



HOTEL CONTESSA®

Suites on the Riverwalk



Packages

On the banks of the famous Riverwalk, Hotel Contessa combines the grandeur of a world-class destination with the charm of San Antonio, setting the ambiance for a romantic destination wedding. Our professional and courteous Catering team will assist in creating an elegant reception, rehearsal dinner, luncheon or brunch in one of our exceptional venues.

For more information about our Wedding and Reception venues, please contact our Catering Team at 210-298-8033 or click here to e-mail us.

VENUES

Celebrate your wedding at the Hotel Contessa on the Riverwalk featuring 11,000 square feet of flexible indoor and outdoor wedding event space that can accommodate events of all sizes. May it be 160 guests or a micro wedding with views of downtown and the Riverwalk. The Cypress room features a view of the Riverwalk, a stone fireplace arranged at the head of the room and adorned with gorgeous décor with a Mediterranean feel.

Ceremony on The Riverwalk Patio available with Reception | Seasonal Pricing

MARRIAGE ISLAND

Over 100 years ago, a cypress tree was planted in that space, and over time the roots of this tree have formed a small heart shaped island that extends out into the calm waters of the Riverwalk. This island has come to be known as Marriage Island. It is located in front of the Hotel Contessa and is a popular destination for wedding ceremonies.

The island belongs to the city and Downtown Operations oversees the use of the venue for a charge of \$200 per 30 minutes. For more information regarding Marriage Island, contact the City of San Antonio at 210-298-8033 or visit their website.

INTIMATE AFFAIR

For weddings of 30 Guests or less includes:

- Standard Hotel Tables, Banquet Chairs and Dance Floor
- Floor Length Linens and Napkins, Votive Candles
- Gift, Table number and DJ tables
- Complimentary Wedding Cake Cutting and Service
- Complimentary Sparkling Wine or Cider Toast
- Choice of Two (2) Butler Passed Hors d'oeuvres
- Two Course Plated Dinner
- Two Hour Traditional Open Bar
- Choice of Starter / First Course
- Choice of Two Entrées / Main Course

\$3,500 for up to 30 guests, Exclusive of Service Charge, Tax and Event fee.

Buffet - Add \$600

Does Not Include Bartender Fees

WEDDING PACKAGES

All Packages Include

- Complimentary Upgraded Guest Room including Overnight Valet Parking for the Bride and Groom on the Night of the Wedding
- Special Discounted Room Rate For Overnight Guests
- Complimentary Menu Tasting For 2 Guests with Signed Contract
- Complimentary Cake Cutting and Service
- Floor Length Black and White Linens and Napkins, Votive Candles
- Plated Dinner Reception (Buffet Option with Surcharge)
- Sparkling Wine or Cider Toast
- Dance Floor, Tables for Gift, Table Numbers Complimentary Event Space With a Food and Beverage Minimum

TRADITIONAL | 129

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Choice of Two (2) Passed Hors d'Oeuvres
- Three Hour Dinner Reception
 - Three Hour Traditional Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrées + Vegetarian Entrée

ELEGANT | 149

- One Hour Cocktail Reception
 - One Hour Traditional Open Bar
 - Choice of Two (2) Passed Hors d'Oeuvres
 - Choice of One (1) Reception Display
- Three Hour Dinner Reception
 - Three Hour Traditional Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrées + Vegetarian Entrée

PREMIER | 189

- One Hour Cocktail Reception
 - One Hour Premium Open Bar
 - Choice of Two (2) Passed Hors d'Oeuvres
 - Choice of One (1) Reception Display
 - Choice of One (1) Action Station
- Five Hour Dinner Reception
 - Three Hour Premium Open Bar
 - Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrées + Vegetarian Entrée

*Does not include Bartenders Fees

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Salads & Entrees

APPETIZER ENHANCEMENT

Add \$22.00 to your Package Price

Coconut Lobster Bisque | Cinnamon Foam

Ancho Rubbed Ahi Tuna | Harissa Mango Pico, Cilantro Lime Crema

Open Faced Organic Mushroom Ravioli | Asparagus Tips, Truffled Crema & Shaved Pecorino

Open Faced Duck Confit Ravioli | Shiitake Mushrooms & Foie Gras

Curry Crusted Sea Scallops | Apple Relish & Apple Butter

Pan Seared Gulf Crab Cake | Chilled Melon Salsa, Creole Aioli, Micro Cilantro

Saffron Scented Risotto | Jumbo Prawns & Mint Lemon Essence

STARTER SELECTION

Ambler Caesar | Crisp Romaine Hearts, Ciabatta Croutons, Shaved Parmesan, Creamy House Dressing

Steakhouse Wedge | Baby Iceberg, Blue Cheese Crumbles, Heirloom Tomatoes, Apple Wood Smoked Bacon, Creamy House Ranch

Simple Greens | Market Greens, Candied Texas Pecans, Cucumbers, Heirloom Tomatoes and White Balsamic Vinaigrette

Baby Spinach and Arugula | Crisp Apples, Brie Cheese, Candied Pecans and Creamy Red Wine Vinaigrette

Chicken Tortilla | Avocado Salsa, Cotija, Cilantro,

Roasted Heirloom Tomato Bisque | Goat Cheese Crostini, Basil Oil

Broccoli & Smoked Cheddar Chowder | Cheddar Fritter

Smoked Corn Chowder | Apple Wood Smoked Bacon and Queso Fresco

Garden Minestrone | Parmesan and Focaccia Croutons

Lobster Bisque | Parmesan Crouton, Lobster Meat | Add 3

INTIMATE AFFAIR SELECTIONS

PASSED HORS D'OEUVRE SELECTION

Chilled

- Loaded Deviled Egg | Cheddar Cheese, Chives, Crème, Bacon Jam

ENTRÉE SELECTION

Plated Selections Include, Baked Rolls and Butter, Chef's Selection of Vegetable.

Flame Charred "Farm Bird" | Half Chicken, Country Style Black Beans, Sweet Corn "Off the Cobb"

Grilled Breast of Chicken | Creamy Goat Cheese Stone Ground Grits, Oven Dried Tomatoes, Natural Jus

Berkshire Bone-In Pork Chop | Smoked Cheddar Grits, Hard Cider Demi

Cinnamon and Star Anise Braised Short Ribs | Candied Sweet Potatoes, Kumquat Relish

BBQ Spiced Beef Tenderloin | White Cheddar Potato Gratin, Mango Harissa Pico

Ambler Signature Blackened Gulf Red Snapper | Fried Green Tomatoes, Cilantro, Charred Corn, Roasted Peppers, Serrano Lime Butter

Charred Sustainable Salmon Filet | Cotija Citrus Risotto, Creole Mustard Butter

Grilled Texas Akaushi New York Steak | House Steak Sauce | Add 22

Slow Roasted Texas Akaushi Prime Rib of Beef | Natural Jus | Add 22

Vegetarian Selection

Grilled Vegetable Pappardelle | Seasonal Grilled Vegetables, Roasted Wild Mushrooms, Basil Crema

Wild Mushroom Cannelloni | Goat Cheese, Heirloom Tomatoes, Garlic Cream

Entrée Duet Enhancement

Add to Any Entrée

- Jumbo Lump Crab Cake | Lemon Butter | MP
- Jumbo Shrimp (3) (GF) | Lemon Caper Herb Butter | 18
- Petite Filet (GF) | Demi-Glace | MP
- Seared Salmon (GF) | Beurre Blanc | 16

- Loaded Baked Egg | Cheddar Cheese, Chives, Cream, Bacon Jam
- Goat Cheese Tomato Bruschetta | Tomato, Basil, Garlic, Herb Goat Cheese (VE)
- Spanakopita | Phyllo Wrapped Spinach and Cheese (VE)
- Fried Mac N Cheese | Bacon Jam
- Melon Wrapped In Prosciutto (GF)

Hot

- Vegetable Samosa | Peas, Potatoes and Curry (VE)
- Wild Mushroom Empanada | Poblano Ranch (V)
- Mini Chicken Wellington | Horseradish Cream
- Chili Lime Chicken Kabob Skewer | Honey Chipotle Glaze (GF)
- Short Rib Empanada | Salsa Verde, Queso Fresco and Crème

FIRST COURSE SELECTION

Please Select One

- **House Green Salad** | Artisan Lettuce, Shaved Radish, Tomato, English Cucumber, Candied Almonds, White Balsamic Vinaigrette
- **Caesar Salad** | Romaine Lettuce, Garlic Sourdough Crouton, Parmesan, Caesar Dressing
- **Iceberg Salad** | Baby Iceberg, Tomato, Chives Snips, Blue Cheese Crumble, and Buttermilk Dressing
- **Creamy Poblano Soup** | Roasted Corn (V)
- **Chicken Tortilla Soup** | Crispy Tortilla Strips, Cilantro, Guacamole, Lime

MAIN COURSE SELECTION

Please Select Two Entrée | Chef's Selection of Seasonal Vegetable

- **Chicken Piccata** | Cremini Mushroom, Scallion, Basmati Rice, Lemon and Caper Butter Sauce
- **Roasted Beef Tenderloin** | Whipped Potatoes, Cabernet Demi Glaze
- **New York Strip** | Green Pepper Corn Demi Glaze, Herb Butter, Whipped Potatoes
- **Braised Short Rib** | Scalloped Potatoes, Red Wine Demi Glaze
- **Roasted Salmon (GF)** | Herbed Chevre Creamy Polenta, Chipotle Honey Glaze
- **Texas Redfish** | Smoked Gouda Gristmill Grits, Lemon Caper Butter
- **Stuffed Poblano** | Quinoa, Black Beans, Roasted Corn, Tomato, Jalapeno, Cilantro, Manchego Cheese (V)
- **Pasta Brava** | Asparagus, Carrots, Tomato, Spinach, Sweet Pepper, Chipotle Cream (V)

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Buffets

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas
Add Prices to the base package price

BUILD YOUR OWN TABLE

\$20.00 Per Guest

STARTERS

Select Two

- **Ambler Caesar** | Crisp Romaine Hearts, Ciabatta Croutons, Shaved Parmesan, Creamy House Dressing
- **Steakhouse Wedge** | Baby Iceberg, Blue Cheese Crumbles, Heirloom Tomatoes, Apple Wood Smoked Bacon, Creamy House Ranch
- **Simple Greens** | Market Greens, Candied Texas Pecans, Cucumbers, Heirloom Tomatoes and White Balsamic Vinaigrette
- **Baby Spinach and Arugula** | Crisp Apples, Brie Cheese, Candied Pecans and Creamy Red Wine Vinaigrette
- **Chicken Tortilla Soup** | Avocado Salsa, Cotija, Cilantro, Roasted Heirloom Tomato Bisque | Goat Cheese Crostini, Basil Oil
- **Broccoli & Smoked Cheddar Chowder** | Cheddar Fritter
- **Smoked Corn Chowder** | Apple Wood Smoked Bacon and Queso Fresco
- **Garden Minestrone** | Parmesan and Focaccia Croutons

ENTREES

Select Three

- **BBQ Spiced ¼ Chicken** | House Spices
Chicken Fried Steak | Buttermilk Battered Texas Akaushi Beef, Peppered Gravy
- **Seared Chicken Piccata** | Roasted Tomatoes, Capers, Pinot Gris
- **Poblano Braised Chicken** | Salsa Verde, House Pico De Gallo
- **Crispy Fried Bandera Quail** | House Spices
- **Smoked Texas Akaushi Beef Brisket** | Rebecca Creek Bourbon BBQ Sauce
- **Carne Asada** | Grilled Skirt Steak, Charred Tomato, Cumin, Chile, Gravy
- **Smoked and Charred Pork Ribs** | Honey BBQ Glaze
- **Blackened Texas Bay Redfish** | Remoulade Tartar Sauce
- **Oven-Baked Local Catch** | Artichokes, Roasted Garlic, Herb Butter
- **Smoked Cheddar Enchiladas** | Salsa Verde, Black Olives, Tomato
- **Penne** | Tomato Basil Cream Parmesan (V)
- **Grilled Vegetable Pappardelle** | Seasonal Grilled Vegetables, Roasted Wild Mushrooms, Basil Crema (V)
- **Wild Mushroom Cannelloni** | Goat Cheese, Heirloom Tomatoes, Garlic Cream (V)

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Receptions

Prices Based 60 Minutes of Service

Stations and Displays Requires a Minimum of 25 Guests

All Action and Carving Stations Require an Attendant | 150 per Station

PASSED HORS D'OEUVRES SELECTION

Chilled

- Goat Cheese Tomato Bruschetta | Tomato, Basil, Garlic, Herb Goat Cheese (VE)
- Loaded Deviled Egg | Cheddar Cheese, Chives, Crème, Bacon Jam
- Portobello Fries | Sweet Pepper Marmalade
- Fried Mac N Cheese | Bacon Jam
- Smoked Gouda Arancini | Romesco Sauce
- Smoked Quesadilla | Sour Cream and Salsa
- Spanakopita | Phyllo Wrapped Spinach and Cheese (VE)
- Melon Wrapped In Prosciutto (GF)
- Spicy Tuna Tostada | Micro Cilantro, Avocado, Serrano Mousse | +2
- Ceviche Shooter | Tomato, Olive Oil, Serrano, Citrus, Cilantro, Avocado (GF) | +2
- Smoked Salmon Toast | Avocado Spread, Tabasco Syrup | +2
- Southwest Roasted Filet of Beef | Horseradish, Chives, Toasted Crostini | +3
- Tequila Lime Shrimp Cocktail | Spicy Cocktail Sauce, Micro Cilantro | +3

Hot

- Vegetable Samosa | Peas, Potatoes and Curry (VE)
- Wild Mushroom Empanada | Poblano Ranch (V)
- Mini Chicken Wellington | Horseradish Cream
- Chili Lime Chicken Kabob Skewer | Honey Chipotle Glaze (GF)
- Short Rib Empanada | Salsa Verde, Queso Fresco and Crème | +2
- Mini Beef Wellington | Horseradish Cream | +2
- Bacon Wrapped Scallops | Dr. Pepper BBQ Sauce | +3
- Fried Crab Cake | Serrano Remoulade | +3
- Lobster Mac N Cheese Croquette | +5
- Grilled Lamb Lollipops | Harissa Marmalade and Mint (GF) | +5

ACTION STATION SELECTION

Prices Based 60 Minutes of Service

Requires a Minimum of 25 Guests

All Stations Require an Attendant | 150 per Station

All Stations are available for inclusion in Island Packages except the Seafood Boil

Gourmet Mac & Cheese Bar | 24/36

- **Orecchiette** | Sharp Cheddar Sauce
- **Cavatappi** | Monterrey Jack Cheese Sauce

Sautéed Toppings to Include | Grilled Chicken, Smoked Bacon, Shredded Short Rib, Baby Shrimp

Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

RECEPTION DISPLAY SELECTION

Artisanal Cheese

Smoked Holland Gouda, Tillamook Cheddar, Blue Cheese, Emmenthaler Swiss, Brie and Boursin
Dried Fruits, Nuts, Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

Crudités

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

Seasonal Fruit Table

Seven Hand Cut Fruits and Berries
Honey Yogurt Dip and Nutella

Contessa 7 Layer Dip

Spiced Ground Beef, Refined Beans
Sour Cream, Guacamole, Cheddar Cheese
Sliced Olive, Jalapeno, Chips and Salsa

Meat and Cheese Platter | Add 5

Serrano Ham, Coppa, Salami, Capicola
Tillamook Cheddar, Baby Swiss, Manchego, Brie, Grapes, Honey, Mixed Nuts
Olives, Piparra Peppers, Pickled Mustard Seed, Flat Bread, Crackers, and Bread Stick

Mini Taco Station | Add 5

Mini Corn and Flour Tortillas
Spiced Ground Beef and Ancho Roasted Chicken
Cheddar Cheese, Salsa, Pico Del Gallo, Jalapeno, Sour Cream, Shredded Lettuce, Onions, Tomato

Flatbread Display Station | Add 5

- Artisan Meats Flatbread | Serrano Ham, Pepperoni, Coppa, Spanish Olives, Jalapenos, Mozzarella
- Veggie Flatbread | Texas Pecan Pesto, Heirloom Tomatoes, Fresh Mozzarella
- BBQ Flatbread | Roasted Chicken, BBQ Sauce, Pico De Gallo, Mozzarella

Sliders and Fries | Add 5

Based on Three per Person

Served with Sweet Potato Fries and Seasoned French Fries, Chipotle Mayo, Ketchup

- **Beef Burger** | Tomato, Pickle, Cheese, Ketchup
- **Southern Chicken** | Honey Mustard, Dill Pickle
- **Fried Green Tomato** | Cole Slaw, Chipotle Aioli

Guacamole Station | 16

Texas Style Guacamole with Diced Tomato, Onions, Serrano Pepper,
Cilantro, Limes, Garlic
Tri Colored Tortilla Chips

Nacho Bar | 24

Shredded Chicken and Ground Beef
Fresh Fried Tortilla Chips, Queso Fundido
Homemade Salsa and Pico De Gallo
Guacamole, Jalapenos, Sour Cream, Shredded Cheese

Cajun Shrimp, Snow Crab, and Sausage Boil | MP

Old Bay Seasoning Poached Shrimp and Snow Crab Claws
Red Potatoes, Corn on the Cob, Smoked Andouille Sausage, Onions, Lemon,
Serrano Remoulade

Chilled Seafood Display | MP

Court Bouillon Poached Shrimp
Bloody Mary Cocktail Oyster Shooters
Saffron Poached Pei Mussel
Cracked Crab Claws
Cocktail Sauce, Remoulade, Lemons

CARVING STATIONS

*Included choice of one (1) Side
Served with Silver Dollars Rolls*

Klein's Smokehaus Ham | 320

Apple Cider Glaze
~ Serves 30 Guests

Mesquite Smoked Sustainable Salmon | 290

Smoked Onion Marmalade
~ Serves 25 Guests

Honey Charred Loin of Pork | 340

Bourbon BBQ Sauce
~ Serves 45 Guests

Roasted Prime Rib of Beef | 560

Natural Jus & Horseradish Cream
~ Serves 25 Guests

Ancho Rubbed Roasted Turkey | 280

Cranberry Chutney & Pan Gravy
~ Serves 55 Guests

Tableside Carvery Enhancements

Additional Sides | Add 4

- Four Cheese Mac N Cheese
- Rosemary Fingerling Potatoes
- Whipped Sweet Potatoes
- Haricot Vert
- Garlic, Whipped Potatoes
- Cream Corn
- Smashed Potatoes, Olive Oil, Sea Salt, Chives
- Quinoa Tabbouleh (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Couscous Salad (V, GF, DF)

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Beverages

Extend Traditional Bar Additional | 10.00 Per hour

TRADITIONAL BRANDS

Spirits

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

Wine

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | Please Select Five

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

WINE UPGRADE

Add \$4.00 to Package Prices

- Storypoint Chardonnay or Cabernet Sauvignon
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet
- MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- J Vineyards "Black" Pinot Noir
- Fleur Du Mer Rose
- Alamos Seleccion Malbec

PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Package Price

Vodka | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, Monkey 47, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Santa Theresa 1796, Appleton Estate Rare Blend, Plantation 3 Star

Tequila | Herradura Resposado, Milagro Blanco, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Resposado, Don Julio Silver and Resposado, Casamigos, Sieta Leguas Blanco, Dos Hombres Mezcal

Scotch & Cognac | Johnny Walker Red and Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Hudson Bright Light, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

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Enhancements

LATE NIGHT SNACKS

Priced per piece

Minimum order of 25 pieces

All American Beef Sliders | 7

Fried Chicken and Slaw Sliders | Honey Mustard | 8

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 7

Shoestring Fries | Ketchup | 7

Corn Dogs | Ketchup and Yellow Mustard | 7

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 8

Warm Churros | Caramel and Chocolate Sauce | 8

LATE NIGHT STATIONS

Based on 60 Minutes of Service

Priced per Person

Contessa 7 Layer Dip | 14

Spiced Ground Beef, Refined Beans
Sour Cream, Guacamole, Cheddar Cheese
Sliced Olive, Jalapeno, Chips and Salsa

Sliders and Fries | 17

Based on Two per Person

Select Two

Beef Burger | Tomato, Pickle, Cheese, Ketchup

Southern Chicken | Honey Mustard, Dill Pickle

Fried Green Tomato | Cole Slaw, Chipotle Aioli

Sweet Potato Fries and Seasoned French Fries

Chipotle Mayo, Ketchup

Flat Bread Display Station | 26

Select Two

- **Artisan Meats Flatbread** | Serrano Ham, Pepperoni, Coppa, Spanish Olives, Jalapenos, Mozzarella
- **Veggie Flatbread** | Texas Pecan Pesto, Heirloom Tomatoes, Fresh Mozzarella
- **BBQ Flatbread** | Roasted Chicken, Dr. Pepper BBQ Sauce, Pico De Gallo, Mozzarella

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Rehearsal Dinner

BUILD YOUR OWN BUFFET

\$65.00 Per Guest

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composer Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

LEAF SALADS

Select One

- **House Green Salad** | Artisan Lettuce, Shaved Radish, Tomato, English Cucumber, White Balsamic Vinaigrette (GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Iceberg Wedge Salad** | Baby Iceberg, Tomatoes, Blue Cheese Crumbles, Bacon, Texas Ranch Dressing
- **Chicken Tortilla Soup** | Crispy Tortilla Strips, Cilantro, Guacamole, Lime
- **Creamy Poblano Soup** | Roasted Corn (V)

COMPOSED SALADS

Select One

- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Herbed Vinaigrette (GF, VE)
- **Tostada Salad** | Roasted Corn, Black Beans, Cheddar Cheese, Tomato, Cucumber, Tortilla Strip, Green Chili Vinaigrette and Chipotle Ranch (V)
- **Caprese (V, GF)** | Buffalo Mozzarella, Beefsteak Tomato, Basil, Virgin Olive Oil, Balsamic
- **Antipasto Salad** | Grilled Vegetables, Olives, Roasted Tomato (VE, V)
- **Creamy House Made Potato Salad**
- **Celery Seed Cole Slaw** | Vinegar (GF, VE)

MAIN COURSE

Select Two

- **Chicken Piccata** | Fingerling Potatoes, Lemon Butter Sauce
- **Roasted Chicken** | Olives and Tomato Stew (GF)
- **Grilled Texas Sausage** | Pepper and Onions (GF)
- **Short Rib Enchiladas** | Roasted Anaheim Pepper Sauce, Cotija Cheese
- **Chicken and Beef Fajitas** | Pico De Gallo, Guacamole, Sour Cream, Jalapeno, Shredded Cheese (GF)
- **Italian Meatballs** | Tomato Ragout
- **Pasta Puttanesca** | Tomatoes, Garlic, Caper, Red Pepper (V)
- **Chipotle Honey Glazed Salmon** | Saffron Rice Pilaf
- **Seasonal White Fish** | Piquille Peppers, Spinach, Lemon Butter (GF)
- **Stuffed Poblano** | Quinoa, Black Beans, Roasted Corn, Tomato, Jalapeno, Cilantro, Manchego Cheese (GF)
- **Pasta Brava** | Asparagus, Carrots, Tomato, Spinach, Sweet Pepper, Chipotle Cream

DESSERT

Select Two

- **Cheesecake** | Raspberry Sauce
- **Banana Cream Pie** | Vanilla Wafers, Whipped Cream, Shaved Chocolate
- **Texas Pecan and Chocolate Pie** | Caramel Sauce, Whipped Cream
- **Flourless Chocolate Cake (GF)** | Raspberry Coulis

PLATED REHERSAL DINNER

\$55.00 Per Guest

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

FIRST COURSE

Select One

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Iceberg Wedge Salad** | Baby Iceberg, Tomatoes, Blue Cheese Crumbles, Bacon, Texas Ranch Dressing
- **Garden Salad (V, GF)** | Baby Lettuces, Tomato, Cucumber, Carrot, Choice Of Ranch, Balsamic, Blue Cheese
- **Chicken Tortilla Soup** | Crispy Tortilla Strips, Cilantro, Guacamole, Lime
- **Creamy Poblano Soup** | Roasted Corn (V)

MAIN COURSE

Select One

- **Grilled Herb Marinated Chicken Breast (GF)** | Whipped Potatoes, Sundried Tomato Olive Stew
- **Chicken Piccata** | Fingerling Potatoes, Lemon Butter Sauce
- **Roasted Chicken** | Olives and Tomato Stew (GF)
- **Braised Short Rib** | Smoked Gouda Grits
- **Chipotle Honey Glazed Salmon** | Saffron Rice Pilaf
- **Stuffed Poblano** | Quinoa, Black Beans, Roasted Corn, Tomato, Jalapeno, Cilantro, Manchego Cheese (GF)
- **Pasta Brava** | Asparagus, Carrots, Tomato, Spinach, Sweet Pepper, Chipotle Cream

FINAL COURSE

Select One

- **Oreo Cheesecake** | Raspberry Sauce, Cookie Crumble
- **Banana Cream Pie** | Vanilla Wafers, Whipped Cream, Shaved Chocolate
- **Texas Pecan and Chocolate Pie** | Caramel Sauce, Whipped Cream
- **Flourless Chocolate Cake (GF)** | Raspberry Coulis
- **Tres Leches Cake** | Light Sponge Cake
- **Classic Tiramisu**

- Flourless Chocolate Cake (GF) | Raspberry Cours
- Tres Leches Cake | Light Sponge Cake
- Classic Tiramisu
- Fresh Fruit Salad | Chili Lime Salt (GF, VE)
- Churros | Caramel and Mexican Chocolate Dip

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Brunches

FAREWELL BREAKFAST

\$44.00 Per Guest

- Orange and Cranberry Juice
- Sliced Melons, Seasonal Fruits and Berries
- Freshly Baked Morning Pastries with Fruit Preserves and Butter
- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy and Almond Milk on Request)
- Individual Low-Fat Fruit and Greek Yogurts
- Farm Fresh Scrambled Eggs

Choice of One:

- Hardwood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage
- Grilled Smokehouse Ham

Choice of One:

- Roasted Breakfast Potatoes | Fresh Herbs
- Hash Browns
- Stone Ground Grits with Cheddar

Choice of One:

- Brioche French Toast
- Griddle Pancakes

Maple Syrup, Whipped Sweet Cream

ULTIMATE BLOODY MARY BAR

Priced Per Person

First Hour | 15

Additional Hours | 11

Minimum Sales | 300

Poison | Absolut, Tito's Handmade, Svedka

Select Two Vodkas

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

BRUNCH IT UP

\$20.00 Per Guest

Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet

Choice of Two Salads:

- **House Green Salad** | Artisan Lettuce, Shaved Radish, Cherry Tomato, English Cucumber, Candied Almonds, White Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives Snips, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions Grilled Vegetables | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

Choice of One Entrée:

- **Grilled Herb Marinated Chicken Breast** | Sundried Tomato Olive Stew
- **Chicken Piccata** | Lemon Butter Sauce
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Chipotle Honey Glazed Salmon** | Saffron Rice Pilaf
- **Baked Ziti** | Beef Bolognese

Choice of Two Desserts:

- **Oreo Cheesecake** | Raspberry Sauce, Cookie Crumble
- **Vanilla Crème Brulee**
- **Sticky Toffee Pudding** | Butterscotch, Whipped Cream
- **Banana Cream Pie** | Vanilla Wafers, Whipped Cream, Shaved Chocolate
- **S'more Nutella Mousse** | Snickerdoodle Cookies, Toasted Marshmallow and Almonds
- **Tres Leches Cake** | Light Sponge Cake
- **Texas Pecan and Chocolate Pie** | Caramel Sauce, Whipped Cream
- **Flourless Chocolate Cake (GF)** | Raspberry Coulis
- **Strawberry Shortcake Trifle** | Strawberry Compote, Vanilla Sponge Cake, Whipped Cream

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Information

TERMS AND CONDITIONS

FOOD & BEVERAGE SERVICES

Hotel Contessa shall provide all food and beverages served at the Hotel. Any cultural needs that cannot be accommodated by hotel will be contracted accordingly. Insurance and health regulations do not allow food prepared at the hotel to be removed from premises. Prices are subject to change without notice.

FOOD + BEVERAGE MINIMUM

The food and beverage minimum is the specific amount of revenue that you are required to guarantee in order to have your event with us. This minimum varies based on the day of the week and the time of the year, as well as the specific space in the hotel that you are reserving. The minimum is only a minimum, and does not mean that this is the total amount you will spend for your event. The total amount will be determined by your specific menu and bar selections as well as your number of guests.

SERVICE CHARGE , FEES, TAX

All food and beverage and room rental charges are subject to a 25% service charge. All food and beverage is also subject to an 8% Event fee. The service charge is distributed among hotel staff and management and is applied to the labor and service of your event. All food charges shall be subject to applicable taxes at the current rate of 8.25%; all beverage charges shall also be subject to applicable taxes at the current rate of 8.25%, prices are subject to change.

EVENT INCLUSIONS

Hotel Contessa is pleased to offer the following complimentary items when purchasing a catered wedding event with contracted food and beverage minimum. Sparkling Wine toast for all guests at reception; Cake cutting and serving of cake after the ceremonial cut has been made. Dance floor sized according to number of guests/space available. First and second course menu tasting for weddings of 25 or more guests, based on availability. This is typically held six (6) weeks prior to the event, Monday through Thursday between 11am and 3pm.

All food and beverage menu planning should be arranged at least 21 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A \$15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

TERMS AND CONDITIONS

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

OUTDOOR CEREMONIES/RECEPTIONS

To provide the best possible event, a decision on moving an outdoor function indoors may be required. The Banquet Manager will make this final determination no less than four (4) hours prior to the event if anticipated weather conditions may affect your special day. In consideration of the other hotel guests and according to city ordinance, outdoor catered functions must end by 11:00pm.

BEVERAGE SERVICE

Hotel Contessa is the only licensee authorized to sell and serve liquor, beer, or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our event areas from outside. The Hotel reserves the right to refuse service of alcohol to any individual who exhibits any of the symptoms indicating possible intoxication, or is under the State's legal age of Twenty-one (21) to consume alcohol. As a responsible vendor of alcoholic beverages, Hotel Contessa requires proof of age from anyone appearing to be under the age of 35. Intoxicated guests and/or those demonstrating an inebriated or hostile behavior will be escorted to their registered sleeping room or off property.

DEPOSIT & PAYMENT

A non-refundable deposit is required at the time of signing your wedding contract. A payment schedule will be further outlined in your Catering Agreement. The balance of the estimated charges is to be paid ten (10) calendar days before the actual event in order to avoid a late fee of up to 10% of your total balance due. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges.

PARKING

Valet parking can be hosted – discuss with your Catering Manager. Valet pricing is \$49 for overnight and \$25 for event only. Prices subject to change.

SMOKING POLICY

All of our facilities are smoke free (including electronic cigarettes) Smoking is available in designated areas only. The hotel will enforce compliance with this policy.

CONTINGENCY

You agree to be responsible for any damages; breakage or theft that occurs during the period your event is held at the hotel. This contingency also covers all actions of any photographers, florists, decorators, or entertainers

hired by you for this event. Musical equipment, decorations, centerpieces, or any other items brought into the hotel must be pre-approved and removed immediately after the event. Candles must meet North Hudson Regional Fire Department codes. Fog machines are not permitted in our indoor event space. The Hotel will not be responsible for any items left after the event.