

EXQUISITE
EVENINGS
AND ELEGANT
AFFAIRS

Fairmont
AUSTIN



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BREAKFAST BUFFETS

All buffets include fresh orange juice, freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and Lot 35 teas.
 All pricing per person. Pricing is based on one hour of service, additional hours available at 10 per guest/hour.
 Minimum charge of 20 guests unless otherwise noted.

ATX CONTINENTAL 52/person

Minimum not applicable

Assorted Freshly Baked Pastries

Fresh Seasonal Fruit and 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

BREAKFAST BUFFET ENHANCEMENTS

Enhancements to be ordered for the full guarantee of guests

BREAKFAST STANDARDS 18/person

Toaster Station

White, Wheat and Seeded Breads, Assorted Bagels and
 Cream Cheese

Cage-Free Scrambled Eggs

Roasted New Potatoes

Select Two Breakfast Meats

Smokehouse Bacon

Old Style Pork Sausage

Chicken Apple Sausage

Turkey Sausage Patties

Vegan Breakfast Sausage

TRIPLE STACK 20/person

Buttermilk Pancakes

Blueberry Pancakes

Apple-Cinnamon Pancakes

Chantilly Cream, Maple Syrup, Berry Compote

CENTRAL TEXAS SKILLET 20/person

Pecan French Toast

Strawberry Waffles

Barrel Aged Syrup, Vanilla Whipped Cream,

Stone Fruit Compote, Mini Chocolate Chips, Toasted

Coconut

PERFECT PARFAIT 18/person

Greek Yogurt

Bircher Muesli

Chia Seed Pudding

Fresh Berries, Dried Fruit, Toasted Nuts and Seeds

OMELETTE OR TACOS? 24/person

Chef attended station - one chef per 100 guests at 200/chef

Cage-Free Whole Eggs and Whites

Onions, Bell Peppers, Tomatoes, Jalapeños, Spinach

Bacon, Sausage, Ham

Cheddar, Pepperjack, Queso Fresco

Flour Tortillas, Green and Red Salsa

BREAKFAST BUFFETS

BREAKFAST BUFFET ENHANCEMENTS CONTINUED

Minimum 20 guests

AVOCADO TOAST BAR 18/person

Sourdough and Gluten Free Bread
Smashed Avocado, Pickled Onions, Jalapeños,
Flax Seed, Arugula
Hard Boiled Eggs

STEAK & EGGS 25/person

Whole Roasted New York Strip
Soft Scrambled Eggs

A LA CARTE BREAKFAST ADD-ONS

Cage-Free Chilled Hard Boiled Eggs 7/person

Cage-Free Scrambled Eggs 10/person

Roasted Pork Sausage 10/person

Chicken Apple Sausage 10/person

Crispy Tender Belly Bacon 10/person

Thick Country Ham 10/person

Sliced Breakfast Cheese 15/person
Cheddar, Swiss and Gouda

Warm Shaved Ham and Cheddar Croissants 14/person

Breakfast Tacos 12/person
Cage-Free Egg and Potato or Chorizo

European Charcuterie Platter 20/person
Cured Ham, Salami, Soppressata and Prosciutto Cotto

Traditional Eggs Benedict 17/person
Canadian Bacon and Hollandaise

Smoked Brisket Hash 20/person
Roasted Potatoes, Cage-Free Poached Eggs and Chipotle
Hollandaise

Açaí Smoothie Bowl 18/person
Goji Berries, Bananas, Organic Honey, Toasted Coconut

BOXED BREAKFAST 54/person

All include Greek yogurt, gluten free blueberry muffin, whole seasonal fruit, assorted individual juices: orange, grapefruit, apple and cranberry, freshly brewed Caffe Sumba Coffee, Avila decaffeinated coffee and Lot 35 teas.

OPTION 1

Breakfast Tacos with Scrambled Eggs
Flour Tortillas and Taqueria Style Green Salsa

Select One Taco Filling
Potato and Cheddar
Bacon and Cheddar

Chorizo and Queso Fresco
Refried Black Beans and Monterey Jack

OPTION 2

Shaved Country Ham and Swiss on Flaky Croissant

OPTION 3

Overnight Oats
Sultanas, Dried Blueberries, Toasted Almonds and Coconut



PLATED BREAKFAST

All include fresh orange juice, freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and Lot 35 Teas.

CLASSIC 54/person

Assorted Freshly Baked Pastries

Spreads

House-Made Seasonal Preserves, European Style Butter

Fresh Diced Seasonal Fruit

Honey Lime Greek Yogurt

Cage-Free Scrambled Eggs

Herb Roasted Fingerling Potatoes

Choice of Meat

Thick Belly Bacon, Pork Sausage, Thick Country Ham

THE AUSTIN 60/person

Freshly Baked Bread

Roasted Banana Pecan Bread and Whipped Brown Butter

Fresh Pineapple

Maple, Vanilla Yogurt

Austin Scramble

Smoked Brisket, Jalapeños, Caramelized Onions and Cage-Free Eggs

Smoked Potato Hash

Roasted Maitake Mushrooms and Molé Spice

Fresh Flour Tortillas

Salsas

Ranchero and Tomatillo

HEALTHY 62/person

Gluten Free Avocado Toast

Almond Butter

Coconut Milk Chia Pudding

Fresh Berries

Breakfast Bowl

Quinoa, Sweet Potato, Kale, Shaved Onions, Poached Egg and Fresh Herbs



THEMED COFFEE BREAKS

All themed coffee breaks include freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and 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/guest.
Minimum charge of 20 guests per break.

MINDFUL MEETING 34/person

Red and Green Apples
Bananas
Matcha and Dark Chocolate Strength Ball
Smoothie Shots
Local Kombucha

DONUT WORRY—BE HAPPY! 30/person

Chilled Milk
2%, Skim and Chocolate Milk
Doughnuts
Assorted Selection of Local Austin Doughnuts
High Brew Cold Brew Coffee
Cold Brewing the Best Tasting Coffee

THE PORCH SWING 30/person

Infused Lot 35 Iced Teas
Choose two
Orange Pekoe Refresher
Pineapple Bella Coola
Flora's Very Berry Garden
House-Made Trail Mix
Toasted Nuts, Candied Seeds, Dried Fruits and Dark Chocolate
Farmers Market Crudités
White Bean Hummus, Creamy Chimichurri, Cucumber, Broccoli Florets, Celery Sticks, Heirloom Carrots and Organic Tomatoes

THE COOKIE MONSTER 30/person

Chocolate Mint Cookies
Coconut Cookies
Peanut Butter Cookies
Chocolate Chip Cookies
White Chocolate Cranberry Cookie
Chilled Milk
2%, Skim and Chocolate Milk

ZILKER PARK TRAIL MIX 28/person

Raw Nuts and Seeds
Walnuts, Pecans, Almonds, Cashews, Pepitas and Sunflower Seeds
Dried Fruit
Cranberries, Blueberries, Cherries, Apricots and Apples
Sweet Nibs
Chocolate Chips, White Chocolate Chips, M&M's and Coconut Flakes

SHOW TIME 30/person

Caramel, White Cheddar, Traditional Popcorn
Assorted Candy Bars
Jars of Gummies and Jelly Beans

THEMED COFFEE BREAKS

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Pricing is per person. Pricing is based on 30 mins of continuous service. Each additional 30 mins of service available at 7/guest.
Minimum charge of 20 guests per break.

STOKE JUICE BREAK 34/person

Choose three

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

CUPCAKE BREAK 30/person

Miniature Cupcakes

Choose three

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 MÁS 34/person

Tortilla Chips

Red and Green Salsas

Guacamole

Chipotle Queso

Churros

Chocolate Sauce and Dulce de Leche

BREAK ENHANCEMENTS

Freshly Brewed Caffe Sumba Coffee 130/gallon

Avila Decaffeinated Coffee 130/gallon

Selection of Lot 35 Teas 130/gallon

Iced Tea 115/gallon

Sweetened or Unsweetened

Lemonade 115/gallon

Cucumber Lemongrass Infused Water 90/gallon

Fairmont Boxed Water 8/each

Evian Bottled Water 10/each

Topo Chico Mineral Water 10/each

Soft Drinks 8/each

High Brew Cold Brew Coffee 10/each

Chilled Individual Fruit Juices 8/each

Local Kombucha 12/each

Assorted French Pastries 82/dozen

Assorted Bagels 82/dozen

Fresh Baked Cookies 78/dozen

Whole Fresh Fruit 6/per piece

Assorted Thunderbird Real Bars 9/each

Individual Bags of Deep River Kettle Chips & Pretzels
7/each

Assorted Chocolate Bars 7/each

Individual Mixed Nuts/Trail Mix 8/each

Assorted Red Bull 9/each

Mexican Coca-Cola 9/each

Jarritos 9/each

Body Armor Sports Drinks 12/each

Individual Jerky 10/each

Gummy Snacks 10/each



LUNCH BUFFETS

Pricing is per guest. Menu pricing is based on one 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 and Lot 35 teas.

As a sustainable practice at Fairmont Austin, please select menus by day at 75/guest. Menus selected for non-day of week service is priced at 85/guest.

MONDAY—HILL COUNTRY TUSCAN

- Garlic Bread
- Vegetable Minestrone
Beans, Onions, Celery, Carrots & Tomatoes
- Caesar Salad
Grana Padano Cheese, Herb Croutons and Garlic Caesar Dressing
- Misto Salad
Roasted Peppers, Olives, Pepperoncini, Shaved Pecorino and Balsamic Vinaigrette
- Caprese Salad
Fresh Mozzarella, Basil Pesto and Heirloom Cherry Tomatoes
- Italian Vegetables
Broccolini, Sweet Bell Peppers, Balsamic
- Penne Alfredo
Foraged Mushrooms, Roasted Garlic Cream Sauce
- Salmon Puttanesca
Crushed Pomodoro, Capers, Olives and 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 and 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 and Smoked Tomato Vinaigrette
- Mexican Rice
- Charro Beans
Made with Mexican Beer, Chorizo, Green Chili, Tomato and Epazote
- Cheese Enchiladas
Oaxaca Cheese, Chili Pepper Sauce and Cilantro Queso Fresco
- Chipotle Pulled Chicken
Caramelized Onions, Mexican Adobo Sauce
- Carne Asada
Skirt Steaks Marinated In Lime and Beer, Grilled and Served with Charred Onions
- Salsas
Red, Green and Yellow
- Corn and Flour Tortillas, Limes, Radishes
- Sweets
Mexican Spiced Flan, Churros with Dulce de Leche and Strawberry, Tres Leches Parfait

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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 and Sherry Vinaigrette

Mac and Cheese
Creamy Smoked Cheddar and Bread Crumbs

Barbecue Style Baked Beans
Smokey Bacon and Crispy Onions

Grilled Corn on the Cobb
Lime Butter, Chili and Smokey Aioli

BBQ
Smoked Bbq Chicken, Oak Smoked Brisket

Sauces
Traditional and 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 and Texas Pecans

Kale and Carrot Salad
Cranberries, Sunflower Seeds, Pecorino, Green Goddess Dressing

Grilled Sweet Potatoes
Creamy Chimichurri, Pumpkin Seeds and Queso Fresco

Local Greens
Strawberries, Fresh Herbs, Crispy Shallots and Mint Vinaigrette

Roasted Fingerling Potatoes
Gremolata and Sea Salt

Market Vegetables
Broccolini, Yellow Squash, Carrots, Baby Turnips

Seared Redfish
Roasted Tomato and Fennel Broth

Roasted Chicken
Caramelized Pearl Onions, Rosemary, Lentils and Natural Jus

Sweets
Pecan Pie, Mini Carrot Cake Cupcakes and 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 and Shaved Country Ham

Texas Caviar
Black Eyed Peas, Black Beans, Roasted Corn, Cherry Tomatoes,
Chipotle Dressing

Green Beans
Caramelized Pecans and Maple

Traditional Mac and 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

LUNCH BUFFETS

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Menus selected for non-day of week service is priced at 85/guest.

SATURDAY—NORTH LAMAR

Miso Soup

Asian Greens

Pickled Carrots, Scallion, Red Onion, Toasted Cashew and Ginger Soy Vinaigrette

Soba Noodle Salad

Sesame, Scallion, Green Beans, Bean Sprouts, Peas

Thai Salad

Green Papaya, Cucumber, Tomato, Mint, Cilantro, Thai Basil, Carrot and Spicy Lime Dressing

Fried Rice

Green Pea, Carrot, Shoyu Egg and Crispy Shallots

Vegetable Stir Fry

Onions, Sweet Peppers, Cauliflower, Baby Corn, Bok Choy, Water Chestnuts and Sweet Soy

Black Pepper Beef

Broccoli, Crimini Mushrooms, Bell Peppers

Sake-Miso Salmon

Sesame Bok Choy

Sweet and 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 and Malt Vinaigrette

Charred Cauliflower

Grilled Grapes, Pickled Onions, Pea Shoots and Shaved Fennel

Farro Salad

Garbanzo Beans, Sweet Potatoes, Kale and Ancho Dressing

Quinoa Tabbouleh

Cucumbers, Tomato, Mint, Parsley and Olive Oil Dressing

CHOOSE THREE SANDWICHES

Muffuletta

Salami, Mortadella, Coppa, Olive and Sundried Tomato Spread on Focaccia

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing

Smoked Turkey

Ham, Deli Mustard, Pickles and Fontina Cheese

Philly

Austin Beer Works Cheese Sauce and Baguette

Smoked Pork Cuban

Ham, Deli Mustard, Pickles and Fontina Cheese

Caprese

Heirloom Tomatoes, Buffalo Mozzarella, Arugula, Pesto Aioli

Sweets

Milk and Cookies Panna Cotta, Chocolate Caramel Tart and Traditional Banana Pudding



GOOD THINGS BOXED LUNCHES

Pricing 59/person. Minimum not applicable.

PRE-SELECTED

Choose three

Muffuletta

Salami, Mortadella, Coppa, Olive and Sundried Tomato Spread on Focaccia

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese and 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 and Oregano Dressing

SIDES

Seasonal Whole Fruit

Individual Bags of Deep River Kettle Chips

Chocolate Chip Cookie

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 and Bocconcini
Arugula, Basil, Balsamic Reduction and Olive Oil

Classic Caesar Salad
Baby Romaine Hearts, Focaccia Crouton, Shaved Grana Padano,
Lemon Zest, Creamy Garlic Caesar Dressing

Francis and Thatcher Farm Green Salad
Sun-Dried Cherries, Sweet and Salty Texas Pecans, Summer Rad-
ish, Cucumber, Blood Orange and Honey Vinaigrette

Tex-Mex Wedge
Baby Iceberg, Black Beans, Corn, Tomatoes, Queso Cotija,
Chipotle Ranch

ENTRÉES

OPEN RANGE

Grilled Chicken BLT Wedge Salad 59/person
Iceberg Lettuce, Hothouse Tomatoes, Crumbled Bleu Cheese,
Maple Pepper Bacon and Creamy Dijon Dressing

Grilled Chicken Watermelon Salad 59/person
Peppery Greens, Pickled Watermelon Rind, Spiced Pepitas,
Feta Cheese, Lime Vinaigrette

Herb Roasted Chicken 65/person
Olive Oil Smashed Red Potatoes, Farmer's Market Vegetables,
Lemon-Thyme Jus

Yucatan Spiced Chicken Breast 64/person
Grilled Sweet Potatoes, Charred Broccolini and Pumpkin Seed Molé

RANCHERS

Roasted Beef Tenderloin 70/person
Brazo's Valley Cheddar Whipped Potatoes, Charred Carrots,
Chimichurri

Slow Braised Short Rib 68/person
Ancho Sweet Potato Purée, Garlic Broccolini and Molé Negro

Spicy Thai Beef Salad 60/person
Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro,
Peanut-Lime Vinaigrette

OFF THE HOOK

Pan Roasted Salmon 62/person
Grilled Cauliflower, Fried Fingerling Potatoes and Saffron-Fennel
Sauce Vierge

Blackened Redfish 65/person
Green Chili Grits, Collard Greens with Tasso Ham,
Tomato and Herb Salad

Pine Nut and Herb Crusted Cod 65/person
Sundried Tomato Polenta, Campari Tomato, Braised Leek
and Sauce Vierge

Salmon Salad 60/person
Heirloom Baby Beets, Watercress, Candied Pecans, Goat Cheese

OF EARTH

Quinoa Tabbouleh 56/person
Cucumber, Tomato, Onion, Lemon-Texas Olive Oil
and Romaine Scoops

Mushroom Ravioli 56/person
Hen of the Woods Mushrooms, Confit Garlic Cream

DESSERTS

Chocolate Espresso Tart
Espresso Cream, Salted Caramel

Raspberry Crème Mousse Brûlée
Raspberry Mousse, Crème Brûlée 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.

PORK

Ham Hock Terrine 10/piece
Pretzel, Pickled Mustard Seeds

SEAFOOD

Mexican Shrimp Cocktail 12/piece
Oyster Crackers

Lobster Tostada 15/piece
Lime Aioli, Cilantro

Mini Ahi Tuna Nacho 14/piece
Crispy Wonton, Avocado and Togarashi Cream

Smoked Salmon Mousse 12/piece
Bagel Chip, Everything Bagel Seasoning, Pickled Red Onion,
Crispy Caper

Trout Roe 12/piece
Cucumber, Crème Fraîche, Chive

VEGETARIAN

Marinated Olive Toast 10/piece
Confit Garlic, Italian Parsley and Ricotta

Mushroom Tostada 10/piece
Corn Tortilla, Marinated Mushroom, Pickled Onion,
Charred Jalapeno Aioli, Cilantro

Heirloom Tomato Crostini 10/piece
Pesto, Mozzarella, Balsamic Reduction

Deviled Eggs 10/piece
Dijonnaise, Smoked Paprika, Crispy Shallot, Chive

Roasted Red Pepper Dip 10/piece
Pita, Crispy Chickpeas, Cucumber, Mint

Whipped Goat Cheese and Fig Tart 10/piece
Texas Honey

RECEPTION

HOT PASSED CANAPÉS

Priced per piece. Minimum order of 25 pieces per selection.

POULTRY

Chicken Skewer 12/piece
Preserved Lemon Salsa Verde

Thai Chicken Spring Roll 11/piece
Sweet Chili Sauce

Lemon Grass Chicken Potsticker 11/piece
Yuzu Ponzu

BEEF

Smoked Beef Skewer 14/piece
BBQ Sauce

Beef Short Rib Wellington 12/piece
Horseradish Aioli

Beef Empanadas 12/piece
Chimichurri

PORK

Chorizo Cornbread Bites 12/piece
Jalapeño and Honey Butter

Carnitas Corn Sope 12/piece
Pickled Jalapeño, Green Onions, Salsa Verde

SEAFOOD

Lobster Empanada 16/piece
Ancho Ranch

Mini Crab Cake 14/piece
Preserved Lemon Aioli

VEGETARIAN

Roasted Tomato Arancini 10/piece
Confit Garlic Aioli

Vegetable Empanada 10/piece
Charred Jalapeño Crema

Pimento Mac and Cheese Fritter 10/piece

Edamame Potstickers 10/piece
Chili Soy Sauce

Tomato Tart 10/piece
Whipped Chèvre, Toasted Pine Nut

RECEPTION

BARBEQUE & CARVING STATIONS

Chef attended carving stations. Requires one chef attendant per 100 guests at 200/chef. Pricing is per person.

Minimum 30 people. Stations must be guaranteed for full group attendance.

Slow Roasted Prime Rib 37/person

Tempranillo Jus, Caramelized Pearl Onions, Creamed Horseradish, Dijon, Parkerhouse Rolls

Suckling Pig 30/person

Hawaiian Rolls, Charred Spring Onions, Sweet Peppers, Pineapple

Horseradish Crusted Beef Striploin 28/person

Whole Grain Mustard, Confit Garlic Jus and Chimichurri

Smoked Turkey Breast 28/person

Spicy Pickles, Red Cabbage Slaw, Brioche Rolls

Oak Smoked Beef Brisket 28/person

Classic and Carolina Gold Texas Toast, Pickles, and Onion

Hot Smoked Salmon 26/person

Warm Potato Salad, Pickled Red Onion and Crème Fraîche

Texas BBQ Tour 60/person

Brisket, Oak Smoked Chicken, Elgin Sausages, Beef Ribs, Smoked Turkey Breast, Classic and Carolina Gold Sauces, Texas Toast, Pickles and Onions

RECEPTION STATIONS

Pricing is per person and based on two hours of continuous service.

Minimum charge is for 20 guests. Stations must be guaranteed for full group attendance.

FRESH MARKET CRUDITES 23/person

Seasonally Inspired Vegetables

Vegetable Hummus, Whipped Feta, Buttermilk Ranch

MEZZE STATION 25/person

Grilled Vegetables

Marinated Artichokes and Sundried Tomatoes, Red Pepper Dip, Marinated Olives, Tzatziki, Hummus, Baba Ganoush, Olive Oil, Pita and Crisps

CHEESE MONGER 30/person

International, Local and Domestic Cheeses

Bleu, Triple Cream, Goat, Smoked, Washed Rind and Hard Cheeses, Membrillo, Mustard Fruits, Branded Apricots, Port Wine Figs, House Jams and Artisan Breads

CHARCUTERIE & SALUMI 35/person

Chef Selected Cuts

Prosciutto Di Parma, Coppa, Soppressata, Finocchiona, Beef Bresaola, Mustards, Pickled Vegetables and Artisan Breads

TACO TRUCK 32/person

Corn & Flour Tortillas, Onions, Jalapeños, Cilantro, Lime, Crema, Queso, Red, Yellow and Green Taqueria Style Salsa

Barbacoa

Grilled Onions and Charred Jalapeños

Pork Carnitas

Grilled Limes, Red Onions, Cilantro

Chipotle Lime Pulled Chicken

Shaved Cabbage and Jicama Slaw

BAJA TACO COUNTER 35/person

Corn and Flour Tortillas, Onions, Jalapeños, Cilantro, Lime, Crema, Queso Fresco, Red, Yellow and Green Taqueria Style Salsa

Achiote Mahi Mahi

Charred Jalapeño, Pineapple, Cilantro

Prawns

Sour Orange and Cascavel Chili Marinated

GUACAMOLE BAR 27/person

Chef attended station—one chef per 100 guests at 200/chef

Made-to-Order Guacamole

Classic, Charred Onion Chipotle and Tomatillo Cilantro with Crisp Lime Tortilla Chips

ALL THAT AND DIM SUM! 35/person

Pork Siu Mai

Vegetable Siu Mai

Lemongrass Chicken Dumpling

Edamame Potstickers

Panang Shrimp Roll

Sauces

Thai Chili Sauce, Black Vinegar, Soy Sauce

BYO BAO 37/person

Steam Buns, Asian Pickles, Hoi Sin, Sriracha Aioli, Cilantro, Jalapeño

Pork Belly

Hoisin Glaze, Sesame Seeds

Korean Fried Chicken

Gochugang Glaze

Braised Shiitake

Dashi, Scallions

Crispy Tofu

Soy Glaze

RECEPTION

CURRY BAR 35/person

Chef attended station—one chef per 100 guests at 200/chef

Jasmine Rice, Cilantro, Scallion, Limes

Choose Two

Red Curry Chicken

Onions, Broccoli, Cashew, Coconut Curry

Peanut Curry Beef

Bell Pepper, Spinach

Green Curry Prawns

Thai Basil, Bamboo Shoots, Coriander and Lime Leaf

Thai Golden Vegetable Curry

Tofu, Potato, Sweet Peppers, Carrots

TOMATO AND OLIVE OIL TASTING 28/person

Texas Mozzarella, Colorful Heirloom Tomatoes,
Living Watercress, Varietals of Texas Olive Oils,
Balsamic Vinegar, Maldon Sea Salt, Black Salt

PASTA STATION 32/person

*Chef attended station—one chef per 100 guests at 200/chef
Includes garlic breadsticks.*

Choose two

Three Cheese Tortellini

Confit Garlic Cream and Parmigiano Reggiano

Rigatoni Bolognese

Crushed Pomodoro, Fresh Herbs and Pecorino Romano

Butternut Squash Ravioli

Brown Butter, Sage

Cacio e Pepe

Cavatappi, Parmesan and Cracked Black Pepper

Gnocchi Margherita

Fresh Tomato Sauce, Mozzarella, Fresh Basil and Ricotta

SEAFOOD RAW BAR 65/person

Raw

Oysters, Cocktail Shrimp, Mussels, Tuna Poke, Ceviche

House-Made Sauces

Horseradish, Chili Sauce, Citrus Mayo, Traditional
and Apple Mignonette

Accompaniments

Yuzu Ponzu, Lemons, Limes and Seaweed Salad

GULF SHRIMP FIDEOS 28/person

200 person minimum for Paella to be presented in a Paella pan

Spanish Pasta Noodle

Saffron, Chorizo, Gulf Prawns, Burnt Lemons

MASHED POTATO BAR 35/person

Includes scallions, sour cream and shredded cheese

Braised Short Rib

Bordelaise

Foraged Mushroom

Pearl Onions, Lardons

Bay Scallop and Shrimp

Pernod Cream

Smoked Chicken Thighs

BBQ Sauce, Crispy Onions

MACARONI & CHEESE 28/person

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/person

Select three

Classic Burger

American Cheese and Special Slaw

Texas Style Burger

Mustard, American Cheese, Pickles, Caramelized Onions

Cumin Spiced Black Bean

Chipotle Aioli, Queso Fresco

Beef Shortrib

Chimichurri Coleslaw

Nashville Hot Chicken Tender

Spicy Mayonnaise, Pickles

Pulled Pork Slider

Pickled Red Onions, Coffee-Chili BBQ Sauce

RECEPTION

RECEPTION DESSERT STATIONS

ICE CREAM SUNDAE BAR 30/person

Chef attended station—one chef per 100 guests at 200/chef

Vanilla Ice Cream, Chocolate Ice Cream,
Raspberry Sorbet or

Toppings

Sprinkles, Chocolate Sprinkles, Oreo Crumbs, Mini M&M's,
Caramel Sauce, Chocolate Sauce, Chantilly, Caramelized Hazelnuts,
Luxardo Cherries

FRENCH PATISSERIE 30/person

Macarons, Bon Bons, Truffles, Madelines, Pâte De Fruits,
Choux Puffs and Bouchons

RECEPTION PASTRY DISPLAY

Choose three for 22/person or choose five for 28/person

Red Velvet Cupcake Bites
Cream Cheese Icing

Chocolate Cupcake Bites
Dark Chocolate Icing

Vanilla Cupcake Bites
Whipped White Chocolate Icing

Banana Caramel Tart
Chantilly and Banana Caramel Pastry Cream

Brownie Bites or
Dark Chocolate Ganache, Sprinkles

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

LATE NIGHT SNACKS

Minimum 20 guests

SAVORY

Breakfast Tacos 18/person
Bacon, Potato, Chorizo and Egg Tacos, Red and Green Taqueria
Style Salsas

Waffle Fry Poutine Station 20/person
Cheese Curds, Brown Gravy, Queso, Smoked Chopped Brisket
and Smoked Elgin Sausage

Fried Chicken and Waffles 24/person
Buttermilk Brined Chicken Thighs, Waffles, Maple Syrup
and Honey Butter

SWEET

Cupcakes 22/person
S'mores, Strawberry, Vanilla Sprinkle, Carrot Cake

Cookie Jar 22/person
Oatmeal, Chocolate Chip, Peanut Butter
and White Chocolate Cranberry

Doughnut Holes 22/person
Chocolate Sauce



RECEPTION PALM COURT SPECIALTY

Exclusive live action cooking stations only available on the 7th floor outdoor space

PALM COURT SPECIALTY

CARNE ASADA STATION 40/person

Chef attended station—one chef per 100 guests at 200/chef

Corn and Flour Tortillas, Cilantro, Onion, Lime,
Taqueria Style Salsas

Cerveza Marinated Skirt Steak
Charred Onions, Jalapeño Toreados

TACOS AL PASTOR 40/person

Chef attended station—one chef per 100 guests at 200/chef

Corn and Flour Tortillas, Cilantro, Onion, Lime,
Taqueria Style Salsas

Grilled Pork
Achiote Marinade, Roasted Pineapples

SIZZLING FAJITA STATION 49/person

Chef attended station—one chef per 100 guests at 200/chef

Corn and Flour Tortillas, Cilantro, Onion, Lime,
Taqueria Style Salsas, Sour Cream, Shredded Cheese

Sweet Bell Peppers and Onions

Tequila Lime Marinated Chicken Breast

Carne Asada

Mushrooms and Adobo Sauce

STEAK HOUSE STATION 60/person

Chef attended station—one chef per 100 guests at 200/chef

Bordelaise, Horseradish, Dijon, Chimichurri

Tomahawk and New York Strips
Roasted Fingerling Potatoes and Carrots

S'MORES STATION 35/person

Chef attended station—one chef per 100 guests at 200/chef

Graham Crackers, Marshmallows, Hershey's Chocolate

Toppings

Sprinkles, Chocolate Chips, Gummy Bears, Peanut Butter Chips,
Dulce de Leche, Chocolate Sauce, Anglaise



DINNER BUFFETS

*Includes freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and Lot 35 teas.
Pricing is per person and based on two hours of service. Minimum charge of 50 guests.*

SOUTHERN HOSPITALITY 105/person

Biscuit Bar

Traditional, Cheddar, Bacon, Whipped Brown Butter, Honey Butter

Spicy Pimento Cheese

Artisan Crackers

Garden Vegetable Salad

Heirloom Carrots, Radish, Smoked Baby Beets, Wild Arugula, Ancho Ranch

Spinach and Baby Kale Salad

Texas Pecans, 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 and Cracklins

Green Beans

Pickled Red Onions, Sherry Vinaigrette

Cheddar Grits

Smoked Cheddar Cheese, Caramelized Onions and 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 and Key Lime Pie Parfait

LONESTAR STOCKYARD 105/person

Texas Toast

Rolls and Butter

Simple Green Salad

Cucumbers, Tomato, Onions, Red Wine Vinaigrette and Bacon Ranch

Smoked Potato Salad

Mayo, Charred Onions, Mustard Seeds and Fresh Herbs

Cole Slaw

Texas Bleu Cheese and Dried Cranberries

Mac and Cheese

Creamy Smoked Cheddar and Bread Crumbs

Grilled Creamed Corn

Charred Poblanos, Cream Cheese, Cilantro

Kettle Baked Beans

Sorghum, Crispy Onions

BBQ

Choose three

Oak Smoked Beef Brisket

Elgin Sausages

Smoked Chicken

Pork Ribs

Pulled Smoked Pork

Salmon

Pulled Jackfruit (Vegetarian)

Sauces

Traditional BBQ, Coffee-Ancho BBQ and Golden Mustard BBQ

Desserts

Southern Pecan Pie, Lemon Pound Cake and Turtle Cheesecake Parfait

DINNER BUFFETS

Includes freshly brewed Caffè Sumba coffee, Avila decaffeinated coffee and Lot 35 teas.

Pricing is per person and based on 2 hours of service. Minimum charge of 50 guests.

SAN JACINTO 105/person

Chip Station

Salsa and Texas Chorizo Queso

Mexican Style Street Corn Salad

Grilled Corn, Mayo, Lime, Chili, Cilantro and 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 and Chipotle Ranch

Spanish Tomato Rice

Borracho Beans

Made with Mexican Beer, Smoked Bacon and 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, and Apple Cinnamon 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 and freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and Lot 35 teas.

Additional price applicable where shown. Minimum three courses, including one entrée, required.

STARTERS

SOUPS

Carrot and Coconut Soup
Lime and Cilantro, Tiger Prawn Dumpling

Cauliflower Veloute Soup
Candied Neuske's Bacon

Roasted Mushroom Soup
Truffle Foam, Procini Powder

SALADS

Village Farms Tomato and Arugula Salad
Fior Di Latte, Basil Pistou, Aged Balsamic, Texas Olive Oil,
Sea Salt and Tellicherry Cracked Pepper

Heirloom Beet Salad
Upland Crest, Candied Walnuts, Pure Luck Chèvre,
Rio Star Grapefruit Vinaigrette

Francis and Thatcher Greens
Heirloom Carrots and Radishes, Semi Dried Tomatoes,
Barrel Aged Balsamic Vinegar and Texas Hill Country Olive
Oil Dressing

Baby Gem Salad
Whipped Feta, Cucumber, Tomato, Castelvetrano Olives,
Sourdough Crackers, Texas Olive Oil and Maldon Sea Salt

Romaine Heart Salad
Roasted Corn, Pickled Onions, Cherry Tomato, Pumpkin Seeds,
Queso Fresco and Poblano Ranch

ENHANCED

COLD

Oak Smoked JBG Heirloom Carrots 12/person
Orange Cardamom Yogurt, Toasted Poppy Seeds and
Carrot Top Pistou

Poached King Prawns 12/person
Hearts of Palm, Cucumber, Classic Cocktail Sauce

Salmon Tartare 17/person
Crème Fraîche, Chives, Pickled Shallots, Cured Yolk,
Mustard Vinaigrette, Frisée Salad and Bagel Chips

HOT

Maple Glazed Pork Belly 17/person
Charred Cabbage, Pickled Shallots, Pickled Mustard Seed
and Apple Purée

Crab Cake 17/person
Remoulade, Pineapple-Jalapeño Salad

Lobster Bisque En Croute 20/person
Buttery Pastry

PLATED DINNER

All pricing is per person. Plated entrée pricing includes assorted rolls with sweet butter, one soup or salad, one entrée, one dessert and freshly brewed Caffe Sumba coffee, Avila decaffeinated coffee and Lot 35 teas.
Additional price applicable where shown. Minimum three courses, including one entrée, required.

INTERMEZZOS

Passion-Coconut Sorbet 9/person
Toasted Coconut

Meyer Lemon Sorbet 9/Person
Candied Lemons

Raspberry Chambord Sorbet 11/Person
Glazed Raspberry

ENTRÉES

OPEN RANGE

Whiskey Glazed Chicken Breast 85/person
Gremolata New Potatoes, Grilled Mushrooms, Roasted Broccolini,
Ancho Jus

Herb Roasted Chicken 87/person
Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Glazed Baby Carrot, Pan Gravy

Achiote Roast Chicken Breast 85/person
Grilled Sweet Potatoes, Calabaza Squash, Mole Coloradito

Cumin Roasted Chicken Breast 87/person
Israeli Cous-Cous, Apricots, Olives, Preserved Lemons,
Ras El Hanout and Smoked Tomato Dressing

OFF THE HOOK

Blackened Snapper 97/person
Black Eye Peas Cassoulet, Kale, Grilled Citrus
and Brown Butter Vinaigrette

Miso Glazed Cod 96/person
Pickled Mushrooms, Roasted Seasonal Vegetables,
Smoked Onion Dashi

Bourbon Glazed Salmon 92/person
Salt Crusted New Potatoes, Maple Baby Vegetables,
Tarragon Cream Sauce

Herb Crusted Cod 95/person
Corn and Sweet Pepper Succotash, Tomato Vinaigrette

OF EARTH

Mushroom Risotto 75/person
Montasio Cheese, Baby Vegetables

BBQ Sweet Potato 75/person
Blue Corn Grits, Roasted Sweet Peppers, Heirloom Tomato,
Kale, Spiced Pepitas

Charred Cabbage 75/person
Texas Olive Oil, Carrot Purée, Grilled Maitake Mushroom,
Pecan Salsa Verde

Grilled Cauliflower Steak 75/person
Cauliflower Puree, Braised Lentils, Olive Oil Glazed Vegetables,
Maple-Sherry Reduction

RANCHERS

Braised Short Rib 89/person
Olive Oil Smashed Potatoes, Asparagus Tips, Charred Shallots,
Wild Mushrooms, Natural Jus

Oak Smoked Beef Tenderloin 99/person
Roasted Fingerling Potatoes, Market Vegetables, Tempranillo Jus

Tellicherry Peppercorn Crusted Filet 105/person
Parmesan Potato Au Gratin, Heirloom Carrots, Organic Mushrooms,
Caramelized Shallot, Sauce Perigord

Dijon-Herb Crusted Pork Tenderloin 86/person
Roasted Delicata Squash, Baby Beets and Turnips,
Blood Orange Dressing

Lamb Shank 96/person
Roasted Garlic Polenta, Charred Broccolini, Cured Tomatoes,
Lemon-Thyme Braisaige

CHEESE COURSE 15/person

Chef's Selection Artisan Cheese Course
Grilled Grapes, Brandied Apricots, Mustard Fruits,
Marcona Almond Brittle and Rosemary Toast

DESSERTS

Red Berry Opera Cake
Vanilla Cake, Mascarpone, Passionfruit, Dried Meringues, Berries

Triple Chocolate Dome
Dark Chocolate Mousse, White Chocolate Ganache, Milk Chocolate
Crèmeux, Coffee Crumble

Buttermilk Panna Cotta
Blackberry Compote, Dried Meringue, Fresh Berries

Raspberry Chocolate Torte
Dark Chocolate Ganache, Marshmallow Whip and 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 Crèmeux



BEVERAGES

Price based per drink. 200/bartender. One bartender required for every 100 guests.

CONSUMPTION PRICING

DELUXE LIQUORS 17/each

- Tito's Handmade Vodka
- Finlandia Vodka
- Bombay Gin
- Hornitos Plata Tequila
- Bacardi Silver Rum
- Jim Beam Rye
- Jack Daniels Whiskey
- The Famous Grouse Scotch

TEXAS LIQUORS 18/each

- 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 20/each

- Grey Goose Vodka
- Ketel One Vodka
- Tanqueray Gin
- Patron Silver Tequila
- Mount Gay Black Barrel Rum
- Maker's Mark Bourbon
- Bulleit Rye Whiskey
- Johnnie Walker Black Label Whiskey

WINE

Please reference wine list for selections

- Deluxe Red, White & Sparkling Wine 14/each
- Premium Red, White & Sparkling Wine 16/each
- Texas Red, White & Sparkling Wine 15/each

BEER

- Imported & Craft Beer 12/each
- Domestic Beer 10/each

NON-ALCOHOLIC

- Assorted Soft Drinks 8/each
- Assorted Coca-Cola Products
- Assorted Juices 8/each
- Cranberry, Orange, Grapefruit
- Specialty Bottled Water 10/each
- Evian, Pellegrino
- Fairmont Boxed Water 8/each
- Non-Alcoholic Beer 10/each

All prices are in US Dollars & are valid through January 1, 2025. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices. Chef Attendant required where indicated for \$200 per attendant. One Chef Attendant required per 100 guests, unless otherwise indicated.

BEVERAGES

*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.

COCKTAILS

CLASSIC COCKTAILS ON TAP

Price based per keg. Yield amount shown in servings.

Grand Margarita 1,700/keg

Hornitos Reposado Tequila, Grand Marnier Orange Liqueur,
Fresh Lime and Organic Agave
Yields 100

Pimm's Cup 1,700/keg

Pimm's No. 1, Hendricks Gin, Sparkling Lemonade,
Cucumber, Strawberry and Mint
Yields 115

Gold Rush 1,700/keg

Bulleit Bourbon, Honey, Fresh Lemon
Yields 100

Texas Paloma 1,700/keg

Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice,
Lime Juice and Soda
Yields 115

Austin Mule 1,850/keg

Tito's Vodka, Fresh Pressed Ginger, Lime and Soda
Yields 115

Mojito 1,900/keg

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice and Soda
Yields 135

Old Fashioned 2,500/keg

Old Forester Rye, Sugar and Orange Bitters
Yields 180

High Tea, Non-Alcoholic Cocktail 1,600/keg

Seedlip Garden 42, Hibiscus Tea and Fresh Lemon Elixir and Soda
Yields 108

FAIRMONT AUSTIN CANNED COCKTAILS

Ranch Water 18/each

Hornitos Reposado Tequila, Lime and Soda

Sparkling Lemonade 18/each

Tito's Vodka, Soda

Available with Strawberry

Highballer 18/each

Jim Beam Black Whiskey, Pineapple Soda

Watermelon Fizz 18/each

Tanqueray Gin, Watermelon, Lime and Soda

Garden Mule, Non-Alcoholic 18/each

Seedlip Garden 108, Ginger Kombucha, Lime, Soda

Add your brand-customizable cans \$24 each. Min 50 per cocktail.

PACKAGE PRICING

Price based per person. Each bar package includes beer, house wine, and non-alcoholic beverages.

Deluxe Liquors

Starting at \$48 for two hours. Additional 15/hour up to 5 hours.

Beer and Wine only \$34 for two hours. Additional 12/hour up to 5 hours.

Texas Liquors

Starting at \$50 for two hours. Additional 16/hour up to 5 hours.

Beer and Wine only 39 for two hours. Additional 14/hour up to 5 hours.

Premium Liquors

Starting at \$58 for two hours. Additional 17/hour up to 5 hours.

Beer and Wine only \$40 for two hours. Additional 14/hour up to 5 hours.

BEVERAGES

THEME PACKAGES

Price based per guest for two hours.

Each additional hour is 15/guest unless otherwise noted.

TITO'S ORIGINAL MULE BAR 45/person

Traditional Moscow Mule with Lime and Ginger Beer

Texas Grapefruit and Rosemary Mule

Cilantro and Jalapeño Mule

TEXAS SPIKED LEMONADE 45/person

Old Fashioned

Tito's Vodka

Cherry Limeade

512 Tequila

Arnold Palmer

Deep Eddy Sweet Tea Vodka

Canned Sparkling Strawberry Lemonade

Assorted Garnishes

THE BLOODY MARY BAR 45/person

Austin's Bloody Revolution Bloody Mary Mix

Original, Pickle Zest, Habanero

Locally Sourced Garnishes

Variety of Pickled Items

Thick Cut Bacon and Beef Jerky

Assorted Hot Sauces

Salt and Tajin Rimmed Glasses

Choice of Vodka or Tequila

LADY BIRD BUBBLY 45/person

Chandon Brut

Chandon Rosé Brut

Orange, Grapefruit, Cranberry Juices Seasonal Juices

Assorted Fresh Berries and Local Fruit

AUSTIN BREW CRAWL 25/person

Tastings of Four Seasonal and Local Beers Full Beers Available

SANGRIA OF THE SEASON 325/gallon

Choice of Red or White Sangria

Mixture of Fruit and Juices

CHAMPAGNE TOWER 400 setup fee

Choice of Sparkling Wine from Wine List

Served on Consumption

WINE LIST

DELUXE PACKAGE

Sparkling	Silver Gate Vineyard, Brut	60/bottle
Chardonnay	Hayes Ranch, California	60/bottle
Cabernet Sauvignon	Hayes Ranch, California	60/bottle

TEXAS PACKAGE

Sparkling Wine	McPherson, TX	65/bottle
White Blend	McPherson, TX	65/bottle
Red Blend	McPherson, TX	65/bottle

PREMIUM PACKAGE

Sparkling	Poema Cava, Spain	70/bottle
Chardonnay	Seaglass, California	70/bottle
Cabernet Sauvignon	Seaglass, California	80/bottle

FULL SELECTION

Sparkling	Gruet Blanc De Noir, New Mexico (NV)	70/bottle
	Mionetto Valdo Superiore, Brut Prosecco Doc, Veneto, Italy	70/bottle
	Chandon Brut, California	80/bottle
Sparkling Rosé	Chandon Brut, California	80/bottle
Champagne	Moet Imperial, Brut, France (NV)	115/bottle
	Veuve Clicquot "Yellow" Label, France (NV)	180/bottle
Rosé	Whispering Angel, Cotes De Provence, France	75/bottle
	Miraval, Provence, France	80/bottle
Chardonnay	Hahn, California	70/bottle
	Mer Solei Silver Unoaked, California	90/bottle
	Decoy, Sonoma, California	105/bottle
	Jordan, Russian River, California	120/bottle
	Far Niente, Napa Valley, California	165/bottle
Sauvignon Blanc	Villa Maria, Marlborough, New Zealand	75/bottle
	Justin, California	80/bottle
Riesling	Trimbach Alsace, France	75/bottle
Pinot Grigio	Proverb, California	65/bottle
	Fernando Pighin & Figli Friuli, Italy	75/bottle
Pinot Noir	Eos, California	65/bottle
	Benton Lane, Willamette Valley, Oregon	75/bottle
	Boen, California	85/bottle
Merlot	Markham, Napa Valley California	90/bottle
Red Blend	Conundrum, California	85/bottle
	Orion Swift, Abstract, Sonoma, California	125/bottle
Cabernet Sauvignon	Rodney Strong, California	70/bottle
	Benzinger, Sonoma, California	85/bottle
	Faust, Napa Valley California	130/bottle
	Groth, Napa Valley, California	170/bottle

To book an event, please contact the events team at 512 600 2000.

Fairmont
AUSTIN