

Weddings at Hyatt Regency Hill Country -



9800 Hyatt Resort Drive San Antonio, Texas 78251. Tel: 210 647 1234. Fax: 210 681 9681



Celebrate your wedding day at Hyatt



and enjoy free nights on your honeymoon.

When the cost of your wedding totals the following minimum amounts*, you'll receive complimentary night at a participating Hyatt Resort of your choosing:

\$10,000 spent for wedding - complimentary 2-night stay.

\$30,000 spent for wedding - complimentary 4-night stay.

\$20,000 spent for wedding - complimentary 3-night stay.

\$40,000 spent for wedding - complimentary 5-night stay.

HYATT

For the wedding you have always dreamed of, please contact any of our hotel's Wedding Specialists and reference code WEDNIGHTS. Or visit <http://hyattweddings.com> for more information on this offer. Additional days and other options can be added to this offer by contacting your Hyatt Wedding Specialist.

*Offer subject to complete terms and conditions. Visit <http://hyattweddings.com> for full details.

About Our Hotel



Restaurants/Bars

Enjoy the finest in Southwestern-infused cuisine in the cozy ambiance of Antlers Lodge, an upscale country lodge complete with a large stone fireplace and incredible shed-horn antler chandelier. You are in for a truly memorable dining experience thanks to the imaginative Hill Country cuisine of our Executive Chef. Savor hearty sandwiches at our General Store, casual fare at Springhouse Cafe or enjoy sipping your favorite beverage at Aunt Mary's Porch. Saddle up to the 56-foot carved wood and copper bar at Charlie's Long Bar, or practice your putting while snacking at the Cactus Oak Tavern. Alternatively, dine in the privacy of your own room with Room Service

Spa

Steeped in the warm hospitality of the Texas Hill Country, Windflower - The Hill Country Spa, is the first full-service resort destination spa in San Antonio. You can enjoy the homespun luxury of our 21 spa treatment rooms with a variety of packages. Whether it is serenity and relaxation you desire or a new level of fitness, a spa vacation in Texas at Windflower Spa with offer you the ultimate retreat.

Parking

The hotel offers complimentary self-parking. We are also pleased to offer Valet Parking for your guests at \$7.00 Daily or \$15.00 Overnight.

Guest Rooms

Special Room Rates are available for out-of-town guests based on a guarantee of 10 or more guest rooms on one night. Rooms and rates are subject to availability.

Golf

The Hill Country Golf Club meets all the standards of a truly great golf club and resort experience. The 10,369-yard course is beautiful, but challenging. All 27 holes were designed by the nationally acclaimed golf course architectural firm, Arthur Hills and Associates. Others agree the Hill Country Golf Club is one of the best in San Antonio, Texas. In its first year, Golf Digest nominated Hill Country Golf Course for "Best New Resort" out of many competing resorts. It was also listed among Golf Magazine's "Top Ten Courses You Can Play" and was the recipient of Corporate Meetings and Incentives Golden Links Award. Among San Antonio golf courses, you won't find a better mix of challenging course-layout and beautiful scenery.

Ceremony & Reception Sites



Whether you prefer a casual, informal affair or a grand choreographed event for your San Antonio wedding reception, you'll find an expansive selection of venues to match your desires. From perfectly manicured lawns to elegant ballrooms, discover the perfect setting here among some of the most beautifully designed grounds and ballrooms in San Antonio, Texas.

The hotel offers several beautiful areas for outdoor wedding ceremonies and events: The Courtyard Deck, The Lawn, Golf Meadows*, Lone Oak, The Sunday House*, Luckenbach Pavilion or any indoor function space. The hotel will charge a location fee of \$1,000.00 (plus tax) for the exclusive use of the location with a reception at the resort. Decorations, flowers, officiant and entertainment are not included in the location fee.

*Room Rental and Requirements not standard.

Please see your Catering Manager for the applicable ceremony site fees.

All ceremony sites listed above include indoor weather backup, set up and break down of event area, security, water station, gift table and unity candle table.

Inclusions



Your catering manager will serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding including: Offering suggestions regarding music, decor, and photography, coordinate with all wedding vendors, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional, implement timeline from introduction of Bride and Groom to cake cutting, and ensuring that every last detail is attended to, for the most memorable event of your lifetime.

Includes

Complimentary, deluxe resort accommodations for the Bride and Groom, including champagne, chocolates and turndown service

Special contracted room rates for overnight guests (Rates and availability are dependent upon season and occupancy levels)

Professional Banquet Captain

Champagne toast

Selection of in-house linens

Mirror tile with votive candles for guest tables

Complimentary staging for Band or DJ

Complimentary dance floor

Room rental and set-up fees



You may also wish to include at an additional cost:

Windflower Spa treatment package for couples

Chair covers and linen in your color choice

Rehearsal dinner at one of our outdoor locations

Additional lighting and sound packages

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection



PERSONAL PREFERENCE

your choice in fine dining

Guests choose their own entrée in a banquet setting.

- Better than the standard dual-entrée option, more elegant than a casual buffet.
- We feature four-course meals with a choice of four entrées. The Bride & Groom choose the appetizer, salad and dessert in advance.
- A custom printed Menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' orders as they are seated.
- An option designed to satisfy individual tastes and preferences

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.

Personal Preference

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Bride and Groom's Choice Appetizers

Texas Blue Crab Cake with Avocado Relish and Balsamic Drizzle

Crisp Phyllo Cup filled with Wild Mushrooms and Roasted Vegetables and Red Pepper Coulis

Herb Gnocchi with Roasted Tomato and Basil

En Croute Crawfish Chowder with Roasted Corn, Tarragon and Sweet Potato

Bride and Groom's Choice Salad

Heirloom Tomatoes, Red Oak and Ricotta Salad, Walnuts and Green Tapenade Dressing

Golden Beet Salad with Composed Greens and Red Shiso Vinaigrette

Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing

Bibb Lettuce with Marinated Artichoke and Pisto

Iceberg Wedge with Tomato, Bacon Crumble, Feta and Lemon-Shallot Vinaigrette

Bride and Groom's Choice Dessert

Trio One
Apple Marscapone Roulade with Caramel Sauce
White Chocolate Mousse and Raspberry Tart Opera Torte

Trio Two
Orange Truffle Cheesecake on Chocolate Crust with Citrus Anglaise
Vanilla Creme Brulee with Almond Cookie Milk Chocolate and Banana Torte with Caramel Sauce



PERSONAL PREFERENCE
your choice in fine dining

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Individual Guest's Choice Entrees

(Bride & Groom Choose Four Items including One Vegetarian Option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Edamame Bean Mint Puree

Wild Salmon with Pan Sautéed Apples with Mixed Peppers and Cider Reduction

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Grilled Beef Tenderloin, Herbed Teardrop Tomatoes and Pinot Noir Reduction

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce

Seared Bass on Roasted Asparagus with Saffron Cream and Olive Oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

Chef's choice of accompaniments

115.00 Per Guest



PERSONAL PREFERENCE

your choice in fine dining

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.

Menu Selections



Menu One

One-Hour Open Bar

Choice of Four Passed Hors D'oeuvres

Artisanal Cheese Display

Local Greens with Goat Cheese, Candied Walnuts, Roasted Fruit and White Balsamic Vinaigrette

Filet Mignon served with Demi-Glace, Mushroom Compote and Pommes Dauphinoise

Coffee

Champagne Toast

Chocolate Truffles

104.00 Per Guest

Menu Two

One-Hour Open Bar

Choice of Four Passed Hors D'oeuvres

Artisanal Cheese Display

Butter Lettuce with Pears, Toasted Pine Nuts and Carmelized Shallots, Chianti Vinaigrette

Herbed Crusted Chicken Breast with Mushroom Polenta

Coffee

Champagne Toast

Chocolate Truffles

96.00 Per Guest

Menu Three

One-Hour Open Bar

Choice of Four Passed Hors D'oeuvres

Artisanal Cheese Display

French Served Tender Spinach with Granny Smith Apple and Crisp Pancetta Bacon, Mustard Seed Vinaigrette and Shaved Pecorino

Seared Sea Bass on Roasted Asparagus, Saffron Cream, Mashed Potatoes

Coffee

Champagne Toast

Chocolate Truffles

98.00 Per Guest

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.

Menu Selections



Menu Four

One-Hour Open Bar

Choice of Four Passed Hors D'oeuvres

Artisanal Cheese Display

Roasted Portobello en Bouchee with Smoke Tomato Vinaigrette

San Antonio Caesar Salad in Crouton Ring with Salsa Cruda and Spicy Caesar Dressing

Beef Tenderloin Medallion with Smoked Garlic Sauce paired with Sweet Chili Glazed Jumbo Shrimp Herbed Risotto and Baby Fresh Vegetables

Coffee

Champagne Toast

Chocolate Truffles

125.00 Per Guest

Menu Five

One-Hour Open Bar

Choice of Four Passed Hors D'oeuvres

Artisanal Cheese Display

Classic Wedge Salad with Bleu Cheese Vinaigrette

Grilled Medallion of Beef Tenderloin and Pan Seared Breast of Chicken
Whipped Yukon Gold Potatoes with Roasted Garlic, Rosemary Jus and Roasted Seasonal Vegetables

Coffee

Champagne Toast

Chocolate Truffles

110.00 Per Guest

Specialty Stations

Gulf Coast

Jumbo Lemon Shrimp

Oysters on the Half Shell

Crab Claws served with Cocktail Sauce

Chilled Garlic Mussels

Poivre Mignonette and Tabasco Sauces

Cucumber Noodle and Pickled Red Onion Salad

\$525.00 per 100 pieces

Sushi Station

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna

Soy Sauce, Pickled Ginger and Wasabi

to Include Seasoned Seaweed, Edamame and Tofu Salads

3 Pieces per Guest

\$15.75 per guest

Texas Tapas

Hand made miniature masa boats with Array of toppings to include mashed guacamole, grilled spicy shrimp, mexican cheese, Brand 99 salsa and crab-cilantro salas

\$15.00 per guest

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.

Menu Selections



Hors D'oeuvres

Cold

Grilled Shrimp BLT with Smoked Bacon, Tarragon Aioli

Pecan Pork Tenderloin, Spiced Apricot Chutney

Alamo Torilla Roll with Smoked Chicken and Avocado

Goat Cheese Bruschetta with Sun-Dried Tomato and Fresh Basil

Hot

Applewood Smoked Bacon Wrapped Scallop on a Rosemary Skewer

Lobster Mac n' Cheese with Chive Mascarpone in Demitasse

Texas Blue Crab Cake with Mustard Seed Remoulade

Sesame Chicken Spike with Miso Dipping Sauce

Vegetable Spring Roll with Hoisin Dip

Spicy Beef Satay with Ginger-Soy

Buffet Dinner One

One-Hour Open Bar

Choice of Four Passed Hors d'Oeuvres

Roasted Pheasant Broth with Wild Rice. Mesclun Greens with Sliced Pears, Gold Beets, Maytag Bleu Cheese and Balsamic Vinaigrette

Blackened Sea Scallops with tri-Colored Orzo, Roasted Sweet Corn and Sun-Dried Tomato Dressing. Grilled Focaccia Bruschetta with Mediterranean Inspired Spreads

Roasted Free Range Chicken Breast over White Bean Ragout and Red Bell Pepper Coulis. Grilled Medallions of Mahi Mahi with Warm Fennel Salad.

Baked Capellini with Veal Sausage and Creamy Asiago Sauce. Caraway and Peppercorn Crusted Beef Tenderloin with Zinfandel Reduction

Pine Nut and Texas Ruby Red Grapefruit Wild Rice Blend. Assorted Rolls and Butter

Starbucks Coffee

Champagne Toast

118.00 Per Guest

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.



Buffet Dinner Two

One-Hour Open Bar

Choice of Four passed Hors d'Oeuvres

Selection of Fresh Vegetables with Assorted Dips

Display of Imported and Domestic Cheeses with Sliced French

Baguettes

Salads

Red and Yellow Tomato Salad with Fresh Mozzarella and Torn Basil

Vinaigrette

Southwestern Caesar Salad with Cayenne Croutons and Grated

Parmesan Cheese with Spicy San Antonio Caesar

Hors d'Oeuvres

Chicken Tenders with Fredericksburg Peach Salsa

Spinach and Cheese Quesadillas with Tomatillo Pico de Gallo and

Sour Cream

Carving Station*

Cedar Plank Roasted Salmon with Parsley Crust

Served with Shaved Fennel and Caper Salad, Garden Carrots

Roasted with Fresh Thyme, Caper-Herb Tartar Sauce and Grilled

Flatbreads

Grilled Flank Steak with Homemade Worcestershire Sauce and

Smoked Ranchero Sauce

Assorted Dinner Rolls

Risotto Cheese Wheel*

Fresh Risotto sauteed with choice of Sun-Dried Tomatoes,

Asparagus, Protobello Mushrooms, Grilled Chicken, Fire Roasted

Italian Sausage, Roasted Garlic, Tender Baby Spinach and

Caramelized Onions finished in a Reggiano Cheese Wheel

*Requires Attendant: \$100.00 per Attendant, plus tax

Coffee

Champagne Toast

Chocolate Truffles

120.00 Per Guest

All Prices Subject to 21% Service Charge and 8.125% State Sales Tax. All Prices Subject to Change.



Host Sponsored Bar Per Person*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature

First Hour	17.00
Second Hour	14.00
Each Additional Hour	12.00

Host Sponsored Bar Per Drink*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature

Cocktails	6.75
Domestic Beer	5.75
Premium and Imported Beer	6.25
Select Wine	7.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	8.50
Champagne (by the glass)	8.00

All Prices subject to 21% Service Charge and 8.125% State Sales Tax. All prices subject to change.

*Bride And Groom Specialty Drinks**

Two to Tango!

Blushing Bride Martini

Ball and Chain Champagne Punch

Sunset Sangria

10.00 Per Cocktail

*Cash Bars**

This package includes a Full Bar Setup

Cocktails	7.25
Domestic Beer	6.25
Premium and Imported Beer	6.75
Select Wine	7.50
Mineral Water/Juices	4.50
Soft Drinks	4.50
Cordials	9.00
Champagne (by the glass)	8.50

Signature

*Labor Charges**

Bartenders:.....	100.00
each up to three (3) hours	
Cashiers	80.00
each up to three (3) hours	
Waiter Fee:.....	80.00
each up to three (3) hours	

All Prices subject to 21% Service Charge and 8.125% State Sales Tax. All prices subject to change.

Spirits & Wine



Hyatt's Signature Select Wines

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California	34.00
Canvas by Michael Mondavi, Merlot, California	34.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	34.00

Blush & Light To Medium- Intensity White Wines

Beringer, White Zinfandel, California	30.00
Clean Slate, Riesling, Germany	38.00
Fish Eye, Pinot Grigio, California	36.00
Danzante, Pinot Grigio, Italy	34.00
Clos du Bois, Pinot Grigio, Sonoma	39.00
Benziger Family Winery, Sauvignon Blanc, North Coast	38.00
Rock Rabbit, Sauvignon Blanc, Central Coast	35.00
Meridian Vineyards, Chardonnay, Santa Barbara	35.00
Robert Mondavi, Private Selection Chardonnay, California	37.00
l'M, Isabel Mondavi, Chardonnay, Sonoma	42.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	42.00
Chalone, Chardonnay, Monterey	38.00

Light To Full- Intensity Red Wines

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	36.00
A by Acacia, Pinot Noir, California	42.00
Spellbound, Petite Sirah, California	43.00
St. Francis Vineyards, Red, Sonoma	40.00
Concannon Selected Vineyards, Merlot, Central Coast	36.00
Blackstone, Merlot, Napa Valley	37.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	37.00
Red Truck, Cabernet Sauvignon, California	34.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	42.00
Wolf Blass, Shiraz, Australia	44.00
Ravenswood, Zinfandel, Napa Valley	43.00

Bubbles & Fizz

Segura Viudas, Brut Reserva Sparkling, Spain	35.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	100.00

All Prices subject to 21% Service Charge and 8.125% State Sales Tax. All prices subject to change.

Preferred Vendors



OFFICIANTS

Reverend John Payne
210 654 8288

Pastor Gary Young
210 347 1421

Reverend Kurtis Hudspeth
210 771 5850

LINEN

BBJ Linen
210 854 2053

Touch of Elegance
830 620 7018

MUSIC

Monte Vista Strings
210 842 1427

Nelda Etheredge - Harpist
210 829 4515

Allegretto Music
210 497 8831

Complete Music and Video
210 496 3535

Sturchio Entertainment
210 479 0303

Future Sounds
210 945 9601

FLORAL

Botanika
210 733 8130

Trinity Flowers and Gifts
210 828 2557

Floral Elegance
210 434 1133

Goen South Weddings
210 736 5006

DECOR

Pizzini Designs
210 274 2381

Gary Jones Presents...
210 875 1060

Reve Weddings
210 378 5442

PHOTOGRAPHY

Goen South Weddings
210 736 5006

Marcus Revilla
210 767 1900

David Sixt
210 492 1418

Gift Card



Easy for them. Unforgettable for you.

Let your loved ones help send you on your honeymoon with the Hyatt Gift Card,™ the gift that proves big things really do come in small packages. Redeemable at Hyatt Hotel and Resort locations in the U.S., Canada and the Caribbean for hotel stays, award-winning dining, rejuvenating spa visits and more.

Hyatt Gift Cards are a convenient and elegant way to extend your Hyatt experience, even after the big day is over. Even better, Hyatt Gift Cards do not require a reservation, and you do not need to be a guest of the hotel to enjoy their benefits.

Add Hyatt Gift Cards to your registry now, and be sure to let your wedding party, family and friends know Gift Cards are available for purchase online at certificates.hyatt.com or at the front desk of participating Hyatt hotels.



Hyatt Regency Hill Country Resort and Spa

San Antonio weddings are a special affair at Hyatt Regency Hill Country Resort and Spa. Experience the warm, rough-hewn, casual traditions of a Texas Ranch House set on a 300-acre wooded retreat carved out of rolling hills, just west of San Antonio. The resort welcomes you with soaring exposed wood beams and limestone fireplaces in our spacious, comfortable lobby. The theme continues with our well-appointed ballrooms and pre-function areas featuring art and decorative ironwork designed to create Hill Country Elegance. A rolling landscape, meandering creeks and flower-strewn meadows offer the perfect backdrop for an unforgettable event. At Hyatt, we truly believe that your wedding day should be one of the best days of your life. And because of that, we take pride in handling the details so you can spend time on what's most important: enjoying the day.

Our packages have been created to offer you choices and options that combine with an original flare for presentation and our unique location.

GOLF PACKAGES

Whether you are looking for a friendly tournament or a nighttime event with nighttime putt-putt, Hill Country Golf Club can help you with all the details. For more information, please contact our Golf Sales Manager, at 210 520 7995

SPA WEDDING PACKAGES

Let the staff at the Windflower Spa pamper you and your bridal party as your Hyatt Wedding Coordinator takes care of all the details. Talk to your Wedding Coordinator for more details on In-Room Hair and Makeup, Bride and Groom Packages, Mother and Daughter Days or You and the Girls Ideas.