and 8.25% Tax



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Enhancements



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 and are subject to change. All menu prices are subject to a 25% taxable service charge and 8.25% sales tax. All food and beverage must be supplied and prepared by the hotel and consumed on the premise, this includes alcohol.

Menu Tasting |

Tasting panels are available for parties of 100 guests or more for plated entrée packages. You are welcome to bring up to four guests and may be set-up after the event has been contracted with your Event Manager.



Wedding Cake |

Wedding cakes are not included in our packages. We understand that every couple has a distinct vision for the décor and flavor options, and we would like to allow you the opportunity to work with the vendor of your choice. We have a list of vendors that are able to assist you in making your dream wedding cake a reality. All of our wedding packages include complimentary wedding cake cutting service which is a value of \$7.00 per person.

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 25% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Payment of all charges are due 10 days prior to your event.

Special Services |

We are delighted to offer guidance and assist you with information regarding luncheons, rehearsal dinners, golf at TPC San Antonio, Lantana Spa, florists, photography, video, entertainment, transportation and hotel accommodations.