



# FAIRMONT AUSTIN BANQUET MENU

2022 CATERING SELECTIONS



*Fairmont*  
AUSTIN





## 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 presents 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 Event Services 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. Menu items may contain nuts & nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

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 100 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per Texas Alcoholic Beverage Commission (TABC) regulations, all alcohol must be opened and served by Fairmont Austin.



## BREAKFAST BUFFETS

ALL INCLUDE FRESH ORANGE JUICE, FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS—ALL PRICING PER PERSON; MINIMUM CHARGE OF 20 GUESTS UNLESS OTHERWISE NOTED  
\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU.

### CONTINENTAL

MINIMUM NOT APPLICABLE

\$38

**ASSORTED FRESHLY BAKED PASTRIES**

**FRESH SEASONAL FRUIT & BERRIES**

**SPREADS** | FRUIT PRESERVES, JAMS, LOCAL HONEY & BUTTER

### ATX CONTINENTAL

MINIMUM NOT APPLICABLE

\$42

**ASSORTED FRESHLY BAKED PASTRIES**

**FRESH SEASONAL FRUIT & BERRIES**

**SPREADS** | FRUIT PRESERVES, JAMS, LOCAL HONEY & BUTTER

**GREEK YOGURTS** | VANILLA, LOCAL HONEY & FRUIT

**STEEL CUT ORGANIC OATMEAL** | BROWN SUGAR, RAISINS, DRIED APRICOTS, CHERRIES, WALNUTS, 2% MILK & ALMOND MILK

### CLASSIC

\$48

**ASSORTED FRESHLY BAKED PASTRIES**

**GREEK YOGURTS** | LIME YOGURT & LOCAL HONEY YOGURT

**TOASTER STATION** | ROCKSTAR BAGELS, WHITE, WHEAT & 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

\$50

**GLUTEN-FREE BLUEBERRY & OAT MUFFINS**

**TOASTER STATION** | SLICED MULTIGRAIN BREAD & GLUTEN-FREE BREAD

**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 & HOT SAUCES

**CAGE-FREE SCRAMBLED EGGS**

**OVEN ROASTED TOMATOES** | SPINACH & SHIITAKE MUSHROOMS

**MUESLI-OVERNIGHT OATS** | BERRIES, BANANAS, FLAX & MAPLE SYRUP

**CHIA SEED COCONUT MILK PUDDING** | FRESH BERRIES & MAPLE SYRUP

**STEEL CUT ORGANIC OATMEAL** | HEMP, CHIA, SUNFLOWER SEEDS, LOCAL HONEY, RAISINS, DRIED APRICOTS, PAPAYA, FIGS, CHERRIES & WALNUTS, 2% MILK & ALMOND MILK



## BOXED BREAKFAST

\$40

MINIMUM NOT APPLICABLE

*ALL INCLUDE GREEK YOGURT, GLUTEN-FREE BLUEBERRY MUFFIN, WHOLE SEASONAL FRUIT, ASSORTED INDIVIDUAL JUICES: ORANGE, GRAPEFRUIT, APPLE & CRANBERRY, FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS*

CHOICE 1:

**BREAKFAST TACOS WITH TAQUERIA STYLE GREEN SALSA**

(CHOOSE 1): POTATO, CAGE-FREE EGG, BACON & CHEDDAR

CAGE-FREE EGG & QUESO FRESCO CHORIZO & CAGE-FREE EGG

CHOICE 2:

**SHAVED COUNTRY HAM & SWISS ON FLAKY CROISSANT**

## BUFFET ENHANCEMENTS

CAGE-FREE CHILLED HARD BOILED EGGS	\$5
CAGE-FREE SCRAMBLED EGGS	\$9
ROASTED PORK SAUSAGE	\$8
CRISPY TENDER BELLY BACON	\$8
THICK COUNTRY HAM	\$9
SLICED BREAKFAST CHEESE: CHEDDAR, SWISS & GOUDA	\$12
CHICKEN APPLE SAUSAGE	\$8
BUTTERMILK PANCAKES, MAPLE SYRUP & BLUEBERRY SYRUP	\$12
BELGIAN WAFFLES, MAPLE SYRUP, FRESH BERRIES & WHIPPED BUTTER	\$12
WARM SHAVED HAM & CHEDDAR CROISSANTS	\$12
BREAKFAST TACOS: CAGE-FREE EGG & POTATO OR CHORIZO & CAGE-FREE EGG	\$16
EUROPEAN CHARCUTERIE PLATTER: CURED HAM, SALAMI, SOPPRESSATA & PROSCIUTTO	\$16
COTTO TRADITIONAL EGGS BENEDICT: CANADIAN BACON & HOLLANDAISE	\$20
SMOKED BRISKET HASH, ROASTED POTATOES, CAGE-FREE POACHED EGGS & CHIPOTLE HOLLANDAISE	\$18

## BREAKFAST PLATED

*ALL INCLUDE FRESH ORANGE JUICE, FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS*

### CONTINENTAL \$35

**MINI CROISSANT & MUFFIN**

**FRESH FRUIT CUP** | MINT SYRUP

**BERRY PARFAIT** | GREEK YOGURT, HOUSE MADE GRANOLA

### CLASSIC \$42

**ASSORTED FRESHLY BAKED PASTRIES**

**SPREADS** | HOUSEMADE SEASONAL PRESERVES, EUROPEAN STYLE BUTTER

**FRESH DICED SEASONAL 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, JALAPEÑOS, CARAMELIZED ONIONS & CAGE-FREE EGGS

**SMOKED POTATO HASH** | ROASTED MAITAKE MUSHROOMS & MOLÉ SPICE

**FRESH FLOUR TORTILLAS**

**SALSAS** | HABANERO, CHIPOTLE & ROASTED CORN, TOMATILLO & AVOCADO

### HEALTHY \$45

**GLUTEN-FREE AVOCADO TOAST** | ALMOND BUTTER

**COCONUT MILK CHIA PUDDING** | FRESH BERRIES

**BREAKFAST BOWL** | QUINOA, SWEET POTATO, KALE, SHAVED ONIONS, POACHED EGG & FRESH HERBS

**SAUCES** | HOUSE SRIRACHA & HOT SAUCES



## THEMED COFFEE BREAKS

ALL INCLUDE FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS—  
ALL PRICING IS PER PERSON; MINIMUM CHARGE OF 20 GUESTS PER BREAK

\*BUFFET/COFFEE ATTENDANTS ARE OPTIONAL AT \$75 EACH UNLESS ITEMS ARE PRE-PACKAGED.  
PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED  
ON ATTENDANCE/MENU.

### THE PORCH SWING

\$23

INFUSED LOT 35 ICED TEAS (CHOOSE 2) | ORANGE PEKOE REFRESHER  
PINEAPPLE BELLA COOLA  
FLORA'S VERY BERRY GARDEN

HOUSEMADE 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

\$23

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

### THE COOKIE MONSTER

\$26

CHOCOLATE MINT COOKIES

COCONUT COOKIES

PEANUT BUTTER COOKIES

CHOCOLATE CHIP COOKIES

WHITE CHOCOLATE CRANBERRY COOKIE

CHILLED MILK | 2%, SKIM & CHOCOLATE MILK

### THE LONGHORN

\$26

FRESH MADE LEMONADE

SALTED JUMBO PRETZELS WITH BEER CHEESE SAUCE

BALL PARK MUSTARD

TRUFFLE POPCORN, BUTTERED CHEDDAR, CARAMEL

CORN CANDY JARS OF GUMMIES & JELLY BEANS



**DONUT WORRY – BE HAPPY!** **\$28**

**CHILLED MILK** | 2%, SKIM & CHOCOLATE MILK

**DOUGHNUTS** | ASSORTED SELECTION OF LOCAL AUSTIN DONUTS

**HIGH BREW COLD BREW COFFEE** | COLD BREWING THE BEST TASTING

**LOS CHURROS** **\$20**

**CHILLED MILK** | 2%, SKIM & CHOCOLATE MILK

**CINNAMON SPICED CHURROS** | SPICED CHOCOLATE SAUCE, DULCE DE LECHE, MEXICAN VANILLA  
CHANTILLY

**ZILKER PARK TRAIL MIX** **\$23**

*\* 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

**GOOD THINGS** **\$26**

**PASTRIES** | PAIN AU CHOCOLAT, BOUCHONS, BLUEBERRY LEMON TART, FRENCH MACARONS,  
BESOS DE COCO, & GLUTEN-FREE BROWNIES

**SPECIALTY BEVERAGES** | HIGH BREW COLD BREW COFFEE & LOCAL KOMBUCHA





## BREAK ENHANCEMENTS

	\$115/gal
FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS	
	\$100/gal
ICED TEA (SWEETENED OR UNSWEETENED)	
	\$6
FAIRMONT BOTTLED WATER	
	\$8
FIJI BOTTLED WATER	
	\$9
TOPO CHICO MINERAL WATER	
	\$7
SOFT DRINKS	
	\$9
HIGH BREW COLD BREW COFFEE	
	\$7
CHILLED INDIVIDUAL FRUIT JUICES	
	\$9
LOCAL KOMBUCHA	
	\$65/doz
ASSORTED FRENCH PASTRIES	
	\$65/doz
ASSORTED BAGELS	
	\$64/doz
FRESH BAKED COOKIES	
	\$64/doz
ASSORTED MINI CUPCAKES	
	\$13
FRESH SEASONAL FRUITS & BERRIES	
	\$5
WHOLE FRESH FRUIT	
	\$7
THUNDERBIRD REAL FOOD BARS	
	\$5
INDIVIDUAL BAGS OF DEEP RIVER KETTLE CHIPS & PRETZELS	
	\$5
ASSORTED CHOCOLATE BARS	
	\$6
BAGGED POPCORN	
	\$9
INDIVIDUAL MIXED NUTS	
	\$10
ASSORTED RED BULL	
	\$9
VITAMIN WATER	





## LUNCHEON BUFFETS

PRICING IS PER GUEST. MINIMUM OF 20 GUESTS PER BUFFET. ALL BUFFETS INCLUDE FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS.

\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU.

- AS A SUSTAINABLE PRACTICE AT FAIRMONT AUSTIN, PLEASE SELECT MENUS BY DAY FOR **\$62 PER GUEST**.
- MENUS SELECTED FOR NON-DAY OF WEEK SERVICE IS PRICED FOR **\$67 PER GUEST**.

### MONDAY- MI AMORE!

#### GARLIC BREAD

**VEGETABLE MINISTRONE** | 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

**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 & MADEIRA JUS

**SWEETS** | TIRAMISU, PISTACHIO CANNOLI & LIMONCELLO VERRINE

### 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





## WEDNESDAY- AUSTIN FARMERS MARKET

**JBG CARROT SOUP** | WITH CARROT TOP PISTOU

**SMOKED BEET SALAD** | LOCAL GOAT CHEESE, GREENS, 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** | ROASTED TOMATO & FENNEL BROTH

**ORGANIC ROASTED CHICKEN** | CHARRED ARTICHOKE, LENTILS & NATURAL JUS

**GNOCCHI MARGHERITA** | HEIRLOOM TOMATO, BASIL & PARMESAN

**SWEETS** | PECAN TART, BLUEBERRY CORN PUDDING & BAKED SEASONAL FRUIT COBBLER

## THURSDAY- BBQ STAIN ON MY WHITE T-SHIRT

**SWEET CORNBREAD, SOUTHERN BISCUITS, WHITE BREAD** | WHIPPED HONEY BUTTER

**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** | SMOKEY BACON & CRISPY ONIONS

**GRILLED CORN ON THE COBB** | LIME BUTTER, CHILI & SMOKEY AIOLI

**BBQ** | SMOKED BBQ CHICKEN, OAK SMOKED BRISKET

**SAUCES** | TRADITIONAL & GOLDEN MUSTARD STYLE

**SWEETS** | TURTLE CHEESECAKE VERRINE, PEACH COBBLER, LEMON POPPY SEED CAKE

## 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 STYLE FRIED CHICKEN** | HOT SAUCE

**DESSERTS** | BUTTERMILK PIE, CARROT CAKE, MEXICAN CHOCOLATE POT DE CREME



## SATURDAY- WOK 'N 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

## 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, KALE & ANCHO DRESSING

**QUINOA TABBOULEH** | CUCUMBERS, TOMATO, MINT, PARSLEY & OLIVE OIL DRESSING

(CHOOSE 3

**MUFFULETTA** | SALAMI, MORTADELLA, COPPA, OLIVE & SUNDRIED TOMATO SPREAD ON FOCACCIA

**CLASSIC REUBEN** | CORNED BEEF, SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING

**SMOKED TURKEY** | CARAMELIZED ONIONS, SWISS CHEESE, DIJONNAISE ON CROISSANT

**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





## BOXED LUNCHES

PRICING IS PER GUEST. MINIMUM OF 20 GUESTS PER BUFFET UNLESS OTHERWISE NOTED.  
ALL BUFFETS INCLUDE FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE  
& LOT 35 TEAS

### "GOOD TO GO" BOXED LUNCH

\$50

SEASONAL WHOLE FRUIT

INDIVIDUAL BAGS OF DEEP RIVER KETTLE CHIPS

INDIVIDUAL BOTTLED JUICE, SODA OR WATER

\*PRE-SELECTED CHOICE OF (3) SANDWICHES, SALADS OR WRAPS:

**MUFFALETTA** | SALAMI, MORTADELLA, COPPA, OLIVE & SUNDRIED TOMATO SPREAD ON FOCACCIA

**CLASSIC REUBEN** | CORNED BEEF, SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING

**SMOKED TURKEY** | CARAMELIZED ONIONS, SWISS CHEESE, DIJONNAISE ON CROISSANT

**GRILLED CHICKEN CLUB** | BACON, HOT HOUSE TOMATO, LEAF LETTUCE, AVOCADO MAYO

**GRILLED VEGETABLE WRAP** | ARUGULA, ROASTED CORN, BLACK BEAN HUMMUS, QUESO FRESCO

**GRILLED CHICKEN BLT WEDGE SALAD** | ICEBERG LETTUCE, HOTHOUSE TOMATOES, CRUMBLLED BLEU  
CHEESE, BACON & CREAMY DIJON DRESSING

**MAPLE GLAZED SALMON SALAD** | ARUGULA, WATERCRESS, RADISH, STRAWBERRIES, LOCAL GOAT'S  
CHEESE, LEMON POPPYSEED DRESSING

**THAI BEEF SALAD** | TOMATO, CARROTS, CUCUMBERS, ONIONS, PEPPERS, MINT, CILANTRO, SOY GINGER  
VINAIGRETTE

CHOCOLATE CHIP COOKIE

## LUNCHEON À LA CARTE

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE ENTRÉE, ONE  
DESSERT & FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35  
TEAS.

\*ADDITIONAL PRICE APPLICABLE WHERE SHOWN. MINIMUM THREE COURSES, INCLUDING ONE ENTRÉE, REQUIRED.

### SOUPS \$5

**GAZPACHO** | TOMATO, BELL PEPPERS, OLIVE OIL

**TOMATO BISQUE** | SMOKEY CHEDDAR CHEESE TWISTS

**CARROT SOUP** | CARROT TOP PISTOU

### SALADS \$7

**HEIRLOOM TOMATO & BOCCONCINI** | ARUGULA, BASIL, BALSAMIC REDUCTION & OLIVE OIL

**CLASSIC CAESAR SALAD** | BABY ROMAINE HEARTS, BRIOCHE CROUTON, SHAVED GRANA PADANO,  
LEMON ZEST, CREAMY GARLIC 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

# Fairmont

## AUSTIN

### ENTRÉES OPEN RANGE

<b>GRILLED CHICKEN BLT WEDGE SALAD</b>   ICEBERG LETTUCE, HOTHOUSE TOMATOES, CRUMBLLED BLEU CHEESE, MAPLE PEPPER BACON & CREAMY DIJON DRESSING	\$48
<b>HERB ROASTED CHICKEN BREAST</b>   CELERiac MASH, ROOT VEGETABLES, CARAMEL CHICKEN JUS	\$48
<b>YUCATAN SPICED CHICKEN BREAST</b>   GRILLED SWEET POTATOES, SPICY BRUSSEL SPROUTS & PUMPKIN SEED MOLÉ	\$48

### ENTRÉES RANCHERS

<b>ROASTED BEEF TENDERLOIN</b>   SMOKED CHEDDAR WHIPPED POTATOES, CHARRED CARROTS, CONFIT GARLIC & CHIMICHURRI	\$53
<b>SLOW BRAISED SHORT RIB</b>   ANCHO SWEET POTATO PUREÉ, GARLIC BROCCOLINI & MOLÉ NEGRO	\$52
<b>SPICY THAI BEEF SALAD</b>   TOMATO, CARROTS, CUCUMBERS, ONIONS, PEPPERS, MINT, CILANTRO & PEANUT-LIME VINAIGRETTE	\$49

### ENTRÉES OFF THE HOOK

<b>PAN-ROASTED SALMON</b>   GRILLED CAULIFLOWER, FRIED FINGERLING POTATOES & SAFFRON-FENNEL SAUCE VIERGE	\$49
<b>BLACKENED GULF SNAPPER</b>   GREEN CHILI GRITS, COLLARD GREENS WITH TASSO HAM, TOMATO & HERB SALAD	\$52
<b>PINE NUT &amp; HERB CRUSTED COD</b>   SUNDRIED TOMATO POLENTA, CAMPARI TOMATO, BRAISED LEEK & SAUCE VIERGE	\$60
<b>MISO TUNA SOBA NOODLE SALAD</b>   DAIKON, YUZU-MISO DRESSING, SNAP PEAS, CARROT, AVOCADO & TOMATO	\$48

### ENTRÉES OF EARTH

<b>QUINOA TABBOULEH</b>   CUCUMBER, TOMATO, ONION, LEMON-TEXAS OLIVE OIL DRESSING & ROMAINE SCOOPS	\$42
<b>PANEER BRAISED KALE &amp; GARBANZO</b>   INDIAN CHEESE, GARBANZO BEAN & KALE STEW & FINISHED WITH FRESH CARDAMOM YOGURT	\$42
<b>PRIMAVERA RISOTTO</b>   ASPARAGUS, PEAS, MUSHROOMS, SUN-DRIED TOMATOES & PARMESAN	\$43



## DESSERTS

**TRIPLE CHOCOLATE** | DARK & WHITE CHOCOLATE MOUSSE, DARK CHOCOLATE GLAZE, MARSHMALLOW WHIP & FRESH RASPBERRY

**CHOCOLATE ESPRESSO TART** | ESPRESSO CREAM, SALTED CARAMEL

**MEXICAN VANILLA BEAN CRÈME BRÛLÉE** | SERVED WITH SEASONAL FRUIT

**DULCE DE LECHE, BROWNIE CAKE** | DULCE DE LECHE MOUSSE & VANILLA CRÈMEUX

**GUAVA CHEESECAKE** | WHITE CHOCOLATE WHIPPED GANACHE & STRAWBERRY SAUCE

**RED BERRY OPERA** | VANILLA CAKE, PASSIONFRUIT, DRIED MERINGUES, BERRIES

**FRESH BERRY TART** | DIPLOMAT CREAM, CINNAMON STREUSEL & STRAWBERRY PRESERVE





## RECEPTION

### COLD HORS D'OEUVRES

*\*ALL HORS D'OEUVRES CAN BE EITHER PASSED OR STATIONARY. BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU. PRICES PER EACH. MINIMUM ORDER OF 1 DOZEN PER SELECTION.*

POULTRY | \$10 per piece

**FOIE GRAS TARTE** | PATE BRISEE, FOIE GRAS GANACHE & POMEGRANATE GELÉE

PORK | \$9 per piece

**PROSCIUTTO & FIG** | DRIED FRUIT & NUT BREAD, LOCAL CHÈVRE & LAVENDER HONEY

**RILLETTE** | HOT MUSTARD, SOUR PICKLE & PRETZEL CHIP

SEAFOOD | \$9 per piece

**SHRIMP & AVOCADO PLANTAIN** | CILANTRO, SOUR CREAM & TOMATO

**SALMON CEVICHE** | CORN SOPE, AJI AMARILLO, SOUR CUCUMBER

**MINI AHI TUNA NACHO** | CRISPY WONTON, AVOCADO & TOGARASHI CREAM

**SNAPPER AGUA CHILI** | CUCUMBER JALAPEÑO, CILANTRO & CRISPY GARLIC

VEGETARIAN | \$8 per piece

**MARINATED OLIVE TOAST** | CONFIT GARLIC, ITALIAN PARSLEY & HOUSEMADE LEMON RICOTTA

**WHIPPED GOAT CHEESE PROFITEROLES** | LOCAL CHÈVRE, LOCAL HONEY & CRACKED PEPPER

**HEIRLOOM TOMATO BRUSCHETTA** | OLIVE OIL CROSTINI, BASIL MASCARPONE

**DEVILED EGGS** | TRUFFLED CRÈME FRAICHE, SMOKED PAPRIKA & RADISH

**THAI VEGETABLE SUMMER ROLL** | NAM PRIK

**COMPRESSED WATERMELON** | SHAVED JICAMA, PEPITAS, SMOKED CHILI & LIME

### HOT HORS D'OEUVRES

*\*ALL HORS D'OEUVRES CAN BE EITHER PASSED OR STATIONARY. BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU. PRICES PER EACH. MINIMUM ORDER OF 1 DOZEN PER SELECTION.*

POULTRY | \$9 per piece

**CHICKEN SATAY** | SWEET SOY GLAZE, TOASTED NUT SEROENDENG &

PEANUT SAUCE

**DUCK SPRING ROLLS** | NUOC MAM

**LEMONGRASS CHICKEN POT STICKER** | YUZU PONZU

BEEF | \$9 per piece

**CHINESE SZECHUAN PEPPER BEEF SESAME** | SCALLION & BLACK VINEGAR

**BEEF SHORT RIB WELLINGTON** | VIDALIA ONION, MUSHROOMS & PUFF

PASTRY

**BEEF EMPANADAS** | CHIMICHURRI

PORK | \$8 per piece

**CHORIZO CORNBREAD BITES** | JALAPEÑO & HONEY BUTTER

**BBQ PORK BAO BUN** | SAMBAL SOY DIPPING SAUCE

**SMOKED PORK JOHNNY CAKE** | CAROLINA GOLD BBQ SAUCE

SEAFOOD | \$9 per piece

**SHRIMP CORN DOG** | SRIRACHA KETCHUP

**MINI CRAB CAKES** | WASABI AIOLI

**PANANG SHRIMP SPRING ROLL** | GARLIC CHILI SAUCE

VEGETARIAN | \$8 per piece

**RICE ARANCINI** | PECORINO, PORCINI MUSHROOM & PUTTANESCA TAPENADE **POTATO SAMOSA** |

YOGURT MINT CHUTNEY

**QUICHE** | LEEK, CHÈVRE & EGG CUSTARD

**JALAPEÑO AND QUESO AREPA** | GUASACACA SAUCE

**EDAMAME POT STICKERS** | CHILI SOY SAUCE



## BARBEQUE & CARVING STATIONS

*CHEF ATTENDED CARVING STATIONS.*

<b>OAK SMOKED PRIME RIB</b> (SERVES 30)   AU JUS, MUSTARDS, CREAMED HORSERADISH & MINI YORKSHIRE PUDDING	<b>\$700</b>
<b>HOT SMOKED BEEF RIBS</b> (SERVES 25)   BOURBON MOP SAUCE, CORNBREAD, BISCUITS & WHIPPED HONEY BUTTER	<b>\$550</b>
<b>PORCHETTA</b> (SERVES 30)   HOUSEMADE MUSTARDS, CHIMICHURRI, PICKLED ONIONS & ROLLS	<b>\$500</b>
<b>HORSERADISH CRUSTED BEEF STRIPLOIN</b> (SERVES 30)   HOUSE MUSTARDS, SMOKED BACON JAM, CONFIT GARLIC JUS & WHOLE GRAIN SEEDED ROLLS	<b>\$585</b>
<b>PASTRAMI TURKEY BREAST</b> (SERVES 25)   SPICY PICKLES, CURRY MUSTARD & CRANBERRY MUSTARD, FENNEL SLAW & PUMPERNICKEL ROLLS	<b>\$375</b>
<b>OAK SMOKED BEEF BRISKET</b> (SERVES 30)   CLASSIC, CAROLINA GOLD & GUAJILLO BBQ SAUCE, TEXAS TOAST, PICKLES, ONIONS BAKED SWEETS & CHIPOTLE CREAM	<b>\$450</b>
<b>HOT SMOKED SALMON</b> (SERVES 20)   WARM POTATO SALAD, RED ONION MARMELADE & CRÈME FRAICHE	<b>\$355</b>

## LATE NIGHT SNACKS

*MINIMUM 10 GUESTS. CHEF ATTENDED STATIONS.*

*\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU.*

### SAVORY

<b>BREAKFAST TACOS</b>   BACON, POTATO, CHORIZO & EGG TACOS, RED, GREEN & YELLOW TAQUERIA STYLE SALSAS	<b>\$16</b>
<b>WAFFLE FRY POUTINE STATION</b>   MILL KING CHEESE CURDS, BROWN GRAVY, BEER CHEESE SAUCE, SMOKED CHOPPED BRISKET & SMOKED ELGIN SAUSAGE	<b>\$20</b>
<b>FRIED CHICKEN &amp; WAFFLES</b>   BUTTERMILK BRINED CHICKEN THIGHS, WAFFLES, BARREL AGED MAPLE SYRUP & WHIPPED BROWN BUTTER	<b>\$23</b>

### SWEET

<b>CUPCAKES</b>   RED VELVET, S'MORES, STRAWBERRY, VANILLA ESPRESSO	<b>\$20</b>
<b>COOKIE JAR</b>   OATMEAL, CHOCOLATE CHIP, PEANUT BUTTER & WHITE CHOCOLATE CRANBERRY	<b>\$20</b>
<b>DONUT HOLES</b>   MEXICAN VANILLA ANGLAISE & CHOCOLATE SAUCE	<b>\$20</b>



## RECEPTION ACTION STATIONS

*ALL PRICES ARE PER GUEST UNLESS OTHERWISE NOTED.*

*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU—MINIMUM CHARGE IS FOR 20 GUESTS UNLESS NOTED*

### ALL THAT & DIM SUM!

**DUMPLINGS** | HAR GOW, SIU MAI

**MINI ROASTED PORK BAO, EDAMAME POT STICKERS, PANANG SHRIMP ROLL SAUCES | THAI CHILI SAUCE, BLACK VINEGAR, SOY SAUCE**

\$32

### CURRY BAR (CHOICE OF 2) *Chef attendants required at \$150*

JASMINE RICE, CILANTRO, SCALLION, LIMES & TOASTED COCONUT

**PANANG CHICKEN** | COCONUT CURRY

**RED BEEF CURRY** | BELL PEPPER, THAI BASIL & LIME

**GREEN CURRY PRAWNS** | CORIANDER & LIME LEAF

**THAI GOLDEN VEGETABLE CURRY** | TOFU, BAMBOO SHOOTS, SWEET PEPPERS

\$33

### TOMATO & OLIVE OIL TASTING

(MAXIMUM GROUP SIZE OF 50 PPL) *Chef attendants required at \$150*

TEXAS MOZZARELLA, COLORFUL HEIRLOOM TOMATOES, LIVING WATERCRESS VARIETALS OF TEXAS OLIVE OILS, BALSAMIC VINEGAR, MALDON SEA SALT, BLACK SALT

\$22

### SALT BAKED FISH TACOS (SERVES 20)

**VERACRUZ STYLE** | RED, YELLOW & GREEN SALSA BAR, AVOCADO, RADISH, LIME, CILANTRO, QUESO FRESCO, FRESH CORN & FLOUR TORTILLAS

\$320

### SEAFOOD RAW BAR

**RAW** | OYSTERS, COCKTAIL SHRIMP, MUSSELS, TUNA POKE, CEVICHE,

**HOUSEMADE SAUCES** | HORSERADISH CHILI SAUCE, CITRUS MAYO, TRADITIONAL & APPLE MIGNONETTE

**ACCOMPANIMENTS** | YUZU PONZU, LEMONS, LIMES & SEAWEED SALAD

\$55

### TACO TRUCK

CORN & FLOUR TORTILLAS, ONIONS, JALAPEÑOS, CILANTRO, LIME, CREMA, QUESO, RADISH, GUACAMOLE, RED, YELLOW & GREEN TAQUERIA STYLE SALSA

**BARBACOA** | GRILLED ONIONS & CHARRED JALAPEÑOS

**ROTISSERIE AL PASTOR PORK** | BURNT PINEAPPLE & SWEET ONION

**CHICKEN ADOBO** | ROASTED CHILIES, CUMIN & CILANTRO

\$30

### PASTA STATION (CHOICE OF 2) *Chef attendants required at \$150*

**THREE CHEESE TORTELLINI** | CONFIT GARLIC CREAM & PARMIGIANO REGGIANO

**PORK RIGATONI BOLOGNESE** | CRUSHED POMODORO, FRESH HERBS & PECORINO ROMANO

**PENNE AMATRICIANA** | ROASTED TOMATO, GUANCIALE, RED CHILI FLAKE

**CACIO E PEPE** | CAVATAPPI, PARMESAN & CRACKED BLACK PEPPER

**GNOCCHI MARGHERITA** | FRESH TOMATO SAUCE, MOZZARELLA, FRESH BASIL & RICOTTA

\$23

### GUACAMOLE BAR *Chef attendants required at \$150*

**MADE TO ORDER GUACAMOLE** | CLASSIC, CHARRED ONION CHIPOTLE & TOMATILLO CILANTRO WITH CRISP LIME TORTILLA CHIPS

\$23



## RECEPTION DISPLAYS

ALL PRICES ARE PER GUEST UNLESS OTHERWISE NOTED.

\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU. - MINIMUM CHARGE IS FOR 20 GUESTS UNLESS NOTED.

**FRESH MARKET CRUDITÉS** \$19  
**SEASONALLY INSPIRED VEGETABLES** | VEGETABLE HUMMUS, WHIPPED FETA, BUTTERMILK RANCH

**MEZZE STATION** \$22  
**GRILLED VEGETABLES** | MINTED ARTICHOKE & SUN-DRIED TOMATOES, TABBOULEH, MARINATED OLIVES, TZATZIKI, HUMMUS, BABA GANOUSH, OLIVE OIL, PITA & CRISPS

**CHEESE MONGER** \$23  
**INTERNATIONAL, LOCAL & DOMESTIC CHEESES CURATED BY OUR CHEESE MONGER** | BLEU, TRIPLE CREAM, GOAT, SMOKED, WASHED RIND & HARD CHEESES, MEMBRILLO, MUSTARD FRUITS, BRANDIED APRICOTS, PORT WINE FIGS, HOUSE JAMS & ARTISAN BREADS

**CHARCUTERIE & SALUMI** \$33  
**CHEF SELECTED CUTS** | PROSCIUTTO DI PARMA, COPPA, SOPPRESSATA, FINOCCHIONA, BEEF BRESAOLA, COUNTRY PÂTÉ, DUCK RILLETTES, MUSTARDS, PICKLED & FERMENTED VEGETABLES & ARTISAN BREADS

**GULF SHRIMP FIDEOS** \$28  
**SPANISH PASTA NOODLES** | SAFFRON, CHORIZO, GULF PRAWNS, BURNT LEMONS  
\* 200 PERSON MINIMUM FOR PAELLA TO BE PRESENTED IN 5' PAELLA PAN

**MEATBALLS STATION** \$25  
**MEATBALLS** | BARBEQUE BEEF MEATBALLS, SWEDISH STYLE LAMB, TURKEY ALFREDO, PORK & VEAL WITH RED SAUCE, PARMESAN, PESTO & ROLLS

**SERIOUS SLIDERS (CHOICE OF 3):** \$24  
**CLASSIC BURGER** | AMERICAN CHEESE & SPECIAL SLAW  
**CHICKPEA FALAFEL** | GOLDEN BEET RELISH, PICKLED CUCUMBER & GARLIC SAUCE  
**BEEF SHORTRIB** | CHIMICHURRI COLESLAW  
**MOROCCAN LAMB PATTY** | SUMAC AIOLI, FETA CHEESE & PICKLES  
**TANDOORI SPICED SALMON** | HOUSE TZATZIKI, CUCUMBER-HERB SALAD, TABBOULEH & WARM PITA

**QUESADILLAS** \$25  
**JALAPEÑO & 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 \$20 PER PERSON OR PICK 5 FOR \$27.*

*\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU.*

**RED VELVET CUP CAKE BITES** | CREAM CHEESE ICING

**CHOCOLATE CUP CAKE BITES** | DARK CHOCOLATE ICING

**VANILLA SPARKLE CUP CAKE BITES** | WHIPPED WHITE CHOCOLATE ICING

**BROWNIE BITES (GLUTEN-FREE)** | DARK CHOCOLATE GANACHE, PISTACHIO

**BANANA CREAM TART** | CHANTILLY, BANANA PASTRY CREAM

**CHOCOALTE RASPBERRY TART** | DARK CHOCOLATE GANACHE, RASPBERRIES

**KEY LIME TART** | GRAHAM CRUST, MERINGUE

**S'MORES TART** | GRAHAM CRUST, DARK CHOCOLATE GANACHE, MARSHMALLOW FLUFF

## RECEPTION DESSERT STATION

\$30

*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU—MINIMUM CHARGE IS FOR 20 GUESTS UNLESS NOTED.*

**CREPE STATION** | HOUSE MADE CREPES, NUTELLA FILLED, CARAMEL BANANAS, BLACK RUM

TOASTED ALMONDS, WHIPPED CREAM, BBQ PECANS, CHOCOLATE CHIPS & COCONUT

## DINNER BUFFETS

ALL INCLUDE FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS

\*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU.; ALL PRICING IS PER PERSON; MINIMUM CHARGE OF 50 GUESTS

### SOUTHERN HOSPITALITY

\$96

**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 & CRACKLINS

**GREEN BEANS** | CARAMELIZED PECANS & MAPLE VINAIGRETTE

**CHEDDAR GRITS** | SMOKED CHEDDAR CHEESE, CARAMELIZED ONIONS & CHARRED JALAPEÑOS

**BBQ SHRIMP** | TEXAS SHINER BEER BBQ BATH, ROSEMARY & ROASTED MUSHROOMS

**FRIED HOT CATFISH** | DUKE'S TARTAR SAUCE

**SMOKED PORK LOIN** | CORIANDER CURE, BOURBON MOP SAUCE, CRISPY ONIONS

**SOUTHERN STYLE FRIED CHICKEN** | HOT SAUCES

**DESSERTS** | PECAN PIE, RED VELVET CAKE & BANANA PUDDING PARFAIT

### LONESTAR STOCKYARD

\$95

**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

\$92

**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 BREADPUDDING)

## BUFFET ENHANCEMENTS

*BUFFET ATTENDANTS ARE OPTIONAL AT \$75 EACH. PLEASE CONSULT YOUR CATERING MANAGER FOR FURTHER DIRECTION ON NUMBER REQUIRED BASED ON ATTENDANCE/MENU; MINIMUM CHARGE IS FOR 20 GUESTS*

### CARNE ASADA TACO STATION

\$24

**GRILLED SKIRT STEAKS** | MARINATED IN MEXICAN BEER & LIME, CHARRED JALAPEÑOS & ONIONS, TAQUERIA SALSA BAR RED, GREEN, YELLOW | FLOUR & CORN TORTILLAS

### STEAK HOUSE STATION

\$60

**GRILLED NY STRIP & RIBEYE STEAKS** | BORDELAISE, BÉARNAISE, CHIMICHURRI | WHOLE ROASTED POTATOES & SWEET CARROTS

### JAMÓN STATION

\$42

**SLICED SPANISH FERMIN IBERICO HAM** | CANTALOUPE, OLIVES, PEPPERS, CONFIT GARLIC GRILLED BREAD & SPANISH OLIVE OIL

### OYSTER BAR

\$35

**SELECTION OF OYSTERS, SHUCKED TO ORDER** | BANYULS MIGNONETTE, CILANTRO PONZU, HOT SAUCE, HORSERADISH, LEMONS & LIMES



## DINNER À LA CARTE

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE ENTRÉE, ONE DESSERT & FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS.

\*ADDITIONAL PRICE APPLICABLE WHERE SHOWN. MINIMUM THREE COURSES, INCLUDING 1 ENTRÉE, REQUIRED.

### STARTERS

#### COLD

**OAK SMOKED JBG HEIRLOOM CARROTS** | ORANGE CARDAMOM YOGURT, TOASTED POPPY SEEDS & CARROT TOP PISTOU \$12

**DUCK PROSCIUTTO** | TRUFFLE BRIOCHE, PICKLED BLUEBERRIES & CRISPY OYSTER MUSHROOMS \$15

**SALMON TARTARE** | CRÈME FRAICHE, CHIVES, PICKLED SHALLOTS, CURED YOLK, MUSTARD VINAIGRETTE, FRISÉE SALAD & BAGEL CHIPS \$15

#### HOT

**MAPLE GLAZED PORK BELLY** | CHARRED CABBAGE, PICKLED SHALLOTS, PICKLED MUSTARD SEED & APPLE PURÉE \$17

**FORAGED MUSHROOM RAVIOLI** | FRENCH BEANS, WHITE BEAN PUREE & WATERCRESS EMULSION \$13

**WARM SMOKED CHICKEN & CHORIZO** | FINGERLING POTATO, MALT-BACON VINAIGRETTE WATERCRESS & POACHED EGG \$14

#### ENHANCED

**SALMON PASTRAMI** | PICKLED MUSTARD SEED, SHALLOT, OLIVE CRUMBLE, GREENS & BURNT LEMON DRESSING \$15

**SEARED ALBACORE TUNA & CRAB** | CRÈME FRAICHE, PRESERVED MEYER LEMON, KALAMATA OLIVES, RADISH & PEA GREENS \$18

**POTATO & BACON CROQUETTES** | WITH DILL CREAM \$12

**HIBISCUS CURED TROUT** | MELON & SMOKED TROUT ROE \$13

#### SOUPS \$7

**CARROT & COCONUT SOUP** | LIME & CILANTRO, TIGER PRAWN DUMPLING

**MISO BUTTERNUT SQUASH SOUP** | BONITO, PICKLED SHIMEJI MUSHROOMS

**ROASTED MUSHROOM SOUP** | TRUFFLE FOAM, LEMON THYME BISCOTTI



# Fairmont

## AUSTIN

### SALADS \$12

**VILLAGE FARMS TOMATO & ARUGULA SALAD** | FIOR DI LATTE, BASIL PISTOU, AGED BALSAMIC, TEXAS OLIVE OIL, SEA SALT & TELlicherry CRACKED PEPPER

**HEIRLOOM BEET SALAD** | CHÈVRE 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

### INTERMEZZOS

**PASSION-COCONUT SORBET** | TOASTED COCONUT \$9

**MEYER LEMON SORBET** | CANDIED LEMONS \$9

**RASPBERRY CHAMBORD SORBET** | GLAZED RASPBERRY \$11

### ENTRÉES OPEN RANGE

**WHISKEY GLAZED CHICKEN BREAST** | SCHMALTZ POTATOES, ROASTED ROOT VEGETABLES & LEMON THYME CHICKEN JUS \$70

**CHICKEN CHORIZO FRICASSEE** | ROASTED CHICKEN BREAST, SMOKED FINGERLING POTATOES & CHARRED PEARL ONIONS \$75

**ACHIOTE ROAST CHICKEN BREAST** | DUCK FAT ROASTED POTATOES, GLAZED BABY VEGETABLES ANCHO CHILI SAUCE \$73

**CUMIN ROASTED CHICKEN BREAST** | WHITE BEAN PURÉE, SPICED LENTILS, GRILLED CARROTS & CHILI-GARLIC JUS \$74

### ENTRÉES RANCHERS

**CORNERD BEEF SHORT RIB** | CREAMY CHEDDAR BLUE CORN GRITS, SHALLOT CONFIT & ROASTED HEIRLOOM CARROTS \$80

**MESQUITE ROASTED BEEF TENDERLOIN** | CARAMELIZED ONION & HAVARTI POTATO PAVE, KING MUSHROOMS & CABERNET JUS \$86

**NIMAN RANCH LAMB LOIN** | CHARCOAL EGGPLANT PURÉE, LEMON-PARSLEY POTATOES & TOASTED NIGELLA SEED JUS \$90

**NIMAN RANCH GRILLED HAM CHOP** | CASSOULET, SORGHUM CARAMEL, CHARRED CABBAGES & ASIAN PEAR \$78



## ENTRÉES OFF THE HOOK

<b>SMOKED BLACK COD</b>   CRUSHED WHITE BEANS, BACON & CLAM CHOWDER	<b>\$80</b>
<b>MAPLE GLAZED SALMON</b>   GNOCCHI, BRUSSEL SPROUTS, RADISH, SALT ROASTED BEETS & BÉARNAISE SAUCE	<b>\$79</b>
<b>PAN SEARED RED SNAPPER</b>   CAULIFLOWER PUREÉ, WILD MUSHROOMS, SALSIFY & CONFIT LEMON BROWN BUTTER	<b>\$78</b>
<b>HERB CRUSTED COD</b>   MASCARPONE POLENTA, CAMPARI TOMATO SALSA CRUDA & SAUCE VIERGE	<b>\$85</b>

## ENTRÉES OF EARTH

<b>MUSHROOM &amp; STEEL CUT OAT RISOTTO</b>   MONTASIO CHEESE, BABY VEGETABLES	<b>\$65</b>
<b>ROASTED SQUASH &amp; VADOUVAN QUINOA (VEGAN)</b>   CUMIN SQUASH PUREÉ, CIPOLLINI ONIONS & SUNFLOWER SEEDS	<b>\$65</b>
<b>SOUTHERN CORN FRITTERS</b>   CAROLINA GOLD RICE, CREAMED CORN, CASHEW-NUT, COLLARD GREENS	<b>\$65</b>

<b>CHEESE COURSE</b>	<b>\$18</b>
<b>CHEF'S SELECTION ARTISAN CHEESE COURSE</b>   GRILLED GRAPES, BRANDIED APRICOTS, MUSTARD FRUITS, MARCONA ALMOND BRITTLE & ROSEMARY TOAST	

## DESSERTS

<b>CHOCOLATE PRALINE CRUNCH</b>   SEMI-SWEET CHOCOLATE, HAZELNUTS & VANILLA SAUCE	
<b>FRESH BERRY TART</b>   DIPLOMAT CREAM, CINNAMON STREUSEL & STRAWBERRY PRESERVE	
<b>RASPBERRY CHOCOLATE TORTE</b>   DARK CHOCOLATE GANACHE, MARSHMALLOW WHIP & FRESH RASPBERRY	
<b>LIME CHEESECAKE</b>   EXOTIC FRUIT CARAMEL, LEMON CREAM, TOASTED COCONUT, FRESH CITRUS	
<b>CHOCOLATE ESPRESSO TART</b>   ESPRESSO CREAM, SALTED CARAMEL	
<b>DULCE DE LECHE BROWNIE CAKE</b>   TOASTED COCONUT, DULCE DE LECHE MOUSSE & VANILLA CRÉMEUX	

<b>DESSERT STATION (Chef Attended)</b>	<b>\$35</b>
<b>FRENCH DESSERT TROLLEY STATION</b>   MACARONS, BON BONS, TRUFFLES, MADELINES, PÂTE DE FRUITS, CHOUX PUFFS & BOUCHONS	

<b>DESSERT TAKE AWAY</b>	<b>\$20</b>
<b>PÂTE DE FRUITS, MACARON, BONBON</b>	





## BEVERAGES

### CONSUMPTION PRICING

*PRICE BASED PER DRINK.*

#### DELUXE LIQUORS | \$15

TITO'S HANDMADE VODKA  
FINLANDIA VODKA  
BEEFEATER GIN  
HORINTOS SILVER TEQUILA  
BACARDI SUPERIOR  
JACK DANIEL'S TENNESEE WHISKEY  
THE FAMOUS GROUSE SCOTCH  
JIM BEAM RYE

#### TEXAS LIQUORS | \$16

DRIPPING SPRINGS VODKA DEEP  
EDDY RUBY RED VODKA TREATY  
OAK GIN  
DULCE VIDA BLANCO TEQUILA  
STRAIGHT SILVER RUM  
TX WHISKEY  
HERMAN MARSHALL RYE WHISKEY  
SWIFT SINGLE MALT

#### PREMIUM LIQUORS | \$17

GREY GOOSE VODKA  
CHOPIN VODKA  
TANQUERAY GIN  
PATRON SILVER TEQUILA  
MOUNT GAY BLACK BARREL RUM  
MAKERS MARK BOURBON  
BULLEIT RYE WHISKEY  
JOHNNIE WALKER BLACK LABEL WHISKY

#### DELUXE RED, WHITE & SPARKLING WINE | \$12

*PLEASE REFERENCE WINE LIST*

#### TEXAS RED, WHITE & SPARKLING WINE | \$13

*PLEASE REFERENCE WINE LIST*

#### PREMIUM RED, WHITE & SPARKLING WINE | \$14

*PLEASE REFERENCE WINE LIST*

#### IMPORTED & CRAFT BEER | \$10

#### DOMESTIC & NON-ALCOHOLIC BEER | \$9

#### FAIRMONT BOTTLED WATER | \$7

#### ASSORTED SOFT DRINKS | \$7

#### ASSORTED JUICES | \$7

#### EVIAN BOTTLED WATER | \$8

### PACKAGE PRICING

PRICE BASED PER PERSON. EACH BAR PACKAGE INCLUDES BEER, HOUSE WINE, AND NON-ALCOHOLIC BEVERAGES

#### DELUXE LIQUORS

STARTING AT \$36 FOR 2 HOURS; ADDITIONAL \$13 PER HOUR UP TO 5 HOURS  
BEER & WINE ONLY \$32 FOR 2 HOURS; ADDITIONAL \$11 PER HOUR UP TO 5 HOURS

#### TEXAS LIQUORS

STARTING AT \$44 FOR 2 HOURS; ADDITIONAL \$14 PER HOUR UP TO 5 HOURS  
BEER & WINE ONLY \$37 FOR 2 HOURS; ADDITIONAL \$13 PER HOUR UP TO 5 HOURS

#### PREMIUM LIQUORS

STARTING AT \$47 FOR 2 HOURS; ADDITIONAL \$15 PER HOUR UP TO 5 HOURS  
BEER & WINE ONLY \$37 FOR 2 HOURS; ADDITIONAL \$13 PER HOUR UP TO 5 HOURS

*Hotel does not serve shots of liquor at events. Custom beverage requests will be priced separately.  
Champagne toasts & tableside wines are priced per bottle separate from package bars and/or bars on consumption pricing.  
Changing from one bar type to another will require a pause in service for a minimum of 30 minutes.  
See your Event Services Manager for further questions or details.*



## BEVERAGES

### COCKTAILS ON TAP

*PRICE BASED PER KEG. YIELD AMOUNT SHOWN IN SERVINGS.*

<b>MARGARITA</b>   YIELDS 102	\$1,400	<b>FRENCH 75</b>   YIELDS 181	\$2,450
HORNITOS PLATA TEQUILA, FRESH LIME & ORGANIC AGAVE		TANQUERAY GIN, FRESH LEMON & PROSECCO	
<b>TEXAS PALOMA</b>   YIELDS 115	\$1,600	<b>MOJITO</b>   YIELDS 136	\$1,800
DULCE VIDA GRAPEFRUIT TEQUILA, FRESH GRAPEFRUIT JUICE, LIME JUICE & SODA		BACARDI SUPERIOR, FRESH MINT, FRESH LIME JUICE & SODA	
<b>AUSTIN MULE</b>   YIELDS 129	\$1,750	<b>OLD FASHION</b>   YIELDS 181	\$2,450
TITO'S VODKA, FRESH PRESSED GINGER, LIME & SODA		JIM BEAM RYE, SUGAR & ORANGE BITTERS	
<b>WHISKEY SOUR</b>   YIELDS 128	\$1,650	<b>SEASONAL MOCKTAIL</b>   YIELDS 25	\$225
GEORGE DICKEL WHISKY & FRESH LEMON ELIXIR			

### FAIRMONT AUSTIN CANNED COCKTAILS \$18/ea

**RANCH WATER** | HORNITOS REPOSADO TEQUILA, SODA & LIME  
**SPARKLING LEMONADE** | TITO'S VODKA, LEMONADE, SODA  
**HIGHBALLER** | JIM BEAM BLACK WHISKEY, PINEAPPLE, SODA

**ADD YOUR BRAND-CUSTOMIZABLE CANS \$22/ea (min 50 per cocktail)**



## BEVERAGES

### THEME PACKAGES

*PRICE BASED PER GUEST FOR 2 HOURS; EACH ADDITIONAL HOUR IS \$11 PER GUEST; UNLESS OTHERWISE NOTED.*

<b>TITO'S ORIGINAL MULE BAR</b>	<b>\$38</b>	<b>LADY BIRD BUBBLY</b>	<b>\$38</b>
- TRADITIONAL MOSCOW MULE WITH LIME & GINGER BEER		CHANDON BRUT & CHANDON BRUT ROSE	
- TEXAS GRAPEFRUIT & ROSEMARY MULE		ORANGE, GRAPEFRUIT, CRANBERRY & SEASONAL JUICES	
- CILANTRO & JALAPEÑO MULE		ASSORTED FRESH BERRIES AND LOCAL FRUIT	
		SEASONAL SPARKLING COCKTAIL	
<b>TEXAS SPIKED LEMONADE STAND</b>	<b>\$40</b>		
- OLD FASHIONED   TITO'S VODKA			
- CHERRY LIMEADE   512 TEQUILA			
- ARNOLD PALMER   DEEP EDDY SWEET TEA VODKA			
- CANNED SPARKLING STRAWBERRY LEMONADE			
- ASSORTED GARNISHES			
<b>THE BLOODY MARY BAR</b>	<b>\$38</b>	<b>AUSTIN BREW CRAWL</b>	<b>\$25</b>
- AUSTIN'S BLOODY REVOLUTION BLOODY MARY MIX (ORIGINAL, PICKLE ZEST AND HABANERO)		- TASTINGS OF: FOUR SEASONAL AND LOCAL BEERS	
- LOCALLY SOURCED GARNISHES		- FULL BEERS AVAILABLE	
- VARIETY OF PICKLED ITEMS			
- THICK CUT BACON & BEEF JERKY			
- SALT & TAJIN RIMMED GLASSES			
- ASSORTED HOT SAUCES			
- CHOICE OF VODKA OR TEQUILA			
		<b>SANGRIA OF THE SEASON</b>	<b>\$325/GAL</b>
		CHOOSE BETWEEN RED OR WHITE MIXTURE OF FRUIT AND JUICES	
		<b>CHAMPAGNE TOWER</b>	<b>\$300</b>
		CHOICE OF SPARKLING FROM WINE LIST BASED ON CONSUMPTION	

### SIPMI IMAGE COCKTAILS \$18/ea

PRE-MADE IMAGE (Max 2)  
ADVANCE GUEST COUNT REQUIRED  
PHOTOBOOTH (\$600 additional fee)



## WINE LIST

### DELUXE PACKAGE

		BOTTLE
SPARKLING	Amore di Amante Prosecco, Italy	55
CHARDONNAY	Josh Cellars, California, 2017	55
CABERNET SAUVIGNON	Excelsior, South Africa, 2018	55

### TEXAS PACKAGE

SPARKLING	Tranquillo, TX	60
CHENIN BLANC	Infinite Monkey, Theorem, Texas	60
TEMPRANILLO	Infinite Monkey, Theorem, Texas, 2017	60

### PREMIUM PACKAGE

SPARKLING	Chateau St. Michelle Brut, Columbia Valley	65
CHARDONNAY	Chateau St. Michelle Mimi, Columbia Valley, 2017	65
CABERNET SAUVIGNON	Cypress Vineyards, California, 2017	65

### FULL SELECTION

SPARKLING	Gruet, Blanc de Noir, New Mexico, (NV)	70
	Mionetto Valdo Superiore, Brut Prosecco Doc, Veneto, Italy	70
	Chandon Brut, California	80
SPARKLING ROSÉ	LaMarca Prosecco Rose, California	65
	Chandon Brut Rose, California	80
CHAMPAGNE	Moet Imperial, Brut, France, (NV)	110
	Veuve Clicquot 'Yelloow', Brut, France, (NV)	175
STILL ROSÉ	Chateau d'Esclans, 'Whispering Angel', Rose, Provence, France	75
	Miraval, Provence, France	85
CHARDONNAY	Hahn, California	70
	Mer Soleil Chardonnay Silver Unoaked, California	90
	Decoy, Sonoma, California	105
	Jordan, Russian River, California	115
	Far Niente, Napa Valley, California	135
SAUVIGNON BLANC	Oyster Bay Marlborough, New Zealand	65
	Villa Maria, Marlborough, New Zealand	70
	Justin, California	80
PINOT GRIGIO	Proverb, California	60
	Fernando Pighin & Figli, Friuli, Italy	70
PINOT GRIS	King Estate, Willamette Valley, Oregon, 2015	70
RIESLING	Trimbach Alsace, France, 2013	70
PINOT NOIR	Eos, California	65
	Benton Lane, Willamette Valley, Oregon	75
	Boen, California	85
MERLOT	Markham Merlot, Napa Valley, California	90
RED BLEND	Orin Swift, Abstract, Sonoma, California	100
MALBEC	Terrazas Altos del Plata, Spain	90
CABERNET SAUVIGNON	Rodney Strong, Sonoma, California	70
	Benzinger, Sonoma, California	85
	Faust, Napa Valley, California	120
	Groth, Napa Valley, California	150

