

DREAM WEDDINGS BEGIN HERE

Fairmont
AUSTIN

CONGRATULATIONS ON YOUR ENGAGEMENT!

We appreciate the opportunity to host your special day and look forward to welcoming you and your guests to Fairmont Austin. Experience our magnificent ballrooms featuring natural light and luxe décor, delectable cuisine, and superb service.

Fairmont Austin, the city's newest luxury hotel, is located in the heart of Austin's Central Business District. The 37-story hotel features 1,048 guestrooms and suites with nearly 140,000 square feet of total event space. Fairmont Austin shapes Austin's downtown skyline as the second largest structure with picturesque vistas of Lady Bird Lake, a dramatic cityscape, and the State Capitol.

We are excited to show you and your guests the style and sophistication that is Fairmont Austin! Throughout your wedding weekend, you and your guests can indulge in an exceptional spa, fitness and wellness facility, seasonally heated pool, and authentic dining options designed to inspire and delight.

We look forward to the chance to work with you on the wedding of your dreams. Please keep in mind that our talented Chefs would love to create a custom menu to suit your individual tastes and personalities. Our experienced staff is committed to exceeding your expectations and providing you with the undivided attention and the tools you need for a seamless and beautiful wedding. We are passionate about creating memorable experiences that will last for a lifetime.



**We are pleased to offer our Fairmont Couples
the following special considerations:**

Complimentary Suite for Two Consecutive Nights*

Newlywed Turndown Amenity

Preferred Room Rates for Friends and Family

Food and Wine Tasting for up to Four Guests

Complimentary Valet Parking for the Wedding Couple

Complimentary Valet Parking for Parents of the Wedding Couple

Welcome Amenities for the Wedding Couple and Parents of the Wedding Couple

Complimentary One Night Stay for the Wedding Couple on First Year Anniversary*

*Subject to \$20,000 Food & Beverage Minimum.

EVENT SPACES



WISTERIA

Ideal for an intimate ceremony or wedding dinner, Wisteria features floor to ceiling windows and is located on the fourth floor of the hotel.

PARK VIEW

On the seventh floor of the hotel, Park View offers large windows with sweeping views of Downtown Austin including the Texas State Capitol and UT stadium.



PALM PARK

Fairmont Austin's ultimate wedding ballroom includes a built-in stage, luxe décor, and natural light. The room's glamorous details of wainscoting, crystal-trimmed light fixtures, and luxurious carpet create a beautiful canvas for a dream occasion on the seventh floor of the hotel.

Food & Beverage minimums and/or ceremony site fees apply for all spaces. Minimums and site fees are dependent upon the specific wedding date and anticipated guest count. Please ask the Director of Catering Sales for details.

EVENT SPACES



PALM COURT

Available in conjunction with Palm Park, the outdoor Palm Court features lush turf, tall palm trees and provides a lovely open-air setting for cocktail hour.

CONGRESSIONAL BALLROOM

A western sunset view of Downtown Austin and 20-foot, floor-to-ceiling windows define the Congressional Ballroom on the third floor of the hotel.



MANCHESTER BALLROOM

The Manchester Ballroom features the same breathtaking views as its sister ballroom, but it is located on the fifth floor and offers additional square footage.

Food & Beverage minimums and/or ceremony site fees apply for all spaces. Minimums and site fees are dependent upon the specific wedding date and anticipated guest count. Please ask the Director of Catering Sales for details.



CEREMONY INCLUSIONS

The following amenities are included in your ceremony fee:

- Two Dressing Rooms for the Wedding Party
- Metallic Champagne Banquet Chairs
- Gift & Guest Book Tables
- Hand-Passed Fruit Infused Water for Guests

STARTING AT \$2,500

RECEPTION AMENITIES

Food & Beverage minimums include the following:

- Private Banquet Space for Event
- Tall Cocktail Tables for Cocktail Hour
- 72" Round Dining Tables and Metallic Champagne Banquet Chairs
- Choice of Black or White Floor-length Linens with Coordinated Dinner Napkins
- Schott Zwiesel Glassware, Bauscher Noble China, Hepp Flatware
- Three Frosted Votive Candle Holders and White Candles per Table
- Custom Printed Menu Cards
- Table Numbers and Silver Stanchions
- Easels
- Escort Card Table
- Dance Floor
- DJ Table
- Staging for Band (if needed)
- Cake Knife and Server (if needed)
- Dedicated Banquet Captain

WEDDING MENU & BAR PACKAGES

ALWAYS ON MY MIND 95/person

Three Passed Hors d'oeuvres

Three Course Dinner

Salad, Intermezzo, Entrée, Dessert

Entrée

Chicken or Salmon. Choice of one selection for all guests.

PIECE OF MY HEART 105/person

Three Passed Hors d'oeuvres

Three Course Dinner

Salad, Intermezzo, Entrée, Dessert

Entrée

Chicken, Fish or Beef. Choice of two selections.

Guests must preselect.

LOVE STRUCK BABY 115/person

Three Passed Hors d'oeuvres

Salad Station

Two Action Stations

Dessert Station

BAR PACKAGES

All bar packages include beer, wine, champagne, and non-alcoholic beverages. Additionally, we are pleased to include complimentary bartenders as well as a complimentary champagne toast with the purchase of a bar package.

Deluxe Wine, Champagne & Beer

Four Hours 43/person

Five Hours 53/person

Deluxe Liquors

Four Hours 53/person

Five Hours 63/person

Premium or Texas Liquors

Four Hours 66/person

Five Hours 78/person

Under 21

Four Hours 22/person

Five Hours 24/person



COCKTAIL HOUR PASSED HORS D'OEUVRES

*Menu Package pricing includes three passed Hors d'oeuvres selections.
Additional selections may be added for 7/person, based on one piece each per person.*

COLD

PORK

Prosciutto & Fig
Dried Fruit & Nut Bread, Local Chevre & Lavender Honey

Rillettes
Hot Mustard, Sour Pickle & Pretzel Chip
Additional 3/person

POULTRY

Foie Gras Tarte
Pate Brisee, Foie Gras Ganache & Pomegranate Gelee
Additional 3/person

SEAFOOD

Shrimp & Avocado Plantain
Cilantro, Sour Cream & Tomato

Mi-Cuit Salmon Crepe
Ginger Mascarpone, Sesame & Ikura
Additional 3/person

Ahi Tuna Poke
Cucumber, Wakame & Sesame

Mini Ahi Tuna Nacho
Crispy Wonton, Avocado & Togarashi Cream

Snapper Agua Chili
Cucumber Jalapeno, Cilantro, Crispy Garlic

VEGETARIAN

Marinated Olive Toast
Confit Garlic, Italian Parsley & House-made Lemon Ricotta

Whipped Goat Cheese Profiteroles
Local Chevre, Local Honey & Cracked Pepper

Heirloom Tomato Bruschetta
Balsamic, Olive Oil, Basil, Almond & Licorice Black Olive Crumb

Gazpacho Shooters
Green, Yellow & Red

Deviled Eggs
Truffled Crème Fraiche, Smoked Paprika & Radish

Thai Vegetable Summer Roll
Nam Prik

Compressed Watermelon
Shaved Jicama, Pepitas, Smoked Chili & Lime

HOT

BEEF

Chinese Szechuan Pepper Beef Sesame
Scallion & Black Vinegar

Beef Short Rib Wellington
Vidalia Onion, Mushrooms & Puff Pastry

Beef Empanadas
Chimichurri

PORK

Chorizo Cornbread Bites
Jalapeño & Honey Butter

Pork Belly Cubanitos
Mustard Aioli, Van Sornon Cheese, House Pickles
& Brioche Buns

Pork Potstickers
Yuzu Ponzu Sauce

POULTRY

Chicken Satay
Sweet Soy Glaze, Toasted Nut Seroendeng & Peanut Sauce

Duck Spring Rolls
Nuoc Mam

Duck Confit Croquette
Curry Mustard
Additional 3/person

SEAFOOD

Shrimp Corn Dog
Sriracha Ketchup

Mini Crab Cakes
Wasabi Aioli

VEGETARIAN

Rice Arancini
Pecorino, Porcini Mushroom & Puttanesca Tapenade

Paneer Pakora
Crumbled Paneer, Cumin, Paprika Onion &
Tamarind Chutney

Potato Samosa
Yogurt Mint Chutney

Quiche
Leek, Chevre, Egg Custard

COCKTAIL HOUR ENHANCEMENTS

FRESH MARKET CRUDITÉS 15/person

Seasonally Inspired Vegetables
Vegetable Hummus, Whipped Feta, Buttermilk Ranch

MEZZE STATION 15/person

Grilled Vegetables
Minted Artichokes & Sundried Tomatoes, Tabbouleh,
Marinated Olives, Tzatziki, Hummus, Baba Ganoush,
Olive Oil, Pita & Crisps

CHEESE MONGER 18/person

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 28/person

Chef Selected Cuts
Prosciutto Di Parma, Coppa, Soppressata, Finocchiona,
Beef Bresaola, Country Pâté, Duck Rillettes, Mustards,
Pickled & Fermented Vegetables & Artisan Breads

OYSTER BAR* 28/person

Selection of Oysters, Shucked-to-Order
Banyuls Mignonette, Cilantro Ponzu, House Hot Sauce,
Horseradish, Lemons & Limes

GUACAMOLE BAR* 18/person

Made-to-Order Guacamole
Classic, Charred Onion Chipotle & Tomatillo Cilantro with
Crisp Lime Tortilla Chips

**Required Chef Attendant Fee of \$165 per Chef.*



WEDDING RECEPTION PLATED DINNER

*Menu package pricing includes assorted rolls & sweet butter, freshly brewed coffee & tea.
For rates per person, please refer to the Always on My Mind and Piece of My Heart packages on page 7.*

SALAD

Village Farms Tomato & Arugula Salad
Fior Di Latte, Basil Pistou, Noble Tonic 03' Oak-Sherry
Vinaigrette, 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

Meyer Lemon Sorbet

Raspberry Chambord Sorbet

ENTRÉES

CHICKEN

Herb Roasted Chicken Breast
Roasted Sunchokes, Asparagus, Truffle Cream

Chicken Chorizo Fricassee
Roasted Chicken Breast, Smoked Fingerling Potatoes
& Charred Pearl Onions

Achiote Roast Chicken Breast
Duck Fat Roasted Potatoes, Glazed Baby Vegetables
& Ancho Chili Sauce

BEEF

'Tatemado' Beef Shortrib
Buttery Mashed Plantains, Vegetable Escabeche

Mesquite Roasted Beef Tenderloin
Caramelized Onion & Havarti Potato Pave,
King Mushrooms & Cabernet Jus
Additional 5/person

ENTRÉES CONTINUED

FISH

Maple Glazed Salmon
Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets
& Béarnaise Sauce

Smoked Black Cod
Crushed White Beans, Bacon & Clam Chowder

Pan Seared Red Snapper
Cauliflower Purée, Wild Mushrooms, Salsify & Confit
Lemon Brown Butter

Herb Crusted Halibut
Mascarpone Polenta, Campari Tomato Salsa Cruda
& Sauce Vierge

Seared Halibut
Wasabi Pea Purée, Ginger Carrots, Pickled Maitake
& Pea Salad

VEGETARIAN

Toasted Sunflower Seed & Farro Risotto
Parmesan Cheese, Baby Beets, Asparagus & Kale

Spinach & Ricotta Gnudi
Baked Tomato & Porcini 'Bolognese' & Garlic Rapini

Roasted Squash & Vadouvan Quinoa (Vegan)
Cumin Squash Purée, Cipollini Brûlée & Green
Sunflower Seeds

Southern Corn Fritters
Creamed Corn, Grilled Scallion & Cashew-Nut Creamed
Collard Greens

DESSERTS

Guava Cheesecake
White Chocolate Whipped Ganache & Strawberry Sauce

Chocolate Praline Crunch
Semi-Sweet Chocolate, Hazelnuts & Vanilla Sauce

Fresh Berry Tart
Vanilla-Lemon Curd, Cinnamon Streusel & Strawberry Preserve

White Chocolate Bread Pudding
Roasted Pears, Almond Brittle & Salted Caramel Sauce

Raspberry Chocolate Torte
Dark Chocolate Ganache, Marshmallow Whip & Fresh Raspberry

Lime Cheesecake
Coconut Anglaise, Passion Fruit Caramel & Macadamia
Nut Praline

WEDDING RECEPTION DINNER ENHANCEMENTS

*Add an appetizer course prior to salad service or a cheese course prior to dessert service.
Additional charges to apply per person as follows.*

STARTERS

COLD

Oak Smoked JBG Heirloom Carrots 11/person
Orange Cardamom Yogurt, Toasted Poppy Seeds
& Carrot Top Pistou

Duck Prosciutto 15/person
Truffle Brioche, Pickled Blueberries & Crispy Oyster
Mushrooms

Salmon Tartare 14/person
Crème Fraiche, Chives, Pickled Shallots, Cured Yolk,
Mustard Vinaigrette, Frisée Salad & Bagel Chips

HOT

Maple Glazed Pork Belly 16/person
Charred Cabbage, Pickled Shallots, Pickled Mustard Seed
& Apple Purée

Foraged Mushroom Ravioli 14/person
French Beans, White Bean Purée & Watercress Emulsion

Warm Smoked Chicken & Chorizo 12/person
Fingerling Potato, Malt-Bacon Vinaigrette, Watercress
& Poached Egg

ENHANCED

Salmon Pastrami 14/person
Pickled Mustard Seed, Shallot, Olive Crumble, Greens
& Burnt Lemon Dressing

Seared Albacore Tuna & Crab 16/person
Crème Fraiche, Preserved Meyer Lemon, Kalamata Olives,
Radish & Pea Greens

Potato & Bacon Croquettes 12/person
With Dill Cream

Hibiscus Cured Trout 14/person
Melon & Smoked Trout Roe

CHEESE COURSE

Chef's Selection Artisan Cheese Course 15/person
Grilled Grapes, Brandied Apricots, Mustard Fruits,
Marcona Almond Brittle & Rosemary Toast



WEDDING RECEPTION ACTION STATIONS

*Menu package pricing includes Salad Station, your choice of two Action Stations, and Dessert Station, freshly brewed coffee & tea.
For rates per person, please refer to the Love Struck Baby package on page 7.*

SALAD STATION

Seasonally Inspired Farmers Market Table Greens
Francis & Thatcher Greens, Baby Gem & Arugula

Fresh

Heirloom Tomatoes, Radish, Fennel, Cucumber

Pickled

Beets, Carrots, Onions

Fixins

Sunflower Seeds, Pumpkin Seeds, Chia Seeds,
Toasted Almonds, Dried Cranberries, Dried Cherries,
Dried Strawberries

Cheeses

Queso Fresco, Feta, Aged Cheddar, Bocconcini

Dressings

Green Goddess, Lemon & Herb, Olive Oil,
Vinegar Salad Station

ACTION STATIONS

Choice of two of the following selections

ALL THAT & DIM SUM!

Dumplings

Har Gow, Siu Mai & Vegetable

Pork Buns

Crispy Belly, Pickled Cucumbers, Gochujang Mayo,
Hoisin, Black Vinegar, Garlic Soy, Sweet Chili

Spring Rolls

Shrimp Purses

CURRY BAR

Choice of two of the following selections

Panang Chicken

Coconut Curry

Red Beef Curry

Bell Pepper, Thai Basil, Lime

Green Curry Prawns

Corriander, Lime Leaf

Thai Golden Vegetable Curry

Tofu, Bamboo Shoots, Sweet Peppers

Jasmine Rice

Cilantro, Scallion, Limes, Toasted Coconut

ACTION STATIONS CONTINUED

SALT BAKED FISH TACOS

Veracruz Style

Red, Yellow & Green Salsa Bar, Avocado, Radish, Lime,
Cilantro, Queso Fresco, Fresh Corn & Flour Tortillas

TACO TRUCK

Barbacoa

Grilled Onions & Charred Jalapeños

Rotisserie Al Pastor Pork

Burnt Pineapple & Sweet Onion

Chicken Adobo

Roasted Chilies, Cumin & Cilantro

Toppings

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

PASTA STATION

Choice of two of the following selections

Three Cheese Tortellini

Confit Garlic Cream & Parmigiano Reggiano

Pork Rigatoni Bolognese

Crushed Pomodoro, Fresh Herbs & Pecorino Romano

Penne Amatriciana

Roasted Tomato, Guanciale, 'Nduja, Leeks & Chickpeas

Cacio E Pepe

Cavatappi, Parmesan & Cracked Black Pepper

Gnocchi Margherita

Fresh Tomato Sauce, Mozzarella, Fresh Basil & Ricotta

MASHED POTATO BAR

Creamy Mashed Potatoes

Sour Cream, Scallions, Smoky Bacon, Smoked Cheddar,
Chicharrón, Brazilian Chicken Stroganoff, Smoked BBQ Beef
Brisket, Truffle Mushroom Ragout

MEATBALL STATION

Handmade Meatballs

Barbecue Beef Meatballs, Swedish Style Lamb, Turkey Alfredo,
Pork & Veal With Red Sauce, Parmesan, Pesto, Rolls &
Chow Chow

WEDDING RECEPTION ACTION STATIONS

*Menu package pricing includes Salad Station, your choice of two Action Stations,
and Dessert Station, freshly brewed coffee & tea.*

ACTION STATIONS CONTINUED

SERIOUS SLIDERS

Choice of three of the following selections

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

OAK SMOKED PRIME RIB CARVING STATION*

Au Jus, Mustards, Creamed Horseradish
& Mini Yorkshire Pudding

HORSERADISH CRUSTED BEEF STRIPLOIN CARVING STATION*

House Mustards, Smoked Bacon Jam,
Confit Garlic Jus & Whole Grain Seeded Rolls

HOT SMOKED SALMON*

Warm Potato Salad, Red Onion Marmalade,
Crème Fraiche

**Required Chef Attendant Fee of \$165 per Chef.*

DESSERT STATION

FROM OUR PATISSERIE

Choice of three of the following selections

Banana Cream Tart

Chantilly, Banana Pastry Cream

Chocolate Raspberry Tart

Dark Chocolate Ganache, Raspberries

Strawberry Fruit Tart

Strawberry Pastry Cream, Fresh Strawberry

Tiramisu Bites

Mascarpone Cream, Coffee, Chocolate

S'mores Tart

Graham Crust, Dark Chocolate Ganache,
Marshmallow Fluff

Limonchello Verrine

White Sponge, Lemon Curd, Mascarpone Mousse

Dulce de Leche Verrine

Dulce de Leche, White Sponge, Caramel Pearls



WEDDING RECEPTION ENHANCEMENTS

SWEET ENDINGS

Cupcakes 16/person

Red Velvet, Carrot Cake, Chocolate, S'mores & Strawberry

Cookie Jar 14/person

Oatmeal, Chocolate Chip, Cowboy Cookies & Peanut Butter

Donut Holes 14/person

Mexican Vanilla Anglaise & Chocolate Sauce

French Dessert Trolley Station 22/person

Macarons, Bon Bons, Truffles, Madelines, Pâte De Fruits, Entremets, Eclairs & Bouchons

DESSERT TAKE AWAY 9/person

Choice of three of the following selections

Pâte De Fruits

Pear, Strawberry-Lime & Ginger-Berry

Macaron

Earl Grey, Lemon & Salted Caramel

Madeline

Lemon-Lavender & Raspberry

Bon Bon

Red Tea, Sea Salt Caramel & Gianduja Hazelnut

CHILDREN'S MEALS

Available for children 10 years & younger 35/person

Seasonal Fruit Cup

Choice of:

Macaroni & Cheese with Grilled Chicken

Chicken Tenders & French Fries

Vanilla Ice Cream with Sprinkles

SAVORY LATE NIGHT SNACKS

Breakfast Tacos 16/person

Bacon, Potato, Chorizo & Egg Tacos, Red, Green & Yellow Taqueria Style Salsas

Waffle Fry Poutine Station 18/person

Mill King Cheese Curds, Brown Gravy, Beer Cheese Sauce, Smoked Chopped Brisket & Smoked Elgin Sausage

Fried Chicken & Waffles 22/person

Buttermilk Brined Chicken Thighs, Waffles, Barrel Aged Maple Syrup & Whipped Brown Butter

Quesadillas 22/person

Jalapeño & Cheese, Cilantro & Queso Oaxaca

Chicken Tinga, Sweet Roasted Corn & Poblano Rajas, Pico De Gallo, Guacamole, Sour Cream, Red, Green & Yellow Salsa

VENDOR MEALS

Chef's Choice 35/person

Seasonal Salad

Vegetarian Pasta

Add Chicken for 5/person

House-made Dessert



BEVERAGES

For specific bar package inclusions, please reference the selections below. If you prefer a bar with charges based on consumption, prices per drink and per bottle are as follows. For a consumption bar, bartender fees of 150/bartender apply. One bartender is required for every 100 guests.

DELUXE LIQUORS 13/cocktail

Tito's Handmade Vodka
Beefeater Gin
Sauza Blue Silver Tequila
Bacardi Superior
Jack Daniel's Tennessee Whiskey
Old Overholt Rye Whiskey
The Famous Grouse Scotch

TEXAS LIQUORS 15/cocktail

Dripping Springs Vodka
Deep Eddy Ruby Red Vodka
Austin Reserve Gin
Dulce Vida Blanco Tequila
Straight Silver Rum
TX Whiskey
Herman Marshall Rye Whiskey
Swift's Single Malt Whiskey

PREMIUM LIQUORS 15/cocktail

Grey Goose Vodka
Tanqueray Gin
Patron Silver Tequila
Mount Gay Rum
Makers Mark Bourbon
Bulleit Rye Whiskey
Johnnie Walker Black Label Whisky

WINE

Please reference wine list for selections.

DELUXE WINES 50/bottle

Sparkling, Stellina Di Notte Prosecco
Chardonnay, Principe De Vianam, Spain
Cabernet Sauvignon, Proverb, California

TEXAS WINES 60/bottle

Sparkling, Tranquillo, Texas
Chenin Blanc, Infinite Monkey, Therom, Texas
Tempranillo, Infinite Monkey, Therom, Texas

PREMIUM WINES 60/bottle

Prosecco, Château St. Michelle Brut
Chardonnay, Château St. Michelle Mimi
Cabernet Sauvignon, Cypress, California

BEER

Imported & Craft Beer 8/bottle
Domestic & Non-Alcoholic Beer 7/bottle

NON-ALCOHOLIC

Assorted Soft Drinks 5.50/can
Assorted Coca-Cola Products
Assorted Juices 5/glass
Cranberry, Orange, Grapefruit
Specialty Bottled Water 6/bottle
Fiji, Pellegrino
Fairmont Bottled Water 5/bottle

BEVERAGE ENHANCEMENTS

COCKTAILS ON TAP

Price based per keg. Yield amount shown in servings.

CLASSIC COCKTAILS

Margarita 1,100/keg

Altos Blanco 100% Agave Tequila, Fresh Lime & Organic Agave. Yields 100.

Texas Paloma 1,250/keg

Dulce Vida Grapefruit Tequila, Soda, Fresh Grapefruit & Lime Juice. Yields 100.

Collins 1,300/keg

Absolut Vodka, Fresh Lemon, Sugar, Soda. Yields 120.

Austin Mule 1,400/keg

Tito's Vodka, Fresh Pressed Ginger, Lime & Soda. Yields 129.

French 75 2,200/keg

Plymouth Gin, Cointreau, Fresh Lemon & Chandon Champagne. Yields 181.

Mojito 1,500/keg

Bacardi Superior, Fresh Mint, Fresh Lime Juice & Soda. Yields 136.

SIGNATURE COCKTAILS

High Plains 1,000/keg

Sauza Blue Tequila, Deep Eddy Grapefruit Vodka, Cointreau, Fresh Lime, Texas Grapefruit & Hibiscus Salt Rim. Yields 100.

That'll Be The Day 1,500/keg

Tito's Vodka, Lot 35 Strawberry Green Tea, Fresh Lemon, Blackberry & Chandon Sparkling Wine. Yields 130.

Dream 1,500/keg

Leamongrass Infused Bacardi Rum, Sake, Fresh Honeydew & Lemon. Yields 125.

Yokohama 2,250/keg

Hendrick's Gin, Tito's Vodka, Pomegranate, Fresh Lemon & Orange, Organic Agave & Pastis Mist. Yields 190.

Don't Look Now 1,500/keg

Dickel Rye, Fresh Orange Juice, Cointreau-Lemon Soda & Fresh Rosemary. Yields 125.

Lady Bird Sling 1,500/keg

Beefeater Gin, Cherry Heering, Martine Honeysuckle, Pineapple, Fresh Lemon, Organic Agave & Orange Bitters. Yields 125.

SIPMI IMAGE COCKTAILS 16/cocktail

Pre-Set Image. *Maximum of two.*

SIPMI Live. *Additional fee for photobooth.*

COCKTAIL HOUR THEME PACKAGES

Served for one hour. Prices applicable when served in conjunction with a full bar. If served in conjunction with a wine, champagne, and beer only bar, additional charges apply.

TITO'S ORIGINAL MULE BAR 16/person

Traditional Moscow Mule with Lime & Ginger Beer

Texas Grapefruit & Rosemary Mule

Cilantro & Jalapeño Mule

Seasonal Mule with Local Organic Garnish
with Copper Mug included 46/guest

TASTE OF THE BORDER 18/person

Traditional & Seasonal Margarita with Local
Organic Fruit Garnish

Authentic Paloma Cocktail

Michelada (Mexican Beer Cocktail)

Modelo, Dos Equis

LONESTAR WHISKEY SELECTIONS 19/person

Balcones "Baby Blue" Corn Whiskey, Waco, Texas

Kooper Family Rye, Dripping Springs, Texas

Ranger Creek ".36" Bourbon, San Antonio, Texas

One Seasonal Bourbon Based Cocktail

Water & Fat Ice Cube Service

THE BLOODY MARY BAR 17/person

Austin's Bloody Revolution Bloody Mary Mix
Original, Pickle Zest or Habanero

Locally Sourced Garnishes

Variety of Pickled Items

Thick Cut Bacon & Beef Jerky

Salt & Tajin Rimmed Glasses

Assorted Hot Sauces

Choice of Vodka or Tequila

LADY BIRD BUBBLY 18/person

Stellina Di Notte Prosecco

Orange, Grapefruit, Cranberry & Seasonal Juices

Assorted Fresh Berries and Local Fruit

Seasonal Sparkling Cocktail

BEVERAGE ENHANCEMENTS

*You may upgrade to any of the following selections for tableside wine service with dinner and/or your champagne toast.
In the event of an upgrade, charges will apply by the bottle at the prices listed below.*

FULL WINE SELECTION

SPARKLING

Gruet, Blanc de Noir, New Mexico, (NV) 60/bottle

SPARKLING ROSÉ

Maison Albert Bichot, Cremant de Bourgogne Brut
Rose, France, (NV) 75/bottle

Chandon Etoile Rose 95/bottle

CHAMPAGNE

Moet Imperial, Brut, France, (NV) 95/bottle

Veuve Clicquot 'Yellow', Brut, France, (NV) 155/bottle

Krug Grande Cuvee, Brut, France, (NV) 355/bottle

STILL ROSÉ

Miraval, Provence, France, 2016 70/bottle

CHARDONNAY

Rombauer, Carneros, California, 2015 60/bottle

Louis Latour, 'Ardeche', Burgundy, France 90/bottle

Hahn, California 65/bottle

Mer Soleil Chardonnay Silver Unoaked, 2016
75/bottle

Far Niente, Napa Valley, California 130/bottle

SAUVIGNON BLANC

Loveblock, Marlborough, New Zealand, 2016
65/bottle

Justin, California 75/bottle

Villa Maria, Marlborough, New Zealand 75/bottle

PINOT GRIGIO

Fernando Pighin & Figli, Friuli, Italy 60/bottle

PINOT GRIS

King Estate, Willamette Valley, Oregon, 2015
70/bottle

RIESLING

Trimbach Alsace, France, 2013 65/bottle

VIOGNIER

McPherson Cellars, Texas 65/bottle

PINOT NOIR

Roco Winery, 'Gravel Road', Oregon 60/bottle

Schug, Carneros, California 75/bottle

Faiveley, Mercury, Burgundy, France, 2015 75/bottle

SANGIOVESE BLEND

Stolpman Vineyards "Love You Bunches" 60/bottle

MERLOT

Markham Merlot, Napa Valley, California 70/bottle

RED BLEND

Orin Swift, Abstract, 2015 75/bottle

BORDEAUX

Château La Coste, Margaux, France, 2012 85/bottle

TEMPRANILLO

Perdenales, Texas 65/bottle

CABERNET SAUVIGNON

Benzinger, Sonoma, California, 2013 75/bottle

Faust, Napa Valley, California, 2014 105/bottle

Jordan, Alexander Valley, California, 2013 115/bottle

Groth, Napa Valley, California, 2013 95/bottle

Far Niente, Napa Valley, California, 2014 315/bottle

To book an event, please contact the events team at 512 524 4572.



All prices are in US Dollars and are valid through August 31, 2019. Menu items may contain nuts and 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 foodborne illness.

A taxable 24% service charge and 8.25% sales tax will be applied to all food & beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.