



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.



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'oeuvres

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'oeuvres

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

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.*



WEDDING RECEPTION PLATED DINNER

*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 Fraiche

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

WEDDING RECEPTION ACTION STATIONS

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
Chantilly, Banana Pastry Cream

Chocolate Raspberry Tart
Dark Chocolate Ganache, Raspberries

S'mores Tart
Graham Crust, Dark Chocolate Ganache,
Marshmallow Fluff

Red Velvet Cupcake Bites
Cream Cheese Icing

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

BEVERAGES

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 Tennessee 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.

Deluxe Red, White & Sparkling Wine 11

Please reference Wine List

Premium Red, White & Sparkling Wine 13

Please reference Wine List

Assorted Soft Drinks 6

Assorted Juices 7

Premium Bottled Water 8

Texas Red, White & Sparkling Wine 13

Please reference Wine List

Chandon California Brut 3/person 15/glass 75/bottle

Imported & Craft Beer 9

Domestic & Non-Alcoholic Beer 8

Fairmont Bottled Water 6

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

BEVERAGES

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 Bourbon, 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



\$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.

BEVERAGES

Price based per guest for 2 hours. Each additional hour is \$11 per guest, unless otherwise noted.

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.
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WINE LIST

DELUXE PACKAGE

| | | |
|--------------------|--------------------------------|----|
| Sparkling | Sterling Prosecco, California | 50 |
| Chardonnay | Josh Cellars, California, 2017 | 50 |
| Cabernet Sauvignon | Excelsior, South Africa, 2018 | 50 |

TEXAS PACKAGE

| | | |
|--------------------|--|----|
| Sparkling | Tranquillo, TX | 60 |
| Chardonnay | Becker Vineyards, Texas, 2017 | 60 |
| Cabernet Sauvignon | Becker Vineyards, Iconoclast Texas, 2017 | 60 |

PREMIUM PACKAGE

| | | |
|--------------------|--|----|
| Sparkling | | |
| Chardonnay | Chateau St. Michelle Brut, Colombia Valley | 60 |
| Cabernet Sauvignon | Chateau St. Michelle Mimi, Colombia Valley, 2017 | 60 |
| | Cypress Vineyards, California, 2017 | 60 |

FULL SELECTION

| | | |
|--------------------|---|-----|
| Sparkling | Gruet, Blanc de Noir, New Mexico, (NV) | 70 |
| | La Brezza, Prosecco | 65 |
| Sparkling Rosé | Maison Albert Bichot, Cremant de Bourgogne Brut Rose, Franc, (NV) | 85 |
| Champagne | Chandon Etoile Rose | 105 |
| | Moet Imperial, Brut, France, (NV) | 105 |
| | Veuve Clicquot 'Yellow', Brut, France, (NV) | 175 |
| | Krug Grande Cuvee, Brut, France, (NV) | 390 |
| Still Rosé | Miraval, Provence, France, 2016 | 80 |
| | La Vielle Ferme, France, 2018 | 65 |
| Chardonnay | Hahn, California, 2017 | 65 |
| | Mer Soleil Chardonnay Silver Unoaked, 2016 | 85 |
| | Rombauer, Carneros, California, 2015 | 115 |
| | Far Niente, Napa Valley, California, 2017 | 145 |
| Sauvignon Blanc | Loveblock, Marlborough, New Zealand, 2016 | 75 |
| | Justin, California, 2017 | 75 |
| | Oyster Bay Marlborough, New Zealand, 2019 | 65 |
| Pinot Grigio | Fernando Pighin & Figli, Friuli, Italy | 65 |
| Pinot Gris | King Estate, Willamette Valley, Oregon, 2015 | 70 |
| Riesling | Trimbach Alsace, France, 2013 | 70 |
| Vermentino | Duchman Winery | 70 |
| Pinot Noir | Benton Lane, Willamette Valley, Oregon, 2014 | 65 |
| | Boen, California, 2018 | 85 |
| | Ambroise Bourgogne, Burgundy, 2017 | 90 |
| Merlot | Markham Merlot, Napa Valley, California, 2015 | 75 |
| Red Blend | Orin Swift, Abstract, 2015 | 85 |
| Malbec | Terrazas Altos del Plata, Spain, 2017 | 65 |
| Tempranillo | Perdenales, Texas | 70 |
| Cabernet Sauvignon | Benzinger, Sonoma, California, 2013 | 85 |
| | Faust, Napa Valley, California, 2014 | 120 |
| | Jordan, Alexander Valley, California, 2013 | 130 |
| | Groth, Napa Valley, California, 2013 | 140 |
| | Far Niente, Napa Valley, California, 2014 | 345 |

\$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.

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

Fairmont
AUSTIN

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.