



HORSESHOE BAY RESORT
TEXAS HILL COUNTRY

Marriott.

Unforgettable Beginnings

The Hill Country's most luxurious resort is playing host to some of the most elegant and unique wedding celebrations in the state of Texas. From intimate family affairs to elegant fairytale balls, the Horseshoe Bay Resort Marriott Hotel brings an uncompromising service level and attention to detail to one of Texas' most desirable addresses and is redefining the Hill Country Wedding Experience... in Unforgettable Fashion!

Nestled in the Hill Country in the upscale golf community of Horseshoe Bay, the Horseshoe Bay Resort Marriott Hotel commands spectacular views throughout its meticulously manicured three Robert Trent Jones, Sr. designed courses. Palm lined walkways and lush, tropical landscapes feature gently cascading waterfalls and streams meandering throughout the property provide numerous unique and scenic backdrops for both ceremonies and receptions.

Though the setting is a critical component to creating the perfect ambience, the menu is usually the featured attraction. Under the leadership of renowned Executive Chef James Tripi, ranked as one of the top chefs within the entire Marriott International Corporation and winner of the 2001 Award for Culinary Excellence (ACE), the culinary team produces visual and flavorful masterpieces. Chef Tripi, who previously worked on the 2002 Winter Olympic Task Force Team and was the unofficial Chef of the LPGA at Seaview Marriott Resort, is a firm believer in using the freshest local and seasonal ingredients and prides himself in leading in the development of new culinary trends. His flair and personality are evident in each course he lovingly and passionately creates.

Texas is known for doing things "bigger" and the Hill Country now has an elegant alternative... the Horseshoe Bay Resort Marriott Hotel. Producing Unforgettable Beginnings, one event at a time.



General Information

Wedding Ceremony Sites

The Horseshoe Bay Resort Marriott Hotel offers amazing indoor and outdoor locations to accommodate wedding ceremonies from 5 – 500 guests. These sites are available in conjunction with your Reception/Dinner. Consult your Catering Sales Representative for details.

Food and Beverage

Consult the Wedding Department to determine an appropriate food and beverage minimum for each location.

To ensure the safety of all of our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverages into the hotel, with the exception of ceremonial cakes.

Banquet Menus

The final details of your event are to be submitted to the Catering Department at least three weeks prior to your function so that the entire staff may prepare to accommodate your needs.

Deposits and Payments

A deposit of 10% of the food and beverage minimum is required upon receipt of the signed booking agreement. Full prepayment will be due 5 days prior to the event. All other incremental charges will be settled with a credit card placed on the account.

Final Payment

The total estimated cost of the event is required ten (10) days prior to the event. Payment may be made with a credit card or a cashier's check only. Any balance is due upon conclusion of the event, payable with a credit card or cash.

Guarantee

It is the responsibility of the client to provide a guaranteed number of guests ten (10) days prior to the event. The number may be increased by 12:00 noon, three (3) working days in advance of the event, but is not subject to reduction. Final charges will be based on the actual attendance or the final guarantee as submitted, whichever is greater.

Decorations

Notification is required for special decorations, set-up needs, and activities at the time of booking. No rice or birdseed is permitted indoors or outdoors. All centerpieces are to conform to local fire code requirements.

Music

We have several venues for outdoor music from which to choose. Loud outdoor music can be played until 11:00pm in compliance with local noise ordinances. Background music is acceptable until 12:00am.

Seating

Banquet seating will be oversized round tables for ten people, unless otherwise specified. Additional labor fee will apply for set-ups of fewer people. The hotel will provide seating diagrams and numbered tables upon request. Clients are responsible for place cards, if applicable.

Linens

The hotel offers a choice of napkins and table linens in white, ivory and butter. Additional colors may be rented at the client's expense.

Service Charge and Tax

All costs are subject to 20% taxable service charge and applicable sales tax of 6.25%.

Room Rentals/Minimums

Room rental fees will be waived when a minimum food and beverage purchase is met. Minimum food and beverage purchases apply to all banquet rooms and outdoor reception sites.

Loss Prevention

The Horseshoe Bay Resort Marriott Hotel does not assume any responsibility for damage or loss of any merchandise or articles brought into the Hotel, or for any item that is left unattended.

Pricing

All food and beverage prices will be confirmed 90 days in advance of the event. All tents or canopies will be ordered through the Resort Wedding Department.

Parking

Complimentary self-parking is available for the duration of your event.

Guest Rooms and Rates

Special discounted rates will be offered to your guests based upon availability when a minimum of 10 rooms are reserved on a single basis. Room tax is a mere 6%.

Rehearsal Dinner and Brunch

Should you wish to have your rehearsal dinner with us, or wish to provide a breakfast or brunch for your out-of-town guests on the morning of their departure, we would be delighted to host these events.

Marriott Rewards

Enjoy the benefits of earning bonus reward points for your Wedding. Ask your Catering Manager for details.

Unforgettable Ceremony Package

Includes:

Location Rental

Complete Design and Chair Set-Up of Your Ceremony

White Garden Chairs

Changing Room for the Bride and Her Attendants

Microphone and Speaker System for the Officiate

Guest Book Table

Lighting

Rehearsal

Flavored Iced Tea and Water Station for Guests

\$1,000.00

Above ceremony price subject to 6.25% Sales Tax.

Unforgettable Wedding Reception Package

Hors d'oeuvres Selection or
Cocktail Hour Display

White Glove Butler Pass Service

Bartender Fees *(One Bartender Per 100 Guests)*

Champagne or Sparkling Cider Toast

Served, Buffet or Station Menu

Horseshoe Bay Resort Marriott Hotel's Own
Custom Tiered Wedding Cake
(Cake Slicing Included)

Your Choice Of Ivory Or White Linen

Our Wedding Experts' Personal Supervision of Your Event

Specially Priced Children's Menu *(under 12 years of age)*

Complete Set-Up and Tear Down of the Event

Preferred Car Rental Rates Through Thrifty

One Complimentary Suite *(night of the wedding)*
For the Bride & Groom Complete With Chocolate
Covered Strawberries and Champagne

Complimentary Group Website for Friends and
Family to Arrange Overnight Accommodations
and View Wedding Agenda

Coordination Of Your Overnight Accommodations For
Family And Friends to Include Hotel Tower Rooms,
and Condo Suites

Function Space Rental Fees

Tables, Chairs, Staging and Dance Floor

Votive Candle Table Accents

Prices for this package are listed by individual entrée selections. This package is not subject to monetary credit for items deleted.

Hors D'Oeuvres or Display

The Following Selection of Hors D'oeuvres or Cocktail Hour Display are Included in the Wedding Package

Hors D'Oeuvres

Selection of Three
(Based on 1.5 Pieces Per Person)

Cold Hors D'oeuvres

Shrimp with Sun Dried Tomatoes

Assorted Brochette

Mini Crab Tostadas

Chilled Lobster Gazpacho Presented on Silver Spoons

Smoked Salmon Tartar on Potato Cake

Ahi Tuna on Wonton Crisp with Wasabi

Boursin Cheese and Apricots on Walnut Bread

Grilled Portobello Crostini with Sweet Gorgonzola
and Caramelized Onion

Seared Sea Scallops, Crème Fraiche, Caviar

Mushroom Caps Stuffed with Herbed Cheese

Hot Hors D'oeuvres

Asian Vegetable Spring Roll with Ponzu Sauce

Fried Artichokes Stuffed with Boursin Cheese

Crab Cakes with Green Chili Remoulade

Petite Goat Cheese and Onion Jam Tarts

Spinach and Goat Cheese Spanakopita

Lobster Wontons with Sesame Soy Honey Dip

Beef Satay with Coconut Lemongrass Sauce

Chicken Tenderloins with Honey Mustard Sauce

Petite Lamb Rib Chops with Pomegranate Mint Sauce

Cocktail Hour Displays

Selection of Two

Celebration of International Cheeses

Wheel of Brie Wrapped in Puff Pastry, World Class Assortment of Cheddars, Gouda, Brie, Swiss and Jack from All Corners of the World Served with Assorted Gourmet Crackers, French Bread and Garnished with Whole Fruit

Fruit Display

Sliced Seasonal Fruits, Melons and Berries with Honey Yogurt Dipping Sauce

Garden Vegetable Display

Crudités of Fresh Vegetables and Relishes with Buttermilk Ranch and Scallion Dips

Plated Menu Suggestions

Includes Soup, Salad, Intermezzo and Entrée Selection Including Potato, Rice or Pasta with Fresh Vegetables, Artisan Rolls and Butter

Wedding Cake Served with Coffee, Decaffeinated Coffee and Tea

Coffee Condiments Include Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Sugar Cubes

MENU PRICE SHOWN INCLUDES A FOUR COURSE DINNER AND WEDDING PACKAGE

SOUP

Tomato Basil Bisque

Potato, Leek and Maple Pepper Bacon

Chilled Melon and Pear Champagne Soup

Asparagus with Truffle

Lobster Fennel Bisque

SALAD

Mesclun Salad

Fresh Green Salad with Plum Tomatoes, Black Olives, Cucumbers and Herb Vinaigrette

Mediterranean Salad

Baby Lettuces, Feta, Tomatoes, Shaved Red Onions, Cucumbers, Kalamata Olives and Balsamic Vinaigrette

Salad Provençal

Spring Lettuce, Tarragon, Chives, Asparagus Tips, Artichokes, Tomato, Goat Cheese and Roasted Walnuts with Dijon Vinaigrette

Classic Caesar

Chopped Romaine, Crisp Croutons, Caesar Dressing and Parmesan Cheese

Spinach and Artichoke

Baby Spinach, Grilled Artichokes, Pear Tomatoes, Red Onions and Bacon Sherry Vinaigrette

Raspberries and Chevre

Field Greens, Raspberries, Goat Cheese, Candied Pecans and Rice Wine Vinaigrette

INTERMEZZO

A Refreshing Sorbet to Clear the Palate

ENTRÉE

Citrus Marinated Chicken Breast

Tropical Fruit Salsa with Key Lime Beurre Blanc
65.

Braised Chicken

Filled with Baby Vegetables, Smoked Mozzarella, Swiss Chard and Topped with Roasted Red and Yellow Pepper Sauces
65.

Wood Grilled Pork Rib Chop

Tender Pork Rib Chop Grilled over Texas Oak and Finished with Cider and Maker's Mark Jus'
65.

Chicken Chesapeake

Boneless Breast of Chicken Filled with Crabmeat and Spinach
72.

Grilled Breast of Chicken and Shrimp Scampi Duet

With Scampi Sauce
74.

Sliced Tenderloin of Angus Beef

With Wild Mushroom and Maple Bacon Fricassee Filled with Crabmeat and Lobster Sauce
76.

Broiled Stuffed Flounder

Filled with Crabmeat and Lobster Sauce
69.

Pastry Wrapped Salmon and Oven Poached Prawns

With a Thyme Grain Mustard Beurre Blanc
69.

Angus Beef Filet and Crab Filled Jumbo Shrimp

Grilled Filet Mignon with Pinot Noir Sauce, Three Jumbo Shrimp with Balsamic Rosemary Sauce
85.

Aged Filet of Beef

With a Portobello and Gorgonzola Ragout with a Roasted Shallot Reduction
85.

Petite Filet of Beef and Chilean Seabass With Citrus Salsa

With a Shallot Foie Gras Infusion
87.

Surf and Turf

Center-Cut Filet of Beef with Australian Lobster Tail with Bordelaise Sauce and Drawn Butter
98.

All Prices Subject to 20% Taxable Service Charge and 6.25% Sales Tax

Buffet

MENU PRICE SHOWN INCLUDES BUFFET AND WEDDING PACKAGE

SALADS

Tropical and Seasonal Fresh Fruit with Mint
Asparagus, Tomato and Buffalo Mozzarella with Balsamic Vinaigrette
Herb Couscous with Cranberries and Toasted Pine Nuts
Trio of Fingerling Potatoes with Smoked Salmon and Watercress
Ceviche with Toasted Crostini
Penne Pasta with Sun-Dried Tomato Pesto and Vegetable Primavera
Marinated Cucumber, Tomato and Sweet Onion
Grilled Vegetable Antipasto
Mixed Greens with Tomatoes, Feta Cheese and Pine Nuts with Choice of Dressings
Classic Caesar with Toasted Croutons and Shaved Parmesan

ENTRÉES

Grilled Breast of Chicken with Forest Mushrooms, Pearl Onions and Natural Juices
Roast Loin of Pork with Apples and Chives
Sliced Roasted New York Strip Loin with Caramelized Shallots and Bourbon Glaze
Medallions of Beef Tenderloin with Cabernet Sauce
Roasted Sea Bass with Spicy Mango Chutney
Pesto Crusted Salmon with Roma Tomato Sauce
Grilled Swordfish with Citrus Relish and Chardonnay Butter

ACCOMPANIMENTS

Dauphines Potatoes
Wild Rice Pilaf with Fresh Herbs
Fresh Vegetables of the Season
Assortment of Artisan Baked Rolls and Butter

Wedding Cake Served with Coffee, Decaffeinated Coffee and Tea
Coffee Condiments Include Orange and Lemon Peel, Chocolate Shavings, Whipped Cream,
Cinnamon Sticks and Sugar Cubes

DINNER

Choice of Five Salads

Two Entrées
69.
Three Entrées
76.

All Prices Subject to 20% Taxable Service Charge and 6.25% Sales Tax

Wedding Food Stations

MENU PRICE SHOWN INCLUDES FOUR STATIONS AND WEDDING PACKAGE

Wedding Cake Served with Coffee, Decaffeinated Coffee and Tea

Coffee Condiments Include Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Sugar Cubes

Pasta Station

Cheese-Filled Tortellini and Penne Pasta Served with Pomodoro, Roast Garlic Cream and Vodka Sauce, Sun Dried Tomatoes, Roasted Vegetables, Garlic, Basil, Chicken, Sausage and Prosciutto

Fajitas Station

Marinated Strips of Beef or Chicken with Warm Flour and Corn Tortillas, Diced Onions, Cilantro, Jalapenos, Shredded Lettuce, Cheddar Cheese, Sour Cream, Guacamole, Salsa Fresca and Roasted Tomato Salsa

Exotic Mushroom Station

Exotic Mushrooms Sautéed with Herbs, Garlic and Shaved Parmesan Over Crisp Crostini

Paella Station

Saffron Rice Tossed with Shellfish, Chorizo, Chicken and Roasted Vegetables

Dim Sum Station

Assorted Dim Sum to Include Seafood Pot Stickers, Barbecue Pork Buns and Mini Spring Rolls

Grill Station

Your Choice of Tenderloin of Beef Kabobs or Free Range Chicken Kabobs

Caesar Salad Station

Grilled Marinated Beef, Chicken or Shrimp Over a Traditional Caesar Salad Tossed to Order

Lettuce Wrap Station

Shrimp, Beef, Chicken with Bibb Lettuce, Udon Noodles, Cashews, Shredded Vegetables and Lime Wedges with a Trio of Sauces

Carvery Station

(selection of one)

Slow Roasted Round of Beef with Red Wine Jus
Roasted Garlic and Herb Marinated Loin of Pork with Bermuda Onion Jam
Baked Ham with Honey Mustard Glaze

Choice of Four Stations
69.

\$125.00, inclusive per Attendant

All Prices Subject to 20% Taxable Service Charge and 6.25% Sales Tax



Enhancements

Cascading Chocolate Fountain

If you're looking for something to set your event apart from all others, look no further. In addition to being very tasteful, the fountain encourages guest interaction while they dip their food items into the rich, melted chocolate

Includes Fresh Fruit, Sponge Cake, Homemade Marshmallows, Chocolate and Condiments
\$10.00 Per Person

Viennese Table

Crème Puff Swans, Chocolate Éclairs, White and Dark Chocolate Dipped Strawberries, Fruit Tarts, Mini-Cheesecake with Fruit, Assorted French Pastries, Mini Cannoli and Biscotti
\$6.00 Per Person

Dramatic Lighting Package

Illuminate each guest table with a beam of light on your floral centerpiece, creating a beautiful effect. The perimeter areas of the room will feature soft ambient up-lighting, producing a warm glow to the room. Decorating the corners with ficus trees and white lights complete this package
\$40.00+ Per Table

Lighted Ice Carving

From 200.00

Specialty Items

Linen chair covers with bows in your choice of colors adds to the overall table aesthetics
\$7.00+ Per Chair

Ladder-back Chivari chairs (*assorted colors*) adds unique elegance to each table
From \$10.50+ Each

Specialty overlay linens starting at \$29.00 and higher
Specialty floor-length linens starting at \$40.00 and higher

Personalized Wine Bottles

Perfect for guest favors or bridal party gifts
These premium wines are customized to celebrate your special day

Valet Parking Package

See you Event Manager for details

Restroom Attendants

Attired in black and white
\$40.00+ Each

Beverage Suggestions

Marriott Gold Standard

We Offer the Following Top Shelf Brands

Jack Daniels Bourbon
Cuervo Gold Tequila

Tanqueray Gin
Absolut Vodka
Malibu Rum

Chivas Regal
Crown Royal

We Offer the Following Well Spirits:

Maker's Mark Bourbon
Sauza Gold Tequila

Beefeaters Gin
Smirnoff Vodka
Bacardi Rum

J&B Scotch
Canadian Club Whiskey

CASH OR HOSTED BAR

Well Cocktail	\$5.50
Top Shelf Cocktail	\$6.50
House Wine	\$5.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

SPECIALTY DRINKS

Planters Punch	\$6.75
Pina Colada	\$6.75
Blue Hawaiian	\$6.75
Long Island Iced Tea	\$6.75
Mai Tai	\$6.75
Specialty Drinks	\$6.75
Non-Alcoholic	\$6.75

PUNCH AND DRINKS PER GALLON

Champagne	\$80.00
Lemonade	\$40.00
Fruit Punch	\$40.00
Pina Coladas	\$80.00
Margaritas	\$80.00

BAR GUARANTEE

A Bar Set-Up Fee of \$75.00 Per Bar Will Apply if Beverage Revenue Per Bar Does Not Exceed \$500.00

Special Wines and Champagnes may be served at the bar upon your request.

Hosted or Non-Host after Dinner Cordial Cart also available

FOUR HOUR DELUXE BAR

Price Includes Applicable Service Fees and Bar Set-Up Fee

Four Hour Deluxe Bar at \$30.00 Inclusive, Per Person (*Well Brand Spirits*)

Four Hour Deluxe Bar at \$35.00 Inclusive, Per Person (*Top Shelf Spirits*)

Price Includes Bride and Groom Signature Beverage

Additional Hours: \$6.00 Additional Cost Per Person

FOUR HOUR DELUXE BAR WITH DOMESTIC BEER AND WINE

Price Includes Applicable Service Fees

Four Hour Beer and Wine Package at \$25.00 Inclusive, Per Person

Additional Hours: \$5.00 Additional Cost Per Person

MARTINI BAR STATION

Enjoy Ice-Cold Classic Martinis, Cosmopolitans or Flavored Martinis

Prices Begin at \$8.50 Per Drink

CORDIAL SERVICE

Offering a Variety of Cordials/Cognacs at \$8.00 Each

Banquet Wine List

Sparkling

	Bottle
Iron Horse Russian Cuvee	\$75.00
Moet & Chandon Brut Imperial	\$85.00
Mumm Cuvee Napa	\$40.00
Taittinger Brut "LaFrancaise"	\$100.00

Blush/Fruity

Beringer White Zinfandel	\$28.00
Bonny Doon Pacific Rim Riesling	\$30.00

White Specialty Wines

Markham Sauvignon Blanc	\$38.00
Ferrari-Carano Fume Blanc	\$40.00

Chardonnay

Robert Mondavi Coastal	\$32.00
Meridian	\$34.00
Beringer Founder's Estate	\$36.00
Rosemount Estate	\$38.00
Clos du Bois	\$40.00

Pinot Noir

Clos du Bois	\$40.00
Gloria Ferrer, Sonoma Valley	\$42.00

Merlot

	Bottle
Robert Mondavi Coastal	\$36.00
Beringer Founder's Estate	\$38.00
Rosemount Estate	\$38.00
Clos du Bois	\$50.00

Cabernet Sauvignon

Robert Mondavi Coastal	\$30.00
Beringer Founder's Estate	\$32.00
Meridian	\$34.00
Clos du Bois	\$48.00

Chianti

Ruffino Fote Al Sole	\$43.00
Frescobalde Nipozzano	\$30.00

Suggested Services

Florist

Sullivan's Florist.....830-693-9777

Officiate

Officiate Gordon Smith.....830-598-4030

Photography

Steve Armstrong.....512-892-7911

Music and Entertainment

Penguin Entertainment.....800-929-0956

The Argyles c/o Bryan Anderton.....512-773-6065

Rental Car Services

Thrifty Rental Cars.....512-530-6811

Hair and Makeup Services

Accent Salon and Day Spa.....830-693-7573



Wedding Timetable

To assist you in the planning of your reception, the following timetable will ensure an enjoyable, well-planned experience both prior to and during your reception

14 – 12 Months

Set up an appointment at the perspective venue that you wish to have you event. This meeting will typically include:

- A viewing of possible ceremony and reception sites that will suit your needs.
- A preliminary discussion of your wedding expectations and how our facility can help to exceed them.

6 months

- A 10%-25% deposit will be required to secure your chosen location
- Determine your guest room needs so that they can be reserved for your group

6 – 8 weeks

Arrange for an appointment with your Wedding/Event Manager. You will discuss the following:

- Return the signed Banquet Event Order to your Wedding/Event Manager, if not done previously
- Communicate the ceremony details – i.e. Officiates name, name of the entertainment, etc.
- Florist contact and set – up time
- Cake specifics
- Music and set up time
- Photographer and videographer information
- Décor – either ordered through the hotel or provided by and outside vendor
- Menu selection
- Bar and beverage selection
- Ceremony and reception set-up requirements
- Placement of special items to be delivered to your Wedding/Event Manager such as toasting glasses, Bridal Party favors, and guest book.
- Person responsible to take the above special items and gifts at conclusion of the reception

3 weeks

- Last minute adjustment to guest count
- Last minute special requests
- Reconfirm delivery and set-up times

10 days

- Meet with Wedding/Event Manager one last time
- Make the final payment based on estimates of your guaranteed numbers

72 hours prior to the Wedding

- Contact your Wedding/Event Manager with final guest count. This is the number that will become the guarantee
- Deliver any items that you would like the staff to place, such as favors, place cards and toasting glasses

Wedding Day

Relax and enjoy this amazing day!