

*To Ensure that Your Wedding Reception at the  
Hilton San Antonio Airport Hotel  
Will be a "Once in a Lifetime" Experience,  
We are Pleased to Provide You with the Following  
Arrangements*

- \_Complimentary Overnight Accommodations for the Bride and Groom  
Complete with a Bottle of Champagne*
- \_Discounted Overnight Accommodations for Your Out of Town Guests*
  - \_Complimentary Outdoor Parking*
  - \_Complimentary Shuttle Service to and from Airport*
  - \_Tiered Wedding Cake*
  - \_One Hour Hors D' Oeuvres Reception  
Included in all Wedding Packages*
  - \_Hurricane Globes with Tapered Candles with Fresh Greenery*
  - \_Votive Candles to Compliment Your Centerpieces with Fresh Greenery*
  - \_Floor Length Tablecloths with Assorted Napkin Colors*
  - \_Complimentary Bartender Fees*
  - \_Special Dietary Requests Always Honored*
  - \_Custom Designed Children Plates Upon Request*

*Wedding Package Menu Selections*

*Reception*

*Domestic Cheese Display  
Served with  
French Bread and Assorted Crackers*

*Please Choose One of the Following:*

*Array of Fresh Fruit And Seasonal Berries*

*Or*

*Garden Vegetable Crudités With  
Sour Cream Dill and Pepper Corn Ranch Dips*

*Butler Passed Gourmet Hors D' Oeuvres*  
*(Please select two)*

*Sausage Stuffed Mushrooms*

*Crabmeat Stuffed Mushrooms*

*Mini Quiche*

*Spanakopita*

*Bar-B-Que Meatballs*

*(Based on 2 Pieces per person)*

*Please Add 21% Service Charge and 8.125% Sales Tax to All Banquet Charges*

*Silver Dinner*  
(Choice of One Entrée)

*Roasted Round of Beef*  
*Served with Thyme Mushroom Sauce*

*Chicken Marsala*  
*Served with Wild Forest Mushroom and Marsala Wine Sauce*

*Marinated Grilled Chicken Breast*  
*Served with Light Dijon Cream*

*Seared Pork Medallions*  
*Served with Lime Molasses Glaze*

*Grilled Salmon*  
*Served with Tomato Relish*

*Above Served with Choice of Mixed Greens with Assorted Dressings or*  
*Traditional Caesar Salad*  
*Chef's Selection of Vegetable and Starch*

*Wedding Cake or Champagne Toast*  
*Warm Rolls and Butter*  
*Regular and Decaffeinated Coffee, Iced Tea with Lemon Slices*

*\$42.50++ Per Person*

*Please Add 21% Service Charge and 8.125% Sales Tax to All Banquet Charges*

*Golden Dinner*  
*(Choice of One Entrée)*

*Seared Beef Filet Medallions*  
*Served with Roasted Shallot Sauce*

*Roasted Breast of Chicken*  
*Served with Tomato Cream Fondue*

*Seared Mahi Mahi*  
*Served with Citrus Soy Cream Sauce*

*Grilled New York Strip Steak*  
*Served with Sauce Robert*

*Sautéed Chicken Breast*  
*Served with Artichoke and Black Olive Tapenade*

*Above Served with Choice of Mixed Greens with Assorted Dressings or*  
*Traditional Caesar Salad*  
*Chef's Selection of Vegetable and Starch*

*Wedding Cake or Champagne Toast*  
*Warm Rolls and Butter*  
*Regular and Decaffeinated Coffee, Iced Tea with Lemon Slices*

*(2) Hours Beer, Wine & Soft Drink Bar*

*\$59.50++ Per Person*

*Please Add 21% Service Charge and 8.125% Sales Tax to All Banquet Charges*

## *Platinum Dinner*

*(Please Select One Entrée)*

*Roast Tenderloin of Beef*  
*Served with Cabernet Wine Reduction*  
*\$79.50 Per Person*

*Roasted Strip Loin of Beef*  
*With Grilled Shrimp*  
*\$81.50 Per Person*

*Grilled Beef Filet and Shrimp*  
*In Garlic Lemon Nage*  
*\$81.50 Per Person*

*Prime Rib*  
*With Chicken Florentine*  
*\$81.50 Per Person*

*Baked Grouper Filet*  
*With Dill Lemon Butter*  
*\$79.50 Per Person*

*Beef Filet and Chicken Breast*  
*Served with Pesto Cream*  
*\$81.50 Per Person*

*Baked Chicken Breast*  
*Stuffed with Herbed Cream Cheese*  
*Sun Dried Tomatoes and Artichokes*  
*With Sauce Soubise*  
*\$79.50 Per Person*

*Above Served with Choice of Mixed Greens with Assorted Dressings or*  
*Traditional Caesar Salad*  
*Chef's Selection of Vegetable and Starch*

*Wedding Cake or Champagne Toast*  
*Warm Rolls and Butter*  
*Regular and Decaffeinated Coffee, Iced Tea with Lemon Slices*

*Chair Covers & Ties*  
*(4) Hour Premium Bar*

*Please Add 21% Service Charge and 8.125% Sales Tax to All Banquet Charges*

## BANQUET BEVERAGES

### PREMIUM BRANDS

#### BAR

Gordon Vodka  
 Gordon's Gin  
 Usher's Green Stripe  
 Early Times  
 Seagram's 7  
 Ron Castillo Rum  
 Cuervo Wines  
 Copperidge Wines  
 Budweiser  
 Bud Light  
 Corona

### PRESTIGE BRANDS

#### BAR

Sirnoff Vodka  
 Beefeater Gin  
 Dewar's Scotch  
 Jim Beam  
 Canadian Club  
 Bacardi Silver Rum  
 Cuervo Gold  
 Copperidge Wines  
 Budweiser  
 Bud Light  
 Corona

### TOP SHELF BRANDS

#### BAR

Stolichnaya Vodka  
 Tanquery Gin  
 Chivas Regal  
 Jack Daniels  
 Crown Royal  
 Bacardi Amber  
 Cuervo 1800  
 Copperidge Wines  
 Budweiser, Bud Light  
 Heineken  
 Corona

### HOSTED BAR

Premium Brands	\$3.75
Prestige Brands	\$4.00
Top Shelf Brands	\$5.00
Domestic Beer	\$3.25
Imported Beer	\$3.50
House Wine by the Glass	\$3.75
Cordials	\$5.25
Soft Drinks	\$1.75
Mineral Water	\$2.25

### CASH BAR

Premium Brands	\$4.00
Prestige Brands	\$4.25
Top Shelf Brand	\$5.25
Domestic Beer	\$3.50
Imported Beer	\$3.75
House Wine by the Glass	\$4.00
Cordials	\$5.75
Soft Drinks	\$2.00
Mineral Water	\$2.50

	Beer or Wine	Premium Brands	Prestige Brands	Top Shelf Brands
One Hour, per person	\$5.50	\$8.00	\$10.00	\$12.00
Each Additional Hour	\$2.50	\$4.00	\$ 4.00	\$ 4.00

### SPECIALITY ITEMS

Fruit Punch	\$30.00 per gallon
Champagne Punch	\$50.00 per gallon