



FAIRMONT AUSTIN BANQUET MENU

2023 CATERING SELECTIONS

BREAKFAST BUFFETS

ALL BUFFETS INCLUDE FRESH ORANGE JUICE, FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS—ALL PRICING PER PERSON; PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS AVAILABLE AT \$10 PER GUEST/HOUR
MINIMUM CHARGE OF 20 GUESTS UNLESS OTHERWISE NOTED

ATX CONTINENTAL

MINIMUM NOT APPLICABLE

\$44

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

BUFFET ENHANCEMENTS

MINIMUM 20 GUESTS

BREAKFAST STANDARDS

\$18

TOASTER STATION | WHITE, WHEAT & SEEDED BREADS, ASSORTED BAGELS & CREAM CHEESE

CAGE- FREE SCRAMBLED EGGS

ROASTED NEW POTATOES

SELECT TWO (2) BREAKFAST MEATS:

SMOKEHOUSE BACON

OLD STYLE PORK SAUSAGE

CHICKEN APPLE SAUSAGE

TURKEY SAUSAGE PATTIES

VEGAN BREAKFAST SAUSAGE

TRIPLE STACK

\$16

BUTTERMILK PANCAKES

BLUEBERRY PANCAKES

APPLE-CINNAMON PANCAKES

CHANTILLY CREAM, MAPLE SYRUP, BERRY COMPOTE

CENTRAL TEXAS SKILLET

\$16

PECAN FRENCH TOAST

STRAWBERRY WAFFLES

BARREL AGED SYRUP, VANILLA WHIPPED CREAM,

STONE FRUIT COMPOTE, MINI CHOCOLATE CHIPS, TOASTED COCONUT



PERFECT PARFAIT

GREEK YOGURT \$16
BIRCHER MEUSLI
CHIA SEED PUDDING
FRESH BERRIES, DRIED FRUIT, TOASTED NUTS & SEEDS

OMELETTE OR TACOS?

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF \$20
CAGE-FREE WHOLE EGGS & WHITES
ONIONS, BELL PEPPERS, TOMATOES, JALAPENOS, SPINACH
BACON, SAUSAGE, HAM
CHEDDAR, PEPPERJACK, QUESO FRESCO
FLOUR TORTILLAS, GREEN & RED SALSA

AVOCADO TOAST BAR

SOURDOUGH & GLUTEN FREE BREAD \$16
SMASHED AVOCADO, PICKLED ONIONS, JALAPENOS,
FLAX SEED, ARUGULA
HARD BOILED EGGS

STEAK & EGGS

WHOLE ROASTED NEW YORK STRIP \$25
SOFT SCRAMBLED EGGS



A LA CARTE BREAKFAST ADD-ONS

CAGE-FREE CHILLED HARD BOILED EGGS	\$7
CAGE-FREE SCRAMBLED EGGS	\$9
ROASTED PORK SAUSAGE	\$9
CHICKEN APPLE SAUSAGE	\$9
CRISPY TENDER BELLY BACON	\$10
THICK COUNTRY HAM	\$10
SLICED BREAKFAST CHEESE: CHEDDAR, SWISS & GOUDA	\$15
WARM SHAVED HAM & CHEDDAR CROISSANTS	\$14
BREAKFAST TACOS: CAGE-FREE EGG & POTATO OR CHORIZO & CAGE-FREE EGG	\$12
EUROPEAN CHARCUTERIE PLATTER: CURED HAM, SALAMI, SOPPRESSATA & PROSCIUTTO COTTO	\$20
TRADITIONAL EGGS BENEDICT: CANADIAN BACON & HOLLANDAISE	\$17
SMOKED BRISKET HASH, ROASTED POTATOES, CAGE-FREE POACHED EGGS & CHIPOTLE HOLLANDAISE	\$20
ACAI SMOOTHIE BOWL GOJI BERRIES, BANANAS, ORGANIC HONEY, TOASTED COCONUT	\$15



BREAKFAST PLATED

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

CONTINENTAL \$34

CROISSANT & MUFFIN

FRESH FRUIT CUP | MINT

BERRY PARFAIT | GREEK YOGURT, HOUSE MADE GRANOLA

CLASSIC \$48

ASSORTED FRESHLY BAKED PASTRIES

SPREADS | HOUSEMADE SEASONAL PRESERVES, EUROPEAN STYLE BUTTER

FRESH DICED SEASONAL FRUIT | HONEY LIME GREEK YOGURT

CAGE-FREE SCRAMBLED EGGS

HERB ROASTED FINGERLING POTATOES

CHOICE OF THICK TENDER BELLY BACON, PORK SAUSAGE, THICK COUNTRY HAM

THE AUSTIN \$54

FRESHLY BAKED BREAD | ROASTED BANANA PECAN BREAD & WHIPPED BROWN BUTTER

FRESH PINEAPPLE | 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 | RANCHERO & TOMATILLO

HEALTHY \$56

GLUTEN FREE AVOCADO TOAST

COCONUT MILK CHIA PUDDING | FRESH BERRIES

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



BOXED BREAKFAST

\$45

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*

OPTION 1:

BREAKFAST TACOS WITH SCRAMBLED EGGS, FLOUR TORTILLAS & TAQUERIA STYLE GREEN SALSA

SELECT ONE (1) TACO FILLING:

POTATO & CHEDDAR

BACON & CHEDDAR

CHORIZO & QUESO FRESCO

REFRIED BLACK BEANS & MONTEREY JACK

OPTION 2:

SHAVED COUNTRY HAM & SWISS ON FLAKY CROISSANT

OPTION 3:

OVERNIGHT OATS | SULTANAS, DRIED BLUEBERRIES, TOASTED ALMONDS & COCONUT



THEMED COFFEE BREAKS

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

PRICING IS PER PERSON; PRICING IS BASED ON 30 MINS OF CONTINUOUS SERVICE. EACH ADDITIONAL 30 MINS OF SERVICE AVAILABLE AT \$7 PER GUEST

MINIMUM CHARGE OF 20 GUESTS PER BREAK

MINDFUL MEETING \$24

RED AND GREEN APPLES

BANANAS

MATCHA AND DARK CHOCOLATE STRENGTH BALL

SMOOTHIE SHOTS

LOCAL KOMBUCHA

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

THE PORCH SWING \$28

INFUSED LOT 35 ICED TEAS (SELECT TWO ICED TEAS)

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

THE COOKIE MONSTER \$28

CHOCOLATE MINT COOKIES

COCONUT COOKIES

PEANUT BUTTER COOKIES

CHOCOLATE CHIP COOKIES

WHITE CHOCOLATE CRANBERRY COOKIE

CHILLED MILK | 2%, SKIM & CHOCOLATE MILK

ZILKER PARK TRAIL MIX \$23

RAW NUTS & SEEDS | WALNUTS, PECANS, ALMONDS, CASHEWS, PEPITAS & SUNFLOWER SEEDS

DRIED FRUIT | CRANBERRIES, BLUEBERRIES, CHERRIES, APRICOTS & APPLES

SWEET NIBS | CHOCOLATE CHIPS, WHITE CHOCOLATE CHIPS, M&M'S & COCONUT FLAKES



STOKE JUICE BREAK

\$26

SELECT THREE (3):

THE HULK | GREEN JUICE, APPLE, PEAR, SPINACH, LEMON, GINGER

THE BATTERY | GREEN JUICE, APPLE, KALE, SPINACH, LEMON, CELERY

THE BALM | RED JUICE, APPLE, BEET, LEMON, MINT

THE WARRIOR | ORANGE JUICE, LEMON, ORANGE, TURMERIC, GINGER, HONEY

THE SHIELD | CARROT, ORANGE, APPLE, LEMON, TURMERIC

THE PHOENIX | CHARCOAL JUICE, LEMON, ORANGE, HONEY, BENTONITE CLAY, ACTIVATED CHARCOAL

SHOW TIME

\$24

CARAMEL, WHITE CHEDDAR, TRADITIONAL POPCORN

ASSORTED CANDY BARS

JARS OF GUMMIES AND JELLY BEANS

CUPCAKE BREAK

\$26

MINIATURE CUPCAKES; SELECT THREE (3):

DOUBLE CHOCOLATE | GLUTEN FREE DEVIL'S FOOD CAKE, CHOCOLATE FROSTING

RED VELVET | CREAM CHEESE ICING

FUNFETTI | VANILLA FROSTING

CHOCOLATE | PEANUT BUTTER FROSTING

LEMON | SWISS MERINGUE

ULTIMATE SALTED CARAMEL | DULCE DE LECHE BUTTERCREAM

LIVE MAS

\$28

TORTILLA CHIPS

RED & GREEN SALSAS

GUACAMOLE

CHIPOTLE QUESO

CHURROS | CHOCOLATE SAUCE & DULCE DE LECHE



BREAK ENHANCEMENTS

FRESHLY BREWED CAFFE SUMBA COFFEE	\$125/gal
AVILA DECAFFEINATED COFFEE	\$125/gal
SELECTION OF LOT 35 TEAS	\$125/gal
ICED TEA (SWEETENED OR UNSWEETENED)	\$110/gal
LEMONADE	\$110/gal
CUCUMBER LEMONGRASS INFUSED WATER	\$85/gal
FAIRMONT BOXED WATER	\$8
EVIAN BOTTLED WATER	\$10
TOPO CHICO MINERAL WATER	\$10
SOFT DRINKS	\$8
HIGH BREW COLD BREW COFFEE	\$10
CHILLED INDIVIDUAL FRUIT JUICES	\$8
LOCAL KOMBUCHA	\$12
ASSORTED FRENCH PASTRIES	\$75/doz
ASSORTED BAGELS	\$75/doz
FRESH BAKED COOKIES	\$75/doz
WHOLE FRESH FRUIT	\$6
ASSORTED THUNDERBIRD REAL BARS	\$9
INDIVIDUAL BAGS OF DEEP RIVER KETTLE CHIPS & PRETZELS	\$5
ASSORTED CHOCOLATE BARS	\$6
INDIVIDUAL MIXED NUTS/ TRAIL MIX	\$8
ASSORTED RED BULL	\$9
COCONUT WATER	\$12
MEXICAN COCA COLA	\$9
JARRITOS	\$9
BODY ARMOR SPORTS DRINK	\$10
INDIVIDUAL JERKY	\$10
GUMMY SNACKS	\$10



LUNCHEON BUFFETS

PRICING IS PER GUEST. MENU PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS ARE AVAILABLE AT \$12 PER PERSON/HOUR

MINIMUM OF 20 GUESTS PER BUFFET.

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

- AS A SUSTAINABLE PRACTICE AT FAIRMONT AUSTIN, PLEASE SELECT MENUS BY DAY AT \$65 per guest.
- MENUS SELECTED FOR NON-DAY OF WEEK SERVICE IS PRICED AT \$70 per guest.

MONDAY- HILL COUNTRY TUSCAN

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 | BROCCOLINI, SWEET BELL PEPPERS, BALSAMIC

PENNE ALFREDO | FORAGED MUSHROOMS, ROASTED GARLIC CREAM SAUCE

SALMON PUTTANESCA | CRUSHED POMODORO, CAPERS, OLIVES & ROASTED GARLIC

CHICKEN SALTIMBOCCA | CRISPY PROSCIUTTO, SAGE, MARSALA REDUCTION

SWEETS | TIRAMISU, CHOCOLATE CHIP CANNOLI, BLUEBERRY LEMON PANNACOTTA

TUESDAY - TEX-MEX

CHIPS | SALSA & GREEN CHILI QUESO

TORTILLA SOUP | CRISPY TORTILLAS, SPICY TOMATO BROTH & PULLED CHICKEN

NOPAL SALAD | PRICKLY PEAR CACTUS, TOMATOES, PICKLED RED ONIONS, POBLANOS, QUESO FRESCO, SCALLIONS, CILANTRO-LIME VINAIGRETTE

MIXED GREENS | CRISPY TORTILLAS, CORN, BLACK BEANS, TOMATO, CUCUMBERS, CHIPOTLE RANCH & SMOKED TOMATO VINAIGRETTE

MEXICAN RICE

CHARRO BEANS | MADE WITH MEXICAN BEER, CHORIZO, GREEN CHILI, TOMATO & EPAZOTE

CHEESE ENCHILADAS | OAXACA CHEESE, CHILI PEPPER SAUCE & CILANTRO QUESO FRESCO

CHIPOTLE PULLED CHICKEN | CARAMELIZED ONIONS, MEXICAN ADOBO SAUCE

CARNE ASADA | SKIRT STEAKS MARINATED IN LIME & BEER, GRILLED & SERVED WITH CHARRED ONIONS

SALSAS | RED, GREEN & YELLOW

CORN & FLOUR TORTILLAS, LIMES, RADISHES

SWEETS | MEXICAN SPICED FLAN, CHURROS WITH DULCE DE LECHE & STRAWBERRY TRES LECHES PARFAIT



WEDNESDAY- CAPITAL CITY BBQ

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 | BANANA PUDDING PARFAIT, PEACH COBBLER, LEMON POPPY SEED CAKE

THURSDAY-MUELLER MARKET

JBG CARROT SOUP | WITH CARROT TOP PISTOU

BEET SALAD | PURE LUCK GOAT CHEESE, GREENS, GRAPEFRUIT & TEXAS PECANS

KALE & CARROT SALAD | CRANBERRIES, SUNFLOWER SEEDS, PECORINO, GREEN GODDESS DRESSING

GRILLED SWEET POTATOES | CREAMY CHIMICHURRI, PUMPKIN SEEDS & QUESO FRESCO

LOCAL GREENS | STRAWBERRIES, FRESH HERBS, CRISPY SHALLOTS & MINT VINAIGRETTE

ROASTED FINGERLING POTATOES | GREMOLATA & SEA SALT

MARKET VEGETABLES | BROCCOLINI, YELLOW SQUASH, CARROTS, BABY TURNIPS

SEARED REDFISH | ROASTED TOMATO & FENNEL BROTH

ROASTED CHICKEN | CARAMELIZED PEARL ONIONS, ROSEMARY, LENTILS & NATURAL JUS

SWEETS | PECAN PIE, MINI CARROT CAKE CUPCAKES & BREAD PUDDING WITH BOURBON CARAMEL

FRIDAY-SOUTHERN LIVIN'

BISCUITS | TRADITIONAL AND CHEDDAR GARLIC BISCUITS, WHIPPED HONEY CINNAMON BUTTER

SPICY PIMENTO CHEESE | ARTISAN CRACKERS

SMOKED POTATO SALAD | FRESH HERBS, CARAMELIZED ONIONS, PEPPERCORN RANCH

COUNTRY ICEBERG WEDGE | BLEU CHEESE, SMOKED TOMATOES & SHAVED COUNTRY HAM

TEXAS CAVIAR | BLACK EYED PEAS, BLACK BEANS, ROASTED CORN, CHERRY TOMATOES, CHIPOTLE DRESSING

GREEN BEANS | CARAMELIZED PECANS & MAPLE

TRADITIONAL MAC & CHEESE

BLACKENED SALMON | BRAISED MUSTARD GREENS, BURNT LEMON

SOUTHERN STYLE FRIED CHICKEN | HOT SAUCE

DESSERTS | APPLE PIE PARFAIT, MINI CHESS PIE, BAKED MIXED BERRY COBBLER



SATURDAY- NORTH LAMAR

MISO SOUP

ASIAN GREENS | PICKLED CARROTS, SCALLION, RED ONION, TOASTED CASHEW & GINGER SOY VINAIGRETTE

SOBA NOODLE SALAD | SESAME, SCALLION, GREEN BEANS, BEAN SPROUTS, PEAS

THAI SALAD | GREEN PAPAYA, CUCUMBER, TOMATO, MINT, CILANTRO, THAI BASIL, CARROT & SPICY LIME DRESSING

FRIED RICE | GREEN PEA, CARROT, SHOYU EGG & CRISPY SHALLOTS

VEGETABLE STIR FRY | ONIONS, SWEET PEPPERS, CAULIFLOWER, BABY CORN, BOK CHOY, WATER CHESTNUTS & SWEET SOY

BLACK PEPPER BEEF | BROCCOLI, CRIMINI MUSHROOMS, BELL PEPPERS

SAKE-MISO SALMON | SESAME BOK CHOY

SWEET & SOUR CHICKEN | CRISPY FRIED, SESAME SEEDS, SCALLIONS

SWEETS | BLACK SESAME COOKIES, YUZU MATCHA TARTS, VIETNAMESE COFFEE PANNA COTTA,

SUNDAY- SOME LIKE IT HOT

CORN CHOWDER

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

SELECT THREE (3) SANDWICHES:

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

CAPRESE | HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, ARUGULA, PESTO AILOI

SWEETS | MILK & COOKIES PANNA COTTA, CHOCOLATE CARAMEL TART & TRADITIONAL BANANA PUDDING





GOOD THINGS BOXED LUNCHES

MINIMUM NOT APPLICABLE

SEASONAL WHOLE FRUIT
INDIVIDUAL BAGS OF DEEP RIVER KETTLE CHIPS
CHOCOLATE CHIP COOKIE

\$55

PRE-SELECTED CHOICE OF (3):

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 | QUINOA, ARUGULA, PRESERVED LEMON ARTICHOKE SPREAD

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

GRILLED CHICKEN GREEK SALAD | RED ONIONS, TOMATOES, BELL PEPPERS, CUCUMBERS, KALAMATA OLIVES, FETA CHEESE, RED WINE & OREGANO DRESSING



PLATED LUNCH

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, 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

GREEN GAZPACHO | GREEN TOMATO, POBLANO PEPPERS, OLIVE OIL
TOMATO BISQUE | BASIL CREAM
BUTTERNUT SQUASH BISQUE | SPICED PEPITAS

SALADS

HEIRLOOM TOMATO & BOCCONCINI | ARUGULA, BASIL, BALSAMIC REDUCTION & OLIVE OIL
CLASSIC CAESAR SALAD | BABY ROMAINE HEARTS, FOCACCIA CROUTON, SHAVED GRANA PADANO, LEMON ZEST, CREAMY GARLIC CAESAR DRESSING
FRANCIS & THATCHER FARM GREEN SALAD | SUN-DRIED CHERRIES, SWEET & SALTY TEXAS PECANS, SUMMER RADISH, CUCUMBER, BLOOD ORANGE & HONEY VINAIGRETTE
TEX-MEX WEDGE | BABY ICEBERG, BLACK BEANS, CORN, TOMATOES, QUESO COTIJA, CHIPOTLE RANCH

ENTRÉES OPEN RANGE

GRILLED CHICKEN BLT WEDGE SALAD | ICEBERG LETTUCE, HOTHOUSE TOMATOES, CRUMBLLED BLEU CHEESE, MAPLE PEPPER BACON & CREAMY DIJON DRESSING \$55
GRILLED CHICKEN WATERMELON SALAD | PEPPERY GREENS, PICKLED WATERMELON RIND, SPICED PEPITAS, FETA CHEESE, LIME VINAIGRETTE \$55
HERB ROASTED CHICKEN | OLIVE OIL SMASHED RED POTATOES, FARMER'S MARKET VEGETABLES, LEMON-THYME JUS \$59
YUCATAN SPICED CHICKEN BREAST | GRILLED SWEET POTATOES, CHARRED BROCCOLINI & PUMPKIN SEED MOLÉ \$56

ENTRÉES RANCHERS

ROASTED BEEF TENDERLOIN | BRAZO'S VALLEY CHEDDAR WHIPPED POTATOES, CHARRED CARROTS, CHIMICHURRI \$65
SLOW BRAISED SHORT RIB | ANCHO SWEET POTATO PUREE, GARLIC BROCCOLINI & MOLÉ NEGRO \$58
SPICY THAI BEEF SALAD | TOMATO, CARROTS, CUCUMBERS, ONIONS, PEPPERS, MINT, CILANTRO, PEANUT-LIME VINAIGRETTE \$52



ENTRÉES OFF THE HOOK

PAN ROASTED SALMON GRILLED CAULIFLOWER, FRIED FINGERLING POTATOES & SAFFRON-FENNEL SAUCE VIERGE	\$52
BLACKENED REDFISH GREEN CHILI GRITS, COLLARD GREENS WITH TASSO HAM, TOMATO & HERB SALAD	\$54
PINE NUT & HERB CRUSTED COD SUNDRIED TOMATO POLENTA, CAMPARI TOMATO, BRAISED LEEK & SAUCE VIERGE	\$60
SALMON SALAD HEIRLOOM BABY BEETS, WATERCRESS, CANDIED PECANS, GOAT CHEESE	\$52

ENTRÉES OF EARTH

QUINOA TABBOULEH CUCUMBER, TOMATO, ONION, LEMON-TEXAS OLIVE OIL & ROMAINE SCOOPS	\$46
MUSHROOM RAVIOLI HEN OF THE WOODS MUSHROOMS, CONFIT GARLIC CREAM	\$46

DESSERTS

CHOCOLATE ESPRESSO TART ESPRESSO CREAM, SALTED CARAMEL
RASPBERRY CRÈME MOUSSE BRULEE RASPBERRY MOUSSE, CRÈME BRULEE GANACHE, RASPBERRY JAM, FRESH RASPBERRY, DRIED MERINGUE
PASSION FRUIT CHEESECAKE WHITE CHOCOLATE WHIPPED GANACHE, GRAHAM CRUMBLE, FRESH STRAWBERRY
CHOCOLATE OPERA CAKE GLUTEN FREE COFFEE SPONGE CAKE, ESPRESSO BUTTERCREAM, CHOCOLATE GANACHE, WHITE CHOCOLATE WHIPPED GANACHE, CHOCOLATE CRUMBLE



RECEPTION

COLD PASSED CANAPÉS

PRICED PER PIECE. MINIMUM ORDER OF 25 PIECES PER SELECTION.

POULTRY

FOIE GRAS TORCHON TOAST | MORELLO CHERRY JAM, SHAVED DARK CHOCOLATE \$12

PORK

HAM HOCK TERRINE | PRETZEL, PICKLED MUSTARD SEEDS \$9

SEAFOOD

MEXICAN SHRIMP COCKTAIL | OYSTER CRACKERS \$9

LOBSTER TOSTADA | LIME AIOLI, CILANTRO \$12

MINI AHI TUNA NACHO | CRISPY WONTON, AVOCADO & TOGARASHI CREAM \$10

SMOKED SALMON MOUSSE | BAGEL CHIP, EVERYTHING BAGEL SEASONING, PICKLED RED ONION, \$10

CRISPY CAPER \$10

TROUT ROE | CUCUMBER, CRÈME FRAICHE, CHIVE

VEGETARIAN

MARINATED OLIVE TOAST | CONFIT GARLIC, ITALIAN PARSLEY & RICOTTA \$8

MUSHROOM TOSTADA | CORN TORTILLA, MARINATED MUSHROOM, PICKLED ONION, CHARRED \$9

JALAPENO AIOLI, CILANTRO

HEIRLOOM TOMATO CROSTINI | PESTO, MOZZARELLA, BALSAMIC REDUCTION \$9

DEVILED EGGS | DIJONNAISE, SMOKED PAPRIKA, CRISPY SHALLOT, CHIVE \$8

ROASTED RED PEPPER DIP | PITA, CRISPY CHICKPEAS, CUCUMBER, MINT \$8

WHIPPED GOAT CHEESE AND FIG TART | TEXAS HONEY \$9

HOT PASSED CANAPÉS

PRICED PER PIECE. MINIMUM ORDER OF 25 PIECES PER SELECTION.

POULTRY

CHICKEN SKEWER | PRESERVED LEMON SALSA VERDE \$10

THAI CHICKEN SPRING ROLL | SWEET CHILI SAUCE \$9

LEMON GRASS CHICKEN POTSTICKER | YUZU PONZU \$9

BEEF

SMOKED BEEF SKEWER | BBQ SAUCE \$10

BEEF SHORT RIB WELLINGTON | HORSERADISH AIOLI \$9

BEEF EMPANADAS | CHIMICHURRI \$10

PORK

CHORIZO CORNBREAD BITES | JALAPEÑO & HONEY BUTTER \$9

CARNITAS CORN SOPE | PICKLED JALAPENO, GREEN ONIONS, SALSA \$9

VERDE

SEAFOOD

LOBSTER EMPANADA | ANCHO RANCH \$12

MINI CRAB CAKE | PRESERVED LEMON AIOLI \$11

VEGETARIAN

ROASTED TOMATO ARANCINI | CONFIT GARLIC AIOLI \$9

VEGETABLE EMPANADA | CHARRED JALAPENO CREMA \$8

PIMENTO MAC & CHEESE FRITTER \$9

EDAMAME POTSTICKERS | CHILI SOY SAUCE \$9

TOMATO TART | WHIPPED CHEVRE, TOASTED PINE NUT \$9



BARBAQUE & CARVING STATIONS

CHEF ATTENDED CARVING STATIONS. REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT \$175 PER CHEF
PRICING IS PER PERSON

MINIMUM 30 PEOPLE

STATIONS MUST BE GUARANTEED FOR FULL GROUP ATTENDANCE

SLOW ROASTED PRIME RIB TEMPRANILLO JUS, CARAMELIZED PEARL ONIONS, CREAMED HORSERADISH, DIJON, PARKERHOUSE ROLLS	\$37
SUCKLING PIG HAWAIIAN ROLLS, CHARRED SPRING ONIONS, SWEET PEPPERS, PINEAPPLE	\$27
HORSERADISH CRUSTED BEEF STRIPLOIN WHOLE GRAIN MUSTARD, CONFIT GARLIC JUS & CHIMICHURRI	\$25
SMOKED TURKEY BREAST SPICY PICKLES, RED CABBAGE SLAW, BRIOCHE ROLLS	\$27
OAK SMOKED BEEF BRISKET CLASSIC & CAROLINA GOLD TEXAS TOAST, PICKLES, & ONION	\$24
HOT SMOKED SALMON WARM POTATO SALAD, PICKLED RED ONION & CRÈME FRAICHE	\$24
TEXAS BBQ TOUR BRISKET, OAK SMOKED CHICKEN, ELGIN SAUSAGES, BEEF RIBS SMOKED TURKEY BREAST, CLASSIC & CAROLINA GOLD SAUCES, TEXAS TOAST, PICKLES & ONIONS	\$55



RECEPTION STATIONS

PRICING IS PER PERSON AND BASED ON 2 HOURS OF CONTINUOUS SERVICE.

MINIMUM CHARGE IS FOR 20 GUESTS

STATIONS MUST BE GUARANTEED FOR FULL GROUP ATTENDANCE

FRESH MARKET CRUDITÉS **\$22**
SEASONALLY INSPIRED VEGETABLES | HUMMUS, WHIPPED FETA, BUTTERMILK RANCH

MEZZE STATION **\$25**
GRILLED VEGETABLES | MARINATED ARTICHOKE & SUN-DRIED TOMATOES,
RED PEPPER DIP, MARINATED OLIVES, TZATZIKI, HUMMUS, BABA GANOUSH, OLIVE OIL, PITA & CRISPS

CHEESE MONGER **\$27**
INTERNATIONAL, LOCAL & DOMESTIC CHEESES | 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, MUSTARDS, PICKLED VEGETABLES & ARTISAN

TACO TRUCK **\$32**
CORN & FLOUR TORTILLAS, ONIONS, JALAPEÑOS, CILANTRO, LIME, CREMA, QUESO
RED, YELLOW & GREEN TAQUERIA STYLE SALSA
BARBACOA | GRILLED ONIONS & CHARRED JALAPEÑOS
GUAJILLO CHILI BRAISED TEXAS BEEF | CHARRED TOMATOES, GRILLED CHILI'S
PORK CARNITAS | GRILLED LIMES, RED ONIONS, CILANTRO
CHIPOTLE LIME PULLED CHICKEN | SHAVED CABBAGE AND JICAMA SLAW

BAJA TACO COUNTER **\$35**
CORN & FLOUR TORTILLAS, ONIONS, JALAPEÑOS, CILANTRO, LIME, CREMA, QUESO FRESCO,
RED, YELLOW & GREEN TAQUERIA STYLE SALSA
ACHIOTE MAHI MAHI | CHARRED JALAPENO, PINEAPPLE, CILANTRO
PRAWNS | SOUR ORANGE AND CASCABEL CHILI MARINATED

GUACAMOLE BAR **\$25**
CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF
MADE TO ORDER GUACAMOLE | CLASSIC, CHARRED ONION CHIPOTLE & TOMATILLO CILANTRO
WITH CRISP TORTILLA CHIPS



ALL THAT & DIM SUM! \$35

HAR GOW

SIU MAI

LEMONGRASS CHICKEN DUMPLING

EDAMAME POTSTICKERS

PANANG SHRIMP ROLL

SAUCES | THAI CHILI SAUCE, BLACK VINEGAR, SOY SAUCE

BYO BAO \$37

STEAM BUNS, ASIAN PICKLES, HOI SIN, SRIRACHA AIOLI, CILANTRO, JALAPENO

PORK BELLY | HOI SIN GLAZE, SESAME SEEDS

KOREAN FRIED CHICKEN | GOCHUGANG GLAZE

BRAISED SHIITAKE | DASHI, SCALLIONS

CRISPY TOFU | SOY GLAZE

CURRY BAR \$35

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

JASMINE RICE, CILANTRO, SCALLION, LIMES

SELECT TWO (2) CURRIES:

RED CURRY CHICKEN | ONIONS, BROCCOLI, CASHEW, COCONUT CURRY

PEANUT CURRY BEEF | BELL PEPPER, SPINACH

GREEN CURRY PRAWNS | THAI BASIL, BAMBOO SHOOTS, CORRIANDER & LIME LEAF

THAI GOLDEN VEGETABLE CURRY | TOFU, POTATO, SWEET PEPPERS, CARROTS

TOMATO & OLIVE OIL TASTING \$18

TEXAS MOZZARELLA, COLORFUL HEIRLOOM TOMATOES, LIVING WATERCRESS

VARIETALS OF TEXAS OLIVE OILS, BALSAMIC VINEGAR, MALDON SEA SALT, BLACK SALT,

PASTA STATION \$32

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES GARLIC BREADSTICKS

SELECT TWO (2) PASTAS:

THREE CHEESE TORTELLINI | CONFIT GARLIC CREAM & PARMIGIANO REGGIANO

RIGATONI BOLOGNESE | CRUSHED POMODORO, FRESH HERBS & PECORINO ROMANO

BUTTERNUT SQUASH RAVIOLI | BROWN BUTTER, SAGE

CACIO E PEPE | CAVATAPPI, PARMESAN & CRACKED BLACK PEPPER

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



SEAFOOD RAW BAR

\$50

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

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

GULF SHRIMP FIDEOS

\$28

SPANISH PASTA NOODLES | SAFFRON, CHORIZO, GULF PRAWNS, BURNT LEMONS

**200 PERSON MINIMUM FOR PAELLA TO BE PRESENTED IN A PAELLA PAN*

MASHED POTATO BAR

\$32

INCLUDES SCALLIONS, SOUR CREAM, AND SHREDDED CHEESE

BRAISED SHORT RIB | BORDELAISE

FORAGED MUSHROOM | PEARL ONIONS, LARDONS

BAY SCALLOP & SHRIMP | PERNOD CREAM

SMOKED CHICKEN THIGHS | BBQ SAUCE, CRISPY ONIONS

MACARONI & CHEESE

\$25

INCLUDES BACON, SCALLIONS, CRISPY ONIONS, HOUSE-MADE KETCHUP

TRADITIONAL | ELBOW MACARONI, AMERICAN CHEESE

AGED CHEDDAR TRUFFLE | PENNE, ROASTED MUSHROOMS

GRUYERE | CAVATAPPI, BROWN BUTTER BREAD CRUMBS

SERIOUS SLIDERS

\$30

SELECT THREE (3) SLIDERS:

CLASSIC BURGER | AMERICAN CHEESE & SPECIAL SLAW

TEXAS STYLE BURGER | MUSTARD, AMERICAN CHEESE, PICKLES, CARAMELIZED ONIONS

CUMIN SPICED BLACK BEAN | CHIPOTLE AIOLI, QUESO FRESCO

BEEF SHORTRIB | CHIMICHURRI COLESLAW

NASVILLE HOT CHICKEN TENDER | SPICY MAYONNAISE, PICKLES

PULLED PORK SLIDER | PICKLED RED ONIONS, COFFEE-CHILI BBQ SAUCE

ICE CREAM SUNDAE BAR

\$30

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES VANILLA ICE CREAM, CHOCOLATE ICE CREAM, RASPBERRY SORBET (DF)

SPRINKLES, CHOCOLATE SPRINKLES, OREO CRUMBS, MINI M&M'S, CARAMEL SAUCE, CHOCOLATE SAUCE, CHANTILLY, CARAMELIZED HAZELNUTS, LUXARDO CHERRIES

FRENCH PATISSERIE

\$30

MACARONS, BON BONS, TRUFFLES, MADELINES, PÂTE DE FRUITS, CHOUX PUFFS & BOUCHONS



RECEPTION PASTRY DISPLAY

SELECT 3 FOR \$22 PER PERSON OR SELECT 5 FOR \$30 PER PERSON

RED VELVET CUP CAKE BITES | CREAM CHEESE ICING
CHOCOLATE CUP CAKE BITES | DARK CHOCOLATE ICING
VANILLA CUP CAKE BITES | WHIPPED WHITE CHOCOLATE ICING
BROWNIE BITES (GF) | DARK CHOCOLATE GANACHE, SPRINKLES
BANANA CARAMEL TART | CHANTILLY, BANANA CARAMEL PASTRY CREAM
KEY LIME TART | GRAHAM CRUST, MERINGUE
S'MORES TART | GRAHAM CRUST, DARK CHOCOLATE GANACHE, MARSHMALLOW FLUFF
MILK & COOKIES PANNA COTTA | SWEET CREAM PANNA COTTA, COOKIE CRUMBLE, CHOCOLATE PEARLS

PALM COURT SPECIALTY

EXCLUSIVE LIVE ACTION COOKING STATIONS ONLY AVAILABLE ON THE 7TH FLOOR OUTDOOR SPACE

CARNE ASADA STATION

\$38

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES CORN AND FLOUR TORTILLAS, CILANTRO, ONION, LIME, TAQUERIA STYLE SALSAS
CERVEZA MARINATED SKIRT STEAK | CHARRED ONIONS, JALAPENO TOREADOS

TACOS AL PASTOR

\$38

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES CORN AND FLOUR TORTILLAS, CILANTRO, ONION, LIME, TAQUERIA STYLE SALSAS
GRILLED PORK | ACHIOTE MARINADE, ROASTED PINEAPPLES

SIZZLING FAJITA STATION

\$49

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES CORN AND FLOUR TORTILLAS, CILANTRO, ONION, LIME, TAQUERIA STYLE SALSAS, SOUR CREAM, SHREDDED CHEESE

SWEET BELL PEPPERS & ONIONS

TEQUILA LIME MARINATED CHICKEN BREAST

CARNE ASADA

MUSHROOMS AND ADOBO SAUCE

STEAK HOUSE STATION

\$55

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

INCLUDES BORDELAISE, HORSERADISH, DIJON, CHIMICHURRI

TOMAHAWK & NEW YORK STRIPS | ROASTED FINGERLING POTATOES & CARROTS

S'MORES STATION

\$35

CHEF ATTENDED STATION — 1 CHEF PER 100 GUESTS AT \$175 PER CHEF

GRAHAM CRACKERS, MARSHMALLOWS, HERSHEY'S CHOCOLATE

SPRINKLES, CHOCOLATE CHIPS, GUMMY BEARS, PEANUT BUTTER CHIPS, DULCE DE LECHE, CHOCOLATE SAUCE, ANGLAISE



LATE NIGHT SNACKS

MINIMUM 20 GUESTS

SAVORY

BREAKFAST TACOS BACON, POTATO, CHORIZO & EGG TACOS, RED & GREEN SALSA	\$18
WAFFLE FRY POUTINE STATION CHEESE CURDS, BROWN GRAVY, QUESO, SMOKED CHOPPED BRISKET & SMOKED ELGIN SAUSAGE	\$20
FRIED CHICKEN & WAFFLES BUTTERMILK BRINED CHICKEN THIGHS, WAFFLES, MAPLE SYRUP & HONEY BUTTER	\$24

SWEET

CUPCAKES S'MORES, STRAWBERRY, VANILLA SPRINKLE, CARROT CAKE	\$22
COOKIE JAR OATMEAL, CHOCOLATE CHIP, PEANUT BUTTER & WHITE CHOCOLATE CRANBERRY	\$22
DONUT HOLES CHOCOLATE SAUCE	\$22



DINNER BUFFETS

*INCLUDES FRESHLY BREWED CAFFE SUMBA COFFEE, AVILA DECAFFEINATED COFFEE & LOT 35 TEAS
PRICING IS PER PERSON AND BASED ON 2 HOURS OF SERVICE*

MINIMUM CHARGE OF 50 GUESTS

SOUTHERN HOSPITALITY

\$99

BISCUITS | TRADITIONAL, CHEDDAR, WHIPPED BROWN BUTTER & HONEY BUTTER

SPICY PIMENTO CHEESE | ARTESIAN CRACKERS

GARDEN VEGETABLE SALAD | HEIRLOOM CARROTS, RADISH. SMOKED BABY BEETS, WILD ARUGULA, ANCHO RANCH

SPINACH AND BABY KALE SALAD | TEXAS PECAN, SHAVED GREEN APPLE, LOCAL GOAT CHEESE, RASPBERRY VINAIGRETTE

ICEBERG WEDGE | GREEN GODDESS DRESSING, MARINATED TOMATOES, BLUE CHEESE CRUMBLES, HOUSE-MADE BACON BITS, CHIVES

GREENS | BRAISED GREENS, HAM HOCKS & CRACKLINS

GREEN BEANS | PICKLED RED ONIONS, SHERRY VINAIGRETTE

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

SHRIMP BOIL | BABY POTATOES, CORN, SMOKED SAUSAGE, OLD BAY

FRIED HOT CATFISH | DUKE'S TARTAR SAUCE

CAST IRON PORK CHOPS | BONE IN PORK CHOPS, CARAMELIZED PEARL ONIONS, APPLE SAUCE, AND FRIED ROSEMARY

SOUTHERN STYLE FRIED CHICKEN | LOUISIANA HOT SAUCE

DESSERTS | COCONUT CREAM PIE, RED VELVET CAKE & KEY LIME PIE PARFAIT

LONESTAR STOCKYARD

\$99

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

GRILLED CREAMED CORN | CHARRED POBLANOS, CREAM CHEESE, CILANTRO

KETTLE BAKED BEANS | SORGHUM, CRISPY ONIONS

BBQ | SELECT THREE:

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

\$97

CHIP STATION | SALSA & TEXAS QUESO

MEXICAN STYLE STREET CORN SALAD | GRILLED CORN, MAYO, LIME, CHILI, CILANTRO & QUESO FRESCO

WATERMELON SALAD | BABY LETTUCES, TAJIN, PICKLED RED ONIONS, PEPITAS, LIME DRESSING

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

HONGOS EN CHIPOTLE | GRILLED MUSHROOMS, SHISHITO PEPPERS, ADOBO SAUCE

COCHINITA PIBIL | BANANA LEAF, PICKLED RED ONIONS, CILANTRO

CHICKEN MOLÉ | MOLÉ ROJO, GRILLED CEBOLLITA

CHILI-LIME RED FISH | PUMPKIN SEED ESCABECHE, SALSA MACHA

CORN AND FLOUR TORTILLAS, CILANTRO, QUESO FRESCO, LIMES

DESSERTS | TRES LECHES PARFAIT, MEXICAN FLAN, & APPLE CINAMON EMPANADAS



PLATED DINNER

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, 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.

SOUPS

CARROT & COCONUT SOUP | LIME & CILANTRO, TIGER PRAWN DUMPLING
CAULIFLOWER VELOUTE | CANDIED NEUSKE'S BACON
ROASTED MUSHROOM | TRUFFLE FOAM, PORCINI POWDER

SALADS

VILLAGE FARMS TOMATO & ARUGULA SALAD | FIOR DI LATTE, BASIL PISTOU, AGED BALSAMIC, TEXAS OLIVE OIL, SEA SALT & TELLICHERRY CRACKED PEPPER
HEIRLOOM BEET SALAD | UPLAND CREST, CANDIED WALNUTS, PURE LUCK CHEVRE, RIO STAR GRAPEFRUIT VINAIGRETTE
FRANCIS & THATCHER GREENS | HEIRLOOM CARROTS & RADISHES, SEMI DRIED TOMATOES, BARREL AGED BALSAMIC VINEGAR & TEXAS HILL COUNTRY OLIVE OIL DRESSING
BABY GEM SALAD | WHIPPED FETA, CUCUMBER, TOMATO, CASTELVETRANO OLIVES, SOURDOUGH CRACKERS, TEXAS OLIVE OIL & MALDON SEA SALT
ROMAINE HEART SALAD | ROASTED CORN, PICKLED ONIONS, CHERRY TOMATO, PUMPKIN SEEDS, QUESO FRESCO & POBLANO RANCH

ENHANCED

COLD

OAK SMOKED JBG HEIRLOOM CARROTS ORANGE CARDAMOM YOGURT, TOASTED POPPY SEEDS & CARROT TOP PISTOU	\$12
POACHED KING PRAWNS HEARTS OF PALM, CUCUMBER, CLASSIC COCKTAIL SAUCE	\$16
SALMON TARTARE CRÈME FRAICHE, CHIVES, PICKLED SHALLOTS, CURED YOLK, MUSTARD VINAIGRETTE, FRISÉE SALAD & BAGEL CHIPS	\$17

HOT

MAPLE GLAZED PORK BELLY CHARRED CABBAGE, PICKLED SHALLOTS, PICKLED MUSTARD SEED & APPLE PURÉE	\$17
CRAB CAKE REMOULADE, PINEAPPLE-JALAPENO SALAD	\$18
LOBSTER BISQUE EN CROUTE BUTTERY PASTRY	\$20



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 | GREMOLATA NEW POTATOES, GRILLED MUSHROOMS, ROASTED BROCCOLINI, ANCHO JUS \$85

HERB ROASTED CHICKEN | ROASTED GARLIC MASHED POTATOES, GRILLED ASPARAGUS, GLAZED BABY CARROT, PAN GRAVY \$87

ACHIOTE ROAST CHICKEN BREAST | GRILLED SWEET POTATOES, CALABAZA SQUASH, MOLE COLORADITO \$85

CUMIN ROASTED CHICKEN BREAST | ISRAELI COUS-COUS, APRICOTS, OLIVES, PRESERVED LEMONS, RAS EL HANOUT & SMOKED TOMATO DRESSING \$87

ENTRÉES RANCHERS

BRAISED SHORT RIB | OLIVE OIL SMASHED POTATOES, ASPARAGUS TIPS, CHARRED SHALLOTS, WILD MUSHROOMS, NATURAL JUS \$89

OAK SMOKED BEEF TENDERLOIN | ROASTED FINGERLING POTATOES, MARKET VEGETABLES, TEMPRANILLO JUS \$96

TELLICHERRY PEPPERCORN CRUSTED FILET | PARMESAN POTATO AU GRATIN, HEIRLOOM CARROTS, ORGANIC MUSHROOMS, CARAMELIZED SHALLOT, SAUCE PERIGORD \$99

DIJON-HERB CRUSTED PORK TENDERLOIN | ROASTED DELICATA SQUASH, BABY BEETS & TURNIPS, BLOOD ORANGE DRESSING \$86

LAMB SHANK | ROASTED GARLIC POLENTA, CHARRED BROCCOLINI, CURED TOMATOES, LEMON-THYME BRAISAGE \$96



ENTRÉES OFF THE HOOK

BLACKENED SNAPPER BLACK EYE PEAS CASSOULET, KALE, GRILLED CITRUS & BROWN BUTTER VINAIGRETTE	\$97
MISO GLAZED COD PICKLED MUSHROOMS, ROASTED SEASONAL VEGETABLES, SMOKED ONION DASHI	\$96
BOURBON GLAZED SALMON SALT CRUSTED NEW POTATOES, MAPLE BABY VEGETABLES, TARRAGON CREAM SAUCE	\$92
HERB CRUSTED COD CORN AND SWEET PEPPER SUCCOTASH, TOMATO VINAIGRETTE	\$95

ENTRÉES OF EARTH

MUSHROOM RISOTTO MONTASIO CHEESE, BABY VEGETABLES	\$70
BBQ SWEET POTATO BLUE CORN GRITS, ROASTED SWEET PEPPERS, HEIRLOOM TOMATO, KALE, SPICED PEPITAS	\$70
CHARRED CABBAGE TEXAS OLIVE OIL, CARROT PUREE, GRILLED MAITAKE MUSHROOM, PECAN SALSA VERDE	\$70
GRILLED CAULIFLOWER STEAK CAULIFLOWER PUREE, BRAISED LENTILS, OLIVE OIL GLAZED VEGETABLES, MAPLE-SHERRY REDUCTION	\$70

CHEESE COURSE

CHEF'S SELECTION ARTISAN CHEESE COURSE GRILLED GRAPES, BRANDIED APRICOTS, MUSTARD FRUITS, MARCONA ALMOND BRITTLE & ROSEMARY TOAST	\$15
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DESSERTS

RED BERRY OPERA CAKE VANILLA CAKE, MASCARPONE, PASSIONFRUIT, DRIED MERINGUES, BERRIES
TRIPLE CHOCOLATE DOME DARK CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, MILK CHOCOLATE CREMEUX, COFFEE CRUMBLE
BUTTERMILK PANNA COTTA BLACKBERRY COMPOTE, DRIED MERINGUE, FRESH BERRIES
RASPBERRY CHOCOLATE TORTE DARK CHOCOLATE GANACHE, MARSHMALLOW WHIP & FRESH RASPBERRY
LIME CHEESECAKE EXOTIC FRUIT CARAMEL, LEMON CREAM, TOASTED COCONUT, FRESH CITRUS
CHOCOLATE ESPRESSO TART ESPRESSO CREAM, SALTED CARAMEL
DULCE DE LECHE BROWNIE CAKE TOASTED COCONUT, DULCE DE LECHE MOUSSE, VANILLA CRÉMEUX



BEVERAGES

CONSUMPTION PRICING

PRICE BASED PER DRINK.

\$175 per Bartender. 1 Bartender required for every 100 guests.

DELUXE LIQUORS | \$15

TITO'S HANDMADE VODKA
FINLANDIA VODKA
BOMBAY GIN
HORNITOS PLATA TEQUILA
BACARDI SILVER RUM
JIM BEAM RYE
JACK DANIEL'S WHISKEY
THE FAMOUS GROUSE SCOTCH

TEXAS LIQUORS | \$16

DRIPPING SPRINGS VODKA
DEEP EDDY RUBY RED VODKA
AUSTIN RESERVE GIN
512 BLANCO TEQUILA
STRAIGHT SILVER RUM
TX WHISKEY
BALCONES RYE WHISKEY
SWIFT SINGLE MALT

PREMIUM LIQUORS | \$17

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

DELUXE RED, WHITE & SPARKLING WINE | \$12

PLEASE REFERENCE WINE LIST

PREMIUM RED, WHITE & SPARKLING WINE | \$14

PLEASE REFERENCE WINE LIST

ASSORTED SOFT DRINKS | \$8

ASSORTED COCA-COLA PRODUCTS

ASSORTED JUICES | \$7

CRANBERRY, ORANGE, GRAPEFRUIT

SPECIALTY BOTTLED WATER | \$10

EVIAN, PELLEGRINO

TEXAS RED, WHITE & SPARKLING WINE | \$13

PLEASE REFERENCE WINE LIST

IMPORTED & CRAFT BEER | \$10

DOMESTIC & NON-ALCOHOLIC BEER | \$9

FAIRMONT BOTTLED WATER | \$8

PACKAGE PRICING

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

DELUXE LIQUORS

STARTING AT \$43 FOR 2 HOURS; ADDITIONAL \$15 PER HOUR UP TO 5 HOURS
BEER & WINE ONLY \$34 FOR 2 HOURS; ADDITIONAL \$12 PER HOUR UP TO 5 HOURS

TEXAS LIQUORS

STARTING AT \$48 FOR 2 HOURS; ADDITIONAL \$16 PER HOUR UP TO 5 HOURS
BEER & WINE ONLY \$39 FOR 2 HOURS; ADDITIONAL \$14 PER HOUR UP TO 5 HOURS

PREMIUM LIQUORS

STARTING AT \$53 FOR 2 HOURS; ADDITIONAL \$17 PER HOUR UP TO 5 HOURS
BEER & WINE ONLY \$40 FOR 2 HOURS; ADDITIONAL \$14 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.

GRAND MARGARITA | YIELDS 100 \$1,600

HORNITOS REPOSADO TEQUILA, GRAND MARNIER
ORANGE LIQUEUR, FRESH LIME & ORGANIC AGAVE

PIMM'S CUP | YIELDS 115 \$1,600

PIMM'S NO. 1, HENDRICKS GIN, SPARKLING LEMONADE,
CUCUMBER, STRAWBERRY & MINT

GOLD RUSH | YIELDS 100 \$1,600

BULLEIT BOURBON, HONEY, FRESH LEMON

TEXAS PALOMA | YIELDS 115 \$1,600

DULCE VIDA GRAPEFRUIT TEQUILA, FRESH
GRAPEFRUIT JUICE, LIME JUICE & SODA

AUSTIN MULE | YIELDS 130 \$1,750
TITO'S VODKA, FRESH PRESSED GINGER, LIME & SODA

MOJITO | YIELDS 135 \$1,800
BACARDI SUPERIOR RUM, FRESH MINT,
FRESH LIME JUICE & SODA

OLD FASHIONED | YIELDS 180 \$2,450
OVER HOLT RYE, SUGAR & ORANGE BITTERS

HIGH TEA (NON-ALCOHOLIC COCKTAIL) | YIELDS 100 \$1,600
SEEDLIP GARDEN 42, HIBISCUS TEA & FRESH LEMON
ELIXIR & SODA

FAIRMONT AUSTIN CANNED COCKTAILS \$18 each

RANCH WATER | HORNITOS REPOSADO TEQUILA, LIME & SODA
SPARKLING LEMONADE | TITO'S VODKA, SODA (AVAILABLE WITH STRAWBERRY)
HIGHBALLER | JIM BEAM BLACK WHISKEY, PINEAPPLE SODA
WATERMELON FIZZ | TANQUERAY GIN, WATERMELON, LIME & SODA
GARDEN MULE (NON-ALCOHOLIC) | SEEDLIP GARDEN 108, GINGER KOMBUCHA, LIME, SODA

ADD YOUR BRAND-CUSTOMIZABLE CANS \$24 each (min 50 per cocktail)



THEME PACKAGES

PRICE BASED PER GUEST FOR 2 HOURS; EACH ADDITIONAL HOUR IS \$15 PER GUEST; UNLESS OTHERWISE NOTED.

TITO'S ORIGINAL MULE BAR

\$42

TRADITIONAL MOSCOW MULE WITH LIME &
GINGER BEER
TEXAS GRAPEFRUIT & ROSEMARY MULE
CILANTRO & JALAPENO MULE

LADY BIRD BUBBLY

\$42

CHANDON BRUT
CHANDON ROSE BRUT
ORANGE, GRAPEFRUITY, CRANBERRY JUICES
SEASONAL JUICES
ASSORTED FRESH BERRIES & LOCAL FRUIT

TEXAS SPIKED LEMONADE

\$42

OLD FASHIONED | TITO'S VODKA
CHERRY LIMEADE | 512 TEQUILA
ARNOLD PALMER | DEEP EDDY SWEET TEA VODKA
CANNED SPARKLING STRAWBERRY LEMONADE
ASSORTED GARNISHES

AUSTIN BREW CRAWL

\$25

TASTINGS OF FOUR SEASONAL & LOCAL BEERS
FULL BEERS AVAILABLE

SANGRIA OF THE SEASON

\$325/gallon

CHOICE BETWEEN RED OR WHITE SANGRIA
MIXTURE OF FRUIT & JUICES

THE BLOODY MARY BAR

\$42

AUSTIN'S BLOODY REVOLUTION BLOODY MARY MIX
(ORIGINAL, PICKLE ZEST, HABANERO)
LOCALLY SOURCED GARNISHES
VARIETY OF PICKLED ITEMS
THICK CUT BACON & BEEF JERKY
ASSORTED HOT SAUCES
SALT & TAJIN RIMMED GLASSES
CHOICE OF VODKA OR TEQUILA

CHAMPAGNE TOWER

\$300

CHOICE OF SPARKLING WINE FROM THE
WINE LIST SERVED 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	Silver Gate Vineyard, Brut	60
CHARDONNAY	Hayes Ranch, California	60
CABERNET SAUVIGNON	Hayes Ranch, California	60

TEXAS PACKAGE

SPARKLING WINE	McPherson, TX	65
WHITE BLEND	McPherson, TX	65
RED BLEND	McPherson, TX	65

PREMIUM PACKAGE

SPARKLING	Poema Cava, Spain	70
CHARDONNAY	Seaglass, California	70
CABERNET SAUVIGNON	Seaglass, California	70

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 ROSE CHAMPAGNE	Chandon Brut, California	80
	Moet Imperial, Brut, France (NV)	115
	Veuve Clicquot "Yellow" Label, France (NV)	180
ROSE	Whispering Angel, Cotes De Provence, France	75
	Miraval, Provence, France	80
	Hahn, California	70
CHARDONNAY	Mer Solei Silver Unoaked, California	90
	Decoy, Sonoma, California	105
	Jordan, Russian River, California	120
	Far Niente, Napa Valley, California	165
	Villa Maria, Marlborough, New Zealand	75
SAUVIGNON BLANC	Justin, California	80
	Trimbach Alsace, France	75
RIESLING	Proverb, California	65
	Fernando Pighin & Figli Friuli, Italy	75
PINOT NOIR	Eos, California	65
	Benton Lane, Willamette Valley, Oregon	75
	Boen, California	85
MERLOT	Markham, Napa Valley California	90
RED BLEND	Conundrum, California	85
	Orion Swift, Abstract, Sonoma, California	125
CABERNET SAUVIGNON	Rodney Strong, California	70
	Benzinger, Sonoma, California	85
	Faust, Napa Valley California	130
	Groth, Napa Valley, California	170

