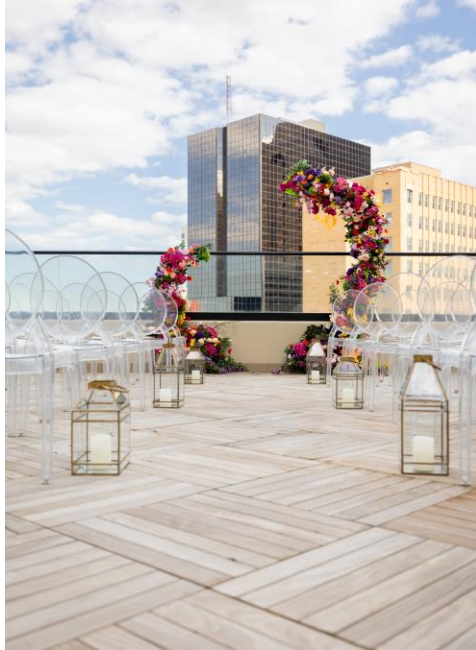




WEDDING PACKAGES



INTERCONTINENTAL®
SAN ANTONIO RIVERWALK



INTERCONTINENTAL SAN ANTONIO RIVERWALK

WEDDING PACKAGES

Price is based on per guest. Pricing does not include 25% taxable service, 8.25% sales tax, and 6% meeting room rental tax.

DIAMOND | \$250++

- ▶ 6 Hors d'oeuvres
- ▶ 2 Course Dinner
- ▶ 4 hours of Diamond Bar
- ▶ Personalized Signature Cocktail
- ▶ Late Night Stations

PLATINUM | \$210++

- ▶ 5 Hors d'oeuvres
- ▶ 2 Soiree Stations
- ▶ 1 Carving Station
- ▶ 4 hours of Platinum Bar
- ▶ Personalized Signature Cocktail
- ▶ Late Night Station

GOLD | \$180++

- ▶ 4 Hors d'oeuvres
- ▶ 2 Course Dinner
- ▶ 3 hours of Gold Bar
- ▶ Personalized Signature Cocktail

SILVER | \$160++

- ▶ 3 Hors d'oeuvres
- ▶ 2 Course Dinner
- ▶ 2 hours of Silver Bar
- ▶ Personalized Signature Cocktail

PACKAGES INCLUDE

- Cake Cutting Service
- Your Choice of Standard 132" Linens and Napkins
- Specialty Linens for the cake and gift tables
- A Champagne Toast for All Guests
- One-Night Stay in a Standard King Room on wedding night
- Romantic Amenity Package, including Sparkling Wine and decadent chocolate-covered strawberries
- Breakfast for Two served in Cavalier Brassier or In-Room Dining
- Complimentary Overnight Valet Parking for the wedding couple

RIVER BOAT FAREWELL

- Includes:
- River Boat
- Sparklers
- Just Married Neon Sign on River Boat
- Champagne Toast



CATERING THE INTERCONTINENTAL LIFE

MENU OPTIONS



INTERCONTINENTAL SAN ANTONIO RIVERWALK

HOR D'OEUVRES

CHILLED BITES

- ▶ Heirloom Tomato Bruschetta, Basil, Balsamic Glaze
- ▶ Ahi Tuna, Ponzu, Avocado Crema
- ▶ Shaved Tenderloin Crostini, Herb Boursin Cheese
- ▶ Baby Mozzarella Skewers, Balsamic, Pesto
- ▶ Manchego-Prosciutto Crostini, Ajoaceite
- ▶ Crudités Shooter, Humus, EVOO
- ▶ Red Snapper Ceviche, Leche de Tigre
- ▶ Quinoa Salad spoon, Avocado Crema
- ▶ Mini Chicken-Avocado Arepas

HOT BITES

- ▶ Mini Beef Wellington, Bearnaise
- ▶ Shredded Brisket Tostones, Chimichurri
- ▶ Mini Crab Cakes, Citrus Remoulade
- ▶ Brie and Raspberry Phyllo
- ▶ Chicken Satay, Peanut Sauce
- ▶ Beef Satay, Anticucho Sauce
- ▶ Mini Brisket Arepas, Mojo
- ▶ Mini Beef Empanadas, Chimichurri Aioli
- ▶ Mini Chicken Empanadas, Lime Aioli
- ▶ Mini Vegetables Empanadas, Lime Aioli
- ▶ Mini Tequeños, Cilantro Aioli

PLATED

SALADS | Included in Diamond, Gold, and Silver Packages

- ▶ Burrata Salad, Crispy Prosciutto, Pears, Baby Arugula
- ▶ Caesar Salad, Radicchio, White Anchovies, Focaccia Pimiento Crotons
- ▶ Organic Greens, Radishes, Pea Shoots, White Balsamic Vinaigrette

SOUPS | Add \$12++ per guest

- ▶ Lobster Bisque, Cinnamon Crema, Tarragon Oil
- ▶ Butternut Squash, Coconut Milk, Almonds, Mandarins
- ▶ Potato Leek Velouté

APPETIZERS | Add \$22++ per guest

- ▶ Maryland Crab Cakes, Citrus Fennel Salad
- ▶ Seared Scallops, Roasted Cauliflower, Raisin Apricot Puree
- ▶ Toro Crudo, Canchas, Leche de Tigre, Aji Amarillo

ENTREES | Included in Diamond, Gold, and Silver Packages

- ▶ 72 Braised Short Rib, Pomme Puree, Asparagus, Au Jus
- ▶ Roasted Chicken, Creamy Polenta, Brussels Sprouts, Rosemary Au Jus
- ▶ Seabass, Saffron Risotto, Basil Crust, Tarragon Oil
- ▶ Beef Tenderloin, Pave Potatoes, Baby Seasonal Veggies, au Poivre
- ▶ Ora King Salmon, Spinach, Parsnip Puree, Indian Cracker, Chimichurri
- ▶ Lobster Tail and Tenderloin, Potatoes au Gratin, Baby Seasonal Vegetables, Red Wine Au Jus (Add \$20++)



SOIREE STATIONS

INCLUDED IN GOLD PACKAGE

COLD DISPLAYS

► **Cheese Display**

Imported and Domestic Cheeses, Dried Fruit, Honeycomb, Baguettes, Crostini, Crackers

► **Charcuterie Display**

Chef Selection of Cure Meats, Dried Sausages, Grain Mustard, Olives, Marcona Almonds

► **Vegetable Antipasto**

Antipasto, Grilled Asparagus, Zucchini, Squash, Roasted Red Peppers, Artichokes, Herb Oil

► **Seafood Display**

Shrimp, Crab Claws, Seasonal Oysters, Citrus Remoulade, Chipotle Sauce, Mignonette, Crackers

► **Sushi Display**

Assorted Sushi Rolls, Nigiri, Sashimi, Condiments

► **Guacamole Bar**

Guacamole, Tricolor Tortilla Chips, Chorizo Queso Fundido, Red Salsa, Pico de Gallo

CARVING STATION

► **Beef Tenderloin**

Rosemary Au Jus, Bread Rolls, Whipped Butter

► **Prime Rib**

Horseradish Cream, Au Jus, Bread Rolls, Whipped Butter

► **Smoked Brisket**

BBQ Sauce, Pickles, Onions, Mini Corn Bread, Whipped Butter

► **Roasted Turkey**

Gravy, Cranberry Sauce, Bread Rolls, Whipped Butter

HOT SOIREE STATIONS

Taste of Italy

- Pasta Sauces: Bolognese, Arrabiatta, Alfredo
- Pasta Types: Rigatoni, Penne, Fettuccini
- Garlic Bread – Parmesan Cheese

Taste of Spain

- Patatas Bravas, Aji Amarillo Crema
- Camarones al Ajillo
- Serrano Ham Manchego Croquetas
- Seafood Paella

Taste of Mexico

- Guacamole Bar
- Salsa Verde – Salsa Roja – Guacamole – Corn Tortilla Chips
- Build Your Own Tacos:
 - Carnitas Tacos
 - Tinga Chicken Tacos
 - Mahi-Mahi Tacos
 - Toppings: Cilantro - Pineapple - Onions - Crema - Cojita Cheese

Taste of Latin America

- Jalapeno Tequeños – Cilantro Aioli
- Ham Croquets
- Arepas Bar – Cilantro Chicken, Brislet Gouda Cheese, Roasted Pork – Chimichurri





LATE NIGHT STATIONS

INCLUDED IN DIAMOND AND PLATINUM PACKAGES

STREET TACOS STATION

- ▶ Carnitas, Onion, Pineapple, Cilantro, Mini Corn Tortillas
- ▶ Chicken Tinga, Avocado, Crema, Mini Corn Tortillas
- ▶ Mahi-Mahi, Mango Pineapple Salsa, Slaw, Mini Corn Tortillas

STREET BURGERS STATION

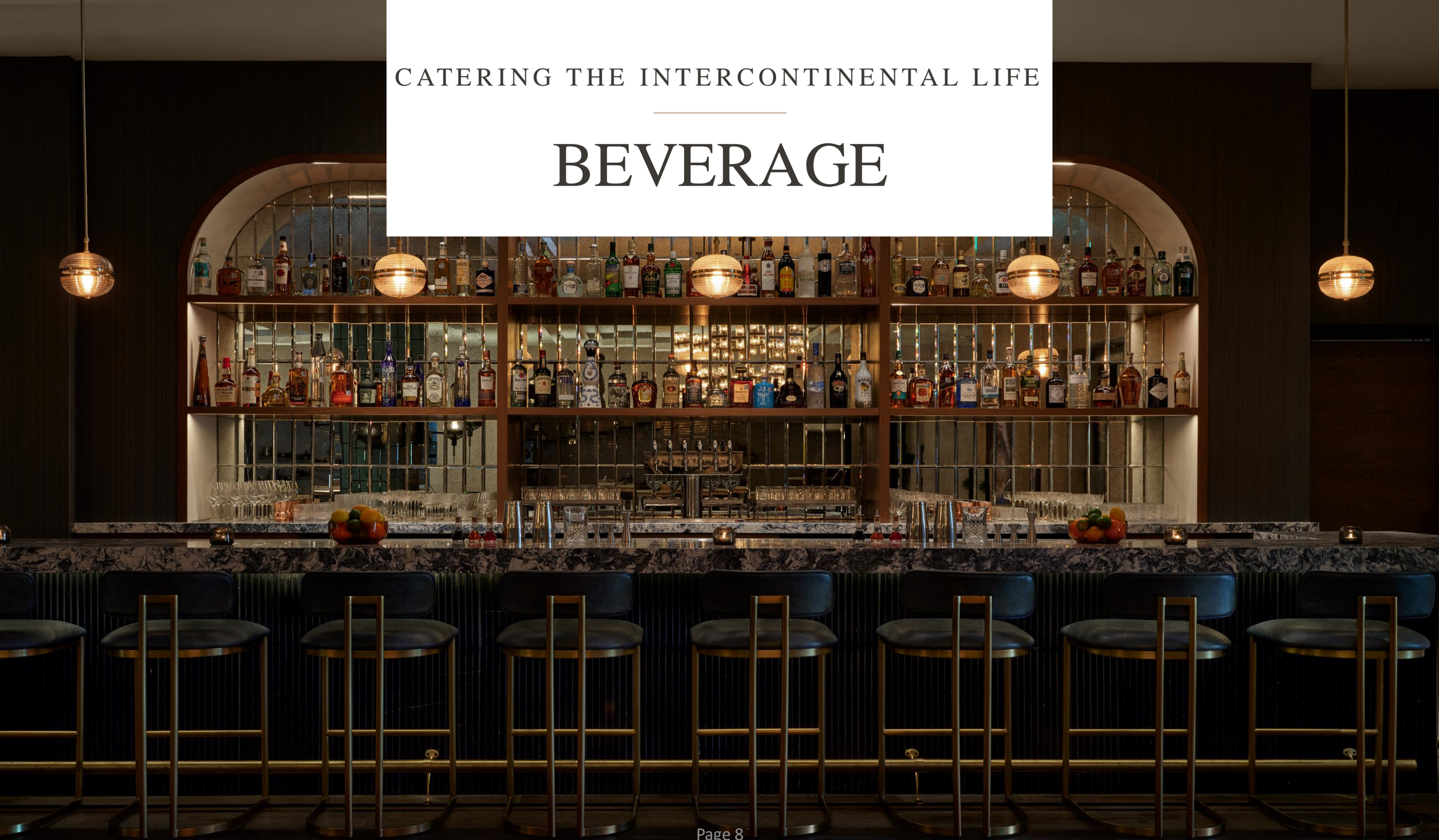
- ▶ Angus Beef, Smoked Cheddar, Onion Chorizo Jam, Arugula, Secret Sauce
- ▶ Crispy Chicken, Pepper Jack, Pickles, Bibb Lettuce, Spicy Aioli
- ▶ Grilled Portobello, Goat Cheese, Sun Dried Tomatoes, Baby Kale

AREPAS STATION

- ▶ Avocado Chicken
- ▶ Brisket Chimichurri
- ▶ Shredded Pork, Spicy Aioli

CATERING THE INTERCONTINENTAL LIFE

BEVERAGE



BARS

ALL BARS REQUIRE A BARTENDER – \$150++ PER BARTENDER

DIAMOND BAR | Wines Tier 3

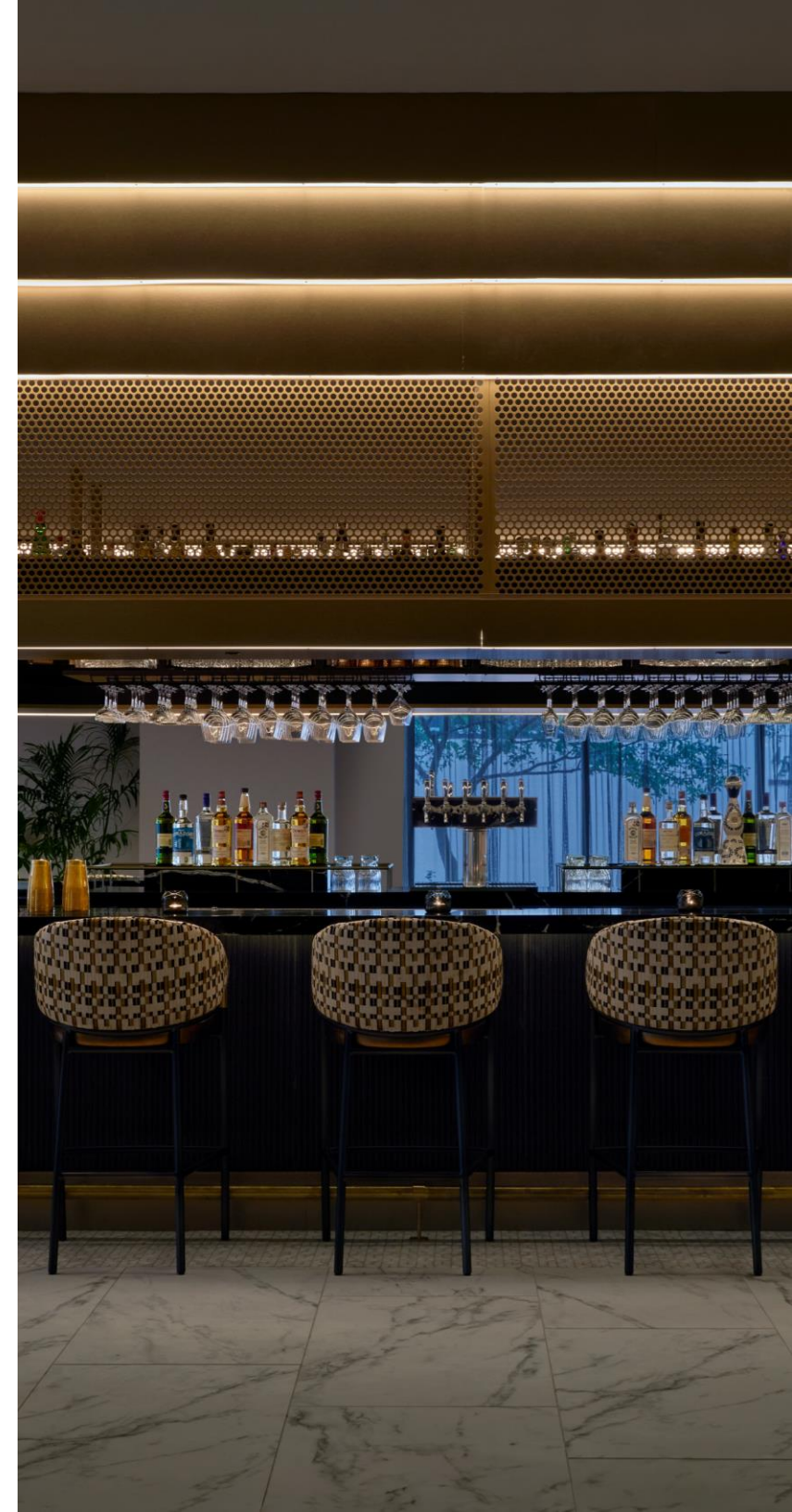
- ▶ Grey Goose Vodka
- ▶ Hendricks Gin
- ▶ Basil Hayden Bourbon
- ▶ Diplomatico Rum
- ▶ Jameson Irish Whiskey
- ▶ Don Julio Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch
- ▶ Domestic and Imported Beer, Texas Beer
- ▶ Soft Drinks, Bottled Still and Sparkling Water

PLATINUM BAR | Wines Tier 2

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Superior Rum
- ▶ Crown Royal Whiskey
- ▶ Espolon Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Dewar's White Label Scotch
- ▶ Domestic and Imported Beers
- ▶ Soft Drinks, Bottled Still and Sparkling Water

GOLD & SILVER BAR | Wines Tier 1

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ Dewar's White Label Scotch
- ▶ Domestic and Imported Beers
- ▶ Soft Drinks, Bottled Still and Sparkling Water



GENERAL INFORMATION

Deposits & Cancellations

Initial deposit of 25% of estimated charges is due at booking. 100% of all estimated charges is due 10 days prior to event. Payments may be made by credit card, personal check, certified check or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable. Also, cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests by noon, 3 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

Food & Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Catering. Additional fees will apply.

Menu Pricing

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 3 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is provided, the original number of contracted guests will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items will be subject to change and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours prior to the event.

Choice Menu

A pre-determined choice menu can be offered to any number of guests, (3) choices of entrée (including vegetarian). Guarantees for each course are due by noon, 3 business days prior to the event and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative. An additional \$20 surcharge per guest is applied for choice of (4) entrée selections (including vegetarian).

Buffet Labels & Menu Presentation

The Catering Department will provide printed menu cards and buffet labels for your event at no additional fee. We welcome the opportunity to design a ***custom menu card*** for your event at a nominal fee.

Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. Round tables of ten guests are recommended for meal functions unless otherwise requested by the client. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed, a setup change fee of \$250 - \$1,000 will be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Banquets.

Vendors

Please contact your Catering Sales Manager for a list of preferred vendors. Load-ins for events will be through the loading dock only. The hotel does not permit vendors to load-in meeting materials or equipment through the hotel lobby. Set up and load in time will be confirmed 2 weeks prior to event.

Parking

Event Valet Parking is \$25.00 for up to 4 hours. Daily Valet Parking is \$40.00. Overnight Valet is \$60.00

Service & Labor

For events requiring a carver, bartender or station attendants, a fee of \$150.00++ per attendant will be applicable for two hours.

Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.



Meet Executive Chef Andres Farias

With almost two decades of diverse experience in leading specialized roles, Andres Farias has returned to the InterContinental brand as Executive Chef at the InterContinental San Antonio Riverwalk in San Antonio, Texas. Throughout his career, Chef Andres has made significant contributions to renowned hotels and restaurants including Trump Hotels Organization, Marriott International, InterContinental Hotels, and luxury restaurants in Caracas, Venezuela. His track record demonstrates his ability to effectively lead kitchen operations in fast-paced environments while maintaining high-quality standards and service orientation.

Chef Andres's passion for cooking was ignited during his childhood while observing his mother, an exceptional chef. He graduated as an international chef from the High Training Educational Institute in Caracas, Venezuela, in 2001 and has since pursued specialized training in French and Asian cuisine, as well as bakery-pastry. In 2019, Chef Andres participated in the Celebrity Chef Ball at Morgan Manufacturing, sponsored by the city of Chicago, contributing to the funding of over 100,000 meals for Meals on Wheels.

Chef Andres is committed to creating an exceptional culinary experience that revolves around the guests and their dining experience. He aims to offer dishes that are in line with the current season and aesthetically pleasing while also infusing a contemporary flair into classic menu items to appeal to a wide audience.