



**THE RIGHT SETTING
TRANSFORMS EVERYTHING**



Just 60 minutes from Austin, 80 minutes from San Antonio. Perched on a ridge overlooking Montesino Ranch, experience breathtaking skies, Farm-to-Ranch culinary offerings, and a host of customizable experiences.

Our retreat pairs luxury accommodations with versatile indoor and outdoor venue spaces.



SEASON

September 2020 – June 2021



ACCOMMODATIONS

12 Luxury Tents with private decks and in-suite spa-like bathrooms



VENUE SPACES

Collective Commons
Three Peaks Lodge

COLLECTIVE COMMONS

Our new private event pavilion features roll up canvas walls that embrace the Hill Country setting. With climate control, AV capabilities (fiber optic WiFi, LCD screen, bluetooth speaker system), and flexible furniture arrangements, The Commons is designed to accommodate corporate meetings and intimate social gatherings.



SQUARE FEET:

450

CAPACITY:

Up to 24 guests
(seating capacity will vary)

VENUE FEE:

Pricing available upon request

THREE PEAKS LODGE

At the heart of the retreat, this soaring indoor/outdoor grand tent features our bar and kitchen. Open air canvas walls and indoor/outdoor seating seamlessly connect to the adjacent outdoor patio and firepit with expansive views of Montesino Ranch.



SQUARE FEET:

1,080

CAPACITY:

Up to 54 guests
(seating capacity will vary)

VENUE FEE:

A buyout of all accommodations is required to host private events at Three Peaks Lodge. Pricing available upon request.





King bed or double twin beds with 1,500 thread-count linens, full electricity, WiFi, and wood-burning stove.



Private in-suite bathroom with rain-style shower, full flush toilet, hot running water, bath products and amenities, plush robes, and Turkish towels.

ACCOMMODATIONS

Where luxury and rustic style meet. Summit Tents offer an indoor/outdoor sanctuary with a private deck for the ultimate elevated camping experience.

Summit Tents include a king bed or double twin beds. Rollaway beds are available upon request (+\$100 per room/night, max. 1 rollaway bed per room). The Family Suite includes a Summit Tent with a king bed and a separate tent with double twin beds.

	AVAILABLE ROOMS	MAX. OCCUPANCY
Summit Tent—King	9	2 guests (3 guests w/ rollaway bed)
Summit Tent—King or Double Twins	2	2 guests
Family Suite	1	4 guests

Nightly rates will vary by season and date. Overnight guests will receive complimentary breakfast, nightly s'mores by the campfire, and fiber optic WiFi throughout the retreat (+\$35 per room/night Retreat Fee applies).

	JAN.	FEB.	MARCH	APRIL	MAY	JUNE
Starting at	\$269	\$299	\$329	\$359	\$359	\$329
	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.
Starting at	closed	closed	\$329	\$359	\$359	\$229

**Nightly rates subject to change without notice.*





CUSTOM EXPERIENCES

At Collective Hill Country, the spectacular setting is just the start of the journey. Let us curate a truly unique event itinerary with our array of memorable experiences. Activities are seasonal and are continually updated. The below offers a glimpse into the possibilities.

SELF-GUIDED HIKES AT THE RANCH

ELECTRIC BIKE TOUR OF WIMBERLEY

HORSEBACK RIDING AT THE RANCH

BUBBLY & BRANDING CULINARY EXPERIENCE

CHARCUTERIE TASTING EXPERIENCE

SWEET & SAVORY FONDUE EXPERIENCE

WELLNESS OFFERINGS INCLUDING YOGA & MEDITATION

FOOD & BEVERAGE

Being immersed in nature has never tasted so good. Guests will enjoy day-to-night culinary offerings created by our new executive chef, Laura Collins, an acolyte of Wolfgang Puck.

Our culinary team provides daily breakfast, lunch, dinner, and catering for private events. A 20% Administration Fee applies to all food and beverage. Sample menus are subject to change due to product seasonality and availability. If a menu selection is unavailable, a comparable substitute will be provided.

FARM TO FORK BREAKFAST

Complimentary for overnight guests

FARMERS MARKET EGG SANDWICH
fried egg, arugula, tomato, herb aioli, avocado

GREEK YOGURT PARFAIT
hearty granola, seasonal fruit, local Texas honey

TEXAS TACO
mesquite smoked pork belly, scramble egg, pickled red onion, cotija, cilantro crema, fried potato

THE BBQ DINNER EXPERIENCE

Savor the authentic taste of Hill Country.

\$60 per person, served as stations.

Please note a 15 person minimum applies.

smoked chicken

pulled pork

baked mac and cheese

jalapeno cornbread

potato salad

coleslaw

sweet rolls

tart cherry pie, vanilla cream

apple pie, cinnamon whipped cream

LIBATIONS

Collective Hill Country has a license to sell beer and wine only. All non-bar service is charged based on consumption.

NON-ALCOHOLIC BEVERAGES

Includes still/sparkling water, coffee, tea, iced tea, and soft drinks

BEER & WINE

Includes water, coffee, tea, and soft drinks, plus beer & wine

LUNCH ON THE RANCH

\$30 per person

SMOKED TURKEY RANCH SANDWICH
shaved red onion, arugula, piquillo peppers, chipotle ranch, local sourdough

SMOKED CHICKEN SALAD SANDWICH
arugula, pickled red onion, almonds, toasted local hoagie roll

GARDEN CLUB

seasonal veggies, shaved red onion, local sourdough, whipped herb-goat cheese

CLASSIC WEDGE SALAD

point Reyes blue cheese dressing

MIXED GREENS SALAD

tomato, carrot, cucumber, honey balsamic vinaigrette

THE CHEF'S EXPERIENCE

Enjoy a selection of Chef Laura's signature creations. \$75 per person, served family-style.

Please note a 15 person minimum applies.

WINTER SALAD

mixed greens, apple, point Reyes blue cheese, walnuts, champagne vinaigrette

WARM COUSCOUS SALAD

squash, pomegranate, wilted greens, hazelnuts, lemon vinaigrette

HANGER STEAK

chimichurri

SALMON FILET

lemon dill sauce

CRISPY BRUSSEL SPROUTS

lardons, maple glaze

BLISTERED BABY HEIRLOOM CARROTS

brown butter, harissa

COOKIES (CHOOSE ONE)

cranberry, white chocolate chip, pistachio, snickerdoodle

BROWNIES (CHOOSE ONE)

salted caramel, blondie, peppermint bark

