

W HOTELS

# EVENT MENUS

Take your meeting from meh to magnificent with satisfying catering and perfectly timed coffee breaks. These menus inspire bold ideas, amplify collaboration and ignite daring innovation. Paired with our signature Whatever/Whenever® Service, you can focus on business at hand knowing your meeting or event will go off without a hitch.

## W Austin

200 Lavaca Street, Austin, Texas, USA

(512) 542-3600

[marriott.com/auswh](http://marriott.com/auswh)



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holiday menu



# BREAKFAST

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## BREAKFAST TABLE

Morning tables include fresh orange & grapefruit juice, freshly brewed coffee & a selection of teas, and 60 minutes of continuous service.

### ACROSS THE POND

Scrambled eggs

Porridge, stone ground oats with cinnamon & brown sugar

Roasted tomatoes & mushrooms

Bangers

Baked beans

Toast from locally baked breads, orange marmalade, and berry jam

Scones and whipped butter

Yogurt bowl & berries

\$55.00 per person

### W CONTINENTAL

Assorted danishes and croissants

Assorted cereals with milk

Individual greek yogurt with granola

Sliced seasonal fruit, berries, and whole bananas

Steel-cut oatmeal with vanilla, cinnamon, honey roasted apples and maple syrup

\$46.00 per person



## REVITALIZE

Creamy sous vide egg white bite with pepper, spinach,  
and tomato

Sliced fruit

Individual chia seed puddings with fresh berries

Roasted spiced sweet potatoes

Chicken sausage & bacon

Gluten free muffins

\$50.00 per person

## SOUTHWEST

Scrambled eggs with poblano peppers & onion

Crispy potato hash, jalapenos, esquites

Jalapeno sausage & bacon

Refried beans

Flour tortillas

Ranchero sauce, pico, cotija

Gluten free cheddar corn muffins

Assorted pastries

Tajin and lime marinated mango, pineapple, watermelon

\$54.00 per person

## WAKE UP

Soft scrambled eggs with chives and creme fraiche

Applewood smoked bacon

Maple sausage

Buttery yukon gold potatoes with shaved red onion,  
lemon, and rosemary

Sliced fruit with mint

Assorted danishes, pastries and croissants

\$52.00 per person

## BREAKFAST TABLE ENHANCEMENTS

Must be chosen in addition to an existing menu, not to be selected or priced "a la carte"

A \$200 small party fee applies to meals for fewer than 20 guests.

All food and beverage is subject to a 26% service charge and 8.25% sales tax, which is subject to change. Included in the service charge is a gratuity of 14.125% of food and beverage charges, which is distributed to banquet staff. The remainder of the service charge is retained by the hotel.

#### BYO YOGURT PARFAIT

Fresh fruit and berries, granola, flax seeds, dried fruit, toasted coconut, vanilla syrup

\$12.00 per person

#### OMELET BAR

Eggs cooked any style, diced ham, sautéed spinach, caramelized onions, bell peppers, mushrooms, jack cheese, cheddar cheese, chopped bacon, and red salsa

22.00 per person

#### OATMEAL & PARFAIT STATION

Honey yogurt, granola, mixed berries, honey diced fruit, steel cut oats (dairy free), and ancient grain porridge

18.00 per person

#### BYO BREAKFAST TACO

Scrambled eggs, salsa de pasilla, salsa verde, pico de gallo, cheddar jack, and cotija cheeses, applewood smoked bacon, house smoked brisket, sautéed vegetables, spinach, flour and corn tortillas

21.00 per person

#### BISCUITS & GRAVY

Scrambled eggs, buttermilk biscuits, sausage gravy, mushroom gravy, pimento cheese grits, and smoked

Pederson's ham

22.00 per person

#### BREAKFAST TACOS

Egg whites, black beans, spinach, sweet potato and chevre on a corn tortilla

Brisket, potato, eggs and cheddar on a flour tortilla

Chorizo, potato, eggs and cheddar on a flour tortilla

Egg whites, jalapeno, onion and jack cheese on a corn tortilla

10.00 per taco

#### BYO BREAKFAST TACO

Scrambled eggs, salsa de pasilla, salsa verde, pico de gallo, cheddar, jack, and cotija cheeses, applewood smoked bacon, house smoked brisket, sautéed vegetables, spinach, flour and corn tortillas.

21.00 per person

#### BYO Toast Bar

Toasted locally baked breads, avocado mash, cilantro, cured tomatoes, limes, pistachios, pomegranate seeds, red onion, scallions, cream cheese, and whipped butter

20.00 per person

#### BENNY BAR

Poached eggs on english muffins served with applewood smoked bacon, chicken sausage, maple sausage, sliced canadian bacon, poached asparagus, sliced tomatoes, and chive hollandaise

24.00 per person

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## BREAKFAST TABLE SIPS

### SPICE IT UP, MARY!

Bloody mary bar with filthy bloody mary mix, pickles, olives, bacon, celery and Tito's handmade vodka

21.00 per person

*mixologist required\**

### FEELING BUBBLY

Champagne mimosa bar with Chambord and fresh fruit juices including: orange, grapefruit, and peach.

20.00 per person

*mixologist required\**

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## PLATED BREAKFAST

Morning plates include fresh orange & grapefruit juice, freshly brewed fontana coffee & selection of dammann teas.

### W AUSTIN BREAKFAST

Farm fresh scrambled eggs with chives, roasted fingerling potatoes tossed with fresh herbs, and choice of applewood smoked bacon or chicken apple sausage  
\$44.00 per person

### HEUVOS RANCHEROS

Crispy tortilla, poached eggs, black beans, ranchero sauce, queso fresco, pickled jalapenos, and breakfast potatoes  
\$46.00

### SOUTHWEST BENEDICT

Poached eggs, chorizo and pico de gallo on a gluten free corn muffin with cilantro hollandaise and breakfast potatoes  
\$47.00 per person

### A BRISKET BREAKFAST

Tomato & pepper frittata, sliced brisket, roasted potatoes, and smoked jalapeno sauce  
\$45.00 per person

### BRIOCHE FRENCH TOAST

Candied pecans, maple syrup, berry jam, whipped cream, bacon, and sausage  
\$45.00 per person

### INDIVIDUAL YOGURT PARFAITS

Served with house made granola, fresh fruit, and berries  
\$8.00 per person

## PLATED BREAKFAST ENHANCEMENTS

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### BLENDED

Choose 1 of our fresh blended morning treats

- Blueberry blast: fresh blueberries, bananas, and greek yogurt

- Mexican mango: banana, fresh mango, agave, cinnamon and fat-free yogurt

- Chocolate: dark chocolate, soy milk, peanut butter, almonds and granola

\$10.00 per Person

### OVERNIGHT OATS

Served with house made berry jam and brown sugar

\$8.00 per person

## PLATED BREAKFAST SIPS

### FEELING BUBBLY

Champagne mimosa bar with Chambord and fresh fruit juices including: orange, grapefruit, and peach

20.00 per person

*mixologist required\**

### MIMOSA

House mimosas

12.00 per person

### SPICE IT UP, MARY!

Bloody mary bar with filthy bloody mary mix, pickles, olives, bacon, celery and Tito's handmade vodka

21.00 per person

*mixologist required\**

# BEVERAGE BREAKS

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## **ILLY COFFEE & DAMMON TEA 30**

All day service —pricing per person

## **SODA, ILLY COFFEE, DAMMON TEA & BOTTLED WATER 45**

All day service —pricing per person

## **ILLY COFFEE & DAMMON TEA 22**

Half day service —pricing per person

## **SODA, ILLY COFFEE, DAMON TEA & BOTTLED WATER 35**

Half day service —pricing per person

## **ILLY GALLON OF COFFEE 120**

## **DAMMON GALLON OF TEA 90**

## **ASSORTED PEPSI® PRODUCTS 6.5**

## **PERRIER® SPARKLING WATER 7**

## **LIFE WATER BOTTLED MINERAL 7**

## **DAY SMITH COLD BREW 9**

## **RED BULL® ENERGY DRINKS 8**

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# SNACK TIME

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Breaks include freshly brewed regular and decaffeinated coffee, and a selection of tea based on 30 minutes of continuous service

## MORNING BREAK

### MORNING RECESS

Chocolate chip cookies, chocolate fudge brownies, Granny Smith Apples, Almost ripe bananas, served with mini milks - including chocolate and regular  
\$33.00 per person

### DIP'N DONUTS

Assorted lemon curd, chocolate cream, and berry jam filled donuts, served with DaySmith cold brews and flavored syrups.  
\$33.00 per person

### BARTON CREEK NATURE TRAIL MIX

Sesame and flax seed granola, dried peaches, praline pecans, peanuts, pepitas, coconut, chocolate chips, and yogurt covered pretzels.  
\$28.00 per person

### BAKE UP!

Banana nut bread, carrot raisin bran muffins, assorted scones, and whole fruit.  
\$25.00 per person

### HEALTH NUT

BYO yogurt parfait with fruit, berries, honey, granola, toasted nuts and seeds. Served with three house made smoothies.  
24.00 per person

## AFTERNOON BREAK

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### AFTERNOON IN TJ

House fried corn tortilla chips, house made salsa roja and salsa verde, guacamole, jicama, melon with tajin, and churros with chocolate syrup and caramel. Served with mineral water and mexican sodas.

\$29.00 per person

### BALL PARK

Mini hot dogs with stadium mustard, popcorn, roasted peanuts, and individual boxes of Cracker Jacks.

\$29.00 per person

### CHEAT DAY

Mini corndogs with spicy ketchup, jalapeno poppers, chips n' cheese, and mozzarella sticks with marinara.

29.00 per person

### LEMONADE STAND

Housemade lemonade, seasonal fruit lemonade, lemon bars, white chocolate macadamia cookies, and salted caramel brownies.

\$26.00 per person

### DIPS 'N' MORE 'N' MORE

Roasted garlic hummus, edamame dip, onion dip, crudite, crackers, pita, and house fried chips.

\$32.00 per person

## BREAK ENHANCEMENTS

- All natural nuts, packaged individually \$7.00 each
- Dark chocolate brownies \$54.00 per dozen
- Whole fresh fruit \$5.00 each
- Assorted local Cornucopia popcorn \$10.00 per person
- Freshly baked cookie stack \$54.00 per dozen
- Assorted individual bags of chips \$6.00 each
- Kind and Kashi energy bars \$6.00 each

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# LUNCH

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# LUNCH TABLE

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Lunch tables assigned to days of the week, non day of week priced \$10 per person.

## MONDAY - BIZARRE BAZAAR

Romaine salad with marinated artichokes, cucumbers, olives, crispy pita, and ras el hanout dressing

Chickpea & frisée salad with roasted pepper, onion, cherry tomato, cilantro, scallion, carrot, raisins, lemon juice and Texas olive oil

Spiced lamb kebabs with harissa spiced yogurt

Grilled chicken basquez

Oregano marinated chicken with spanish chorizo

Roasted pepper, tomato and onion broth

Vegetable tagine

Squash and zucchini cooked with chickpeas, moroccan spices, dates and ginger

Turmeric scented basmati rice

Roasted cauliflower with mint chermoula

Lemon Tart

Cheesecake with candied almonds and strawberry preserves

\$70.00 per person

## TUESDAY - OLE ALL DAY

Chopped romaine salad with pickled red onions, cherry tomatoes, crispy tortilla strips, and cotija dressing

Black bean & hominy salad with red onion, black beans, cilantro, diced tomato, charred corn, queso fresco, and roasted jalapeno dressing

Lime & cilantro marinated skirt steak

Mole roasted chicken

Corn and flour tortillas

Pico de gallo, roasted tomato and chipotle salsa, and herbed avocado mash

Arroz verde and borracho beans

Elote, roasted corn tossed with lime, chili flakes, cotija cheese and mayo

Cumin roasted baby carrots with pickled red onion and queso fresco

Churros with caramel and chocolate sauce

Tres leches cake

\$70.00 per person

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### WEDNESDAY - BACKYARD BBQ

Arugula salad with shaved apples, texas pecans, chevre, grapes, and creamy avocado dressing.

Seasonal melon & cucumber salad with mint, pickled red onions, feta, and lime zest.

Smoked bbq brisket with bourbon bbq sauce

Roasted Alabama style chicken breast

Baked beans with jalapeno cheddar sausage

Corn on the cobb with charred scallion lime butter

Potato salad

Pecan pie tartlets

Seasonal fruit empanadas

\$70.00 per person

### THURSDAY - MANGIAMO

Arugula salad with lemon dressing, cured tomatoes, shaved pecorino, cannellini beans, calabrian chilies, and

balsamic reduction. Toasted farro salad with golden raisins, pine nuts, thyme, chevre, and sherry dressing

Roasted salmon con acqua pazza

Chicken saltimbocca, lightly breaded chicken with prosciutto and a madeira mushroom jus

Charred broccolini with lemon, garlic, onion and chili flake drizzled with anchovy dressing

White wine braised kale with garlic and onion

Fine herb roasted fingerling potatoes

Tiramisu , Vanilla panna cotta with blueberries

\$70.00 per person

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## FRIDAY - WOK 'N' ROLL

Romaine hearts salad with crispy tempura bits, roasted piquillo peppers and an edamame jalapeno dressing

Chilled soba noodle salad with carrots, cilantro, cucumber, snap peas, bean sprouts, and peanut sauce

Braised mongolian beef with scallion, crispy rice noodles, ginger, julienned peppers

Miso rubbed salmon

Steamed sticky rice with sushi vinegar

Crispy brussel sprouts with fish caramel and benne seed

Steamed broccoli with polynesian lime glaze

Tropical Fruit Tart

5 spice chocolate verrine

\$70.00 per person

## SATURDAY - LITTLE OF THIS, LITTLE OF THAT

Rustic Farmer's Market Salad

Chilled Bibb Lettuce salad, shaved fennel, fresh roasted corn, tomatoes, herb vinaigrette

Charred carrot salad, barley, caramelized onions, goat cheese, orange cilantro vinaigrette

Grilled Atlantic salmon, lemon caper sauce

Rosemary brined chicken, jus

Roasted cauliflower and brussels sprouts, shaved parmesan

Sauteed season squash, roasted cherry tomatoes, basil, dill, shaved radish

Sage roasted fingerling potatoes, pink peppercorns

Banana pudding shot, Nilla wafers

Stone fruit cobbler

\$70.00 per person

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## SUNDAY - SOUTHERN SUNDAYS

Kale salad with parmesan, egg mimosa, sesame seeds, cherry tomatoes, and herbed buttermilk dressing

Green tomato & honeydew salad with mint, peanuts, and apple cider dressing

Crispy buttermilk fried chicken bites

Bacon wrapped meatloaf with caramelized mushroom and ketchup

Flaky buttermilk biscuits with whipped honey butter

Boursin & cheddar cheese gristmill grits

Smokey braised collard greens

Dublin chocolate cake

Carrot cake

70.00 per person

## W DELI DAY - 'ANYDAY

Farmer's Market Soup

Fingerling Potato Salad - sun dried tomatoes, scallion, onion, mustard

Marinated Kale Salad - red wine vinegar, pumpkin seed, shaved radish, red wine vinaigrette

Classic Caesar Salad - romaine hearts, shaved parmesan, garlic sourdough croutons

Deli meats: turkey, Niman Ranch ham, calabrese salami, roast beef

Locally Baked Breads: whole grain, sourdough, whole wheat, rye

Toppings: hydroponic butter lettuce, beefsteak tomatoes, bread and butter pickles, shaved red onion, sharp cheddar, Swiss, provolone, aioli, dijon, whole grain mustard

\$65.00 per person

## LUNCH TABLE SIPS & SWEETS

### SIPS

- Mint raspberry lemonade \$8.00 each
- Seasonal agua fresca \$9.00 each
- Local Texas sweetened iced tea \$7.00 each
- Topo Chico sparkling water \$8.00 each
- Rambler assorted flavored water \$6.50 each
- Jarritos mexican soda \$8.00 each

### SWEETS *choose 3 for \$13 per person*

- Mini cheesecake
- Chocolate chip blondie bites
- Double chocolate cake
- Lemon curd & raspberry verrine
- Key lime tartlet

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## PLATED LUNCH

Plated lunches include fresh bread rolls with sweet butter, regular and decaffeinated fontana coffee and a selection of dammann teas  
2 course minimum

## STARTERS

### PETITE HEARTS OF ROMAINE

with roasted corn salsa, shaved asiago, baguette croutons and roasted poblano ceasar dressing

### BUNDLED GREENS

with roasted tomatoes, goat cheese croutons, and aged sherry vinaigrette

### BUTTER LETTUCE WEDGE

with shaved farmhouse cheddar, focaccia croutons, pancetta, and green goddess dressing

### SOUTHWEST BLACK BEAN SOUP

with lime and cotija cheese

### YELLOW TOMATO GAZPACHO

with basil and local Texas olive oil

### HEIRLOOM TOMATO & MOZZARELLA SALAD

torn basil and aged balsamic

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## ENTRÉES

### CHOOSE ONE

#### ROAST CHICKEN BREAST

cherry tomatoes and panzanella salad with chopped basil,  
romaine, red wine vinaigrette and kalamata olives

60.00 per person

#### SESAME SEARED SALMON

soba noodle salad, napa cabbage, julienne carrots and  
cilantro, orange miso dressing

\$65.00 per person

#### MOLASSES BRINED PORK LOIN

mashed sweet potato, mulling spiced jus, haricot vert

\$65.00 per person

#### GRILLED HANGER STEAK COBB SALAD

diced tomato, chopped egg, blue cheese, chopped  
bacon, cheddar cheese

68.00 per person

#### PESTO CRUSTED CHICKEN BREAST

yukon potatoes, broccolini, salsa verde

\$62.00 per person

#### VEGETABLE LASAGNA

seasonal roast vegetables, ricotta cheese, cannellini  
beans, seasoned braised greens

\$60.00 per person

### SOUPS & SALADS

Farmer's market soup 9.00 per person

Garden gazpacho with crabmeat, crème fraîche and  
snipped chives 10.00 per person

House salad 9.00 per person

Heirloom tomato & mozzarella salad with torn basil and  
aged balsamic \$11.00 per person

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## PLATED LUNCH ENHANCEMENTS

### SWEETS

Classic carrot cake 10.00 per person

Chocolate flourless cake 10.00 per person

New york style cheesecake 10.00 per person

Chocolate caramel tart 10.00 per person

## SIPS

- Minted raspberry lemonade \$8.00 each
- Seasonal agua fresca \$9.00 each
- Local texas sweetened iced tea \$7.00 each
- Rambler assorted flavored waters \$6.50 each
- Topo Chico sparking and mineral water \$8.00 each
- Jarritos mexican soda \$8.00 each

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## W 2 GO

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Grab & go lunches come with choice of sandwich, chocolate chip cookie, kettle chips and bottled water or soft drink. Please limit choices to three varieties of sandwich.

## CHOICE OF THREE SANDWICHES

### TURKEY & HAVARTI WRAP

Smoked turkey with havarti cheese, cured tomatoes, arugula, and honey mustard spread

50.00 per person

### HAM & SWISS SAMMY

Shaved ham with swiss cheese, caramelized onions, whole grain mustard, crisp lettuce and ripe tomato on multigrain bread

50.00 per person

### SOUTHWEST WRAP

Southwest chili roast beef with jack cheese, romaine, avocado spread, and pico de gallo

50.00 per person

### CAPRESE SAMMY

Ripe tomato with torn basil, mozzarella and balsamic reduction on a crispy baguette

50.00 per person

### ITALIAN CIABATTA

Italian salami, sopressata, provolone, fire roasted tomatoes, and pesto mayo on a ciabatta roll.

50.00 per person

### VEGGIE SAMMY

Country multigrain bread stuffed with roasted vegetables, sprouts and chunky chickpea spread.

50.00 per person

### BEEF BRIOCHE

Medium rare roast beef with ripe tomato, bread and butter pickles, boursin cheese spread, and arugula on a fresh brioche roll.

50.00 per person

### HOUSE MADE CHICKEN SALAD

Roasted chicken breast salad with toasted pecans, dried cranberries, mayo, shredded lettuce, and celery on naan bread.

50.00 per person

## SWEET ADDITIONS

- Chocolate dipped coconut macaroons \$6.00 per person
- Chocolate chip toffee cookies \$7.00 per person
- Dark chocolate brownies \$7.00 per person
- Cherry oat bar \$7.00 per person

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# RECEPTION

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## CANAPÉS

All prices are per piece with a minimum of 50 pieces per selection. Items may be on stationary or butler passed.

WARM \$10

### CRISPY FRIED QUAIL KNOT

with honey hot sauce and chives

### PIEROGI

with wild mushroom and potato filling and maple buttermilk

### CRISPY PORK BELLY SKEWER

with fish sauce caramel and jalapeno scallion aioli

### POLENTA CAKES

with balsamic roasted mushrooms, mushroom jus

COLD \$9

### RICOTTA TOAST

with apple pico, dill, balsamic glaze, olive oil

### HANGER STEAK TARTAR TOAST

with mustard aioli, cured quail eggs, micro greens

### JUMBO LUMP CRAB SPRING ROLL

with thai herbs and polynesian lime glaze

*(Limit to 150 Pieces)*

### TUNA POKE BITES

with sesame, togarashi and seasoned sushi rice

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#### MINI CHICKEN BITE

grilled chicken, roasted tomato basil sauce, sliced fresh mozzarella, balsamic glaze

#### LUMP CRAB CAKES

with avocado crema and cilantro

#### COCONUT SHRIMP

with lemongrass pineapple pico

#### SMOKED BRISKET TAQUITO

with salsa verde and cotija cheese

#### SOUTHERN STYLE BRAISED PORK

with cornbread croutons and pickled vegetables

#### FALAFEL BITES

with tzatziki dill

#### KOREAN CHICKEN STEAMED BUN

with pickled cucumbers, sesame seeds, cilantro

#### BEEF KEBOB

diced marinated sirloin beef, peppers, mushrooms, spicy yogurt sauce

#### HOT HONEY CHICKEN BITE

with house made pickle

#### ENDIVE BITES

with chive crème fraiche and house made cool ranch powder

#### LA QUERCIA

wrapped melon

#### PICKLED DEVILED EGGS

house pickled eggs, salmon roe

#### SAFRON POACHED SHRIMP COCKTAIL

with curried cocktail sauce

#### ROASTED GOLDEN BEETS

with point Reyes blue cheese and pistachio crumble

#### CHILLED ESQUITES CUPS

with charred corn, lime, gouda, and chipotle

#### PARMESAN POTATO CRISPS

with whipped boursin spread

#### HOUSE CURED SALMON

with horseradish mousse, pickled cucumber salad, dill



# RECEPTION TABLE

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## CHARCUTERIE

An assortment of house made pates, rillettes, and sustainably sourced cured meats served with crostini, lavosh, assorted pickled and cornichon, dried fruit and nuts.

\$35.00 per person

## CHEESES

A local selection of Antonelli's soft, firm, and blue cheeses. Served with quince, local fig jam, local Texas honeycomb, assorted breads, almonds, and crackers.

\$31.00 per person

## ANTIPASTI

Grilled and marinated local vegetables, peppadew peppers, marinated artichokes, marinated olives, mozzarella, toasted focaccia, crackers and crostini.

\$26.00 per person

## SPICE MARKET

Chicken Malai kebab with cilantro mint chutney  
Chicken Tikka Masala, marinated chicken thighs cooked with rich tomato gravy  
Saffron Basamati Rice  
Garlic Naan

\$48.00 per person

## DOWN IN THE DEEP SOUTH

Crispy Fried Chicken Bites with bourbon bbq sauce  
Shrimp and Corn Hush Puppies with creole remoulade  
Braised Pork Cornbread Sliders  
Tomato Chow Chow  
Hoppin' John  
Local Vegetable Crudites with herbed buttermilk dressing, and pimento cheese

\$44.00 per person

## BYO TACOS

Cheese quesadilla,  
Chile Con Queso  
Chipotle Pork  
Grilled Tequila Chicken  
Roasted Corn, Shredded Cabbage  
Cilantro Lime Crema, House Made Guacamole, Salsa  
Corn and Flour Totrtillas

42.00 per peson

## TEX MEX STATION

Grilled Carne Asada

Achiote Chicken

Corn and Flour Tortillas

Herbed Avocado Mash with  
pickled red onion, pico de gallo

Cheese Quesadillas

Queso and Fresh Tortilla Chips

\$44.00 per person

## SWEETS

\$72 Per Dozen

### CREME BRULEE TART

caramelized sugar with berries

### PASSION FRUIT TART

with mint

### CHOCOLATE INDULGENCE CAKE

served with mixed berries

### CARAMEL HAZELNUT

### CHOCOLATE CAKE

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\*\$200 Mixologist/Barista fee



# ACTION STATIONS

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Based on two hours of continuous food service.  
All items priced per person.



## PASTA LOCALE

Fettuccine with basil beef marinara and shaved parmesan

Blackened Chicken Penne Pasta with wild mushroom  
sauce

Cavatelli with traditional basil pesto, baby potatoes, and  
green beans topped with shaved pecorino and Texas olive  
oil

\$42.00 per person

## RAW BAR

East Coast Oysters on the half shell (two oysters)

Chilled Fennel & Pimento Mussels Salad

Poached Shrimp (three shrimp)

Lime & Jalapeno Snapper Ceviche Shooter (2 ounces)

Crab Claws (2 ounces)

Tabasco, Mignonette and Cocktail Sauce

*Market Price per person*

\$200 Station Attendant Fee

## SOUTH TEXAS STATION

Pecan Crusted Pork Tenderloin with apple bourbou sauce

Truffle Mac and Cheese with aged cheddar and black truffle

Charred Brussel Sprouts with smoked bacon honey glaze

Beef Barbacoa with tomatillo, jalapeno relish

46.00 per person

ADD BRISKET CARVING STATION \$25 per person

(station attendant required)

## FARMSTEAD FAIR

Farro Salad with roasted zucchini, eggplant, bell peppers, cherry tomatoes, lemon oregano vinaigrette and goat cheese mousse

Watermelon Salad with compressed watermelon, arugula, pickled red onion, mint, feta, champagne vinaigrette and balsamic drizzle

Mixed Green Salad roasted almonds, blue cheese crumble, crumbled bacon and lemon honey dressing

\$38.00 per person

## CARVING STATIONS

### BLACKENED TURKEY ROULADE

Lemon, thyme, dill, stuffed salmon served with garlic crostini and charred scallion aioli. *serves 20*

\$460.00

### POKE BAR

Lomi Lomi Skuna Bay Salmon and Ahi Tuna

Lightly Marinated Ahi Tuna

Sushi Rice

Scallion, Tomatoes and Tobiko

Spicy Mayo and Avocado

Peanuts, Shaved Red Onion and Wasabi

\$44.00 per person

### WHOLE ROASTED RIBEYE

Garlic and mushroom marinated ribeye, silver dollar rolls and horseradish cream. *serves 30*

\$640.00

\$200 Station Attendant Fee. A \$200 small party fee applies to meals for fewer than 20 guests. All food and beverage is subject to a 26% service charge and 8.25% sales tax, which is subject to change. Included in the service charge is a gratuity of 14.125% of food and beverage charges, which is distributed to banquet staff. The remainder of the service charge is retained by the hotel. \*\$200 Mixologist/Barista fee

#### WHOLE ROASTED SKUNA BAY SALMON

Lemon, thyme, dill, stuffed salmon served with garlic crostini and charred scallion aioli. *serves 20*

\$560.00

#### MAPLE RUBBED SMOKED BRISKET

Served with mini cornbread muffins and bourbon bbq sauce. *serves 30*

\$620.00

#### ROASTED PORK ROULADE

Garlic, fennel and crushed red pepper served with braised red cabbage, roasted apples, bread and locally baked rolls. *serves 35*

\$620.00

#### BANANA LEAF WRAPPED GULF SNAPPER

Lime, epazote, cilantro, mint, El Milagro corn tortillas, cabbage, onion, radish, salsa macha. *serves 10*

\$290.00



## DESSERT STATION

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### ICE CREAM SOCIAL

Create Your Own Sundae

*Attendant Required*

Choose up to three flavors: vanilla, chocolate, strawberry, cookies & cream, or butter pecan

Enjoy in a bowl or classic cake cone topped with your favorite candies, nuts and fruits.

\$25.00 per person

### WHAT'S IN YOUR CUP?

*Attendant Required*

Freshly baked warm pecan brownie in a cup topped with caramel drizzle and choice of ice cream

or

Freshly baked warm chocolate chip cookie in a cup topped with choice of ice cream

\$25.00 per person

## SHOTS ALL AROUND

*Choose Three*

Lemon raspberry

Cheesecake graham cracker

Chocolate caramel brownie bites

Tiramisu

Chocolate budino

\$28.00 per person

## SWEET SOUTHERN BELLE

Peach cobbler empanada

Texas pecan pie Pineapple upside down cake with cherry sauce

\$21.00 per person

## FRESHLY FRIED DONUT HOLES

Sugar-tossed with chocolate sauce, caramel sauce and berry compote

\$20.00 per person

## CINNAMON SUGAR SOPAPILLAS

Served with chocolate dipping sauce

\$20.00 per person

# SIPS

## Coffee & Liqueur Bar

Fresh brewed Fontana coffee and a selection of cordials

\$22.00 per person

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# DINNER

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## DINNER TABLE

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Regular and decaffeinated Fontana coffee and a selection of teas

Based on 60 minutes of continuous food service

A \$200 small party fee applies to meals for fewer than 20 guests

### EAST OF EL PASO

Traditional chicken posole soup

Snapper ceviche with tostones and black bean salsa

Romaine salad with cotija, jicama, crisp tortilla and

guajillo vinaigrette

Shrimp & rotelle salad with roast corn and creamy adobo  
dressing

Roast achiote chicken with ancho and dried cherry sauce

Grilled mahi-mahi with charred tomatillo and mint salsa

Roast squash and grilled peppers with spiced pepitas

Cilantro lime rice

Cumin spiced sweet potatoes

\$100.00 per person

### WONDERFUL

Tomato soup with aged cheddar and basil croutons

Boston lettuce salad with orange, radish, and carrot ginger  
dressing

Pear salad with apple, goat cheese, frisée and walnut  
dressing

Herb roasted organic chicken with roasted garlic pan jus

Slow roasted salmon with haricot verts

Citrus and pink peppercorn glazed carrots

Whipped potato purée

Lemon tartlet Texas chocolate cake

\$120.00 per person

## WHEN I WAS YOUNGER

Blue bonnet salad with locally baked bread croutons,  
shaved radish, black beans, cotija cheese and roasted  
onion vinaigrette

Watermelon & jicama salad with lime agave vinaigrette  
and crumbled asadero cheese

Texas beef brisket with campfire bbq sauce and mini  
cornbread rolls

Brown sugar cured pork loin with smoked cheddar grits,  
roast peppers and hominy

Seared Texas striped bass with roast green chile and  
pepita mole

Molasses baked beans

Loaded baked potato pie

Roasted corn cobettes

Caramel apple streusel tart

Banana pudding

Chocolate flourless verrine

\$130.00 per person

## TUSCAN MOON

Tuscan bean soup with sausage and escarole

Antipasti salad of grilled artichokes, fingerling potatoes,

Grilled peppers and bagna cauda vinaigrette

Panzanella with focaccia croutons, heirloom tomato and  
torn basil

Beef braciola with oven dried tomatoes, braised chard,  
raisins and pine nuts

Cacciucco, a seafood stew with spicy tomato broth and  
fregola sarda

Pork sugo with creamy mascarpone polenta and roast  
fennel

Eggplant saltimbocca with sage, pancetta and cream

Cauliflower gratin with lemon, ricotta and chile

Fresh fruit tart

\$120.00 per person

## ENHANCEMENTS

*Must be chosen in addition to an existing menu not to be selected or priced "a la carte"*

### MEDITERRANEAN DISPLAY

Hummus, tabbouleh, couscous salad and crispy flatbread.

\$25.00 per person

### TEXAS ARTISANAL CHEESE DISPLAY

Local artisanal cheeses with mixed olives, savory biscuits,  
artisanal crackers, toasted almonds, whole grain mustard  
and house made fruit chutney.

\$31.00 per person

## SWEETS



\$72 per dozen

#### CARAMEL HAZELNUT CHOCOLATE CAKE

with whipped cream and toasted hazelnuts

#### CRÈME BRÛLÉE TART

with caramelized sugar and berries

#### PASSION FRUIT TART

with mint

#### CHOCOLATE INDULGENCE CAKE

with fresh raspberries and raspberry coulis

## SIPS

#### COFFEE & LIQUEUR BAR

Freshly brewed coffee, chocolate liqueur, Bailey's Irish cream, Kahlua®, Fangelico, fresh vanilla whipped cream and chocolate flakes.

*Mixologist Required\**

\$22.00 per person

#### FLIGHT TO ASIA

Land into a world of passed selections of sake, Asian beers, and shochu.

\$23.00 per person

#### SANGRIA

Your choice of red, white or sparkling. served with fresh fruit.

\$12.00 per person

#### PUNCH BOWL

Mixologists' seasonal treat created just for you

\$13.00 per person

#### FLIGHTS OF ORGANIC WINE

\$21.00 per person

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## PLATED DINNER

All dinner plates include fresh rolls with sweet butter, freshly brewed coffee, and a selection of teas.

Price of dinner selection based off of three-course meal with a starter, entrée, & dessert

## STARTERS

### FRISÉE SALAD

with baby greens, morello cherries in port, gorgonzola cream and candied walnuts

### PEAR SALAD

with a goat cheese fritter, red wine poached pear, shaved fennel, mesclun and lemon thyme vinaigrette

### CAULIFLOWER SALAD

with roast cauliflower, pear ginger dressing, Texas farmer's cheese, quinoa and cinnamon peanuts

### BABY ROMAINE SALAD

with rosemary brie, torn focaccia croutons and sun dried tomato vinaigrette

### CAPRESE SALAD

with heirloom tomato, creamed burrata, ciabatta toasts, balsamic drizzle and extra virgin olive oil

### CAESAR SALAD

with romaine hearts, creamy caesar vinaigrette, shaved pecorino, baguette croutons and cured tomato

## ENTREÉS

### ADOBO RUBBED NEW YORK STRIP STEAK

with corn & black bean enchiladas, chile rajas, and  
smoked pasilla jus

90.00 per person

### CIDER BRINED PORK CHOP

with stewed mustard greens & beans, tasso ham gristmill  
grits, Fredericksburg peach preserve and pork jus

80.00 per person

### ROASTED RACK OF LAMB

with swiss chard, apricot & saffron couscous, pistachio  
pistou and thyme demi

91.00 per person

### BRAISED SHORT RIB

with brown butter carrots, green beans and potato  
dauphinoise

79.00 per person

### ROASTED CHICKEN BREAST

with roasted potato & root hash, caramelized onions,  
maple gastrique and lemon jus

75.00 per person

### GRILLED FILET OF BEEF

with black pepper & goat cheese dauphinoise, grilled  
asparagus, and syrah jus

95.00 per person

### FAROE ISLAND SALMON

with black caviar lentils, roasted golden beets, caraway  
vinaigrette, garlic and sesame butter

81.00 per person

### SEARED TEXAS STRIPED BASS

with lemon mascarpone polenta, eggplant caponata and  
tomato caper salad

75.00 per person

### LEMON BRINED CHICKEN BREAST

with sweet corn, cannellini beans, bacon lardons, 'hen of  
the woods' mushrooms and dijon mustard jus

75.00 per person



## ENTRÉE DUETS

### BACON WRAPPED PETITE FILET OF BEEF AND GRILLED SHRIMP

with truffled potato gratin, shiraz jus, and haricot verts  
\$100.00 per person

### 5 SPICE BRAISED BEEF SHORT RIB WITH SEARED SCALLOP

with keffir lime cardamom butter, kohlrabi puree and  
sweet chili glazes brussel sprouts  
\$95.00 per person

### BAROLO BRAISED BEEF SHORT RIB AND CRAB- RICOTTA CANNELLONI

with fontina gratinee, sautéed chard, and honey glazed  
carrots  
\$95.00 per person

### PETITE FILET OF BEEF AND CRAB CAKE

with golden potatoes, leek puree and a citrus fennel slaw  
\$100.00 per person

### HERB MARINATED BEEF FILET AND GRILLED CHICKEN BREAST

with arroz con crème, grilled asparagus and tomatillo  
escabeche  
\$95.00 per person

## VEGETARIAN ENTRÉE OPTIONS

## ROASTED BROCCOLI CROWN

with broccoli lemon purée, polenta, pickled broccoli stem,  
toasted hazelnuts and shaved apple

## BRAISED MUSHROOM BOURGUIGNON

coconut milk grits, balsamic marinara, delicata squash,  
basil

## ROOT VEGETABLE GALETTE

local root vegetable in phyllo with garlic sauteed kale,  
local Texas chevre and herb & shaved root vegetable  
salad

# SWEETS

## BANANA SPONGE CAKE

with caramel crème and milk chocolate bavaois

## MADELINE CAKE

with white chocolate mousse, exotic cremeus and citrus  
cornmeal streusel

## DARK CHOCOLATE & ORANGE TART

with chocolate ganache, vanilla chantilly and candied  
orange zest

## CHOCOLATE INDULGENCE CAKE

with fresh berries and Tahitian vanilla bean chantilly

## TAHITIAN VANILLA BEAN BAVAROIS

with hazelnuts and apricots

## STRAWBERRY DULCEY & ALMOND GENOISE

with fresh strawberries and toasted almonds

# PLATED DINNER ENHANCEMENTS



Must be chosen in addition to an existing menu - not to be selected or priced "a la carte"

**TOGARASHI SEARED AHI TUNA**

with asian slaw, sticky soy glaze, wasabi, lotus root crisp  
and daikon sprouts

20.00 per person

**SALMON TARTARE**

with avocado, spicy radish and ginger marinade

13.00 per person

**CRAB FRITTERS**

with braised kale and spicy aioli dipping sauce

10.00 per person

**BACON WRAPPED SHRIMP**

with braised kale and whole grain mustard

13.00 per person

**CRISPY CRAB CAKE**

with cherry tomato & shallot salad

11.00 per person

**FRISÉE AND ENDIVE WITH PEAR**

with blue cheese and georgia pecans

8.00 per person

**ARUGULA WITH SHAVED FENNEL**

with mushrooms and parmesan

8.00 per person

**WARM SHRIMP SALAD**

with avocado, tomato and champagne beurre blanc

12.00 per person

**CHILLED CUCUMBER YOGURT**

with fresh berries and basil

7.00 per person

**CHILLED CORN AND LEMONGRASS SOUP**

with cilantro oil and roasted corn

10.00 per person

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# LATE NIGHT BITES

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## Slider Bar Station

*Choose Three*

Wagyu beef sliders with cheddar

Fried chicken and a biscuit

Veggie slider with cabbage slaw

Beef brisket slider with housemade bbq sauce

Pulled carolina pork slider with pickled onions

\$27.00 per person

## Chips and Queso

House made tortilla chips, queso, pico de gallo, salsa roja

\$20 per person

## Breakfast Taco Station

*Individually Wrapped*

Egg, bacon, potato, cheese

Egg, brisket, potato, cheese

Migas style (egg, corn tortilla strips, cheese, green and yellow squash)

*Served with red and green salsa*

\$27.00 per person

## Chicken Tender and Tater Tot Station

Honey mustard, ketchup, chipotle mayonnaise

\$21.00 per person

## BAR AND WINE

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# BAR PACKAGES

## HI-FI BAR

- 2 hours 60.00
- 3 hours 75.00
- 4 hours 90.00
- 5 hours 105.00

\*packages are priced per person

### On Consumption

- Premium Spirits \$21
- Wine & Bubbly \$15
- Brews \$11
- Sparkling Water \$7
- Soft Drinks \$6.50
- Juice \$9.00

## LO-FI BAR

- 2 hours 50.00
- 3 hours 65.00
- 4 hours 80.00
- 5 hours 95.00

\*packages are priced per person

### On Consumption

- Call Spirits \$19
- Wine & Bubbly \$15
- Brews \$11
- Sparkling Water \$7
- Soft Drinks \$6.50
- Juice \$9.00

A \$200 bartender fee will be applied to all bar packages for two hours. Each additional hour is \$50.



## HI-FI SPIRITS

Vodka

*Grey Goose*

Rum

*BACARDI Superior*

*BACARDI Reserva Ocho*

*Don Q Oak Barrel Spiced*

Gin

*Bombay Sapphire*

Scotch

*Johnnie Walker Black Label*

Whiskey/Bourbon/Rye

*Knob Creek*

*Crown Royal*

Tequila

*Casamigos Blanco*

*Patron Reposado*

Cognac

*Hennessy Privilege VSOP*

Vermouth

*Carpano Classic Dry*

*Carpano Classic Rosso*

Cordials/Liquers

*Cointreau*

## LO-FI SPIRITS

Vodka

*Tito's Handmade*

Rum

*BACARDI Superior*

*Don Q Oak Barrel Spiced*

Gin

*Tanqueray*

Scotch

*Dewar's White Label*

Whiskey/Bourbon/Rye

*Maker's Mark*

Tequila

*Patron Silver*

Cognac

*Hennessy VS*

Vermouth

*Carpano Classic Dry*

*Carpano Classic Rosso*

Cordials/Liquers

*Combier Original Triple Sec*

## BEER

Michelob Ultra

Miller Lite

Modelo Especial

Stella Artois

Blue Moon Belgium White

Samuel Adams Seasonal

Local/Regional Craft

High Noon

## WINE

Prosecco

Sauvignon Blanc

Pinot Grigio

Pinot Noir

Rosé

Cabernet Sauvignon

Malbec

## Beer and Wine Package

2 hours \$28.00

3 hours \$36.00

4 hours \$46.00

5 hours \$54.00



## CASH BAR PACKAGES

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Mixers include Pepsi, Diet Pepsi, and Sierra Mist, Orange Juice, Cranberry, Red Bull®, Voss Water®, Fever Tree®: Soda Water, Tonic, and Ginger Ale.

Standard pour of a mixer cocktail is 1.25oz

### HI-FI CASH BAR SPIRITS \$25

Premium Liquors and Spirits

*Includes: Vodka, Rum, Gin, Scotch, Whiskey/Bourbon/Rye, Tequila, and Cognac*

### LO-FI CASH BAR SPIRITS \$17

Call Liquors and Spirits

*Includes: Vodka, Rum, Gin, Scotch, Whiskey/Bourbon/Rye, Tequila, and Cognac*

### HI-FI CASH BAR WINE AND BUBBLES \$17

Prosecco

Sauvignon Blanc

Pinot Grigio

Pinot Noir

Rosé

Cabernet Sauvignon

Malbec

### LO-FI CASH BAR WINE AND BUBBLES \$17

Prosecco

Sauvignon Blanc

Pinot Grigio

Pinot Noir

Rosé

Cabernet Sauvignon

Malbec

#### HI-FI CASH BAR BREWS \$13

Budweiser

Michelob Ultra

Bud Light

Miller Lite

Modelo Especial

Guinness Draught

Heineken

Blue Moon Belgian White

McConnauhaze IPA

Truly Hard Seltzer

#### BEVERAGES

Water 12.00 each

Soft drinks 11.00 each

Juices 13.00 each

## BAR ENHANCEMENTS

#### LO-FI CASH BAR BREWS \$13

Budweiser

Michelob Ultra

Bud Light

Miller Lite

Modelo Especial

Guinness Draught

Heineken

Blue Moon Belgian White

McConnauhaze IPA

Truly Hard Seltzer

#### COFFEE AND LIQUEUR BAR

Freshly brewed coffee, Godiva® chocolate liqueur, Bailey's® Irish cream, Kahlua®, Fangelico®, fresh vanilla whipped cream and chocolate flakes.

25.00 per person

#### MIXOLOGIST SEASONAL SIP

created just for you

15.00 per person

#### RED BULL ENERGY DRINK

11.00 each

#### PASSED CHAMPAGNE

add champagne to the first hour of your mix & mingle

13.00 per person

#### ENHANCEMENTS BY THE BOTTLE

Veuve Clicquot Yellow Label 170.00 each

Casamigos Blanco 330.00 each

Casamigos Reposado 380.00 each

Tito's Handmade Vodka 330.00 each

Johnnie Walker Blue Label 330.00 each

McCallan 12 Year 400.00 each

## BAR SNACKS

#### TEXAS ARTISINAL CHEESE DISPLAY

Local cow, sheep and goat milk cheeses with mixed olives, savory biscuits, artisanal crackers and house made fruit chutney.

23.00 per person

#### MEDITERRANEAN DISPLAY

Hummus, tabbouleh, and couscous salad with crispy flatbread.

23.00 per person

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## SPECIALTY BAR

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Let our team of mixologists come up with something brilliant for you! A cocktail competition? Mixology class? The opportunities are limitless!



# WINE

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Enhance your event by adding wine service with your dinner, pricing per bottle

## WHITES

Decoy 74.00 *Chardonnay*

Benvolio 60.00 *Pinot Grigio*

Villa Maria 69.00 *Sauvignon Blanc*

## REDS

Greywacke 70.00 *Pinot Noir*

DAOU 60.00 *Cabernet Sauvignon*

Montes "Twins" 60.00 *Red Blend*

Terrazas 60.00 *Malbec*

## BUBBLES

Zardetto 51.00 *Prosecco*

Gruet 51.00 *Sparkling Rosé*

Elouan 69.00 *Still Rosé*

Whispering Angel 69.00 *Still Rosé*



## WINE SERVICE

2 hours of maximum service time, pricing listed per person, must be added to existing bar package.

\*\*no substitutions with package pricing

18.00++ per person

## W AUSTIN

200 Lavaca Street, Austin, Texas, USA

(512) 542-3600



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