



CEREMONY

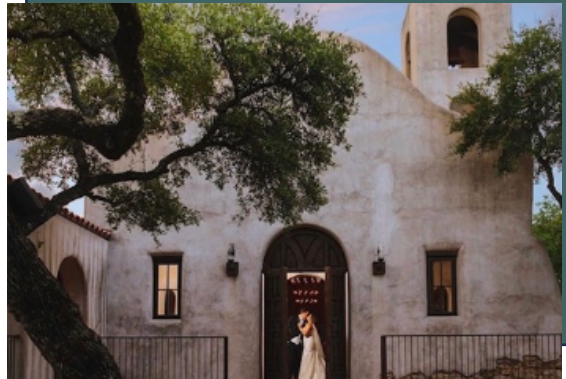
- Only one wedding booked per day
- Bridal Suite
- Groom's Room
- Access for hair and makeup prior to ceremony as early as 10:00 am
- White folding chair set up for outdoor ceremony (\$2 per chair)
- Sound system (indoors and out) + mic
- Free 1-hour rehearsal
- Free 1-hour bridal portrait time (M-TH)

RECEPTION

- Use of the facility for five (5) hours for ceremony and reception time (additional hours available @ \$1100/hr plus bartender and waitstaff costs)
- 60" round tables with chairs to accommodate your total guest count plus one head table, cake table, gift table and registration table included
- Free parking and cart service
- Set up and clean up staff (will set tables, chairs, linens)
- Free set up and decoration time (may arrive 10:00 am day of event to begin)

PLACE SETTINGS

- \$3.00 per guest (required)
- Place settings include:
 - Rolled edge ivory salad, dinner, and dessert plates
 - Salad, dinner, dessert forks plus knife and dessert spoon
 - Beverage goblet, champagne flute, and all bar glasses



Solid floor-length poly table linen for included tables and solid satin or poly napkins in a variety of colors (required)

Up to 100 guests - \$600

Up to 150 guests - \$725

Up to 200 guests - \$850

Up to 250 guests - \$975

Up to 300 guests - \$1075

Up to 350 guests - \$1150

Up to 400 guests - \$1200

Specialty linen pricing available upon request

VENUE PRICING

Prices listed are for parties of 300 guests or less.

*Please add \$1100 for groups over 300

Month	Friday	Saturday	Sunday
January, February, July, August, and September	\$6900	\$9200	\$6900
March, April, May, June, October, November, and December	\$8000	\$10300	\$6900

Please see below information on required bar minimums. Bar minimums are client's responsibility and corresponding bar package selection must meet applicable minimum.

Fridays in Jan, Feb, Mar, Apr, Jun, Jul, Aug, Sept, Dec - \$1000 bar minimum

Fridays in May, October and November - \$1500 bar minimum

Saturdays in Jan, Feb, Mar, Apr, Jun, July, Aug, Sept, Dec - \$2000 bar minimum

Saturdays in May, October, and November - \$3500 bar minimum

Sundays have no bar minimum



BAR SERVICE

Lost Mission offers many options for your bar service. With each option, ***the host will be responsible for the cost of bartenders.*** We require one bartender per 50 guests with a minimum of two bartenders. Remote bars may require additional bartenders. ***Bartending rates are \$50 per bartender per hour, plus one hour of set up.*** Cost for bartenders is due at the final meeting.

Lost Mission is licensed by the TABC. TABC regulations ***prohibit us from allowing ANY outside beer, wine, or liquor onto the Lost Mission property.*** Please make sure that your bridal party and guests understand this rule.

Lost Mission sets up a full bar for each event. Hosts may choose which beverages they wish to pay for, and all other beverages will be available for cash or card.

Bar pricing is subject to change without notice. Prepayment is suggested if you would like to lock in current pricing. Please contact your Lost Mission representative for more information.

BAR OPTIONS

1. ***Hourly Packages-*** Host pays for drinks based on a per person, per hour rate. There is a 3 consecutive hour minimum for hourly packages. (\$2.50/underage guest per hour, max 10% of total guest count.)
 - o ***Beer + Wine-*** \$7.00 per person per hour. Includes unlimited bottled and draft beer, house wines, sodas, and bottled water.
 - o ***Premium Liquors*-*** \$10.00 per person per hour. Includes everything above, plus premium liquors
 - o ***Super Premium Liquors*-*** \$12.50 per person per hour. Includes everything above, plus super premium liquors

****Hourly Premium and Super Premium packages listed above DO NOT include shots or doubles. Add \$1 to the per person, per hour cost of these packages if you wish to include shots or doubles. Shots and doubles may be purchased for cash or card by guests if you do not wish to include them in the hourly package but would like them available to guests.***

2. ***Contribution-*** Host pays for a portion of bar service. Host may set a specific dollar amount toward bar service. Host may also select which beverages they wish to host and pays menu price for each beverage served. For example, "beer and wine only" or "beer and wine plus premium liquors." After limit is met, service is converted to cash bar unless host decides to add further funds during the event.
3. ***Cash Bar-*** Guests pay for their own drinks. See bar menu for current drink prices. Option only available for dates that do not have a bar minimum (Sundays.)

COCKTAIL HOUR INFORMATION

Cocktail hours generally last forty-five minutes to one hour while the bridal party completes their photographs. Host May choose to have cocktail hour on the Mission Plaza, the Reception Patio, or inside the Reception Hall. **Lost Mission can set up a remote bar with linens, glassware, alcohol, and supplies as specified by the host for a \$500 fee.** There is no fee for cocktail hour if the main bar in the reception hall is used. ***If you do not wish to have tip jars for the bartenders, you must tip 15% of the total bar sales at the end of the event with cash or check.***



WINE

White Wine (house)

Moscato: \$7.25 per glass
Pinot Grigio: \$7.25 per glass
Chardonnay: \$7.25 per glass

Red Wine (house)

Pinot Noir: \$7.25 per glass
Cabernet Sauvignon: \$7.25 per glass

Sangria

Served with fresh fruit \$7.50 per glass (by request)

Bubbles

Cooks Brut \$2.50 per toast/ \$7.00 per glass



BEER

Bottled

Domestic: \$6.00
Bud Light, Michelob Ultra, Coors Lite, Miller Lite
Import: \$6.50 per glass
Dos XX Special Lager, Shiner Bock
White Claw available by request (canned) \$6.50

Draft: \$5.50

Dos XX Special Lager, Shiner Bock, Blue Moon, Seasonal Selection

BEHIND THE BAR

\$9.25 PREMIUM (P), \$11.00 SUPER PREMIUM (SP)

Vodka: Tito's (P), Deep Eddy's-Lime, Grapefruit (P), Grey Goose (SP)

Rum: Malibu (P), Captain Morgan (P), Bacardi Light (P)

Gin: Bombay Sapphire (P), Botanist (SP)

Tequila: Cuervo Gold (P), Patron Reposado (SP), Herradura (SP)

Whiskey: Jack Daniels Black (P), Seagram's 7 (P), Fireball (P), Crown Royal (SP), Jameson (SP), Knobb Creek Rye (SP)

Bourbon: Jim Beam (P), Maker's Mark (SP)

Scotch: Dewars White Label (P), Johnnie Walker Black (SP), Buchanan's Deluxe (SP)

***Frozen Drink Machine-** Margaritas \$7.75 per drink or may be purchased by the batch in advance
Daiquiri, Peach Bellini, etc. charged by the batch; \$650 per batch, estimated (100) 6-oz servings

***Signature Drinks-** Ask your Lost Mission representative for options; pricing varies by drink/recipe

Special Order Beverage Selections- Ask your Lost Mission representative if you would like to special order a beer/wine/liquor selection that is not listed on the above drink menu. Subject to availability from Lost Mission distributor. Special order beverage pricing = cost of alcohol + menu price per drink. TABC does not permit any alcohol to leave venue premises, to include special order beverage selections.



OPTIONAL RENTALS

Draping in Reception Hall: \$1750

Use of Firewall:

4.5 hours \$480 (October-March)

2.5 hours \$285 (April-September)

Each additional ½ hour is \$60

Once turned on, firewall may not be turned off until sendoff

Farm Tables: \$125 per table (3 available)

Designed + built in our shop

54 inches wide, 8 feet long

*Included with 3 Edison or Heritage Chandeliers or 5 Crystal Chandeliers

Wine Barrels: \$25 each (5 available)

From Stags Leap Vineyard, can be used for cocktail tables, flower stands, and more!

Wrought Iron Easels (set of 2): \$35

Linen Upgrades:

Custom table linens, overlays, runners, and napkins (ask for quote)

Cocktail table linen and sash: \$12/table

Sashes (Satin-all colors): \$2 each



Farm tables (above)

Drapes (top right)

Firewall (left)

Pricing is subject to change without notice; prepayment is suggested to lock in current pricing.



LOST MISSION CUSTOM LIGHTING SERVICES

Lost Mission offers many optional custom lighting services. All lighting options are dimmable to ensure the perfect ambiance throughout the evening.

All pricing INCLUDES design meeting, setup, manlift, and labor

HERITAGE CHANDELIERS

Handcrafted in our shop with over 500 individual components on each fixture! Bulbs range from 8-16 inches and are anchored by beautiful brass finials.

Use 1 to 3 chandeliers above head table
Pricing:

- 1 Heritage Chandelier: \$1650
 - 2 Heritage Chandeliers: \$2050
 - 3 Heritage Chandeliers: \$2300*
- *FREE Farm Tables with 3 Chandelier Package**

EDISON CHANDELIERS

Built in our shop with French Oak frames and lattice, custom metal accents, and 21 unique Edison bulbs per chandelier.

Use 1 to 3 chandeliers above head table
Pricing:

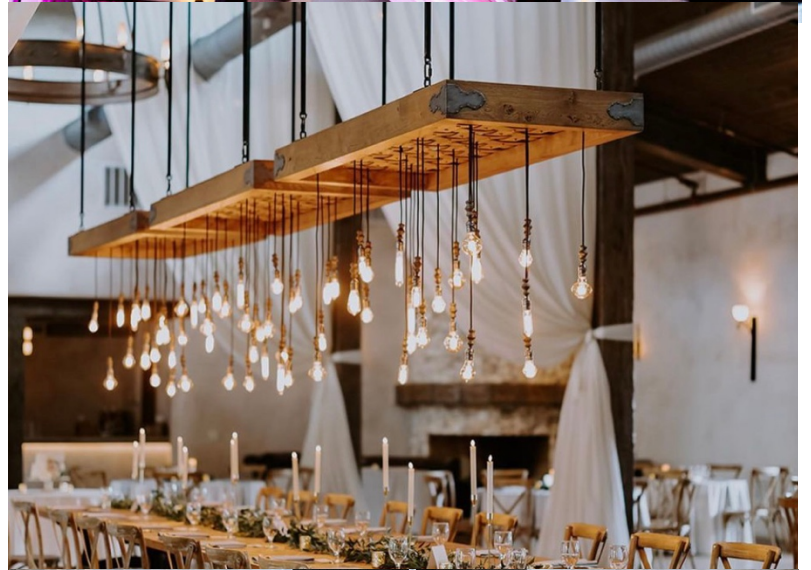
- 1 Edison Bulb Chandelier: \$1250
 - 2 Edison Bulb Chandeliers: \$1650
 - 3 Edison Bulb Chandeliers: \$1900*
- *FREE Farm Tables with 3 Chandelier Package**

CRYSTAL CHANDELIERS

Add the perfect sparkle to your décor! We offer (4) two-tiered chandeliers and (1) three-tiered chandelier

Pricing:

- 1 Crystal Chandelier: \$750
 - 3 Crystal Chandeliers: \$1200
 - 5 Crystal Chandeliers: \$1600*
- *FREE Farm Tables with 5 Chandelier Package**



PIN SPOTS

Make your cake and florals shine!
We have invested in the best pin spots on the market:

- Soft, warm light
- Adjustable beam/angle
- Dimmable by zone

Pricing:

- 1st Pin Spot: \$100
- Each additional Pin Spot: \$35



With Pin Spots



Without Pin Spots

UPLIGHTING

Set the mood + bring a glow to the walls, stage, or draping!

Our cordless uplighting can be programmed to your desired color.

Pricing:

- \$30 per uplight
- Minimum of 10 lights



COMBINED LIGHTING PACKAGES

10 pin spots + \$650
10 uplights

15 pin spots + \$875
15 uplights

20 pin spots + \$1250
20 uplights +
GOBO

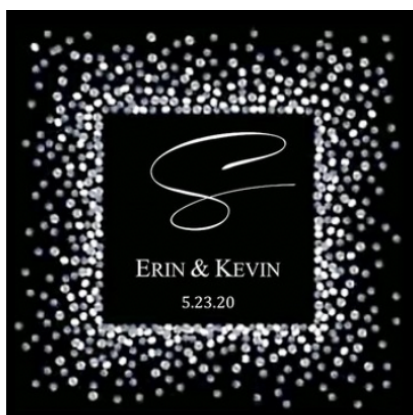
GOBO MONOGRAM

Show off that new monogram with a custom Gobo displayed above the stage!

Send in your artwork, request a custom design, or use a stock image.

Pricing:

- Gobo: \$275
- Custom Design: \$25



GOBO Examples



RECOMMENDED VENDORS



FLORAL

Flowers by Brenda Brenda Fry: 210.857.8231 // plantiques84@yahoo.com // IG @plantiques.floral
Evember Angie: 210.710.4792 // www.evember.com // IG @evemberfloral
Bloom and Stem: Magen Sevilla 361.815.8035 // mags@bloomandstem.com // IG @bloomandstem
The Vintage Bouquet Ashley: 210.510.8862 // www.thevintagebouq.com // IG @thevintagebouq
Reiley and Rose Megan: megan@reileyandrose.com // www.reileyandrose.com // IG @reileyandrose

MUSIC

Power Sounds (DJ)*: 210.365.0052 // info@powersoundsdj.com // www.powersoundsdj.com // IG @powersoundsdj
VEGAs Event Group (DJ)*: 210.527.7840 // info@vegasdjservices.com // www.vegasdjservices.com // IG @vegasdjservices
At Last Entertainment (DJ)*: Dominic and Serena: info@atlastent.com // www.atlastent.com // IG @atlastentertainment
Future Sounds (DJ) Chris Koval: 210.945.9601 // www.future-sounds.com // IG @futuresoundsdj
***DJ's offer APPROVED cold sparkler services. All other cold spark companies not listed, must be pre-approved**
Uptown Drive (band) www.uptowndrive.com // IG @uptown_drive
Matchmaker Band (band) 512.680.7769 // www.matchmakerband.com // IG @matchmakerband
Gary Glenn (band) 210.744.3538 // www.garyglennmusic.com // IG @garyglennmusic
Royal Dukes (band) 425.221.2009 // info@royaldukesband.com // www.royaldukesband.com // IG @royaldukesband

PHOTO

AJH Photography Arol Horkavy: 281.794.9405 // www.ajhweddings.com // IG @ajhphotographyatx
Allison Jeffers Photography Allison Jeffers: helloallisonjeffers.com // IG @allisonjeffersphotography
Gricelda's Photography Gricelda: // www.griceldasphotography.com // IG @griceldasphotography
Rebekah Paul Photography Rebekah Paul: www.rebekahpaulphotography.com // IG @rebekahpaulphoto

CAKES

Cakes by Cathy Cathy Young: 210.493.8466 // www.cakesbycathyyoung.com // IG @cakesbycathyyoung
Painted Cake Tomas: 210.865.5257 // painted.cake@yahoo.com // IG @the_painted_cake
Asukar Adesuwa Elaiho: hello@myasukar.com // www.myasukar.com // IG @myasukar

PLANNERS

JC Events Jennifer Craft: 210.643.7133 // eventsbyjennifercraft.com // IG @jcraftevents
Lila Lane Events Ashtyn Burttschell: ashtyn@lilalaneevents.com // lilalanevents.com // IG @lilalaneevents
Scarlet Rose Katy Padilla: 517.677.3452 // scarletroseeventplanning.com // IG @scarletroseevents
Sweet Laurel Weddings & Events Laura Palomo: 210.412.7310 // sweetlaurelevents.com // IG @sweetlaurelevents
Your Day – Your Way Gloria Schroeder: 916.532.5282 // IG @yourdayyourway_gloria

HAIR + MAKEUP

JAX Studio: 210.990.5299 // jax@jaxstudiosa.com // IG @jaxstudio
Vixen Amber: 210.284.4588 // vixenonsite@yahoo.com // IG @vixen_hair_makeup
Viva La Glam: 210.683.1369 // vivalaglam.com // IG @vivalaglamx
Veil Artistry: theveilartistry.com // IG @veilartistry_

OFFICIANTS

It's A Wonderful Life Weddings Pastor David: 210.712.5458 // www.itsawonderfullifeweddings.com
David Orth 210.260.1578 // orthd.0304@gmail.com
Joseph Flores 210.618.8158 // allaboutmebridetobe.com

TRANSPORTATION

ETI Limo + Charter Ronnie: 210.599.9999 // www.etilimo.com
Elegant Limo Jess: 210.225.5466 // www.elegantride.us

FUN EXTRAS

Picture This Booths Riley Fritze: 830.388.0063 // info@picturethisbooths.com // IG @picture_this_booths
Lazy Creek Designs + Calligraphy Malarie: 432.559.1285 // lazycreekdesignstx@yahoo.com // IG @lazycreekdesigns
Rustic Romance Rentals rusticromancerentals.com // IG @rusticromancerentals15
Ears with Beers Beer Burros delaney@earswithbeers.com // www.earswithbeers.com // IG @earswithbeers
Mariachi Nuevo Estilo 210.557.3192 // mariachinuevoestilo.com // IG @mariachinuevoestilo

AREA ACCOMMODATIONS



SAN ANTONIO

JW Marriott	23808 Resort Parkway	210.276.2500	\$\$\$ / 18 miles	www.jwsanantonio.com
Hampton Inn Bulverde	499 Singing Oaks	830.438.5007	\$\$ / 4 miles	hamptoninn3.hilton.com
Courtyard Marriott San Antonio North	1803 E. Sonterra Blvd	210.545.3100	\$\$ / 19 miles	www.marriott.com
Hyatt Place	1610 E. Sonterra Blvd	210.499.6123	\$\$ / 19 miles	www.hyattplace.com
Extended Stay America	21103 Encino Commons Blvd	210.545.2477	\$ / 18 miles	extendedstayamerica.com
La Quinta Inn	18502 Hardy Oak	210.497.0506	\$ / 23 miles	www.wyndhamhotels.com
Drury Inn	801 N. Loop 1604 East	210.404.1600	\$ / 23 miles	www.druryhotels.com

BOERNE

Comfort Inn	35000 IH 10 W.	830.249.6800	\$\$ / 19 miles	www.choicehotels.com
Best Western	36756 IH 10 W.	830.249.1212	\$\$\$ / 19 miles	www.bestwestern.com
The Kendall Inn	128 W. Blanco	830.249.2138	\$\$ / 18 miles	www.thekendalltx.com

NEW BRAUNFELS

T Bar M Resort	2549 W. State Hwy 46	830.625.7738	\$\$ / 19 miles	www.tbarm.com
La Quinta Inn	365 S. State Hwy 46	830.627.3333	\$\$ / 28 miles	www.wyndhamhotels.com
Courtyard Marriott New Braunfels	750 N I35 Frontage Rd	830.626.4700	\$\$\$ / 30 miles	www.marriott.com

RENTALS

Spring Branch Cottages	Anhalt Road	Airbnb.com	\$ / Less than 1 mile	SpringBranchCottages.com
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Lost Mission -MENU-

PASSED HOUR D'OEUVRES

COCKTAIL MEATBALLS | \$2.75

Perfectly seasoned meatballs with a tangy glaze, garnished with green onion and sesame seeds

CHICKEN/SHRIMP BROCHETTE | \$3.25/\$4

Wrapped in bacon with a jalapeno sliver and brown sugar salsa glaze

SAVORY EMPANADAS | \$3.5

Light and crispy empanadas with seasoned beef and vegetables, garnished with salsa verde

BRUSCHETTA | \$3

Toasted baguette slice with cannellini bean puree, tomatoes, basil, parmesan, and balsamic vinegar

SOUP SHOOTERS | \$2.5

Creamy tomato basil soup served with mini grilled cheese

STUFFED MUSHROOMS | \$3.5

Mushroom caps with Italian sausage, herbs, panko, and mascarpone cheese

CEVICHE | \$5.75

Fresh shrimp ceviche in a salt and Tajin rimmed cup with toasted tortilla point

FRIED BRIE | \$3

Pecan-crusted brie fried to golden perfection, with raspberry preserve

POTATO CROQUETTES | \$2.75

Bite-size cheddar and green chile potato croquettes with herbed sour cream and green onion

CAPRESE SKEWERS | \$3

Cherry tomato, mozzarella, and basil with reduced balsamic drizzle

STATIONARY HOUR D'OEUVRES

SALSA STATION | \$3

Tortilla chips with fresh red and green salsa
- Queso: add \$.75/pp
- House-made guacamole: add \$.75/pp

AVOCADO STATION | \$7

Avocado half topped with choice of black bean salsa, shrimp ceviche, crisp bacon crumbles, and chipotle crema

CHARCUTERIE GRAZING STATION | \$9

Beautiful display of meats, cheeses, fruit, vegetables, and relishes; complimented with bread, crackers, and assorted dips

QUESADILLA STATION | \$8

Pulled-Pork and Spinach-Mushroom quesadillas prepared live action on comal in front of guests

PLATED SALADS

GARDEN SALAD | \$4

Romaine and mixed greens, tomato, carrots, cucumbers with house-made garlic croutons and herb dressing

CAESAR SALAD | \$4

Crisp romaine, parmesan, cracked pepper with house-made garlic croutons and Caesar dressing

CANDIED PECAN AND APPLE SALAD | \$5.5

Mixed greens, spiced and candied pecans, green apple, red onion and feta with balsamic vinaigrette

Choice of preset or served salad service – both are included options

Lost Mission hosts monthly tastings with a rotating menu which includes 2 entrees and a variety of appetizers. Couples may choose ONE tasting to attend in order to experience the quality and presentation of our food. Couples may invite 2 guests to join them for the tasting (party of 4 total)

Pricing is subject to change based on market fluctuations. Menu items are priced per person; labor cost and sales tax are in addition.



Lost Mission -MENU-

THE MAIN COURSE

(Choose one main entrée)

ACHIOTE CHICKEN ENCHILADAS | \$15

Shredded chicken breast seasoned with achiote and rolled in corn tortillas, topped with a mild green chile sauce

- Spanish or Cilantro Rice
- Charro Beans

CHICKEN PICCATA | \$18.5

Lightly breaded chicken breast sautéed with fresh lemon juice, garlic, butter, and capers topped with lemon slices and parmesan

- Herb Butter Angel Hair Pasta
- Sautéed Green Beans

CHIMICHURRI CHICKEN OR PORK | \$18

Grilled chicken breast OR boneless pork chop topped with a cilantro, parsley, parmesan, and pine nut chimichurri

- Herbed Mashed Potatoes
- Roasted Seasonal Veggies

TEXAS BARBEQUE | \$19

Turkey breast, sausage, and brisket seasoned to perfection and fresh off the smoker

- Herbed Potato Salad
- Ranch-Style Beans
- Green Chile and Cheddar Cornbread

FAJITAS | \$21

Grilled chicken breast and flank steak fajitas with flour tortillas, grilled peppers, and onions.

Guacamole, cheese, sour cream, pico de gallo toppings served family style at the table

- Spanish or Cilantro Rice
- Charro Beans

TUSCAN CHICKEN | \$23

Sous vide chicken breast marinated in balsamic and mesquite seasoning and topped with lemon-butter, basil, sundried tomatoes and smoked goat cheese

- Herbed Mashed Potatoes
- Bacon-Wrapped Asparagus

GRILLED BROCHETTE TRIO | \$31

Shrimp, sous vide tenderloin, and chicken breast served on skewers with peppers and onions

- Dirty Rice
- Roasted Seasonal Veggies

FILET AND CEDAR PLANK SALMON DUO | MARKET PRICE

Seared petit filet with sautéed mushrooms and salmon filet grilled on a cedar plank and topped with lemon basil pesto

- Seasoned New Potatoes
- Grilled Asparagus

FILET | MARKET PRICE

Seared beef filet topped with sautéed mushrooms and garlic butter

- Truffle Mashed Potatoes
- Roasted Seasonal Veggies

DIETARY RESTRICTIONS | V/GF/DF

Vegetable Napoleon lasagna with house-made cashew cheese and marinara sauce. Vegan, Gluten-Free, Dairy-Free. Contains Nuts.

***Main courses may be served buffet-style or plated and include preset iced water and iced tea/water station.
Plated dinner service and water/tea table service available for additional fees**
Certain sides and sauces may be substituted for other options*

LATE NIGHT SNACKS

STREET TACOS | \$4

Pulled pork tacos on corn tortillas with cilantro-slime slaw, pickled red onions, and avocado crema

CHURRO CHEESECAKE | \$4

Cheesecake with a hint of lime between layers of cinnamon and sugar puff pastry

CHICKEN SLIDERS | \$4

Nashville hot chicken sliders with crisp dill pickles on Kings Hawaiian rolls

MAC + CHEESE BAR | \$4

Creamy mac & cheese with a variety of savory and spicy toppings

***Late night snacks are priced and prepared for 50% of guest count.
The reduced price shown will be applied to full guest count.***

Pricing is subject to change based on market fluctuations. Menu items are priced per person; labor cost and sales tax are in addition.