

Congratulations on your engagement! Thank you so much for your interest in The Westin La Cantera Resort as a host location for your wedding. It is an honor to be considered for such an important occasion. We would look forward to partnering with you to create the wedding of your dreams!

We have put together a few things we hope will make the planning process a little easier.

The following will be provided by The Westin La Cantera Resort at no additional charge

- § Tables and Chairs (for the ceremony and reception , white wooden folding chairs are available for use outside)
- § Hotel Linens (white, antique white, black, or burgundy)
- § Napkins
- § China, Stemware, Place Settings
- § Hotel Centerpiece (mirrored tile and votive candles for each table)
- § Draped and Skirted Gift Tables
- § Sign in Table
- § Easel for your Bridal Portrait
- § Wait Staff for the event (does not include bartenders)
- § Dance Floor
- § Staging as needed for band and/or DJ
- § Cake Cutting Service
- § Dedicated Catering Manager to help you with the details
- § Wedding Rehearsal the day before the wedding
- § And, a complimentary room for the bride and groom on their wedding night complete with champagne and chocolate covered strawberries, when you choose us for your ceremony and reception! (Accommodations are based on availability).

Other Notes:

- § The Hotel requires a minimum revenue be spent of \$100.00 per person, to secure the space on a definite basis, in addition to the room rental fee. Food, Beverage, and the Room Rental mentioned above will count towards this minimum. (For example - if your wedding fell on a date when the room rental was \$2,000.00 and 100 guests were invited, your minimum would be \$12,000.00)
- § Our room rental fees for the year 2008 vary from \$1,000.00 to \$4,000.00, depending on the date and amount of space required.
- § A block of guest rooms at the hotel can be reserved for your out of town guests, availability permitting. Room Blocks are done on a contractual basis, and start at a minimum of 10 rooms.
- § The hotel must cater all food and beverage with the exception of the Wedding Cake, which can be brought in from an outside vendor. Our pastry chef would be delighted to provide your wedding and/or groom's cake. If purchased from us, this cost would also be applied to your minimum revenue guarantee.
- § Chair covers are not available as part of the package, but they can be arranged for an additional cost. Or, we can provide you with vendor information for your choosing.
- § We can also help direct you for all other vendor needs - wedding planners, florists, photographers, specialty linens, wedding cakes, bands and DJ's, and more!
- § There are two wonderful golf courses located on our property, The Resort Course at La Cantera and the Palmer Course at La Cantera. Depending on the time of year, golf rates vary from \$119 to \$140 per player, per round.
- § Additionally, Fiesta Texas and The Shops at La Cantera are just a short distance from the front door! The Hotel provides complimentary shuttle service to both of these locations.

Again, thank you for considering The Westin La Cantera Resort for this special occasion. We would love the opportunity to host your important day! Please contact us with any questions, or to set up a formal site visit.

Congratulations and Best Wishes!

Deann Wallen

Catering Manager - Weddings & Social Events
with 76 or more attendees
tel. 210.558.2294 / deann.wallens@westin.com
www.westinlacantera.com

Lindsay Gregg

Catering Manager - Weddings & Social Events
with 75 attendees or less
tel. 210.558.2236 / lindsay.gregg@westin.com
www.westinlacantera.com

welcome to the westin la cantera resort ~ where texas history and traditions meet modern luxury and personal renewal.

built on the site of an abandoned limestone rock quarry in the stunning texas hill country, the resort pays tribute to the rich cultural and ethnic diversity that has shaped the character of the lone star state. architects, interior designers and developers of the westin la cantera resort researched the state's early history to create a "texas colonial" landmark reflective of the traditions, cultures and legends of texas. the result? a breathtaking destination for the most important day of your life.

our award winning culinary team and dedicated catering staff will partner with you to make sure every wish is fulfilled and every wedding dream comes true.

when planning your wedding, we understand you are more than just a blushing bride...you are also called upon to be a gracious host and event planner. we want you to be a pampered westin guest. your wedding should be a memorable and renewing experience. we invite you to relax and enjoy yourself, both during the planning stages and on the big day. from the initial phone call or visit with your catering manager, to the goodbye hug between friends when it's all said and done, we will guide you every step of the way, making your wedding dreams come true.

thank you for considering us for this special occasion!



{wedding information}

event space

we offer several lovely outdoor areas for your wedding ceremony, including the plaza san saba and the el fortin lawn. the ceremony space can accommodate from as few as 10 to as many as 250 guests. indoor back up space is always provided for outdoor wedding ceremonies. we also have beautiful locations for wedding receptions and can accommodate up to 250 guests for outdoor events, or up to 1200 guests for an indoor event. rental fees range from \$1,000.00 to \$4,000.00, and vary based on the space that would best suit your needs. please see your catering manager for details. room rental is subject to service charge and applicable taxes.

food and beverage

catering-

the westin la cantera resort is the only licensee authorized to sell or provide food and beverage on the resort premises. all food and beverage must be purchased through the resort.

wedding cake-

we will allow a wedding cake to be provided from an outside vendor. wedding cakes must be delivered to the resort on the day of the wedding - we do not store wedding cakes. the westin la cantera staff will cut and serve the wedding cake at no additional charge. or you can choose to have our in-house pastry chef create a one of a kind cake just for you, (any commissioned item would apply towards your minimum revenue guarantee).

alcohol-

the westin la cantera resort is the only licensee authorized to sell or provide food and beverage on the resort premises. all food and beverage must be purchased through the resort. the westin la cantera resort will provide TABC certified staff to serve beverages during your function. there is a \$125.00 bartender fee per bar, but the fee is waived if the sales at each bar exceed \$400.00. guests that appear to be under the age of 21 will be asked to show proper identification. your catering manager can assist with developing a bar package that best suits your needs.

guarantees-

the catering office must be notified of the definite number of guests, at least 72 hours in advance (3 business days prior to the function). if a guarantee is not received, the estimate attendance as listed on the banquet event order will apply. should your actual attendance exceed the guarantee, you will be charged for the actual attendance.

tax and service charge-

food purchases are subject to 21% service charge, the base price and service charge are taxed at 8.125%. alcoholic beverages are subject to 21% service charge, the service charge amount is taxed at 8.125%. room rental is subject to 21% service charge. the service charge is taxed at 8.125%, and the base price of the room rental is subject to 6% occupancy tax.

décor, entertainment, and other important details!

linens and table settings-

the resort will provide table linens, napkins and skirts in white, antique white, black, or burgundy. linens will be provided for all tables that require them (dinner tables, cake tables, gift tables, sign-in tables, etc.). your catering manager can also coordinate upgraded table linens and chair covers as well if you wish. each table is set with a full service place setting, as well as a mirrored tile and votive candle centerpiece.

floral-

while the resort does not provide floral centerpieces, your catering manager is more than happy to assist you in finding a vendor that will meet your needs. floral centerpieces can be delivered to the resort on the day of the wedding. your catering manager will coordinate the exact delivery time directly with the florist you select.

music-

the westin la cantera resort welcomes all types of musical entertainment, from bands and dj's to string quartets and mariachi's. should you require assistance in this area, your catering manager will be able to provide names and telephone numbers of local entertainers. Your catering manager will

coordinate all the necessary details (staging requirements, power needs, load in time, etc.) directly with the group of your choice. please note that music in our outdoor areas must end prior to 10:00 p.m.

photographers-

your catering manager will be happy to provide referrals for local photographers and videographers

audio visual-

we have an onsite audio visual team that can create the look of your dreams. we are more than happy to provide specialty lighting and audio visual equipment (such as screens, microphones, dvd players, etc.), items are priced upon request .

parking-

self parking is complimentary. if you would like to offer valet parking for your guests, the cost is \$5.00 per car, and is charged to the final bill. valet parking must be requested at least 30 days prior to your event.

guest rooms-

guest rooms can be reserved for your out of town guests. wedding room blocks and special rates are offered on a contractual basis, and require a minimum ten (10) rooms be contracted. if available, we will provide a complimentary room for the bride and groom on their wedding night when you choose us for your ceremony and reception (accommodations and upgrades are offered based on availability),

payment-

it is a policy of starwood hotels and resorts that the full amount of anticipated charges, inclusive of tax and service charge, be paid 72 hours prior the function. tax and service charge will be calculated and added to your contracted minimum. 10% of that amount is required at time of contract signing. installments will be made in between the date of contract signature and 72-hours prior to the function. an outline of required payment amounts will be provided in your contract.

{wedding menus}

we have two types of menus available for your reception: creations or seated dinner service. customize your menu from a variety of culinary delights, and choose the package that best suits your needs. our culinary team looks forward to creating a meal to remember for your special day.

all wedding selections include...

cake cutting, water, iced tea, freshly brewed regular and decaffeinated starbucks® coffee, and fresh gourmet rolls and butter.

creations menu

butler passed canapés-

parmesan artichoke hearts

smoked chicken quesadilla

beef empanadas

mini brie en croute

ahi tuna on cucumber with wasabi crème

stuffed portabello mushrooms with cream cheese

skewer of fresh mozzarella, roasted pepper and tear drop tomato

mini bruschetta with italian ragu consisting of

mozzarella, diced tomatoes, diced red onion, garlic & fresh basil

canapés can be served during the cocktail hour

westin la cantera signature displays-

fromage and fruit

imported and domestic cheese presented with strawberries and grapes,

assorted crackers and french baguettes

fresh fruit market

sliced melons, berries, fruits and seasonal berry-yogurt dip

antipasto

thinly sliced prosciutto, salami, wild & domestic mushroom salad complimented by chives, marinated olives, pepperoncini, tomato and fresh mozzarella served with basil and olive oil and baskets of focaccia bread

salsa san antonio

house fried corn chips with fire roasted salsa, guacamole, sour cream and hot chili con queso

carving stations**-

chili brined center cut pork loin (serves 25)

slow roasted and served with papaya-mustard salsa and corn bread

hickory smoked ham (serves 70)

with spicy mustard, mayonnaise and buttermilk biscuits

steamship round of beef (serves 125)

with grain mustard, mayonnaise and horseradish and a basket of silver-dollar rolls

action stations**-

tres quesadilla

grilled chicken, fajita beef and black bean quesadilla prepared by our chefs and served with fire roasted salsa, guacamole, and sour cream

fajita fiesta

grilled beef and chicken fajitas with sautéed bell peppers and onions, pickled jalapenos, shredded cheddar cheese, pico de gallo, guacamole and sour cream with warm flour tortillas

italian bistro

tortellini and penne pasta served with alfredo, sun-dried tomato cream and marinara sauce, grated parmesan cheese, red pepper flakes and baskets of rosemary focaccia on the side

la cantera mashed potato bar

yukon gold mashed potatoes served in a martini glass with guest's selection of trimmings, to include:
lime fajita chicken, fajita beef, cheddar cheese, tomatoes, pico de gallo, chives, diced onions,
smoked bacon bits, bleu cheese, and roasted portabello mushrooms.

packages-

option one

3 canapés, 2 signature displays, 1 carving station, 1 action station 65

option two

3 canapés, 2 signature displays, 1 carving station, 2 action stations 72

option three

3 canapés, 2 signature displays, 2 carving stations, 2 action stations 80

**please note each carving and/or action station requires a uniformed chef at 125 per

seated dinner menus

hot canapés-

shrimp and black bean quesadilla

parmesan artichoke heart

smoked chicken quesadilla

beef empanada

mini brie en croute

quail firecracker, stuffed with jalapeno and wrapped in bacon

mini deep dish sausage and cheese pizzas

shrimp wrapped in phyllo

sugar cane pork loin with orange glaze

chilled canapés-

ahi tuna on cucumber with wasabi crème

stuffed portabello mushrooms with cream cheese

smoked tenderloin of beef on a sourdough crouton with stone-ground mustard cole slaw

skewer of fresh mozzarella, roasted pepper and tear drop tomato
grilled chicken, black bean and roasted pepper tortilla roll
tartlet of lobster salad
lamb carpaccio blini with avocado corn relish
mini bruschetta with italian ragout consisting of mozzarella, diced tomatoes, diced red onion,
garlic & fresh basil

two items of your choice	8
three items of your choice	10
four items of your choice	12

first course selections-

appetizers

chili relleno of oaxaca® cheese and chicken tinga, stuffed roasted in an anaheim pepper on a bed of
southwest grain salad
crab cake with sautéed spinach, lemon beurre blanc, red pepper coulis and basil oil
gulf shrimp cocktail served with traditional lemon wedge and horseradish cocktail sauce

soup selections

creamy chicken poblano soup
hearty italian minestrone
lobster bisque

greens

la cantera house salad
fresh cut baby greens, honey roasted pecans, queso fresco and cilantro vinaigrette
hearts of romaine, parmesan tuile, sourdough croutons and traditional caesar dressing
tomato and fresh mozzarella stack with texas field greens and a basil vinaigrette

entrée selections-

pan seared chicken breast supreme with roasted potato hash, root vegetables & chicken volute
porcini dusted chicken breast supreme served along side fresh asparagus, wild mushroom
risotto with a madeira sherry reduction

ancho candied salmon with roasted corn, tomato and pepper salsa, toasted pecan texmati
rice and grilled zucchini

citrus glazed sea bass on a bed of haricot verts, white beans and diced tomato served with
quanto vinaigrette

12 oz grilled new york steak, chef selection of starch & seasonal vegetables

la cantera signature mixed grille

6 oz filet of beef tenderloin with

herb marinated gulf shrimp

chefs selection of starch & seasonal vegetables

your choice of a first course and a chicken entrée 53

your choice of a first course and a fish entrée 59

your choice of a first course and a steak or mixed grilled entrée 76

champagne toast

one glass per guest 5

hourly bar packages

beer and wine package-

house wine

domestic and imported beer

soft drinks

bottled waters (still and sparkling)

four hour service, per person 36

five hour service, per person 40

premium spirits-

jack daniels bourbon

seagram's 7 whiskey

johnnie walker red scotch

skyy vodka

bacardi light rum

beefeater gin

suiza gold tequila

four hour service, per person 42

five hour service, per person 48

deluxe spirits-

maker's mark bourbon

crown royal whiskey

chivas regal scotch

absolute vodka

myers' dark rum

bombay sapphire gin

cuervo 1800

four hour service, per person 46

five hour service, per person 52

bars billed upon consumption

premium host bars - per drink		deluxe host bars - per drink	
premium cocktails	6.75	deluxe cocktail	7.50
imported beer	6	imported beer	6
domestic beer	5.75	domestic beer	5.75
wine by the glass	7	wine by the glass	7.50
margaritas	7.75	margaritas	8
soft drinks	4.25	soft drinks	4.25
mineral water	4.25	mineral water	4.25
cordials	8	cordials	8

wine selections

wines are listed in order from light to medium to full bodied

champagne

perrier-jouet, grand brut, epervay, champagne, france	80
moet chandon white star, champagne, france	98
veuve cliquot, yellow label, reims, champagne, france	115

sparkling wine

kenwood, yulupa, cuvee brut, california	35
freixenet, blanc de blanc, cava, spain	40
wolf blass, sparkling, nv, australia	45
chandon, brut, nv, california	49
chandon, rose, nv, california	55
j, cuvee 20, brut, nv, russian river valley, sonoma co., california	69

riesling

kendall-jackson, vintner's reserve, california	35
chateau ste. michelle, columbia valley, washington	40

diva, gunderloch, riesling, spatlese, rheinhessen, germany	55
pinot grigio	
ecco domani, delle venezie, italy	35
ruffino, lumina, venezia giulia, italy	36
estancia, california	40
maso canali, trentino, italy	49
santa margherita, alto adige, italy	59
sauvignon blanc	
pepi, california	35
nobilo, marlbrough, new zealand	40
hanna, slusser road vineyard, 'O6, russian river valley, california	45
kim crawford, new zealand	50
craggy range, te muna road vineyard, martinborough, n.z.	55
chardonnay	
indigo hills, california	35
mirassou, california	38
artesa, carneros, california	40
the crossings, awatare, marlbrough, new zealand	45
cambria, katherine's vineyard, santa maria valley	55
becker vineyards, texas hill country	45
dona paula, alto ugartheche, mendoza, argentina	48
innocent bystander, australia	50
sonoma cuterer, russian river ranch, sonoma coast, California	52
simon-febvre, chablis a.c., burgundy, france	60
jordan, russian river valley, sonoma, california	78
blush	
beringer, white zinfandel, california	35

pinot noir	
mirrasou, california	35
macmurray ranch, sonoma coast, california	45
nobilo, icon, marlbrough, new zealand	50
cambria, julia's vineyard, santa maria valley	55
chanson, bourgogne	55
gloria ferrer, etesian, carneros, napa valley, california	58
wild horse, pinot noir, paso robles, california	60
sangiovese	
antinori, santa cristina, sangiovese	40
ruffino, 'santedsame' chianti classico, tuscan, italy	50
petra ebo, val di cornia, red blend, italy	60
tempranillo	
vina salceda, crianza, rioja, spain	40
zinfandel	
greg norman, california estates, lake county, california	45
shiraz & syrah-	
penfold's, rawson's retreat, shiraz/cabernet blend, south eastern australia	35
columbia crest, grand estates, washington	38
clayhouse, paso robles, california	40
penfold's, thomas hyland, south eastern australia	45
greg norman, shiraz, limestone coast, australia	45
morgan, cotes du crow, syrah / gernache, santa lucia highlands, california	48
cape mentelle, shiraz, margaret river, australia	50
axel, viña la playa s.a., colchagua valley, chile	55

merlot	
forestville, california	35
blackstone, california	38
becker vineyards, texas hill country	40
rutherford hill, napa valley, california	60
franciscan, napa valley	55
gordon brothers, estate, columbia valley, washington	60
rombauer, napa valley, california	96
cabernet sauvignon	
alice white, south eastern australia	35
beringer, founders estate, california	38
beaulieu vineyard, signet collection, central coast, california	40
louis m. martini, sonoma county, california	45
don tiburcio, blend, bodega benegas, mendoza, argentina	48
simi, alexander valley, sonoma valley, california	50
penley estate, phoenix, coonawarra, australia	60
becker vineyards, reserve, texas hill country	70
robert mondavi, napa valley, california	75
clos du val, napa valley, california	95
chateau st. jean, sonoma county, california	158

suggested wedding vendors

florists

alamo plants and petals, sue paciocco	800-776-9821
pat sheeran	(210) 240-1051
the garden abloom	(210) 493-6116
la vie en rose florals	(830) 228-5909
artistic blooms	(210) 696-8080

photographers

goen south photography and videography / morris goen	(210) 736-5006
daveck studios, david and lori boeck	(210) 340-6144
ruby muza photography	(210) 495-1204

wedding cakes

cakes by cathy, cathy young	(210) 493-8466
le cake	(210) 828-8445
the cake shop	(210) 561-1700

entertainment

agencies-

anthony armstrong agency	(210) 342-2525
sturchio entertainment, tina sturchio	(210) 479-0303
can book bands or dj's	

ceremony music-

monte vista strings, andrew small (director)	(210) 842-1427
classical guitarist, terry muska	(210) 490-0336
allegretto music	(210) 497-8831

mariachi's-

mariachi festival (oscar) (210) 767-0063
campanas de america, belle ortiz (210) 224-0258
mariachi maccional, mr. luis garcia (210) 522-1390

bands-

the reunion, sam jeffrey (512) 291-1288
oh so good band, dub farris (210) 493-5550
the emerald city band (972) 416-2019
piano shows to go, ben barker (210) 212-4770 x 302
(dual piano's from howl at the moon)

specialty linens & décor

to include specialty linens and chair covers
cover that up linens / the property room, raemie brigman (210) 651-1145
elegant notions, maggie mast (210) 219-5791
aztec rentals (can also supply chiavari chairs) (210) 822-2130
a touch of elegance co. (210) 273-9948

videographers

goen south, photography & video, morris goen (210) 736-5006
infinity video / tomas chavana (210) 744-5566
our wedding video (210) 541-0552

wedding planners

a regal affair, jennifer ramirez-jasiczek (210) 688-7484
wedding planners, inc. betty parish or mary morgan (210) 824-6098
i do wedding consulting, diana boucher (210) 824-3300

ice sculptures

signature ice, steve

(210) 666-1301

the westin la cantera resort in-house ice sculpture

ask your catering manager

limo and transportation services

elegant transportation, michael dunn

(210) 225-5466

paul phillips and associates, paul phillips

(210) 377-2277

ministers

mr. jim berrier

(210) 862-1756

reverend kurt hudspeth

(214) 642-7706

hair and make-up

madam make-up

(210) 826-0138

jane montez (make up only)

(210) 377-0244

couture mena, make up artistry (iris mena)

(972) 207-6739

our favorite wedding websites

www.whiteaisle.com

www adayinmay.com

www.foryourparty.com

<http://aa.usno.navy.mil/data> (for exact sunset times)