DREAM WEDDINGS
Begin Here

Fairmont
AUSTIN
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.
CEREMONY INCLUSIONS
Two Dressing Rooms for the Wedding Party are included in your ceremony fee.

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
EVENT SPACES

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.

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.

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.

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.
WEDDING MENU & BAR PACKAGES

ALWAYS ON MY MIND  90/person
Two Passed Hors d’oeuvres
Three Course Dinner
Soup or Salad, Entrée, Dessert
Entrée
Chicken or Fish. Choice of one selection for all guests.

PIECE OF MY HEART  105/person
Three Passed Hors d’œuvres
Three Course Dinner
Soup or Salad, Intermezzo, Entrée, Dessert
Entrée
Chicken or Fish. Choice of two selections.
Guests must preselect.

LOVE STRUCK BABY  115/person
Three Passed Hors d’œuvres
Three Course Dinner
Soup or Salad, Intermezzo, Entrée, Dessert
Entrée
Chicken, Fish or Filet Mignon. Choice of two selections.
Guests must preselect.

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
SEAFOOD
Smoked Salmon Rillettes
Charred Sourdough, Trout Roe

VEGETARIAN
Heirloom Tomato Bruschetta
Olive Oil, Crostini, Basil Mascarpone

HOT
BEEF
Beef Short Rib Wellington
Vidalia Onion, Mushrooms & Puff Pastry

POULTRY
Grilled Chicken Brochette
Preserved Lemon, Garlic Fresh Oregano

SEAFOOD
Mini Crab Cakes
Preserved Aioli

VEGETARIAN
Mushroom Arancini
Pecorino, Porcini Mushroom & Tomato Conserva
COCKTAIL HOUR ENHANCEMENTS

FRESH MARKET CRUDITÉS  16/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  19/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  30/person
Chef Selected Cuts

RAW SEAFOOD BAR*  50/person
Seafood Selection
Oysters, Cocktail Shrimp, Mussels, Tuna Poké, Ceviche, House Made Sauces and Accompaniments

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.
Menu package pricing includes assorted rolls & sweet butter, freshly brewed coffee & tea.
For rates per person, please refer to the packages on page 7.

SOUPS & SALADS
- Butternut Squash
  - Pepita Brittle, Crème Fraîche
- Mushroom Bisque
  - Truffle Foam, Cocoa Nibs
- Lobster Bisque en Croute
  - Buttery Pastry
- Petite Lettuces
  - Heirloom Radish, Dried Cranberry, Cucumber, Texas Citrus Vinaigrette
- Heirloom Tomato and Bocconcini
  - Basil Pistou, Aged Balsamic Vinegar, Hill Country Olive Oil
- JBG Beet Salad
  - Peppery Greens, Chevre, Banyuls Dressing

INTERMEZZOS
- Passion Fruit-Coconut Sorbet
- Meyer Lemon Sorbet
- Raspberry Sorbet

ENTRÉES

CHICKEN
- Herb Roasted Chicken Breast
  - Roasted Garlic Smashed Red Bliss Potato, Grilled Broccolini, Lemon Thyme Jus

BEEF
- Mesquite Roasted Filet Mignon
  - Texas Olive Oil Confit Fingerling Potatoes, Heirloom Carrot, King Trumpet Mushroom, Tempranillo Veal Glace

FISH
- Smoked Black Cod
  - Braised Baby Fennel, Crushed White Beans, Tomato Broth

VEGETARIAN
- Primavera Risotto
  - Baby Vegetables, Parmigiano, Reggiano, Aged Balsamic

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
- Raspberry Chocolate Torte
  - Dark Chocolate Ganache, Marshmallow Whip & Fresh Raspberry
ACTION STATIONS

TACO TRUCK 26/person
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 26/person
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

CHEF ATTENDED ACTION STATIONS
Required Chef Attendant Fee of $150 per Chef per 100 persons.

OAK SMOKED PRIME RIB CARVING STATION 32/person
Pommes Purée, Charred Broccolini, Au Jus, Mustards, Creamed Horseradish, Mini Brioche Buns

WHOLE ROASTED CHICKEN 27/person
Smashed Fingerling Potatoes, Confit Garlic Gremolata, Honey Roasted Carrots, Chimichurri

HOT SMOKED SALMON 29/person
Warm Potato Salad, Pickled Onion Marmalade, Crème Fraiche, Rye Rolls

TEXAS BBQ BRISKET 26/person
Grilled Sweet Potatoes, Creamed Corn, White Bread, Shaved Onions, Pickles, Coffee, Chile BBQ Sauce

CORIANDER CRUSTED PORK LOIN 24/person
Bourbon Mop Sauce, Jalapeño Cornbread, Smoked Pork Collard Greens

DESSERT STATIONS

FROM OUR PATISSERIE 3 selections: 15/person
5 selections: 22/person
Banana Cream Tart
Chocolate Raspberry Tart
Dark Chocolate Ganache, Raspberries
S’mores Tart
Graham Crust, Dark Chocolate Ganache, Marshmallow Fluff
Red Velvet Cupcake Bites
Chocolate Cupcake Bites
Dark Chocolate Icing
Vanilla Sparkle Cupcake Bites
Whipped White
Chocolate Brownie Bites (GF)
Dark Chocolate Ganache, Pistachio
Keylime Tart
Graham Crust, Meringue

CREPE STATION
Required Chef Attendant Fee of $150 per Chef.
House Made Crepes, Nutella-Filled, Caramel Bananas, Black Rum, Toasted Almonds, Whipped Cream, BBQ Pecans, Chocolate Chips & Coconut

SAVORY SNACK ENHANCEMENTS

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
Angus Beef Sliders 20/person
American Cheese, Shredded Lettuce, Pickles, Special Sauce
## CONSUMPTION PRICING
*Price based per drink.*

### DELUXE LIQUORS 14/cocktail
- Tito’s Handmade Vodka
- Finlandia Vodka
- Beefeater Gin
- Horintos Silver Tequila
- Bacardi Superior
- Jack Daniel’s Tennesee Whiskey
- The Famous Grouse Scotch
- Jim Beam Rye

### TEXAS LIQUORS 15/cocktail
- Dripping Springs Vodka
- Deep Eddy Ruby Red Vodka
- Treaty Oak Gin
- Dulce Vida Blanco Tequila
- Stright Silver Rum
- TX Whiskey
- Herman Marshall Rye Whiskey
- Swift Single Malt

### PREMIUM LIQUORS 16/cocktail
- Grey Goose Vodka
- Absolut Elyx Vodka
- Tanqueray Gin
- Patron Silver Tequila
- Mount Gay Rum
- Makers Mark Bourbon
- Bulliet Rye Whiskey
- Johnnie Walker Black Label Whisky

## ADDITIONAL CONSUMPTION PRICING
*Price based per drink.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Red, White &amp; Sparkling Wine</td>
<td>11</td>
</tr>
<tr>
<td>Premium Red, White &amp; Sparkling Wine</td>
<td>13</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>6</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>7</td>
</tr>
<tr>
<td>Premium Bottled Water</td>
<td>8</td>
</tr>
<tr>
<td>Texas Red, White &amp; Sparkling Wine</td>
<td>13</td>
</tr>
<tr>
<td>Chandon California Brut 3/person</td>
<td>15</td>
</tr>
<tr>
<td>Imported &amp; Craft Beer</td>
<td>9</td>
</tr>
<tr>
<td>Domestic &amp; Non-Alcoholic Beer</td>
<td>8</td>
</tr>
<tr>
<td>Fairmont Bottled Water</td>
<td>6</td>
</tr>
</tbody>
</table>

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

### DELUXE LIQUORS
- Starting at $36 for 2 Hours
- Additional $12 Per Hour up to 5 Hours
- Beer & Wine Only $30 for 2 Hours
- Additional $10 Per Hour up to 5 Hours

### TEXAS LIQUORS
- Starting at $42 for 2 Hours
- Additional $13 Per Hour up to 5 Hours
- Beer & Wine Only $36 for 2 Hours
- Additional $12 Per Hour up to 5 Hours

### PREMIUM LIQUORS
- Starting at $45 for 2 Hours
- Additional $14 Per Hour up to 5 Hours
- Beer & Wine Only $36 for 2 Hours
- Additional $12 Per Hour up to 5 Hours

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$150 per Bartender, Cashier & Cocktail Server Fees (additional fees after 5hrs). 1 bartender needed for every 100 guests. Maximum 3 options for Tableside Wine. All prices are in US Dollars & are valid through Dec. 2021. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.
COCKTAILS ON TAP
Price based per keg. Yield amount shown in servings.

TRADITIONAL COCKTAILS
Margarita | Yields 102 | 1,300
Altos Blanco 100% Agave Tequila, Fresh Lime & Organic Agave
Texas Paloma | Yields 115 | 1,450
Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice, Lime Juice & Soda
Austin Mule | Yields 129 | 1,650
Tito’s Vodka, Fresh Pressed Ginger, Lime & Soda
Whiskey Sour | Yields 128 | 1,650
George Dickel Whisky & Fresh Lemon Elixir
Mojito | Yields 136 | 1,750
Bacardi Superior, Fresh Mint, Fresh Lime Juice & Soda
Old Fashioned | Yields 181 | 2,450
George Dickel Rye, Sugar & Orange Bitters
French 75 | Yields 181 | 2,450
Zephyr Gin, Fresh Lemon & Stellina De Notte Prosecco

SIGNATURE COCKTAILS
That’ll Be The Day | Yields 130 | 1,900
Absolut Elyx Vodka, Lot 35 Strawberry Green Tea, Fresh Lemon, Blackberry & Stellina De Notte Prosecco
Tree Of Wonders | Yields 115 | 1,450
Hornito’s Reposado Tequila, Pomegranate Liqueur, Blood Orange, Soda & Rosemary
Mint 35 | Yields 129 | 1,700
Elijah Craig Bouron, Lot 35 Oregon Mint Tea Infused Syrup, Lemon, Soda

CLASSICS PERFECTED
Material Girl | Yields 102 | 1,800
Botanist Gin, St. Germain Elderflower Liqueur, Apple, Fresh Lemon
Birds & The Bees | Yields 120 | 1,800
Grey Goose Vodka, Honey, Lemon

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BEVERAGES

Theme Packages

Tito’s Original Mule Bar 37
- Traditional Moscow Mule With Lime & Ginger Beer
- Texas Grapefruit & Rosemary Mule
- Cilantro & Jalapeño Mule

Lonestar Whiskey Selections 40
- Balcones “Baby Blue” Corn Whiskey, Waco, TX
- Kooper Family Rye, Dripping Springs, TX
- Garrison Brothers Straight Bourbon, Hye, TX
- One Seasonal Bourbon Based Cocktail
- Water & Fat Ice Cube Service

Texas Spiked Lemonade Stand 37
- Old Fashioned
- Tito’s Vodka
- Cherry Limeade
- Playa Real Tequila
- Arnold Palmer
- Deep Eddy Sweet Tea Vodka
- Seasonal Lemonade Rum Punch
- Assorted Garnishes

The Bloody Mary Bar 36
- 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 36
- Moet Imperial Brut & Chandon Etoile Rose
- Sparkling Wine
- Orange, Grapefruit, Cranberry & Seasonal Juices
- Assorted Fresh Berries and Local Fruit
- Seasonal Sparkling Cocktail

Austin Brew Crawl 25
- Tastings of: Four Seasonal and Local Beers
- Full Beers Available

Sangria of the Season 325/gal
- Choose between Red or White
- Mixture of Fruit and Juices

Champagne Tower 300
- Choice of Sparkling from Wine List
- Based on Consumption

Sipmi Image Cocktails 18/each
- Pre-Made Image (Max 2)
- Guarantee in Advance Required
- Sipmi Live Also Available
  ($600 Additional Fee for Photobooth)

$150 per Bartender, Cashier & Cocktail Server Fees (additional fees after 5hrs). 1 bartender needed for every 100 guests. Maximum 3 options for Tableside Wine. All prices are in US Dollars & are valid through Dec. 2021. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.
# WINE LIST

## DELUXE PACKAGE
- **Sparkling**
  - Sterling Prosecco, California
  - Price: $50

- **Chardonnay**
  - Josh Cellars, California, 2017
  - Price: $50

- **Cabernet Sauvignon**
  - Excelsior, South Africa, 2018
  - Price: $50

## TEXAS PACKAGE
- **Sparkling**
  - Tranquillo, TX
  - Price: $60

- **Chardonnay**
  - Becker Vineyards, Texas, 2017
  - Price: $60

- **Cabernet Sauvignon**
  - Becker Vineyards, Iconoclast Texas, 2017
  - Price: $60

## PREMIUM PACKAGE
- **Sparkling**
  - Chateau St. Michelle Brut, Columbia Valley
  - Price: $60

- **Chardonnay**
  - Chateau St. Michelle Mimi, Columbia Valley, 2017
  - Price: $60

- **Cabernet Sauvignon**
  - Cypress Vineyards, California, 2017
  - Price: $60

## FULL SELECTION
- **Sparkling**
  - Gruet, Blanc de Noir, New Mexico, (NV)
  - Price: $70

- **Sparkling Rosé**
  - La Brezza, Prosecco
  - Price: $65

- **Champagne**
  - Maison Albert Bichot, Cremant de Bourgogne Brut Rose, Franc, (NV)
  - Price: $85

- **Moët Imperial, Brut, France, (NV)**
  - Price: $105

- **Veuve Clicquot ‘Yellow’, Brut, France, (NV)**
  - Price: $175

- **Krug Grande Cuvee, Brut, France, (NV)**
  - Price: $390

- **Still Rosé**
  - Miraval, Provence, France, 2016
  - Price: $80

- **Chardonnay**
  - La Vielle Ferme, France, 2018
  - Price: $65

- **Mer Soleil Chardonnay Silver Unoaked, 2016**
  - Price: $85

- **Rombauer, Carneros, California, 2015**
  - Price: $115

- **Far Niente, Napa Valley, California, 2017**
  - Price: $145

- **Sauvignon Blanc**
  - Loveblock, Marlborough, New Zealand, 2016
  - Price: $75

- **Justin, California, 2017**
  - Price: $75

- **Oyster Bay Marlborough, New Zealand, 2019**
  - Price: $65

- **Pinot Grigio**
  - Fernando Pighin & Figli, Friuli, Italy
  - Price: $65

- **Pinot Gris**
  - King Estate, Willamette Valley, Oregon, 2015
  - Price: $70

- **Riesling**
  - Trimbach Alsace, France, 2013
  - Price: $70

- **Vermentino**
  - Duchman Winery
  - Price: $70

- **Pinot Noir**
  - Benton Lane, Willamette Valley, Oregon, 2014
  - Price: $65

- **Boen, California, 2018**
  - Price: $85

- **Ambrose Bourgogne, Burgundy, 2017**
  - Price: $90

- **Merlot**
  - Markham Merlot, Napa Valley, California, 2015
  - Price: $75

- **Red Blend**
  - Orin Swift, Abstract, 2015
  - Price: $85

- **Malbec**
  - Terrazas Altos del Plata, Spain, 2017
  - Price: $65

- **Tempranillo**
  - Perdenales, Texas
  - Price: $70

- **Cabernet Sauvignon**
  - Benzinger, Sonoma, California, 2013
  - Price: $85

  - Faust, Napa Valley, California, 2014
  - Price: $120

  - Jordan, Alexander Valley, California, 2013
  - Price: $130

  - Groth, Napa Valley, California, 2013
  - Price: $140

  - Far Niente, Napa Valley, California, 2014
  - Price: $345

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

All prices are in US Dollars and are valid through December 31, 2021. 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.