

El Tropicano Riverwalk San Antonio Weddings

Finding the ideal venue is the key element in planning your special day. Located on the New Museum Reach Expansion of the San Antonio Riverwalk, featuring Martin Richman's colorful suspended reflective art installation, visible from our River Veranda, the El Tropicano Riverwalk San Antonio has long been a beautiful, inviting location for every phase of your wedding. We offer all the romance, charm and elegance every bride expects.

We want your wedding to be as unique as the love it celebrates.

Our Wedding Gift to You

Complimentary Signature Cocktail for Bride & Groom upon arrival

Complimentary Champagne Toast for Head Table

Complimentary Wedding Cake Cutting Service

Customized Ballroom Set including Specialty Table Linens, Personalized Up-lighting throughout the Ballroom, Centerpiece Selections, Chair covers with your choice of Sash, Dance Floor, Sweetheart table for Bride & Groom

Complimentary Romance Package for Bride & Groom on Executive Level with a Guest Room, Champagne, Chocolate Covered Strawberries and Breakfast for Two and Designated Parking for Bride & Groom

Special Rates for Overnight Guest Rooms

Preferred food and beverage rates for Engagement Parties, Bachelor and Bachelorette Parties, Bridal Showers and Wedding Rehearsal Dinners

El Tropicano is pleased to provide you with a dedicated Wedding Specialist to assist you in planning your special day. Allow us to embark on your journey and create a lasting memory for years to come.

Riverwalk Reception

Displays

Display of Imported and Domestic Cheeses
Assorted Dips and Spreads, Fresh Vegetable Crudités

Cold Hors d'eouvres

(choice of two, three pieces per person)

Caprese Crostini with Diced Tomato, Basil, Mozzarella and Olive Oil

Chicken Botana Shredded Chicken on Toasted Pita Point topped with Sour Cream,
a hint of Valentino Sauce with Shredded Cheese garnished with Cilantro

Chiffonade of Beef with Creamed Horseradish on a Crisp Crouton

Antipasto Skewer with Salami, Cheese Tortellini and an Olive

Sweet Melon Wrapped in Prosciutto

Hot Hors d'eouvres

(choice of two, three pieces per person)

Honey Orange Pork Skewers

Bacon Wrapped Chicken with Jalapeno & Monterrey Jack Cheese

Beef Empanadas

Spanakopita

Mini Crab Cakes with Remoulade

Chef's Selection of Miniature Pastries

Freshly Brewed Colombian and Decaffeinated Coffee with a Selection of Herbal Teas

\$39 per person

For all receptions a minimum of 100 adult guests is required. For any event where the guarantee is below 100 people, a \$150 service fee applies.

If you're interested in a dinner buffet or Bridal Brunch,
please contact our Wedding Specialist for pricing.

All prices are per person and are subject to 20% service charge and applicable sales tax.
Prices subject to change. Revised as of 1/18/11.

Plated Dinners

Please choose a Soup or Salad to accompany your Entrée selection

Soup

Tomato Basil
Lobster Bisque

Salad

Mixed Green Salad with Ranch Dressing
Caesar Salad with Dressing

Entrées

Pecan Crusted Chicken Breast

Pecan Crusted Chicken Breast with Serrano Cream Sauce
Wild Rice Pilaf, and Fresh Market Vegetable Medley
\$30 per person

Chicken Roulade Florentine

Chicken Breast Stuffed with Spinach, Mushrooms and Parmesan with Roasted Garlic Cream
Angel Hair Pasta with Garlic Oil, and Fresh Market Vegetable Medley
\$32 per person

Grilled Atlantic Salmon

Grilled Atlantic Salmon with Lemon Caper Cream
Wild Rice Pilaf and Fresh Market Vegetable Medley
\$33 per person

Grilled 10-ounce NY Strip

Grilled 10-ounce NY Strip topped with Sautéed Mushroom and Caramelized Onions
Loaded Mashed Potatoes and Fresh Market Vegetable Medley
\$42 per person

Beef Tenderloin & Chicken Roulade Florentine

4-oz Beef Tenderloin with Mushroom Demi-glace and Chicken Roulade Florentine
with Roasted Garlic Cream, Garlic Mashed Potatoes and Fresh Market Vegetable Medley
\$46 per person

Beef Tenderloin & Grilled Shrimp Scampi

4-oz Beef Tenderloin with Mushroom Demi-glace and Grilled Shrimp Scampi,
Loaded Mashed Potatoes, Fresh Market Vegetable Medley
\$48 per person

All Entrées are served with Warm Rolls and Sweet Cream Butter
Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Add Chocolate Covered Strawberries or Vanilla Bean Ice Cream
to Enhance Your Wedding Dessert for \$5 per person

All prices are per person and are subject to 20% service charge and applicable sales tax.
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Action Stations with Chef Attendant

Fajita Station

Grilled Fajitas, sautéed with Onions and Peppers, Fresh Homemade Salsa, Pico De Gallo, Grated Cheese, Guacamole, Jalapeno Peppers with Warm Flour Tortillas
\$11 per person for Chicken / \$13 per person for Beef

Pasta Station

Penne and Bow Tie Pasta served with Marinara and Alfredo Sauce, Accompanied by Crushed Red Pepper Flakes, Garlic, Sundried Tomatoes, Mushrooms and Parmesan Cheese
\$10 per person

Add Chicken, Baby Shrimp or Italian Sausage
Choice of One Meat – \$2 per person, additional
Choice of 2 Meats – \$3 per person, additional
Choice of 3 Meats – \$4 per person, additional

Crème Brulee Station

Fresh Individual Crème Brulee fired and torched per order
\$12 per person

Minimum guests must match meal guarantee. \$75 Chef Attendant Fee per 50 people
Stations are not sold as primary meal. Other reception items must be ordered.

Carving Station

Minimum guests must match meal guarantee .
\$75 Chef Attendant Fee per 50 people

Turkey Breast served with Silver Dollar Rolls and Orange Cranberry Chutney
\$8 per person

Herb Encrusted Pork Loin with Creole Mustard Cream
\$9 per person

Sirloin of Beef served with Horseradish Cream, Caramelized Onions and Chipotle Aioli
\$10 per person

Roasted Prime Rib, Horseradish Cream, Au Jus and Silver Dollar Rolls
\$11 per person

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Hot Hors d'oeuvres

(minimum order of 25 pieces per item)

Honey Orange Pork Skewers \$4 per piece

Spanakopita \$3.50 per piece

Coconut Fried Gulf Shrimp \$4 per piece

Smoked Bacon Wrapped Gulf Shrimp with Jalapeno \$4 per piece

Mini Crab Cake with Sundried Tomato Remoulade \$4.50 per piece

Chicken Wrapped in Bacon with Jalapeno and Monterrey Jack Cheese \$3 per piece

Beef Kabob \$4 per piece

Beef or Chicken Empanada \$3 per piece

Jerk Chicken Skewers \$3.50 per piece

Jamaican Beef Patty \$4 per piece

Southwestern Spring Rolls with a Soy Dipping Sauce \$3.75 per piece

Cold Canapés

(minimum order of 25 pieces per item)

Fruit Kabob \$3.50 per piece

Caprese Crostini \$3.25 per piece

Chicken Salad Pin Wheel \$3.25 per piece

Sweet Melon Wrapped in Prosciutto \$4 per piece

Gulf Shrimp Shooter with Cocktail Sauce \$4 per piece

Chicken Botana Shredded Chicken on Toasted Pita Point topped with Sour Cream, a hint of Valentino Sauce with Shredded Cheese garnished with Cilantro \$3.75 per piece

Antipasto Skewer with Salami, Cheese Tortellini and Olive \$3.50 per piece

Chiffonade of Beef with Creamed Horseradish on Toast Point \$3.50 per piece

Items priced per piece. Recommend 3 pieces of each variety per person for display.
Recommend 2 piece of each variety per person for butler passing

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Beverage Packages

Hosted (package)

Regular \$13 First Hour / \$9 Each Additional Hour

Includes: House Brands
House Wines
Domestic Beer
Soft Drinks
Bottled Waters

Premium \$14 First Hour / \$10 Each Additional Hour

Includes: Premium Brands
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters

Tex Mex Bar \$14 First Hour / \$8 Each Additional Hour

Includes: Margaritas on the Rocks
Texas Beer
Soft Drinks
Bottled Waters

Hosted Bar (Price by Drink)

Premium Brand Cocktails	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.25
California Wines	\$5.25
Assorted Soft Drinks	\$3.00
Bottled Waters	\$3.00

Cash Bar (Price by Drink)

Premium Brand Cocktails	\$6.50
Imported Beer	\$5.00
Domestic Beer	\$4.75
California Wines	\$5.75
Assorted Soft Drinks	\$3.50
Bottled Waters	\$3.50

Wine

House \$24 per bottle
Kendall Jackson \$38 per bottle
(All Specialty Wines available by the case)

Keg

Available Upon Request

Cashier and Bartender Fees

A \$100 Bartender Charge is applicable for each cash bar. One Bar per 100 people suggested.
A cashier is required for all cash bars, cashier fees are \$15.00 per each hour.