

The Hotel Contessa Wedding Package

Say "I Do" to the Hotel Contessa, San Antonio's premier Riverwalk hotel. From the elegance of our open-air atrium lobby overlooking the Riverwalk, to the warmth created by the Mediterranean interior design, Hotel Contessa will captivate you (and your guests) from the first moment you arrive.

At Hotel Contessa, we have designed a complete Wedding Reception package that will help to fulfill your wedding-day dreams of an elegant and memorable reception. Assisted by our culinary artists and impeccable banquet service team, we are able to offer you the most up-to-date menu ideas, along with a full range of beverage options. Our package includes your choice of a plated or buffet meal selection and the following:

- ❖ An Hors d' Oeuvres Reception following your wedding ceremony, which includes your choice of two (2) Hors d' Oeuvres for Lunch and Dinner Receptions.*
- ❖ Champagne and/or Sparkling Cider for each of your guests during your "Wedding Toast".*
- ❖ Complimentary Cake Cutting Service.*
- ❖ Complimentary Table Décor with White Full Length Tablecloths. (Upgrades Available)*
- ❖ Complimentary Chair Covers with Your Choice of Color Sashes*
- ❖ A Custom-Set Dance Floor and Special Décor on all Specialty Tables, including Head Table, Gift & Guest Book Table, Cocktail Tables for the Hors d' Oeuvres Reception, Cake Table, etc.*
- ❖ Complimentary Event Room Rental.*
- ❖ Chocolate Covered Strawberries and Bottle of Champagne Will Wait for Newlyweds in Their Suite*
- ❖ Discounted Guest Suite rate for your overnight guests.*
- ❖ If your guest list includes more than (50) guests, Hotel Contessa provides complimentary Wedding-Night Accommodations for the Bride and Groom in one of our River View Guest Suites.*

As an added benefit, we are pleased to provide a dedicated Planning Manager to assist you in planning the details of your reception. Your Planning Manager will be happy to help you with Special Décor Options, Entertainment Arrangements, Ice Sculptures, and many other custom services.

We at Hotel Contessa would love to be a part of your special day and help to make it a most memorable occasion. Please contact us to schedule an appointment for a full tour and consultation.

Hotel Contessa Weddings
210-229-9222 or 210-298-8042

Catering Policies

Food & Beverage

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel, with the exception of specialty cakes. Menu selections and other details should be supplied to your Event Coordinator no later than three weeks prior to the date of your event.

Entrée Options & Combination Plates

Generally, one entrée selection for all guests is offered, however you may request up to (3) entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests. Combination plates are also available by selecting (2) entrées to be served in smaller portions on the same plate. When selecting a combination plate, the higher priced entrée will be charged for all guests. Additionally a \$2.00 per guest surcharge is applied for combination plates.

Guarantees

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am three (3) business days prior to your event. The number will be considered a final guarantee and you will be charged for this number even if less should attend.

Meal Minimums

For meal functions of 20 people or less, you will be charged a \$75.00 additional service charge. Buffets are subject to 25 person minimum order. Hors D'oeuvres require a 25 piece minimum order.

Service Charge & Tax

A 22% service charge is applied to all food and beverage services. Applicable state sales tax of 8.125% will be applied to food. A 6% tax is applied to meeting room rental.

Meeting Space

There will be a \$75.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will gladly hang any banners that you require for your event at a fee of \$50.00 per banner and post this cost to your account. Please notify the hotel in advance so that proper arrangements can be made to hang banners. The Hotel will not permit the affixing of anything to the walls, floor or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

Parking

Hotel Contessa offers valet parking for a \$15.00 daily fee / \$28.00 overnight fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots and garages in the downtown area.

Brunch Buffet Package

The Buffet Package Includes:

Champagne Toast

Complimentary Cake Cutting & Service

Classic Brunch

(Minimum 25 Guests)

Fresh Fruit Juices

Freshly Scrambled Eggs

Country Fried Potatoes

Assorted Pastries

Homemade Danishes, Croissants & Muffins

Homemade Preserves, Jams & Butter

Breakfast Meats

*Choice of: Crisp Peppered Bacon, Chorizo Sausage,
Breakfast Sausage Links or Grilled Ham Steak,*

Tossed Mesclun Green Salad

*Valencia Oranges, Cabrales Bleu Cheese Crumbles,
Sun-dried Cherries with Creamy Balsamic Dressing*

Smoked Seasonal Fish

Traditional Garnishes

Pan Seared Chicken Chop

Sauce Beurre Rouge

Sun-dried Cherries & Toasted Almonds

Brunch Buffet served with Chef's Choice of Seasonal Vegetable & Starch,

Freshly Baked Rolls with Butter,

Freshly Brewed Regular & Decaffeinated Coffee,

Assorted Hot Teas & Iced Tea

\$52.00 per Person

~See Brunch Enhancements on next page~

Brunch Enhancements

(Minimum 25 Guests)

***Enhance your Brunch Menu by adding
an Action or Carving Station***

Action Stations

Attendant Fee \$75.00 per chef

Omelet Station

*Farm Fresh Eggs, Egg Whites & Egg Beaters with Your Choice of Fillings:
Mushrooms, Tomatoes, Onions, Bell Peppers, Cheddar Cheese, Swiss Cheese & Ham
\$8.00 per person*

Waffle Station

*Crisp, Malted Waffles Topped with Fresh Berries, Chopped Pecans,
Vermont Maple Syrup, Whipped Cream & Butter
\$8.00 per person*

Rotisserie & Roasts

Carving Fee \$75.00 per chef

Smoked Barbecue Beef Brisket

*Barbecue Sauce
\$12.00 per person*

Peppered Roast Pork

*Pan Gravy & Peach Chutney
\$12.50 per person*

Garlic & Herb Studded Leg of Lamb

*Mint Jelly & Natural Jus Lie
\$15.00 per person*

Roast Tenderloin of Beef

*Red Wine Demi & Horseradish Cream
\$17.50 per person*

Hors D' Oeuvres

(Hors d' Oeuvres Reception included in Lunch & Dinner Packages)

Cold

Grilled Marinated Asparagus Spears

Serrano Ham

Mediterranean Pinchitas

*Skewered Green Olives, Sun-dried Tomatoes, Artichoke Hearts,
Baby Mozzarella Cheese, Drizzled with Sweet Balsamic Syrup*

Smoked Salmon Canapés

Herb Cream Cheese, Capers & Red Onions on a Pumpernickel Crouton

Hot

Caramelized Apple, Onion & Chorizo Sausage Brochettes

Hard Cider Sauce

Chicken Beggars Purse

Chicken & Mushroom Pastry

Empanadillas de Carne

*Spicy Ground Beef, Onions & Garlic Filled Pastry Pockets
Sofrito Sauce*

Parmesan Breaded Artichokes

Stuffed with Bell Peppers & Goat Cheese, Served with Salsa Fresca

Mini Beef Wellington

Béarnaise Sauce

Smoked Chicken & Roasted Red Pepper Quesadilla

Jalapeño Jelly

Optional Additions

Iced Jumbo Gulf Shrimp

Spicy Cocktail Sauce & Lemon Wedges

\$4.50 per piece

Blue Crab Cakes

Red Chili Lime Aioli

\$4.50 per piece

Blackened Red Crab Claws

Garlic Aioli

\$4.50 per piece

Plated Lunch Package

The Plated Lunch Package Includes:

One Half-Hour Service of Two Butler Passed Hors d' Oeuvres

Salad

Main Entrée

Champagne Toast

Complimentary Cake Cutting & Service

Salad

(Please Select One)

Bibb & Lolo Rosso Salad

*Yellow Vine Ripe Tomatoes, Julienne Carrots &
Cucumbers Served with Hotel Contessa House
Dressing*

Tossed Mesclun Green Salad

*Valencia Oranges, Cabrales Blue Cheese Crumbles,
Sun-dried Cherries with Creamy Balsamic Dressing*

Red Belgium Endive, Watercress

*& Hearts of Palm Salad
Teardrop Tomatoes & Creamy Sherry Vinaigrette*

Classic Caesar Salad

*Hearts of Romaine, Caesar Dressing,
Garlic Croutons & Parmesan Cheese Crisp*

Lunch Entrées

Pan Seared Chicken Chop

*Sauce Beurre Rouge Sun-dried Cherries & Toasted Almonds
\$42.00*

Stuffed Chicken Breast

*Seared Chicken Breast Stuffed with Spinach, Goat Cheese & Shallots
\$44.00*

Southwestern Roast Pork Loin

*Chorizo Sausage & Ancho Bordelaise Sauce
\$46.00*

Mesquite Grilled California Sea Bass

*Toasted Almonds & Citrus Beurre Blanc
\$48.00*

Charbroiled Texas Rib Eye Steak

*Cabrales Blue Cheese Butter & Horseradish Cream
\$52.00*

*All Entrées are Served with Freshly Baked Dinner Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea with Lemon Wedges*

Menu cost does not include 22% Service Charge nor applicable Sales Tax

Buffet Lunch

The Buffet Lunch Package Includes Your Choice of:

One Half-Hour Service of Two Butler Passed Hors d' Oeuvres

Champagne Toast

Complimentary Cake Cutting & Service

Buffet

Lobster Bisque

Dry Sack Sherry & Crème Fraiche

Tossed Mesclun Greens

*Caesar Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette,
Cabrales Blue Cheese Crumbles, Wheat Berries,
Sun-dried Cherries & Teardrop Tomatoes*

Salad Riviera

*Bibb Lettuce, Artichoke Hearts, Imported Olives
Hearts of Palm & Herb Vinaigrette*

Bow Tie Pasta Salad

Roasted Garlic, Roma Tomatoes & Manchego Cheese

Fresh Berry & Melon Cocktail

Mimosa Dressing

Carved Salt and Pepper Crusted Prime Rib of Beef

Au Jus & Creamy Horseradish Sauce (Carving Fee \$75.00)

Herb Marinated Chicken Paillard

Baby Spinach & Champagne Tarragon Cream

Fillet of Sea Bass Aux Capers

Fresh Lemon, Capers & Chardonnay Wine

Dauphinoise Potatoes

Scalloped with Swiss Cheese & Cream

Asparagus Spears

Pine nut Butter & Teardrop Tomatoes

\$57.00

25 Person Minimum for Buffet

*All Entrées are Served with Freshly Baked Dinner Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea with Lemon Wedges*

Plated Dinner Package

The Plated Dinner Package Includes Your Choice of:

One Hour Service of Two Butler Passed Hors d' Oeuvres

Salad

Main Entrée

Champagne Toast

Complimentary Cake Cutting & Service

Salad

(Please Select One)

Bibb & Lolo Rosso Salad

*Yellow Vine Ripe Tomatoes, Julienne Carrots &
Cucumbers Served with Hotel Contessa House
Dressing*

Tossed Mesclun Green Salad

*Valencia Oranges, Cabrales Blue Cheese Crumbles,
Sun-dried Cherries with Creamy Balsamic Dressing*

Red Belgium Endive, Watercress

*& Hearts of Palm Salad
Teardrop Tomatoes & Creamy Sherry Vinaigrette*

Classic Caesar Salad

*Hearts of Romaine, Caesar Dressing,
Garlic Croutons & Parmesan Cheese Crisp*

Dinner Entrées

Pan Seared Chicken Chop

*Sauce Beurre Rouge Sun-dried Cherries
& Toasted Almonds
\$57.00*

Charbroiled Texas Rib Eye Steak (12oz)

*Cabrales Blue Cheese Butter &
Horseradish Cream
\$69.00*

Fillet of Salmon Seville

*Sauce of Arugula, Sun-dried Tomatoes,
Capers & Lemon
\$58.00*

Pollo y Camaron

*Tender Breast of Chicken & Jumbo Shrimp
Garlic Caper Cream
\$66.00*

Southwestern Roast Pork Loin

*Chorizo Sausage Stuffing
& Ancho Bordelaise Sauce
\$58.00*

Beef Medallions Paired with Chicken

*Grilled Beef Medallions in Burgundy Wine Sauce
with Breast of Chicken in Lemon Piccata Sauce
\$71.00*

Mesquite Grilled California Sea Bass

*Toasted Almonds & Citrus Beurre Blanc
\$61.00*

Roast Tenderloin of Beef

*In a Garlic Scallion Crust with a Mushroom Ragout
& Cabernet Demi-Glaze
\$71.00*

*All Entrées are Served with Freshly Baked Dinner Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea with Lemon Wedges*

Menu cost does not include 22% Service Charge nor applicable Sales Tax

Buffet Dinner

The Buffet Dinner Package Includes Your Choice of:

One Hour Service of Two Butler Passed Hors d' Oeuvres

Champagne Toast

Complimentary Cake Cutting & Service

Buffet

Lobster Bisque

Dry Sack Sherry & Crème Fraiche

Tossed Mesclun Greens

*Caesar Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette,
Cabrales Blue Cheese Crumbles, Wheat Berries,
Sun-dried Cherries & Teardrop Tomatoes*

Salad Riviera

*Bibb Lettuce, Artichoke Hearts, Imported Olives
Hearts of Palm & Herb Vinaigrette*

Bow Tie Pasta Salad

Roasted Garlic, Roma Tomatoes & Manchego Cheese

Fresh Berry & Melon Cocktail

Mimosa Dressing

Carved Beef Wellington

Sauce Perigoudine with Truffles (Carving Fee \$75.00)

Herb Marinated Chicken Paillard

Baby Spinach & Champagne Tarragon Cream

Fillet of Sea Bass Aux Capers

Fresh Lemon, Capers & Chardonnay Wine

Dauphinoise Potatoes

Scalloped with Swiss Cheese & Cream

Asparagus Spears

Pine nut Butter & Teardrop Tomatoes

\$77.00

25 Person Minimum for Buffet

*All Entrées are Served with Freshly Baked Dinner Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea with Lemon Wedges*

Cocktail Selections

Hourly Package Bar

*Unlimited Cocktails for a Predetermined Per Person Price
 Price Based on Guaranteed Number of Guests or the Actual Attendance if Higher*

	<i>Beer & Wine</i>	<i>Call</i>	<i>Premium</i>
<i>Per Person, Per Hour</i>	<i>\$14.00</i>	<i>\$15.00</i>	<i>\$17.00</i>
<i>Each Additional Hour, Per Person</i>	<i>\$ 7.00</i>	<i>\$ 8.00</i>	<i>\$10.00</i>

Hosted Bars

<i>Premium Brands</i>	<i>\$6.50 Per Drink</i>
<i>Call Brands</i>	<i>\$6.00 Per Drink</i>
<i>Cordials</i>	<i>\$7.50 Per Drink</i>
<i>Domestic Beer</i>	<i>\$5.00 Per Bottle</i>
<i>Imported Beer</i>	<i>\$5.25 Per Bottle</i>
<i>Domestic Wine</i>	<i>\$6.00 Per Glass</i>
<i>Soft Drinks</i>	<i>\$4.00 Each</i>
<i>Bottled Waters</i>	<i>\$4.00 Each</i>
<i>Margaritas</i>	<i>\$6.00 Each</i>

Cash Bars

<i>Premium Brands</i>	<i>\$6.75 Per Drink</i>
<i>Call Brands</i>	<i>\$6.25 Per Drink</i>
<i>Cordials</i>	<i>\$8.25 Per Drink</i>
<i>Domestic Beer</i>	<i>\$5.00 Per Bottle</i>
<i>Imported Beer</i>	<i>\$5.25 Per Bottle</i>
<i>Domestic Wine</i>	<i>\$6.25 Per Glass</i>
<i>Soft Drinks</i>	<i>\$4.00 Each</i>
<i>Bottled Waters</i>	<i>\$4.25 Each</i>
<i>Margaritas</i>	<i>\$6.25 Each</i>

Bartenders, Cashiers, & Cocktail Servers

Bartenders are Required for all Bars and Cashiers are Required for all Cash Bars

<i>Bartenders</i>	<i>\$75.00 Each</i>
<i>Cashiers</i>	<i>\$75.00 Each</i>
<i>Cocktail Servers</i>	<i>\$75.00 Each</i>

(3 Hour Minimum, \$25.00 Each Additional Hour)

Prices Subject to Change

22% Service Charge Applies to Hosted Bars and Non Alcoholic Beverages

*Champagne and Wine are Available by the Bottle
 Current List Available Upon Request*