

## CATERING GUIDELINES

### Catering Guidelines

Fairmont Austin's culinary offerings feature locally sourced, organic and sustainable items in order to bring the freshest items to your plate. Our culinary team brings flavors centered on health and creativity with a modern twist while still providing a few familiar classics.

Fairmont Austin will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the CS or Catering Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements.

Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Conference Services or Catering representative with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu) has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont Austin will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum 2 weeks prior notice.

In an effort to provide the highest levels of service and beautiful aesthetics for our culinary presentation, Fairmont Austin will refrain from utilizing labels on buffets and food stations for Banquet events. This will allow the opportunity for our servers to engage and interact with our guests by verbally describing and explaining menu items. Food items that may not be obvious will be labeled accordingly.

Guests with dietary concerns may speak with the Banquet Captain or Chef with any questions or for more information as they go through the buffet. Advance notice of these requests are appreciated.

A minimum of 20 covers must be guaranteed for every food and beverage function unless otherwise noted in the Banquet Menu. One Chef Attendant is required per 150 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per TABC regulations, all alcohol must be opened and served by the Fairmont Hotel.



## BREAKFAST BUFFETS

Breakfast Buffets require a minimum of 20 guests All Breakfast Buffets include freshly squeezed orange juice, brewed regular and decaffeinated coffee and Lot 35 Teas

### Continental Breakfast

38

Assorted freshly baked pastries  
 Fresh seasonal fruit & berries  
 Spreads | fruit preserves, jams, local honey and butter  
 Greek Yogurts | vanilla, local honey and fruit  
 Steel Cut Organic Oatmeal | brown sugar, raisins, dried apricots, cherries & walnuts, 2% milk and almond milk

### Classic

46

Assorted Freshly Baked Pastries  
 Greek Yogurts | lime yogurt and local honey yogurt  
 Toaster Station | rockstar bagels, white, wheat and rye, European style butter, fruit preserves & whipped cream cheese  
 Fresh seasonal fruit & berries  
 Cheddar Grits & Steel Cut Organic Oatmeal | brown sugar, raisins, sunflower seeds, walnuts & skim milk  
 Cage Free Scrambled Eggs  
 Yukon Gold & Sweet Potato Hash | caramelized onions & fresh cut herbs  
 Crispy Tender Belly Bacon & Old Style Pork Sausage

### Healthy

49

Gluten Free Blueberry, Oat Muffins  
 Spreads | Fruit preserves, local honey, agave syrup, European style butter, almond butter, & peanut butter  
 Sliced Papaya & Lime  
 Fresh Seasonal Fruit & Berries  
 Quinoa | sweet potato, kale, onions, cilantro & house made hot sauces  
 Cage-Free Scrambled Eggs  
 Oven Roasted Tomatoes | spinach & shitake mushrooms

### ATX Brunch

62

Assorted Freshly Baked Pastries  
 Fresh Sliced Fruit & Berries  
 Yogurts | lime yogurt & local honey yogurt  
 Jalapeno cheddar grits | smoked ham  
 Cold Smoked Salmon Station | mini bagels, rye toast, cream cheese, pickled onions, eggs & capers  
 Bacon & Sausage Bar | Applewood smoked bacon, old style pork sausage and chicken apple sausage  
 Biscuit Bar | traditional, cheddar, bacon, whipped

Muesli-Overnight Oats | berries, bananas, flax & maple syrup

Chia Seed Coconut Milk Pudding | fresh berries & maple

Steel Cut Organic Oatmeal | hemp, chia, flax seeds, sunflower seeds, local honey, raisins, dried apricots, papaya, figs, cherries & walnuts, 2% milk and almond milk

butter, cinnamon butter & local honey

Smoked Pulled Pork Hash | Jalapenos, caramelized onions, cilantro, roasted potatoes, smoked cheddar

Lemon Ricotta Pancakes | maple butter, maple syrup and blueberry syrup

Eggs Benedict | Hollandaise sauce

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# BOXED BREAKFAST

All boxed breakfasts include greek yogurt, gluten free blueberry muffin, whole seasonal fruit, assorted individual juice: orange, grapefruit, apple & cranberry, freshly brewed regular and decaffeinated coffee and Lot 35 Teas

## Choice 1

37

Breakfast Tacos with Taqueria Style Green Salsa  
(Choose 1):  
potato, egg, bacon & cheddar  
jalapeno chicken sausage, cage-free egg &  
queso fresco  
chorizo & egg

## Choice 2

37

Shaved country ham & swiss on flaky croissant

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# BREAKFAST ACTION STATIONS

Breakfast Stations require a minimum of 20 guests.

\*Prepared by a uniformed Culinarian for each station, charged at \$150 per attendant, 1 chef attendant per 150 guests

## Breakfast Tacos

21

Made to order breakfast tacos on flour or corn tortillas  
Toppings | chorizo, sausage, bacon, smoked pork, smoked brisket, peppers, onions, jalapenos & tomatoes  
Taqueria Salsa Station | red, green & yellow sauces  
queso fresco, cilantro, avocado & pico de gallo

## A la minute breakfast sandwiches

18-20

(Choose 1)  
Pork Belly & Egg Sandwich | cage-free scrambled eggs, pork belly, caramelized onions, cheddar cheese & sriracha mayo on buttered brioche bun \$18

Steak & Egg Sandwich | cage-free scrambled eggs, chimichurri, red onion & arugula on a buttered brioche bun \$20

## Omelet Station

16

Omelets & Eggs Made to Order | cage-free eggs & egg whites  
Toppings | bacon, sausage, ham, cheddar, tomatoes, peppers, onions, spinach, jalapenos & olives

## Bacon Carving Station

350

Carved to Order | house cured & whole roasted smoked maple bacon (Serves 30)

# BUFFET ENHANCEMENTS

<b>Cage-Free Chilled Hard Boiled Eggs</b>	5	<b>Cage-Free Scrambled Eggs</b>	7
<b>Roasted Pork Sausage</b>	7	<b>Jalapeno Chicken Sausage</b>	7
<b>Crispy Tender Belly Bacon</b>	7	<b>Country Ham</b>	8
<b>Sliced Breakfast Cheese</b>	12	<b>Buttermilk Pancakes</b>	8
Cheddar, Swiss and Gouda		Maple syrup & blueberry syrup	
<b>Belgian Waffles</b>	9	<b>Warm Shaved Ham &amp; Cheddar Croissants</b>	9
Maple syrup, fresh berries & whipped butter			
<b>Breakfast Tacos</b>	9	<b>European Charcuterie Platter</b>	15
Egg & potato or chorizo & egg		Cured ham, salami, soppressata & prosciutto cotto	
<b>Traditional Eggs Benedict</b>	13	<b>Smoked Brisket Hash</b>	15
Canadian bacon & hollandaise		Roasted potatoes, poached eggs & chipotle hollandaise	
<b>Chicken Apple Sausage</b>	7		

# PLATED BREAKFAST

all plated breakfasts include freshly squeezed orange juice, brewed regular and decaffeinated coffee and Lot 35 Teas

## Classic

38

Assorted Freshly Baked Pastries  
Spreads | house made seasonal preserves,  
European style butter  
Fresh Sliced Fruit | honey lime Greek yogurt  
Cage-Free Scrambled Eggs  
Potato Hash | roasted Yukon gold & sweet  
potatoes  
Choice of thick tender belly bacon, pork sausage,  
thick country ham

## The Austin

49

Freshly Baked Bread | roasted banana pecan  
bread & whipped brown butter  
Fresh Cantaloupe | maple vanilla yogurt  
Austin Scramble | smoked brisket, jalapenos,  
caramelized onions & cage-free eggs  
Smoked Potato Hash | roasted maitake  
mushrooms & mole sauce  
Fresh Flour Tortillas  
Salsas | habanero, chipotle & roasted corn,  
tomatillo & avocado

## Healthy

44

Gluten Free Avocado Toast | almond butter  
Coconut Milk Chia Pudding | fresh berries  
Breakfast Bowl | quinoa, sweet potato, kale,  
shaved onions, poached eggs & fresh herbs  
Sauces | house sriracha & hot sauces



# ENHANCED SIDES

All pricing is per person.

**Neuske's Applewood  
Bacon**

**7**

**Habanero Pork Sausage**

**7**

**Jalapeno Chicken Sausage**

**7**



## THEMED BREAKS

### Nuts for Fruit

25

Fresh Fruit Smoothies (choose 2)  
avocado, coconut & palm sugar  
blackberry, acai & mint  
kale, banana, pineapple, strawberry & hempseed  
Greek Yogurt Parfait Bar | mixed raw nuts, fresh berries, dried fruits, seasonal compote & house granola  
Fruit & Nut Strength Bar  
Fresh Sliced Fruit

### The Porch Swing

22

Infused Lot 35 Ice Teas (choose 2)  
Orange Pekoe Refresher  
Pineapple Bella Coola  
Flora's Very Berry Garden  
House made Trail Mix | toasted nuts, candied seeds, dried fruits & dark chocolate  
Farmers Market Crudités | white bean hummus, creamy chimichurri, cucumber, broccoli florets, celery sticks, heirloom carrots & organic tomatoes

### Spa-Tacular

22

Spa Waters (choose 2)  
Blueberry, Thai basil, Kaffir lime  
Cucumber & lemongrass  
Meyer lemon & raspberry  
Pomegranate & yuzu  
Rosemary Sea Salt Marcona Almonds  
Spiced Pecans  
Mixed Root Vegetable Chips | charred romesco dip  
Fresh Seasonal Fruit | chili & lime

### Toast with the Most

27

Avocado Toast | crushed avocado & radish  
Smoked Salmon | roe, cream cheese, capers & pickled onion  
Mascarpone | apple, walnut & bacon  
Seared Beef Tartare | mustard seeds, frills & fresh grated horseradish  
Soft Egg | watercress, saffron mayo & jamon

### The Cookie Monster

24

Chocolate Covered Mint Cookies  
Coconut Cookies  
Peanut Butter Cookies  
Chocolate Chip Cookies  
White Chocolate Cranberry Cookies

### The Longhorn

25

Fresh Made Lemonade  
Salted Jumbo Pretzels with Beer Cheese Sauce  
Ball Park Mustard  
Truffle Popcorn  
Buttered Cheddar & Caramel Corn

Chilled Milk | white, 2%, skim & chocolate milk

Chocolate Covered Malt Balls & Tootsie Rolls

**Pinkies Up!** 29

Freshly Baked Scones | house made clotted cream & strawberry preserves  
Tea Sandwiches | English cucumber on dark rye Pullman  
Curried chicken salad, almond, watercress on soft mini roll  
Smoked salmon, caper cream cheese & pickled onion on mini bagel  
Truffle Egg Salad on buttery brioche  
Tea Pastries | assorted French Macarons  
Lemon poppy seed bundt cake  
Raspberry Tarts

**Los Churros** 18

Chilled Milk | 2%, skim & chocolate milk  
Cinnamon Spiced Churros | spiced chocolate sauce, dulce de leche, Mexican vanilla chantilly

**When Life Gives You Lemons** 22

Chilled Lot 35 Iced Tea | lemon & local honey  
Pastries | lemon meringue tarts, lemon poppy seed bundt cake & lemon bars  
Dried Lemon Meringues  
Old-Fashioned Lemonade  
Strawberry Basil Lemonade  
Blueberry Yuzu Lemonade

**Good Things** 26

Pastries | pain au chocolate, bouchons, canelé, French macarons & paris-brest  
Specialty Beverages | HEYDAY Cold Brew & Local Kombucha

**Donut Worry - Be Happy!** 23

Chilled Milk | 2%, skim & chocolate milk  
Assorted Specialty Donuts | local Austin donuts  
Hey Day Cold Brew | cold brewing the best tasting

**Zilker Park Trail Mix** 22

*\* ALL ITEMS ARE PRE-MIXED*  
Nuts & Seeds | walnuts, pecans, almonds, cashews, pistachios & sunflower seeds  
Dried Fruit | cranberries, blueberries, cherries, apricots & apples  
Sweet Nibs | chocolate chips, white chocolate chips, M&M's & toasted coconut

**Nature's Delight** 19

Natura Filtered Water Bar | lemon-ginger & cucumber-mint  
Local Kombucha  
Home-Style Granola Bars  
Chia Pudding | coconut cardamom & ripe melon

# BREAK ENHANCEMENTS

<b>Freshly Brewed Coffee &amp; Tea</b>	<b>98/gal</b>	<b>Iced Tea</b> (Sweetened or Unsweetened)	<b>92/gal</b>
<b>Chilled Fruit Juice</b> Orange, grapefruit, apple, vegetable cocktail, cranberry, pineapple, tomato or clamato	<b>86/gal</b>	<b>Smoothies &amp; Palate Cleansers</b> Mixed berry, kiwi-mango, strawberry-banana (GF, VEG)	<b>10</b>
<b>Individual Mixed Nuts</b>	<b>7</b>	<b>Soft Drinks</b>	<b>6</b>
<b>Make Today Your HEY DAY</b> Cold Brewing the Best Tasting	<b>8</b>	<b>Chilled Individual Fruit Juices</b>	<b>7</b>
<b>Local Kombucha</b>	<b>9</b>	<b>Assorted French Pastries</b>	<b>65/doz</b>
<b>Assorted Bagels</b>	<b>65/doz</b>	<b>Freshly Baked Cookies</b>	<b>62/doz</b>
<b>Fresh Seasonal Fruits &amp; Berries</b>	<b>13</b>	<b>Whole Fresh Fruit</b>	<b>4</b>
<b>Assorted Lära Bars</b>	<b>7</b>	<b>Deep River Kettle Chips &amp; Pretzels</b> Individual Bags	<b>4</b>
<b>Lemonade</b>	<b>80/gal</b>	<b>Infused Water</b> Meyer Lemon, Raspberry, or Seasonal Chef's Choice	<b>70/gal</b>
<b>Infused Lemonade</b> Strawberry, Thai Basil, or Seasonal Chef's	<b>85/gal</b>	<b>Infused Iced Tea</b> Orange Peoke Refresher or Seasonal Chef's	<b>95/gal</b>

Choice

**Fairmont Bottled Water** 6

**Topo Chico Mineral Water** 9

**Buttered Popcorn** 6

**Assorted Red Bull** 9

Choice

**Fiji Bottled Water** 8

**Assorted Chocolate Bars** 5

**Assorted Mini Cupcakes** 64/dz

**Coconut Water** 9



## LUNCH BUFFETS

Pricing is per guest.

As a proud supporter of the Planet21 sustainable efforts within Accor Hotels, we urge you to select our menus by day of week, priced @59.

Menu selected for non-day of the week service is priced @64.

### Monday - Mi Amore!

Garlic Bread  
 Vegetable Minestrone | beans, onions, celery, carrots & tomatoes  
 Caesar Salad | grana padano cheese, herb croutons & garlic Caesar dressing  
 Misto Salad | roasted peppers, olives, pepperoncini, shaved pecorino & balsamic vinaigrette  
 Caprese Salad | fresh mozzarella, basil pesto, heirloom cherry tomatoes & toasted pine nuts  
 Italian Vegetables | roasted bell peppers, cremini mushrooms, cauliflower & herbs  
 Penne Bolognese | pork & beef tomato sauce & parmesan cheese  
 Salmon Puttanesca | crushed pomodoro, capers, olives & roasted garlic  
 Herb Roasted Chicken | Rosemary & Madeire Jus  
 Sweets | tiramisu, pistachio cannoli & limoncello verrine

### Wednesday - Austin Farmers Market

JBG Carrot Soup | with carrot top pistou  
 Smoked Beet Salad | local goat cheese, greens,

### Tuesday - Over the Borderline

Chips | salsa & Texas chorizo queso  
 Tortilla Soup | crispy tortillas, spicy tomato broth & pulled chicken  
 Jicama & Citrus Salad | cilantro, orange & spicy lime dressing  
 Mixed Greens | crispy tortillas, corn, black beans, tomato, cucumbers, chipotle ranch & smoked tomato vinaigrette  
 Spanish Tomato Rice  
 Borracho Beans | made with Mexican beer, smoked bacon & epazote  
 Cheese Enchiladas | Oaxaca cheese, chili pepper sauce & cilantro queso fresco  
 Chicken Tinga | chipotle pulled chicken & caramelized onions, tortillas, limes & radish  
 Carne Asada | skirt steaks marinated in lime & beer, grilled & served with charred onions  
 Salsas | red, green & yellow  
 Sweets | traditional Mexican flan, churros with Mexican chocolate sauce & tres leche parfait

### Thursday - BBQ Stain On My White T-Shirt

Sweet Cornbread, Southern Biscuits, White Bread | whipped honey butter



grapefruit & Texas pecans  
Charred Broccolini & Carrots | capers, bagna  
cauda vinaigrette with garlic chips  
Grilled Sweet Potatoes | creamy chimichurri,  
pumpkin seeds & queso fresco  
Local Greens | strawberries, fresh herbs,  
pecorino, crispy shallots & mint vinaigrette  
Roasted Fingerling Potatoes | rosemary & sea  
salt  
Root Vegetables | parsnips, sunchokes, carrots &  
turnips  
Seared Red Snapper | white bean & chorizo  
broth  
Organic Roasted Chicken | charred artichokes,  
lentils & natural jus  
Gnocchi Margherita | Heirloom Tomato, Basil &  
Parmesan  
Sweets | pecan tart, blueberry corn pudding &  
baked seasonal fruit cobbler

### Friday - Southern Style

Biscuit Bar | traditional, cheddar, bacon whipped  
butter, cinnamon butter & local honey  
Spicy Pimento Cheese | cheddar crackers  
Smoked Carrot Salad | fresh herbs, shaved  
radish & green goddess dressing  
Country Iceberg Wedge | bleu cheese ranch,  
smoked tomatoes & shaved country ham  
Texas Caviar | black eyed peas, black beans,  
roasted corn, cherry tomatoes, chipotle  
Green Beans | caramelized pecans & maple  
Warm Potato Salad | sweet onions, mustard  
vinaigrette  
Blackened Salmon | braised mustard greens,  
burnt lemon  
Southern Fried Chicken | hot sauce  
Sweets | buttermilk pie, carrot cake, Mexican  
chocolate pot de creme

### Sunday - Some Like It Hot

Corn Basil Chowder  
Purple Potato Salad | pancetta, capers, fava  
beans & mustard dressing  
Smoked Carrot Salad | smoked onions, fresh  
herbs & malt vinaigrette  
Charred Cauliflower | grilled grapes, pickled  
onions, pea shoots & shaved fennel  
Farro Salad | garbanzo beans, sweet potatoes,

Traditional Cole Slaw  
Mustard Potato Salad  
Salad | tomato, cucumber, onions, green  
goddess & sherry vinaigrette  
Mac & Cheese | creamy smoked cheddar &  
bread crumbs  
Barbecue Style Baked Beans | smoky bacon &  
crispy onions  
Grilled Corn on the Cobb | lime butter, chili &  
smoky aioli  
BBQ | smoked BBQ chicken, oak smoked brisket  
Sauces | traditional & golden mustard style  
Sweets | turtle cheesecake verrine, peach  
cobbler, lemon poppy seed cake

### Saturday - Wok & Roll

Curried Squash Soup  
Asian Greens | bean sprouts, pickled carrots,  
scallion, red onion, toasted cashew & ginger soy  
vinaigrette  
Soba Noodle Salad | sesame, scallion, green  
beans, peas & sprouts  
Thai Cucumber Salad | cilantro, tomato, carrot &  
spicy lime dressing  
Fried Brown Rice | green pea, carrot, shoyu egg  
& crispy shallots  
Vegetable Stir Fry | eggplant, baby corn,  
cauliflower, water chestnuts & sweet soy  
Beef & Broccoli | beef tenderloin, mongolian  
sauce  
Sake-Miso Salmon | sesame bok choy & cherry  
tomato  
Lemon-Lime Chicken | crispy fried with sweet &  
sour glaze  
Sweets | coconut rice pudding, yuzu matcha  
tarts, lemongrass panna cotta

kale & ancho dressing  
Quinoa Tabbouleh | cucumbers, tomato, mint,  
parsley & olive dressing  
Muffuletta | salami, mortadella, coppa, olive and  
sundried tomato spread on focaccia  
Smoked Turkey | caramelized onions, swiss  
cheese, dijonnaise on croissant  
Classic Reuben | corned beef, sauerkraut, swiss  
cheese & thousand island dressing  
Philly | Austin Beer Works cheese sauce &  
baguette  
Smoked Pork Cuban | ham, deli mustard, pickles  
& fontina cheese  
Grilled Cheese | pimento cheese on sourdough  
Sweets | banana peanut butter parfait, chocolate  
raspberry tart & fresh berry cheesecake

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# SANDWICH LUNCHEON BUFFETS

All pricing is per person

## **Deli New York State of Mind** **53**

Chicken Noodle Soup  
Pasta Salad | cheddar, olives, sopressata, penne & Italian basil dressing  
Salad | tomato, cucumbers, onions, peppers, olives & croutons  
Dressings | Italian, French, Russian  
Platter of Shaved Meats | black forest ham, smoked turkey, salami & roast beef  
Tuna Salad & Egg Salad  
Platters of Sliced Cheeses | cheddar, Swiss, provolone & pepper jack  
Relish Platters | bread & butter pickles, lettuce, tomato & onions  
Spreads | mayo, yellow, brown % Dijon mustard  
Bread | whole wheat, sourdough, baguette & rye  
Sweets | Chocolate Tarts, NY cheesecakes & lemon bars

\*Premade options available upon request for an additional \$5 per person\*

## **"Good To Go" Boxed Lunch** **48**

Seasonal whole fruit  
Individual bags of deep river kettle chips  
Individual bottled juice, soda or water  
Choose 3 Pre-selected choice of sandwich or wrap  
Chicken Club | grilled chicken breast, thick cut bacon, avocado-mayo spread, lettuce, tomato & sourdough bread  
Italian | shaved ham, salami, prosciutto, mozzarella cheese, arugula, tomato, basil spread, kalamata olive relish & ciabatta bread  
Smoked Roast Beef | shaved beef, caramelized onions, chimichurri-mayo, smoked cheddar, roasted pepper aioli & baguette  
Southwest Vegetable Wrap | grilled mushrooms, zucchini, yellow squash, black bean hummus, corn salsa, queso fresco & herb roasted tortilla  
Turkey Pastrami | shaved pastrami turkey, pickled cabbage, sriracha-mayo, swiss cheese & rye bread  
Sweets | chocolate chip cookie

# LUNCH A LA CARTE

## Soups

## Soups

Green Gazpacho | granny smith apple, green tomato, cucumber, cilantro & olive oil

Red Beed Gazpacho with Cured Salmon | beets, tomato, cucumber, red grapes & sour cream

Roasted Cauliflower & Pasnip | confit garlic, gorgonzola & neuske's bacon lardon

Tomato Chipotle Bisque | smokey cheddar cheese twists

## Salads

## Salads

Heirloom Tomato & Bocconcini | arugula, basil, balsamic reduction & olive oil

Classic Caesar Salad | baby romaine hearts, brioche crouton, shaved grana padano, lemon zest, creamy garlicky caesar dressing

Francis & Thatcher Farm Green Salad | local greens, sun-dried cherries, sweet & salty Texas pecans, summer radish, cucumber, fresh dill, blood orange & honey vinaigrette

Romaine Heart Salad | roasted corn, pickled onions, cherry tomato, pumpkin seeds, queso fresco & poblano ranch

## Entrées Open Range

### Grilled Chicken BLT Wedge Salad 45

Iceberg lettuce, hothouse tomatoes, crumbled bleu cheese, maple pepper bacon & creamy Dijon dressing

### Herb Roasted Chicken Breast 47

Celeriac mash, root vegetables & caramel chicken jus

### Yucatan Spiced Chicken Breast 47

Grilled sweet potatoes, spicy brussel sprouts & pumpkin seed molé

## Entrées Ranchers

### Roasted Beef Tenderloin 53

Smoked cheddar whipped potatoes, charred carrots, confit garlic & chimichurri

### Slow Braised Short Rib 49

Ancho sweet potato puree, garlic broccolini & molé negro

### Spicy Thai Beef Salad 48

Tomato, carrots, cucumbers, onions, peppers, mint, cilantro & peanut-lime vinaigrette

## Entrées Off the Hook

### **Pan Roasted Salmon** 49

Grilled cauliflower, fried fingerling potatoes & saffron-fennel sauce vierge

### **Blackened Gulf snapper** 52

Green chili grits, collard greens with Tasso ham, tomato & herb salad

### **Pine Nut & Herb Crusted Halibut** 60

Sundried tomato polenta, Campari tomato, braised leek & sauce vierge

### **Miso Tuna Soba Noodle Salad** 48

Daikon, yuzu-miso dressing, snap peas, carrot, avocado & tomato

## Desserts

### Desserts

Triple Chocolate | dark and white chocolate mousse, dark chocolate glaze, marshmallow whip & fresh raspberry

Chocolate Espresso Tart | espresso cream, salted caramel

Mexican Vanilla Bean Creme Brulee | served with seasonal fruit

Dulce De Leche, Brownie Cake | dulce de leche mousse & vanilla cremeux

Guava Cheesecake | white chocolate whipped ganache & strawberry sauce

Red Berry Opera | vanilla cake, passion fruit,

## Entrées of Earth

### **Quinoa Tabbouleh** 42

Cucumber, tomato, onion, lemon, Texas olive oil dressing & romaine scoops

### **Paneer Braised Kale & Garbanzo** 42

Indian cheese, garbanzo bean & kale stew & finished with fresh cardamom yogurt

### **Primavera Risotto** 43

Asparagus, peas, mushrooms, sun-dried tomatoes & parmesan

dried meringues & berries

Fresh Berry Tart | diplomat cream, cinnamon  
streusel & strawberry preserve



## COLD PASSED HORS D'OEUVRES

### Poultry

**Foie Gras Tarte** 107

Pate brisee, foie gras ganache & pomegranate gelee

### Pork

**Prosciutto & Fig** 85

Dried fruit & nut bread, local chevre & lavender honey

**Rillette** 86

Hot mustard, sour pickle & pretzel chip

### Seafood

**Shrimp & Avocado Plantain** 85

Cilantro, sour cream & tomato

### Vegetarian

**Marinated Olive Toast** 71

Confit garlic, Italian parsley & house made lemon ricotta

**Salmon Ceviche** 85

Corn Sopa, Aji Amarillo, Sour Cucumber

**Whipped Goat Cheese Profiteroles** 75

Local chevre, local honey & cracked pepper

**Mini Ahi Tuna Nacho** 96

Crispy wonton, avocado & togarashi cream

**Heirloom Tomato Bruschetta** 71

**Snapper Agua Chili** 85

Cucumber Jalapeno, Cilantro and Crispy Garlic

Olive oil crustini, Basil mascarpone

**Deviled Eggs** 80

Truffled crème fraiche, smoked paprika & radish

**Thai Vegetable Summer Roll** 75

Nam Prik

**Compressed Watermelon** 72

Shaved jicama, pepitas, smoked chili & lime

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# HOT PASSED HORS D'OEUVRES

## Poultry

**Chicken Satay** 73

Sweet soy glaze, toasted nut seroendeng & peanut sauce

**Duck Spring Rolls** 80

Nuok mam

**Lemon Grass Chicken Potsticker** 78

Yusu Ponzu

## Pork

**Chorizo Cornbread Bites** 76

Jalapeno & honey butter

**BBQ Pork Bao Bun** 76

Sambal soy dipping sauce

**Smoked Pork Johnny Cake** 78

Carolina gold BBQ sauce

## Vegetarian

**Rice Arancini** 73

Pecorino, porcini mushroom & puttanesca tapenade

## Beef

**Chinese Szechuan Pepper Beef Sesame** 84

Scallion & black vinegar

**Beef Short Rib Wellington** 92

Vidalia onion, mushrooms & puff pastry

**Beef Empanadas** 85

Chimichurri

## Seafood

**Shrimp Corn Dog** 108

Sriracha ketchup

**Mini Crab Cakes** 92

Wasabi aioli

**Panang Shrimp Spring Roll** 89

Garlic chili sauce

**Jalapeno and Queso Arepa** 73

Guasacaca sauce

**Potato Samosa** 73

Yogurt mint chutney

**Quiche** 74

Leek, chevre & egg custard

**Edamame Potstickers** 75

Chili soy sauce

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# BARBEQUE CARVING STATIONS

Chef Attendant required where noted, charge at a rate of \$150 per chef for every 150 guests

<b>Oak Smoked Prime Rib</b>	<b>685</b>	<b>Hot Smoked Beef Ribs</b>	<b>525</b>
Au jus, mustards, creamed horseradish & mini Yorkshire pudding (serves 30)		Bourbon mop sauce, cornbread, biscuits & whipped honey butter (serves 25)	
<b>Porchetta</b>	<b>485</b>	<b>Horseradish Crusted Beef Striploin</b>	<b>565</b>
House made mustards, chimichurri, pickled onions & rolls (serves 30)		House mustards, smoked bacon jam, confit garlic jus & whole grain seeded rolls (serves 30)	
<b>Pastrami Turkey Breast</b>	<b>360</b>	<b>Oak Smoked Beef Brisket</b>	<b>425</b>
Spicy pickles, curry mustard & cranberry mustard, fennel slaw & pumpnickel rolls (serves 25)		Classic, Carolina gold & guajillo BBQ sauce, Texas toast, pickles, onions baked sweets & chipotle cream (serves 30)	
<b>Hot Smoked Salmon</b>	<b>330</b>		
Warm potato salad, red onion marmalade & crème fraiche (Serves 20)			

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# RECEPTION STATIONS

## Savory Late Night Snacks

### **Breakfast Tacos** 16

Bacon, potato, chorizo & egg tacos, red, green & yellow taqueria style salsas

### **Waffle Fry Poutine Station** 18

Mill King cheese curds, brown gravy, beer cheese sauce, smoked chalked brisket & smoked Elgin sausage

### **Fried Chicken & Waffles** 22

Buttermilk brined chicken thighs, bacon cheddar waffles, barrel aged maple syrup & whipped brown butter

## Sweet Late Night Snacks

### **Cupcakes** 16

Red velvet, s'mores, strawberry, vanilla espresso

### **Cookie Jar** 14

Oatmeal, chocolate chip, peanut butter & white chocolate cranberry

### **Donut Holes** 14

Mexican vanilla anglaise & chocolate sauce

# RECEPTION ACTION STATIONS

Chef Attended Reception Stations require a minimum of 20 guests. One chef attendant required for every 150 guests at a rate of \$150 per chef.

## All That & Dim Sum!

28

Dumplings | har gow, siu mai  
Mini Roasted Pork Bao, Edamame Potstickers,  
Pangang Shrimp Roll  
Sauces | thai chili sauce, black vinegar, soy  
sauce

## Guacamole Bar

18

Made to order guacamole | Classic, charred  
onion chipotle & tomatillo cilantro with crisp lime  
tortilla chips

## Salt Baked Fish Tacos

299

Veracruz Style (serves 20) | red, yellow & green  
salsa bar, avocado, radish, lime, cilantro, queso  
fresco, fresh corn & flour tortillas

## Seafood Raw Bar

50

Raw | oysters, cocktail shrimp, mussels, tuna  
poke & ceviche  
House Made Sauces | horse radish chili sauce,

# RECEPTION DISPLAYS

Minimum charge is for 20 guests

<b>Fresh Market Crudités</b>	<b>16</b>	<b>Mezze Station</b>	<b>18</b>
Seasonally Inspired Vegetables   vegetable hummus, whipped feta & buttermilk ranch		Grilled Vegetables   minted artichokes & sundried tomatoes, tabbouleh, marinated olives, tzatziki, hummus, baba gnaoush, olive oil & pita crisps	
<b>Cheese Monger</b>	<b>19</b>	<b>Charcuterie &amp; Salumi</b>	<b>30</b>
International Local & Domestic Cheeses Curated by Our Cheese Monger   bleu, triple cream, goat, smoked, washed rind & hard cheeses, membrillo, mustard fruits, brandied apricots, pork wine figs, house jams & artisan breads		Chef Selected Cuts  prosciutto di parma, coppa, lomo, spressata, finocchiona, 'ndjua, chicken pâté, duck rillettes, mustards, pickled & fermented vegetables & artisan breads	
<b>Gulf Shrimp Fideos</b>	<b>20</b>	<b>Meatball Station</b>	<b>22</b>
Spanish pasta noodles   saffron, chorizo, gulf prawns, burnt lemons *200 person minimum for paella to be presented in 5? paella pan		Meatballs   barbecue beef meatballs, Swedish style lamb, turkey alfredo, pork & veal with red sauce, parmesan, pesto & rolls	
<b>Serious Sliders (choice of 3)</b>	<b>20</b>	<b>Quesadillas</b>	<b>22</b>
Classic Burger   American cheese & special slaw Chickpea Falafel   golden beet relish, pickled cucumber & garlic sauce Beef Short Rib   chimichurri coleslaw Moroccan Lamb Patty   sumac aioli, fetta cheese & pickles Tandoori Spiced Salmon   house tzatziki, cucumber-herb salad, tabbouleh & warm pita		Jalapeno & Cheese   cilantro & queso Oaxaca Chicken Tinga   sweet roasted corn & poblano rajas, pico de gallo, guacamole, sour cream, red, green & yellow salsa	

# RECEPTION PASTRY DISPLAY

Pick 3 for \$15 per person or pick 5 for \$22

## Reception Pastry Display

Red Velvet Cupcake Bites | cream cheese icing

Chocolate Cupcake Bites | dark chocolate icing

Vanilla Sparkle Cupcake Bites | whipped white  
chocolate icing

Brownie Bites | dark chocolate ganache,  
pistachio

Banana Cream Tart | chantilly & banana pastry  
cream

Chocolate Raspberry Tart | dark chocolate  
ganache & raspberries

Keylime tart | graham crust, meringue

Fruit Tart | pastry cream & fresh strawberry

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# RECEPTION DESSERT STATION

Chef attended station- minimum charge is for 20 guests unless noted

## **Reception Dessert Station** **23**

Crepe Station – house made crepes, nutella filled  
, caramel bananas, black rum  
toasted almonds whipped cream, BBQ pecans,  
chocolate chips & coconut



## DINNER BUFFETS

All pricing is per person and requires a minimum of 50 guests. Each dinner includes freshly brewed regular and decaffeinated coffee and Lot 35 tea.

### Lonestar Stockyard

92

Texas Toast | rolls & butter  
 Simple Green Salad | cucumbers, tomato, onions, red wine vinaigrette & bacon ranch  
 Smoked Potato Salad | mayo, charred onions, mustard seeds & fresh herbs  
 Cole Slaw | Texas bleu cheese & dried cranberries  
 Mac & Cheese | creamy smoked cheddar & bread crumbs  
 Southern Style Green Beans | pickled onions, bacon & pecans  
 Kettle Baked Beans | smoked pork  
 BBQ (choose 3) | oak smoked beef brisket, Elgin sausages, smoked chicken, pork ribs, pulled smoked pork, salmon & pulled jackfruit (vegetarian)  
 Sauces | traditional BBQ, coffee-ancho BBQ & golden mustard BBQ  
 Desserts | southern pecan pie, lemon pound cake & turtle cheesecake parfait

### San Jacinto

89

Chip Station | salsa & Texas chorizo queso  
 Mexican Style Street Corn Salad | grilled corn, mayo, lime, chili, cilantro & queso fresco  
 Watermelon & Jicama | seasoned with lime, chili & salt  
 Santa Fe Salad | cucumbers, carrots, black beans, crispy tortillas, cilantro-lime dressing & chipotle ranch  
 Spanish Tomato Rice  
 Borracho Beans | made with Mexican beer, smoked bacon & epazote  
 Quesadillas de Vegetables | grilled mushrooms, peppers, onions, cilantro & jack cheese with chipotle crema  
 Smoked Pork Enchiladas | ancho chili-tomato sauce, queso fresco, scallions & charred onions  
 Chicken Molé | braised chicken in molé sauce  
 Baked Snapper Veracruz | tomatoes, green olives, capers & grilled jalapeños  
 Desserts | tres leches parfait, Mexican flan & capirotada (Mexican bread pudding)

Suggested Buffet Enhancements: Guacamole Station, Carne Asada Taco Station

### Tuscan Hill Country

92

Garlic Bread  
 Caesar Salad | croutons, shaved grana padano,

### East Meets West

93

Traditional Miso Soup  
 Greens | daikon, carrots, asian pear & yuzu miso

garlic anchovy dressing  
Caprese Salad | fresh mozzarella, garden basil,  
hot house tomatoes, arugula, balsamic & olive oil  
Antipasti Salad | sliced soppressata, pickled  
onions & peppers, shaved onions, parmesan &  
roasted garlic vinaigrette  
Antipasto Station | prosciutto, soppressata,  
finocchiona, speck & coppa with grilled bread,  
olives, peppers, artichokes & beets  
Simple Grilled Vegetables | marinated in italian  
olive oil & fresh basil  
Eggplant Parmesan | baked in tomato sauce  
Italian Sausage Polenta | mascarpone & basil  
Frutti Di Mare | orechiette pasta with shrimp,  
squid, clams & spicy tomato sauce  
Pollo al Mattone | brick roasted chicken &  
rosemary prosciutto sauce  
Short Rib | braised short ribs with gremolata &  
saffron Risotto  
Desserts | traditional cannoli, tiramisu & torta di  
frutti di bosco (mixed berry tart)

dressing  
Brussel Sprouts Salad | cilantro, shallot, shaved  
cabbage & ginger soy dressing  
Spicy Fried Rice | egg, ginger, peas, carrots &  
sriracha  
Steamed Rice  
Soy Braised Bok Choy | shiitake mushrooms  
Sautéed Chinese Green Beans | chinese  
sausage  
Spicy Curry Shrimp | coconut curry broth, thai  
basil, chilis & baby eggplant  
Korean BBQ Chicken | gochujang BBQ sauce,  
scallions & sesame  
Lemongrass Braised Short Ribs | soy maple jus  
Desserts | pandan leaf panna cotta, yuzu tapioca  
pudding & coconut fudge cake

Suggested Buffet Enhancements: Sushi Station

## **Southern Hospitality**

**93**

Biscuit Bar | traditional, cheddar, bacon, whipped  
butter, cinnamon butter & local honey  
Spicy Pimento Cheese | cheddar crackers  
Smoked Carrot Salad | fresh herbs, shaved  
radish & green goddess dressing  
Spinach Salad | strawberries, Texas pecans,  
Brazos Valley feta cheese & aged sherry  
vinaigrette  
Country Iceberg Wedge | bleu cheese ranch,  
smoked tomatoes & shaved country ham  
Greens | braised greens, ham hocks & cracklings  
Green Beans | caramelized pecans & maple  
vinaigrette  
Cheddar Grits | smoked cheddar cheese,  
caramelized onions & charred jalapenos  
BBQ Shrimp | Texas Shiner Beer BBQ Bath,  
rosemary & roasted mushrooms  
Fried Hot Catfish | Duke's tartar sauce  
Smoke Pork Loin | coriander cure, bourbon mop  
sauce, crispy onions  
Southern Style Fried Chicken | hot sauces  
Desserts | pecan pie, red velvet cake & banana  
pudding parfait

Suggested Buffet Enhancements: Steakhouse  
Station



# BUFFET ENHANCEMENTS

All pricing per person. Minimum charge is for 20 guests.

## **Carne Asada Taco Station** **20**

Grilled Skirt Steaks | Marinated in Mexican beer & lime, charred jalapeños and onion, Taqueria salsa bar red, green & yellow, flour & corn tortillas

## **Steak House Station** **40**

Grilled NY Strip & Ribeye Steaks | Bordelaise, béarnaise, chimichurri, whole roasted potatoes & sweet carrots

## **Jamon Station** **38**

Slice Spanish Fermin Iberico Ham | Cantaloupe, olives, peppers, confit garlic, grilled bread & Spanish olive oil

## **Oyster Bar** **30**

Selection of oysters, shucked to order | Banyuls mignonette, cilantro ponzu, hot sauce, horseradish, lemons & limes

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# A LA CARTE

## Cold Starters

### Oak Smoked JBG Heirloom Carrots 12

Orange cardamom yogurt, toasted poppy seeds & carrot pistou

### Duck Prosciutto 15

Truffled brioche, pickled blueberries & crispy oyster mushrooms

### Salmon Tartare 15

Crème fraiche, chives, pickled shallots, cured yolk, mustard vinaigrette, frisée salad & bagel chips

## Enhanced Starters

### Salmon Pastrami 15

Pickled mustard seed, shallot, olive crumble, greens & burnt lemon dressing

### Seared Albacore Tuna & Crab 18

Crème fraiche, preserved Meyer lemon, Kalamata olives, radish & pea greens

### Potato & Bacon Croquettes 12

With dill crème

### Hibiscus Cured Trout 13

## Hot Starters

### Maple Glazed Pork Belly 17

Charred cabbage, pickled shallots, pickled mustard seed & apple purée

### Foraged Mushroom Ravioli 13

French beans, white bean purée & watercress emulsion

### Warm Smoked Chicken & Chorizo 14

Fingerling potato, malt-dash bacon vinaigrette

## Soups

### Carrot & Coconut

Lime & cilantro, tiger prawn dumpling

### Miso Butternut Squash

Bonito, pickled shimeji mushrooms

### Roasted Mushroom

Truffle foam, lemon thyme biscotti

Melon & smoked trout roe

## Salads

### Village Farms Tomato & Arugula Salad

Fior di latte, basil pistou, noble tonic 03? Oak-Sherry vinaigrette, sea salt & tellicherry cracked pepper

### Heirloom Beet Salad

Chevre mousse, turnip mostarda, hazelnut praline & blood orange dressing

### Francis & Thatcher Greens

Heirloom radish, chick pea hummus, baby fennel, herb & citrus vinaigrette

### Baby Gem Salad

Whipped feta, cucumber, tomato, castelvetrano olives, crisp lavash, texas olive oil & maldon sea salt

### Chili Melon & Jicama Salad

Lime & smoked salt, Francis & Thatcher greens

## Entrée's Open Range

### Whiskey Glazed Chicken Breast 70

Schmaltz potatoes, roasted root vegetables & lemon thyme chicken jus

## Intermezzos

### Passion-Coconut Sorbet 9

Toasted coconut

### Meyer Lemon Sorbet 9

Candied lemons

### Raspberry Chambord Sorbet 11

Glazed raspberry

## Entrée's Ranchers

### Corned Beef Short Rib 80

Creamy cheddar blue born grits, shallot confit & roasted heirloom carrots

<b>Chicken Chorizo Fricassee</b>	<b>75</b>	<b>Mesquite Roasted Beef Tenderloin</b>	<b>86</b>
Roasted chicken breast, smoked fingerling potatoes & charred pearl onions		Caramelized onion & Havarti potato pave, king mushrooms & cabernet jus	
<b>Achiote Roast Chicken Breast</b>	<b>73</b>	<b>Niman Ranch Lamb Chops</b>	<b>90</b>
Duck fat roasted potatoes, glazed baby vegetables & ancho chili sauce		Charcoal eggplant purée, lemon-parsley potatoes & toasted nigella seed jus	
<b>Cumin Roasted Chicken Breast</b>	<b>74</b>	<b>Niman Ranch Grilled Ham Chop</b>	<b>78</b>
White bean purée, spiced lentils, grilled carrots & chili-garlic jus		Cassoulet, sorghum, caramel, charred cabbages & Asian pear	
<b>Entrée's Off the Hook</b>		<b>Entrée's of Earth</b>	
<b>Smoked Black Cod</b>	<b>80</b>	<b>Mushroom &amp; Steel Cut Oat Risotto</b>	<b>65</b>
Crushed white beans, bacon & clam chowder		montasio cheese, baby vegetables	
<b>Maple Glazed Salmon</b>	<b>79</b>	<b>Roasted Squash &amp; Vadouvan Quinoa</b>	<b>65</b>
Gnocchi, brussel sprouts, radish, salt roasted beets & béarnaise sauce		Cumin squash purée, cipollini onions & sunflower seeds	
<b>Pan Seared Red Snapper</b>	<b>78</b>	<b>Southern Corn Fritters</b>	<b>65</b>
Cauliflower purée, wild mushrooms, salsify & confit lemon brown butter		Carolina gold rice, creamed corn, cashew-nut, collard greens	
<b>Herb Crusted Halibut</b>	<b>85</b>		
Mascarpone polenta, Campari tomato salsa cruda & sauce vierge			

## **Seared Halibut**

85

Wasabi pea purée, ginger carrots, pickled maitake & pea salad

## **Cheese Course**

### **Chef's Selection Artisan Cheese Course**

15

Grilled grapes, brandied apricots, mustard fruits, marcona almond brittle & rosemary toast

## **Desserts**

### **Dulce De Leche Brownie Cake**

Toasted coconut, dulce de leche mousse & vanilla cremeux

### **Chocolate Praline Crunch**

Semi-sweet chocolate, hazelnuts & vanilla sauce

### **Fresh Berry Tart**

Diplomat cream, cinnamon streusel & strawberry preserve

### **Chocolate Espresso Tart**

Espresso cream, salted caramel

### **Raspberry Chocolate Torte**

Dark chocolate ganache, marshmallow whip & fresh raspberry

### **Lime Cheesecake**

Exotic fruit caramel, lemon cream, toasted coconut & fresh citrus

## **Dessert Station**

## **Dessert Take Away**

**French Dessert Trolley  
Station**

**25**

Macarons, bon bons, truffles, madelines, pate de  
fruits, choux puffs & bouchons

**Dessert Take Away**

**14**

Pate De Fruits, Macaron, Bonbon



## SIPMI IMAGE COCKTAILS

### Sipmi Image Cocktails

Pre-made image (max 2) at \$17 each  
Guarantee in advance required  
Sipmi live also available  
(\$600 additional fee for photo booth)

## DELUXE LIQUORS

Pricing based on consumption. \$150 per bartender. 1 bartender needed for every 100 guests.

<b>Vodka</b>	<b>13</b>	<b>Gin</b>	<b>13</b>
Tito's Handmade Vodka		Beefeater Gin	
<b>Tequila</b>	<b>13</b>	<b>Bacardi</b>	<b>13</b>
Sauza Blue Silver Tequila		Bacardi Superior	
<b>Whiskey</b>	<b>13</b>	<b>Whiskey</b>	<b>13</b>
Jack Daniels Tennessee Whiskey		Old Overholt Rye Whiskey	
<b>Scotch</b>	<b>13</b>		
The Famous Grouse Scotch			

# PREMIUM LIQUORS

Pricing based on consumption. \$150 per bartender. 1 bartender needed for every 100 guests.

<b>Vodka</b>	<b>15</b>	<b>Gin</b>	<b>15</b>
Grey Goose Vodka		Tanqueray Gin	
<b>Tequila</b>	<b>15</b>	<b>Rum</b>	<b>15</b>
Patron Silver Tequila		Mount Gay Rum	
<b>Bourbon</b>	<b>15</b>	<b>Whiskey</b>	<b>14</b>
Maker's Mark Bourbon		Bulleit Rye Whiskey	
<b>Whiskey</b>	<b>15</b>		
Johnnie Walker Black Label Whisky			

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# TEXAS LIQUORS

Pricing based on consumption. \$150 per bartender. 1 bartender needed for every 100 guests.

<b>Vodka</b>	<b>15</b>	<b>Vodka</b>	<b>15</b>
Dripping Springs		Deep Eddy Ruby Red	
<b>Gin</b>	<b>15</b>	<b>Tequila</b>	<b>15</b>
Treaty Oak		Dulce Vida Blanco	
<b>Rum</b>	<b>15</b>	<b>Whiskey</b>	<b>15</b>
Stright Silver Rum		TX	
<b>Whiskey</b>	<b>15</b>	<b>Whiskey</b>	<b>15</b>
Herman Marshall Rye		Swift's Single Malt	
<b>Whiskey</b>	<b>15</b>		



## DELUXE PACKAGE WINES

These wines are included in the Deluxe Package per person pricing.

<b>Sparkling</b>	<b>50</b>	<b>Chardonnay</b>	<b>50</b>
Stellina de Notte Prosecco, Veneto, Italy		Principe de Vianam, Spain	
<b>Cabernet Sauvignon</b>	<b>50</b>		
Proverb, California			

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## PREMIUM PACKAGE

These wines are included in the Premium Package per person pricing.

<b>Prosecco</b>	<b>60</b>	<b>Chardonnay</b>	<b>60</b>
Chateau St. Michelle Brut, Colombia Valley		Chateau St. Michelle Mimi, Colombia Valley	
<b>Cabernet Sauvignon</b>	<b>60</b>		
Cypress Vineyards, California			

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## TEXAS PACKAGE

These wines are included in the Texas Package per person pricing.

<b>Sparkling</b>	<b>60</b>	<b>Chenin Blanc</b>	<b>60</b>
Tranquillo, TX		Infinite Monkey, Theorem, TX	
<b>Tempranillo</b>	<b>60</b>		
Infinite Monkey, Theorem, TX			

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# FULL WINE SELECTION

Pricing based per bottle. List includes all wines we can offer upon request.

<b>Sparkling</b>	<b>70</b>	<b>Sparkling Rose</b>	<b>85</b>
Gruet, Blanc de Noir, New Mexico, (NV)		Maison Albert Bichot, Cremant de Bourgogne Brut Rose, Franc, (NV)	
<b>Champagne</b>	<b>105</b>	<b>Champagne</b>	<b>105</b>
Moet Imperial, Brut, France, (NV)		Chandon Etoile Rose	
<b>Champagne</b>	<b>175</b>	<b>Champagne</b>	<b>390</b>
Veuve Clicquot 'Yellow', Brut, France, (NV)		Krug Grande Cuvee, Brut, France, (NV)	
<b>Still Rose</b>	<b>80</b>	<b>Chardonnay</b>	<b>115</b>
Miraval, Provence, France, 2016		Rombauer, Carneros, California, 2015	
<b>Chardonnay</b>	<b>145</b>	<b>Sauvignon Blanc</b>	<b>75</b>
Far Niente, Napa Valley, California		Justin, California	
<b>Sauvignon Blanc</b>	<b>70</b>	<b>Pinot Grigio</b>	<b>65</b>
Loveblock, Marlborough, New Zealand, 2016		Fernando Pighin & Figli, Friuli, Italy	
<b>Pinot Gris</b>	<b>70</b>	<b>Riesling</b>	<b>70</b>
King Estate, Willamette Valley, Oregon, 2015		Trimbach Alsace, France, 2013	
<b>Viognier</b>	<b>65</b>	<b>Pinot Noir</b>	<b>65</b>
McPherson Cellars, Texas		Roco Winery, 'Gravel Road', Oregon, 2015	
<b>Pinot Noir</b>	<b>85</b>	<b>Merlot</b>	<b>75</b>
Schug, Carneros, California		Markham Merlot, Napa Valley, California	
<b>Tempranillo</b>	<b>70</b>	<b>Cabernet Sauvignon</b>	<b>85</b>
Perdenales, Texas		Benzinger, Sonoma, California, 2013	

<b>Cabernet Sauvignon</b>	<b>120</b>	<b>Cabernet Sauvignon</b>	<b>130</b>
Faust, Napa Valley, California, 2014		Jordan, Alexander Valley, California, 2013	
<b>Cabernet Sauvignon</b>	<b>140</b>	<b>Cabernet Sauvignon</b>	<b>345</b>
Groth, Napa Valley, California, 2013		Far Niente, Napa Valley, California, 2014	
<b>Chardonnay</b>	<b>85</b>	<b>Chardonnay</b>	<b>65</b>
Mer Soleil Chardonney Silver Unoaked, 2016		Hahn, California	
<b>Sauvignon Blanc</b>	<b>80</b>	<b>Pinot Noir</b>	<b>90</b>
Villa Maria, Marlborough, New Zealand		Faiveley, Mercury, Burgundy, France, 2015	
<b>Red Blend</b>	<b>85</b>		
Orin Swift, Abstract, 2015			

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## HOUSE WINE

Pricing based on consumption.

<b>Deluxe Red, White &amp; Sparkling Wine</b>	<b>11</b>	<b>Premium Red, White and Sparkling Wine</b>	<b>13</b>
Please reference wine list		Please reference wine list	
<b>Texas Red, White and Sparkling Wine</b>	<b>13</b>		
Please reference wine list			

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## BEER

Pricing based on consumption unless part of a package

<b>Imported &amp; Craft Beer</b>	<b>9</b>	<b>Domestic &amp; Non-Alcoholic Beer</b>	<b>8</b>
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Assorted

Miller Light

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## NON-ALCOHOLIC

Pricing based on consumption unless part of a package

<b>Specialty Bottled Water</b>	<b>8</b>	<b>Assorted Juices</b>	<b>7</b>
Fiji, Pellegrino		Cranberry, Orange, Grapefruit	
<b>Assorted Soft Drinks</b>	<b>6</b>	<b>Fairmont Bottled Water</b>	<b>6</b>

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## PACKAGE PRICING

Pricing based per person.

Each bar package includes beer, house wine, and non-alcoholic beverages.

### Deluxe Liquors

Starting at \$33 for 2 hours; Additional \$10 per hour up to 5 hours

### Premium or Texas Liquors

Starting at \$42 for 2 hours; Additional \$12 per hour up to 5 hours

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## CLASSIC COCKTAILS

Price based per keg. Yield amount shown in servings

<b>Margarita</b>	<b>1,200</b>	<b>Texas Paloma</b>	<b>1,350</b>
Altos Blanco 100% Agave tequila, Fresh lime & Organic agave (Yields 102)		Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice, Lime Juice & Soda (Yields 115)	
<b>Collins</b>	<b>1,400</b>	<b>Austin Mule</b>	<b>1,500</b>
Absolut Vodka, Fresh Lemon, Sugar & Soda (Yields 120)		Tito's Vodka, Fresh Pressed Ginger, Lime & Soda (Yields 129)	

<b>Whiskey Sour</b>	<b>1,500</b>	<b>Mojito</b>	<b>1,600</b>
Dickel Whisky & Fresh Lemon Elixir (Yields 128)		Bacardi Superior, Fresh Mint, Fresh Lime Juice & Soda (Yields 136)	
<b>French 75</b>	<b>2,300</b>	<b>Old Fashion</b>	<b>2,300</b>
Beefeaters Gin, Fresh Lemon & Chandon Champagne (Yields 181)		Old Forester Rye, Sugar & Orange Bitters (Yields 181)	

## SIGNATURE COCKTAILS

Price based per keg. Yield amount shown in servings.

<b>That'll Be The Day</b>	<b>1,600</b>	<b>Don't Look Now</b>	<b>1,600</b>
Tito's Vodka, Lot 35 Strawberry Green Tea, Fresh Lemon, Blackberry and Chandon Sparkling Wine (Yields 130)		Dickel Rye, Cointreau, Lemon Soda & Fresh Rosemary (Yields 125)	
<b>Yokohama</b>	<b>2,400</b>	<b>Mint 35</b>	<b>1,700</b>
Hendrick's Gin, Tito's Vodka, Pomegranate, Fresh Lemon, Fresh Orange, Organic Agave & Pastis Mist (Yields 190)		Elijah Craig Bourton, Lot 35 Oregon Mint Tea Infused Syrup, Lemon	

## THEME PACKAGES

Price based per guest for 2 hours; Each additional hour is \$11 per guest

<b>Tito's Original Mule Bar</b>	<b>37</b>	<b>Lonestar Whiskey Selections</b>	<b>40</b>
Traditional Moscow Mule with Lime & Ginger Beer Texas Grapefruit & Rosemary Mule Cilantro & Jalapeno Mule		Balcones "Baby Blue" Corn Whiskey (Waco, TX) Koooper Family Rye (Dripping Springs, TX) Garrison Brothers Straight Bourbon (Hye, TX) One Seasonal Bourbon Based Cocktail Water & Fat Ice Cube Service	
<b>The Bloody Mary Bar</b>	<b>36</b>	<b>Lady Bird Bubbly</b>	<b>36</b>
Austin's Bloody Revolution Bloody Mary Mix		Moet Imperial Brut & Chandon Etoile Rose	

(Original, Pickle Zest, or Habanero)  
Locally Sourced Garnishes  
Variety of Pickled Items  
Thick Cut Bacon & Beef Jerky  
Salt & Tajin Rimmed Glasses  
Assorted Hot Sauces  
Choice of Vodka or Tequila

**Austin Brew Crawl** 25

Tastings of: Four Seasonal and Local Beers  
Full Beers Available

**Sangria of the Season** 325/ga

Choose between red or white  
Mixture of fruit and juices

Sparkling Wine  
Orange, Grapefruit, Cranberry & Seasonal Juices  
Assorted Fresh Berries & Local Fruit  
Seasonal Sparkling Cocktail

**Texas Spiked Lemonade Stand** 37

Old Fashioned | Tito's Vodka  
Cherry Limeade | Playa Real Tequila  
Arnold Palmer | Deep Eddy Sweet Tea Vodka  
Seasonal Lemonade Rum Punch  
Assorted Garnishes