



# Lost Mission

## 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

Place settings and linens are a required part of the rental contract. The cost of which is added to the base venue price along with the required security officer fee.

Lost Mission does not charge service or vendor fees!



## 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 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!

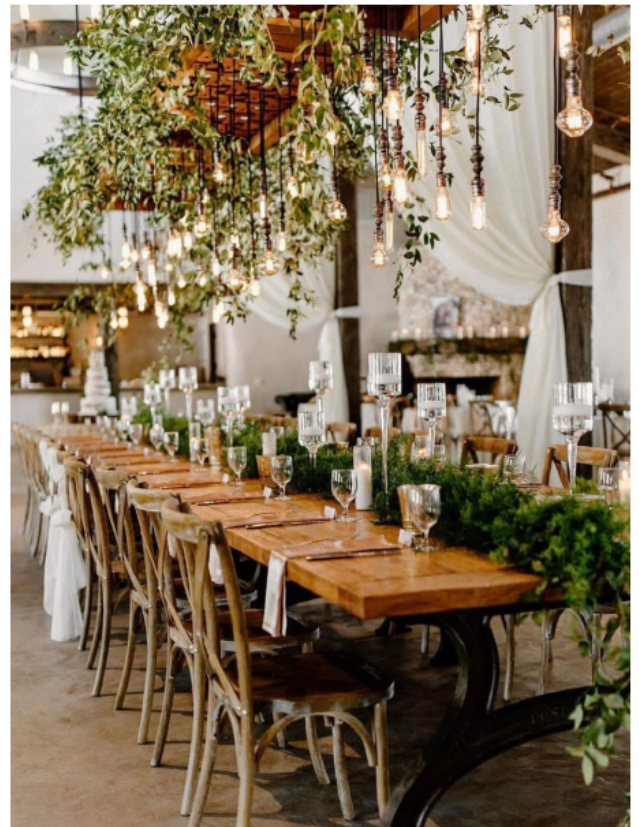
**Wrought Iron Easels (set of 2): \$35**

**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)





## 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.

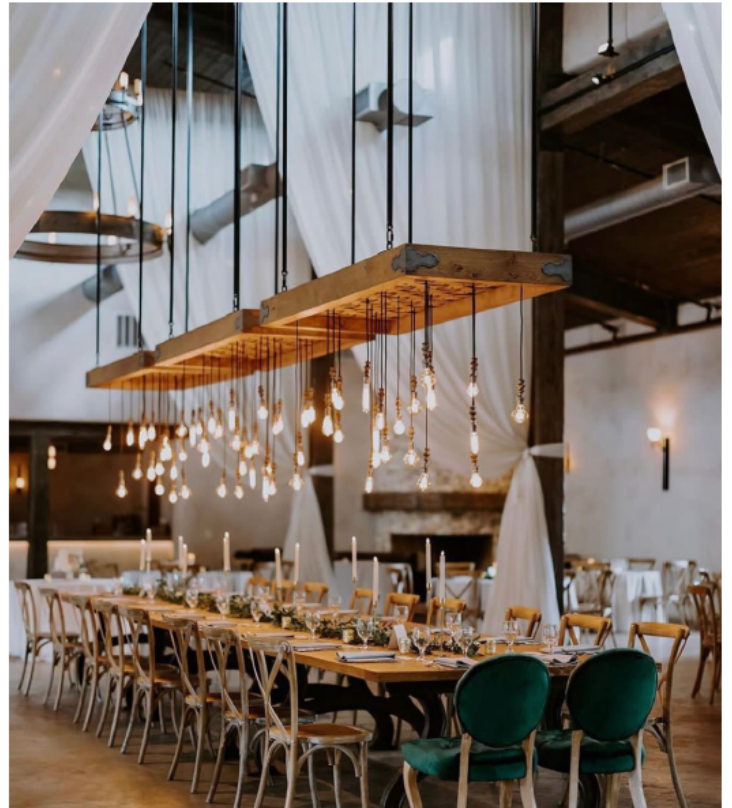
*\*All pricing INCLUDES design meeting, setup, manlift, and labor\**

### 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 3 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:**

- 1<sup>st</sup> Pin Spot: \$100
- Each additional Pin Spot: \$35



*With Pin Spots*



*Without Pin Spots*

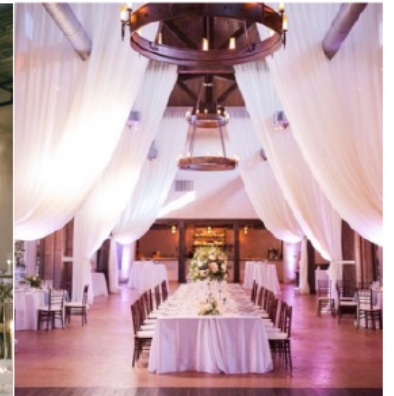
## UPLIGHTING

*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  
**Austin Nines (band)** 512.910.5525 // www.austinnines.com // IG @austinnines  
**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  
**Jonathan Ivy Photography** Jonathan Ivy: 281.224.1937 // www.jonathanivyphoto.com // IG @jonathanivyphoto  
**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 @lilalanevents  
**Scarlet Rose** Katy Padilla: 517.677.3452 // scarletroseeventplanning.com // IG @scarletroseevents  
**Sweet Laurel Weddings & Events** Laura Palomo: 210.412.7310 // sweetlaurelevents.com // IG @sweetlaurelevents  
**All in the Details** Melissa Gaines: 210.856.6150 // www.allithedetails.events // IG @allithedetailsevents

## HAIR + MAKEUP

**JAX Studio**: 210.990.5299 // jax@jaxstudiosa.com // IG @jaxstudio  
**Vixen** Amber: 210.284.4588 // vixensite@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 ACCOMODATIONS



## 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-crust 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

#### CHARCUTERIE GRAZING STATION | \$9

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

#### AVOCADO STATION | \$7

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

#### 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, tipped with a mild green chile sauce

- Spanish or Cilantro Rice
- Charro 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

### 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

### GRILLED BROCHETTE TRIO | \$31

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

- Dirty Rice
- Roasted Seasonal Veggies

### FILET | MARKET PRICE

Seared beef filet topped with sautéed mushrooms and garlic butter

- Truffle Mashed Potatoes
- Roasted Seasonal Veggies

### 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

### 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

### 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

### 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

### 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

### PRETZEL BAR | \$4

Piping hot soft pretzels with a variety of sweet and savory sauces

### CHURRO CHEESECAKE | \$4

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

### 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.