

ALL YOU HAVE TO SAY IS "I DO"

---

OMNI  HOTELS & RESORTS®  
downtown | austin





## Congratulations on your engagement!

Your wedding will give you memories to last a lifetime, and the Omni Austin Hotel Downtown provides the perfect backdrop for your wedding or commitment ceremony.

The Dream Day

Elegant Setting

Impeccable Service

Outstanding Cuisine

The Best Vendors in the Industry

Luxurious Accommodations

You had the perfect proposal now let our dedicated staff plan the rest. Whether we are hosting your wedding reception, rehearsal dinner, bridesmaids luncheon or farewell breakfast, we will bring together the best of everything. Relax and partner with your own personal wedding coordinator who will guide you through planning all aspects of your dream wedding from the rehearsal to your celebratory send off.













# Packages

---

## Ceremony Packages

- Our 20-story glass garden Atrium accommodates up to 300 guests for daytime or twilight ceremonies year-round
- All packages include use of the Atrium for up to (2) hours, including setup, with additional hours based on availability
- Use of the elegant grand staircase for bridal portraits, as well as for your bridal processional
- Elegant backdrop, banquet chairs, staging and microphone included in all packages
- Enhanced décor packages are available

## Ancillary Wedding Events

- A variety of private banquet rooms or Atrium space to select from, some with views of Downtown Austin
- Discounts available when booked in conjunction with your wedding reception or guest room block

## Accommodations

- Special rates for overnight accommodations for your guests
- Conveniently located in the heart of downtown Austin and only 7 miles from Austin Bergstrom International Airport
- 1 block from 6th Street Entertainment District, 3 blocks from the Warehouse District, 3 blocks from the Texas State Capitol

## Reception Packages

- The Capital Ballroom, richly decorated in warm tones and accented by a stunning crystal chandelier, can accommodate up to 300 guests and includes a large foyer area
- All packages include use of the ballroom for (4) hours. Additional setup, teardown, and additional hours are based on availability and may be an additional charge
- Complete Ballroom setup including white table linens and napkins, banquet chairs, glassware, china, silverware, table numbers and stanchions, guest book table, gift table, head table or sweetheart table, dance floor, and staging
- Complimentary décor accents including elegant candle centerpieces, toasting flutes, silver cake cutting set, silver candelabras, and ornate silver cake stand
- Wedding cake, champagne toast, and chair covers included
- Complimentary menu tasting and consultation with our Executive Chef
- Complimentary deluxe Suite for the Bride & Groom the evening of the reception
- Complimentary room upgrade for parents of the Bride and Groom
- Complimentary 30-minute horse-drawn carriage ride through Downtown Austin
- Discounted parking in attached garage, based on availability
- Reduced F&B minimums available for Friday evening, Saturday afternoon and Sunday events



# Wedding Ceremony Packages

---

## Basic Ceremony Package - \$1500

Use of the Atrium for 2 hours, including grand staircase  
Banquet chairs, staging, guest book table, and gift table  
(4) white 8-foot columns and white chiffon backdrop  
Microphone and speakers for your officiate  
One hour complimentary rehearsal  
Changing room(s) the day of the ceremony for the Bride and Groom

## Ceremony Enhancement I

- Add \$2.50 per guest

Fruit-infused water station  
Chair covers

## Ceremony Enhancement II

- Add \$3.75 per guest

Fruit-infused water station  
Chair covers with chair sash  
White carpet aisle runner

## Ceremony Enhancement III

- Add \$9.00 per guest

Fruit-infused water station  
Chivari chairs with chair pads  
White carpet aisle runner

## Changing Room Package I

- \$100.00 per room

- Use of room(s) for 12 hours
- Tables and chairs with linens
- Coat rack and full length mirror
- Lemonade and water station
- Pub mix and whole fruit

## Changing Room Package II

- \$150.00 per room

- Use of room(s) for 12 hours
- Tables and chairs with linens
- Coat rack and full length mirror
- Bottled waters, juices, and sodas
- Assorted individual snacks (chips, granola bars, pretzels, cookies)

## Changing Room Package III

- \$200.00 per room

- Use of room(s) for 12 hours
- Tables and chairs with linens
- Coat rack and full length mirror
- Bottled waters, juices, sodas, and Red Bull energy drinks
- Assorted individual snacks (chips, granola bars, pretzels, cookies)
- Assorted finger sandwiches
- Assorted whole fruits

Changing Room Packages are based on up to 10 people, add adult beverages to any Changing Room Package, charges will be based on consumption. Please inquire about pricing.

# Wedding Packages

---

## All Packages Include:

- One hour “social hour” reception with choice of (3) Hors d’oeuvres
- Choice of Plated, Buffet or Reception dinner
- Champagne toast
- Customized wedding cake
- Use of the ballroom for (4) hours. Additional setup, teardown, or additional hours are based on availability and may be an additional charge.
- **Complete Ballroom setup including:**
  - Guest book table and gift table
  - White table linens and napkins
  - Banquet tables and chairs
  - Glassware, china, and silverware
  - Table numbers and stanchions
  - Head table or sweetheart table, dance floor, and staging
- **Décor accents including:**
  - Elegant candle centerpieces
  - Toasting flutes and silver cake cutting set
  - Silver candelabras and ornate silver cake stand
  - Chair covers
  - Wedding cake cutting and service
- Complimentary menu tasting for (4) guests, including consultation with our Executive Chef
- Complimentary suite for the Bride & Groom the evening of the reception
- Complimentary room upgrade for parents of the Bride & Groom
- Complimentary 30-minute carriage ride through Downtown Austin
- Discounted parking in attached garage





# Wedding Social Hour Selections

Choice of (3) three for one hour reception.

## Display Options:

Fresh Seasonal Fruits and Berries  
yogurt dipping sauce with local Bee  
Rescue honey

Regional Texan and International Cheeses  
candied pecans, dried fruits, assorted  
crackers, and crunchy baguettes

Pecan Praline Crusted Wheel of Brie  
garnished with fresh fruit and served with  
crunchy baguettes

Fresh and Pickled Vegetable Cart  
fresh and house-cured vegetables, chipotle  
ranch dip, sesame ginger dip

\*Items can be butler passed  
(\$75.00 butler fee per butler for each hour  
of service)

## Cold Hors d'Oeuvres Options:

\*Smoked Salmon Pinwheel, rolled with  
capers, cream cheese and lemon zest,  
served on cucumber coin

\*Brown Sugar Duck Breast, with arugula on  
Texas toast, balsamic-honey glaze

\*Smoked Beef Tenderloin, sourdough  
crouton, microsprouts, ancho ketchup

\*Southern Chicken Salad with marinated  
grape in savory pastry shell

Tuna Tartar Spoon with mango and wasabi  
aioli

Texas Caviar with black eye peas, smoked  
jalapenos, pimiento, tortilla chip

Smoked Red Pepper Hummus with pita  
chip

\*Oyster Shooter with tequila cocktail

\*Watermelon Soup with candied ginger

Poached Tiny Shrimp with lime cilantro  
cream

## Hot Hors d'Oeuvres Options:

Stuffed Mushrooms choice of spinach,  
sausage or crab

\*Spanakopita with spinach and feta filling

Chicken Sate, brushed with soy glaze,  
coconut-peanut dip

Coconut Fried Shrimp, mango chutney  
sauce

\*Skewered Lamb Meatballs, tatziki sauce

Pork Pot Stickers, soy ginger dip

\*Lobster and Serrano Risotto Balls,  
tarragon aioli

Mini Brie en Croute, Chef's House-made  
raspberry jam

Artichoke Beignets with tomato fondue

Smoked Brisket or Pulled Pork Petit Tortas,  
pickled onions

\*Andouille Sausage "Pops", Creole mustard  
dip

Short Rib Empanadas, garlic and tomato  
mojo

Chicken Empanadas, house-made salsa  
and lime crema

# Plated Dinner Appetizer & Salad Courses

---

## Plated Appetizer Course

(Substitute for Reception portion at no additional cost or add \$5.00 to any package.)

### Crab Cake

smoked corn relish, citrus butter, crispy fried shallot straws

### Wild Mushroom & Brie Strudel

parma ham, port wine sauce

### Sautéed Diver Scallop

smoked poblano cheddar grits, arugula-herb salad, and roasted pepper syrup

### New Zealand Lamb Chops

lightly smoked and finished on the grill with pommes frites, zinfandel blue cheese demi glace

## Salad Course

Please choose one.

### Omni Austin Salad

field greens, cucumber ribbons, marinated grape tomatoes, shredded carrots, white balsamic vinaigrette

### Spinach Salad

sliced local strawberries (seasonal), grapefruit, toasted almonds, feta, balsamic honey dressing

### Traditional Caesar

hearts of romaine, house made Caesar dressing, reggiano parmiggiano, garlic-herb croutons

### Texan Caesar

chopped romaine, chipotle spiked Caesar dressing, cojita cheese, and Texas Toast croutons

### Hill Country Butter Cup Salad

butter lettuce filled with candied pecans, Texas goat cheese, sun dried cranberries, rosemary-mustard dressing

### Belgian Endive and Lola Rossa

wrapped with cucumber ribbon, julienne red onions, red and yellow pear tomatoes, champagne vinaigrette



# Plated Dinner Packages

All dinners include Wedding Package amenities (page 8), dinner rolls with flavored butters, coffee, iced tea, and water service.

## Entrée Course

### Grilled Chicken Breast \$60

Southwest corn pudding,  
roasted vegetables,  
Ancho barbeque glaze

### Charbroiled Salmon \$62

warm salad of fingerling potatoes,  
cipollini onions and arugula,  
tomato-fennel fondue

### Filet Mignon \$68

(8) oz. beef tenderloin with wild  
mushroom sauce, dauphinois potatoes,  
asparagus, roasted red peppers

### Beef Medallions au Poivre \$64

seared, brandy peppercorn sauce,  
Lyonnaise golden potatoes, green  
beans almandine, baby carrots

### Porcini Crusted Free-Range Chicken Breast \$64

sautéed new potatoes, prosciutto  
and artichoke hearts with tarragon  
emulsion

### Pork Tenderloin \$60

smoked and grilled, savory heirloom  
apple and golden raisin bread pudding,  
Stilton cream, root vegetables

### Beef and Shrimp \$70

beef tenderloin, skewer of (3) Texas  
Gulf shrimp  
red wine sauce, garlic herb butter  
dauphinois potato, seasonal  
vegetables

### Beef and Chicken \$68

beef tenderloin, chicken breast  
shallot demi glace, roasted red pepper  
sauce, heirloom tomato-basil relish  
Texas goat cheese whipped potatoes,  
seasonal vegetables

### Beef and Crab Cake \$72

beef tenderloin, lump crab cake  
zinfandel reduction, smoked corn  
relish, herb cream  
warm fingerling potato salad, seasonal  
vegetables

### Skewered Shrimp \$62

sugarcane skewered tiger shrimp, baby  
bok choy, jasmine rice cake, lemon-soy  
butter

### Texas Striped Bass with Crabmeat Stuffing \$66

Yukon goat cheese potato cake, red  
pepper syrup, herb cream sauce,  
seasonal vegetables

### Texas Style Vegetarian Plate \$60

roasted poblano pepper stuffed with  
spinach and black beans  
creamy smoked corn pudding with  
cilantro, sun dried tomato pesto

### Stuffed Chicken \$62

Southern cornbread stuffing spiked  
with sun dried cherries, bourbon  
shallot cream, braised brussel sprouts,  
honey glazed baby carrots

### Pepper Crusted Bone-in Filet \$76

roesti potatoes stuffed with leek  
fondue, truffled zinfandel sauce,  
seasonal vegetables

### Braised Short Rib \$66

Dr. Pepper demi glace, roasted corn  
and jalapeno pudding, root vegetables

### Mixed Grill \$76

beef tenderloin, seared chicken breast,  
twin crabmeat stuffed shrimp  
red wine sauce, garlic herb butter  
dauphinois potato, seasonal  
vegetables

### Seafood Grill \$78

charbroiled diver scallop, half lobster  
tail and twin crabmeat stuffed shrimp  
citrus and heirloom tomato relish, herb  
emulsion, risotto cake, haricot verts

# Buffet Dinner Selections

---

All dinners include Wedding Package amenities (page 8), dinner rolls with flavored butters, coffee, iced tea, and water service.

## Traditional Buffet \$64

### Italian Wedding Soup

miniture meatballs, vegetables, pasta in broth

### Mixed Baby Lettuces

cucumber wheels, marinated grape tomatoes, shredded carrots, white balsamic dressing, ranch dressing

### Roasted Mushroom and Artichoke Salad

aged sherry, smoked garlic, olive oil, basil

### Charbroiled Chicken Breast

cherry port sauce, roasted cippollini onions

### Beef Tenderloin Medallions au Poivre

chantrelle mushrooms

### Yukon Gold Potato au Gratin

white cheddar and snipped chives

### Steamed Asparagus, Spaghetti Squash and Baby Carrots

in herb emulsion

## Heart Of Texas Buffet \$76

### Southwestern Corn Chowder

### Field Greens

sundried cranberries, Bandera goat cheese, spiced pecans, white balsamic dressing

### Old Fashioned String Bean Salad

with pickled radishes, bacon and grain mustard dressing

### Texas Caviar Salad

Black eye peas, jalapenos, sweet peppers, cilantro pesto

### Mesquite Grilled Chicken Breast

Crunchy onions, homemade whiskey barbecue sauce

### Texas Striped Bass

Seared and topped with lemon barbecued shrimp and crawfish tails

### Prime Rib of Beef Carving Station

Three peppercorn rub, natural jus, crunchy baguettes, creamy horseradish

(Carved stations require Chef Attendant(s) at \$75 each, per station)

### Three Cheese Potato au Gratin

Steamed Asparagus, Grilled Chayote and Honey Carrots



# Buffet Dinner Selections

---

All dinners include Wedding Package amenities (page 8), dinner rolls with flavored butters, coffee, iced tea, and water service.

## Austin Buffet \$72

### Roasted Poblano Soup

farmer's cheese, tomatoes, cilantro

### Spinach & Arugula

Cotija cheese, smoked corn, heirloom tomatoes, lime vinaigrette

### Texas Butterscup Salad

butter lettuce, sliced strawberries, toasted almonds, oranges and Round Rock honey dressing

### SOCO Chopped Salad

cucumbers, vine ripe tomatoes, feta, red onions, olives, arugula, white balsamic dressing

### Bronzed Chicken Breast

Shiner Bock BBQ glaze and southern chow chow

### Seared Mahi Mahi

champagne beurre blanc, grapefruit sections, toasted almonds

### Coffee Rubbed Roasted Beef Tenderloin

sliced and served over smoked corn with ancho chile infused demi-glace

### Warm Hill Country Roasted Potatoes

fingerling potatoes, caramelized onions, bacon, brown sugar and apple cider vinegar

### Sautéed Chayote and Golden Squash

roasted chiles, herbs

# Reception Dinner Selections

---

All dinners include Wedding Package amenities (page 8), dinner rolls with flavored butters, coffee, iced tea, and water service.

## Austin Inspired \$65

**Smoked Beef Tenderloin**, sourdough crouton, microsprouts, ancho ketchup

**Tuna Tartar** with mango and wasabi aioli

**Mini Raspberry and Brie En Croute**

**Pecan Crusted Chicken Tenders**, Round Rock Honey mustard dip

**Fresh Seasonal Fruits and Berries**  
yogurt dipping sauce with local Bee Rescue honey

**Horseradish-Mustard Crusted Slow Roasted Beef Eye of Round Carving Station\***  
green peppercorn demi glace and cowboy rolls

**Salsa and Guacamole Bar\***  
(3) house-made salsas including charred tomato salsa, salsa verde and Flavia's famous salsa  
Chef attendant will prepare fresh guacamole throughout your event, served with fresh corn tortilla chips

## Texan Inspired \$105

**Buffalo Tartar**, pecorino, sea salt, truffle oil  
Crab and Avocado Parfait

**Bacon Wrapped Semi-Boneless Quail Legs**, Tommy's whiskey glaze

**Andouille Sausage "Pops"**, Creole mustard dip

**Warm Artichoke and Crab Dip**  
**Spinach, Jalapeno, Oaxaca Cheese Dip**  
crunchy baguettes and corn tortilla chips

**Fresh Pickled Vegetable Cart**  
fresh and house-pickled vegetables served with chipotle ranch dip, sesame ginger dip

**Rotisserie Rack of Pork Loin\***  
bourbon glaze, warm biscuits  
Peppercorn Crusted Prime Rib of Beef\*  
natural jus, silver dollar rolls, creamed horseradish

**Avocado Bar\***  
sliced avocado in martini glasses, topped with guests' choice of Gulf shrimp, crisp bacon, queso fresco, pico de gallo, smoked corn, Flavia's salsa, or tortilla strips

\*(Stations require Chef Attendant(s) at \$75 each, per station)



# Enhancements - A la Carte Options

---

## Cold Hors d'oeuvres \$4.00 per piece

\***Smoked Salmon Pinwheel**, capers, cream cheese and lemon zest, served on cucumber coin

\***Brown Sugar Duck Breast**, arugula, Texas toast, balsamic-honey glaze

\***Smoked Beef Tenderloin**, sourdough crouton, microsprouts, ancho ketchup

\***Southern Chicken Salad**, with marinated grape in savory pastry shell

**Vietnamese Salad Spring Roll**, shrimp and plum sauce

\***Baby Mozzarella and Basil**, with tomato water, on pipette

**Vegetarian Sushi Roll**, ponzu sauce

**Tuna Tartar Spoon**, mango and wasabi aioli

**Texas Caviar**, black eye peas, smoked jalapenos, pimiento

**Miniature Layered Chicken Cobb Salad**, with applewood bacon, maytag blue cheese, chopped egg, diced tomato and shredded lettuce

**Gulf Blue Crab Finger**, roasted tomato dip, smoked red pepper hummus, pita chip

\***Golden Tomato Gazpacho**, served chilled

\***Oyster Shooters**, in tequila cocktail sauce

\***Watermelon Soup**, candied ginger

**Poached Tiny Shrimp**, lime cilantro cream

## Cold Hors d'oeuvres \$5.00 per piece

**Lobster Roll**, on mini soft hoagie garnished with microsprouts

**Buffalo Tartar Spoon**, pecorino, sea salt, truffle oil

**Gulf Seafood Ceviche**, lime juice

**Crab and Avocado Parfait**, layered in jar

\*Items can be butler passed  
(\$75.00 butler fee per butler for each hour of service)

# Enhancements - A la Carte Options

## Hot Hors d'oeuvres \$3.75 per piece

**Sesame Chicken Tenders**, plum sauce

**Chicken Sate**, soy glaze, coconut-peanut dip

\***Skewered Lamb Meatballs**, tatziki sauce

\***Lobster and Serrano Risotto Balls**, tarragon aioli

**Mini Deep Dish Pizzas**, assorted toppings

\***Cashew Chicken Spring Roll**, in fried wonton

**Mini Raspberry and Brie En Croute**, Chef's house-made jam

## Hot Hors d'oeuvres \$4.00 per piece

**Artichoke Beignets**, tomato fondue

**Stuffed Mushroom**, spinach, sausage, or crab

\***Spanakopita** with spinach and feta filling

**Vegetarian Egg Rolls**, sweet and sour sauce

**Buffalo Chicken Skewers**, fried boneless chicken breast, celery, hot sauce, blue cheese dip

**Pork Pot Stickers**, soy ginger dip

**Pecan Crusted Chicken Tenders**, Round Rock honey mustard dip

## Hot Hors d'oeuvres \$4.00 per piece (continued)

**Southern Popcorn Fried Shrimp in Mini Bucket**, Cajun remoulade

**Smoked Brisket or Pulled Pork Petit Tortas**, pickled onions

**Smoked Chicken and Pepper Jack Quesadillas**, salsa verde

\***Mesquite Smoked Pork Tenderloin**, on rosemary skewer, ancho bbq sauce

\***Andouille Sausage "Pops"**, Creole mustard dip

**Short Rib Empanadas**, garlic and tomato mojo

**Chicken Empanada**, house salsa, lime crema

## Hot Hors d'oeuvres \$5.00 per piece

**Bacon Wrapped Semi-Boneless Quail Legs**, Tommy's whiskey glaze

\***Crab Cakes**, lime cilantro crema

**Ham and Gruyere Monte Cristo Sandwiches**, powdered sugar, strawberry preserves

**Coconut Fried Shrimp**, mango chutney sauce

**Miniature Bahn Mi Hot Dogs**  
country pate, spicy pickled vegetables, mustard

\*Items can be butler passed  
(\$75.00 butler fee per butler for each hour of service)

# Enhancements - A la Carte Options

---

## Carving Stations

(Carved Stations require Chef Attendant(s) at \$75 each, per station)

### **Turkey Breast Roulade \$14**

cornbread sundried cranberry stuffing, apple calvados sauce

### **Smoked Baron of Beef \$16**

mesquite smoked, Tommy's whiskey glaze, silver dollar rolls, grain mustard, creamy horseradish

### **Roast Steamship of Pork \$14**

zinfandel garlic demi glace, fruit chutney, warm buttermilk biscuits

### **Smoked Boneless Country Ham \$14**

rosemary maple Fallot mustard, silver dollar rolls

### **Garlic Studded Steamship of Beef \$16**

(minimum 150 guests)

slow roasted, creamy horseradish, peppercorn demi, warm rolls

### **Prime Rib of Beef \$20**

three peppercorn rub, natural jus, crunchy baguettes, creamy horseradish

### **Carved Beef Tenderloin \$24**

lightly smoked and roasted, cabernet sauce, crunchy baguettes, cowboy flatbread

### **Rotisserie Whole Chicken \$14**

molasses rub, jalapeno cheddar cornbread muffins, ancho barbecue, pickled onions



# Enhancements - A la Carte Options

---

## Action Stations

(Action Stations require Chef Attendant(s) at \$75 each, per station)

### Crab Cake and Crawfish Cake Station \$26

sautéed in the room, spicy remoulade, lemons, capers

### Avocado Bar \$16

sliced avocado in martini glasses

Gulf shrimp, crisp bacon, queso fresco, pico de gallo, smoked corn, Flavia's salsa, or tortilla strips

### Salsa and Guacamole Bar \$14

(3) house-made salsas including charred tomato salsa, salsa verde and Flavia's famous salsa

Chef attendant will prepare fresh guacamole throughout your event, served with fresh corn tortilla chips

### Slider Bar \$18

chicken, beef, and portobello sliders

assembled with guests' choice of Red neck cheddar, Maytag blue cheese, heirloom tomatoes, chow chow, house-made pickles, assorted mustards and homemade ketchup

### Austin Downtown Signature Macaroni & Cheese Bar \$20

traditional, Italian four cheese, and pulled pork with poblano macaroni & cheeses, wild mushrooms, bacon, chives, buttered panko crumbs

### Mini Taco Station \$20

pulled chicken, beef fajita, and pulled pork with mini crisp corn taco shells and flour tortillas  
queso fresco, shredded cheddar, pico de gallo, guacamole, house salsa, salsa verde

### Mashed Potato Martini Bar \$18

whipped potatoes, pesto potatoes and sweet potatoes  
wild mushrooms, pulled pork, sautéed Gulf shrimp, bacon, shredded cheeses, pepper confetti

### Ravioli Station \$22

wild mushroom ravioli, sautéed greens, Asiago cheese, pumpkin ravioli, braised short rib, port wine syrup, cheese ravioli, white wine sauce, crab and Gulf shrimp  
hot garlic breadsticks, freshly grated parmesan cheese

# Desserts

---

## **Chocolate Lover's Bar \$9**

Rich flowing fountain of milk, dark, or white chocolate with assorted dippables to include sponge cake, pretzels, marshmallows, strawberries, fudge cake bites, chocolate espresso shooters, dark chocolate truffle pops, and triple chocolate cheesecake bites

## **Cheesecake Bar \$10**

Caramelized pineapple, raspberry almond, strawberry swirl, espresso mocha, and triple chocolate

## **Italian Gelato Bar \$8**

Choose up to (4) flavors of Italian gelato  
Dark chocolate, sweet cream, pistachio, mint chocolate chip, cookies 'n cream, Mexican vanilla, strawberry, raspberry and wild berry, milk chocolate, Butterfinger, chocolate cappuccino, white chocolate mocha, java mocha crunch, chocolate hazelnut, strawberry cheesecake, raspberry cheesecake, chocolate fudge cheesecake, peanut butter, chocolate chip cookie dough, hazelnut, caramel, sugar-free chocolate, mango, strawberry mango, peach mango, and lemon

## **Omni Austin Pastry Chef's Specialties \$9**

Mini fruit tarts, mini éclairs, assorted dessert shooters, chocolate dipped fruits, mini pudding cake waffle cones

## **Shortcakes and Pies Station \$7**

Fresh berry compotes, vanilla whipped cream, sliced pound cake and shortbread biscuits

Assorted seasonal mini pies and cobblers

## **Adult Milkshakes \$9**

Choose up to (3) flavors:

Vanilla bean bourbon, Bailey's chocolate Irish crème, mocha caramel Kahlua, strawberry Frangelico, crème de menthe chocolate chip, bananas foster rum delight, and bourbon butter pecan

# Late Night Snacks

---

## **Classic Chips and Dip \$6**

Spinach and artichoke, crab, white cheddar and caramelized onion baguettes, lavosh and water crackers

## **Austin Breakfast Tacos \$14**

Potato, egg, cheese // Chorizo, egg, cheese // Bacon, egg, cheese  
Served with house-made salsa roja and salsa verde

## **American Diner Classics \$14**

Beef sliders with American cheese, mustard, and ketchup  
Seasoned french fries and fried pickles

## **Hill Country Kolaches \$16**

Authentic cream cheese and fruit kolaches  
Sausage and cheese, and jalapeno sausage and cheese

## **Donut Holes \$10**

Classic glazed, chocolate glazed, blueberry,  
powdered sugar, and cinnamon sugar donut holes

\*Late night snacks are serviced for one hour.



# Children's & Vendor's Plated Dinners

---

**Available for children ages 3-12**  
**Please select (1) option for all children.**

**\$25.00 per child**

**Child's Plate I**

Chicken tenders with ketchup  
Fruit cup  
French fries  
Juice or milk

**Child's Plate II**

Macaroni and cheese  
Fruit cup  
Green beans  
Juice or milk

**Child's Plate III**

Hamburger or cheeseburger  
Fruit cup  
Sweet potato fries  
Juice or milk

**Served in a separate room**  
**Please select (1) option for all vendors.**

**\$25.00 per vendor**

**Vendor Plate I**

Grilled chicken sandwich  
Sweet potato fries  
Water or iced tea

**Vendor Plate II**

Daily special  
Seasonal vegetables  
Water or iced tea

**Vendor Plate III**

Hamburger or cheeseburger  
French fries  
Water or iced tea

# Décor Packages

---

## Décor Package I

**\$6.00 per person**

Choice of colored chair sash

Choice of colored napkin

Floor length cake table

specialty linen

Menu card for each guest

## Décor Package II

**\$9.50 per person**

Chivari chairs with chair pads

Choice of colored napkin

Floor length cake table

specialty linen

Menu card for each guest

## Décor Package III

**\$13.00 per person**

Chivari chairs with chair pads

Choice of colored napkin

Floor length cake table

specialty linen

Menu card for each guest

Gold or silver chargers



# Beverage Menus

Cash bar prices include service charge and sales tax. A minimum of \$750.00 in cash bar revenue per bar is required. If this amount is not generated, the difference will be billed to the client's master account. A bartender charge of \$75.00 per bartender (2-hour minimum) will be added for each bar. A cashier charge of \$75.00 per cashier (2-hour minimum) will also apply to cash bars. For each additional hour, a \$15 per hour, per bartender/cashier will apply. A butler fee of \$75.00 per butler will apply for hand-passed drinks. \*For every \$750 in cash bar sales, (1) bartender fee will be waived.

## Open Bar Package - Per Person - By the Hour

A fully stocked bar including liquor, imported and domestic beers, current house wines by the glass, juices, sodas and mineral water will be provided with a per person charge based on the guaranteed attendance

	Two Hours	Additional Hour
Call Brands	\$26.00	\$8.00
Premium Brands	\$29.00	\$9.00
Beer and Wine	\$18.00	\$6.00

## Specialty Bars

	Two Hours	Additional Hour
Texas beer and wines	\$18.00	\$6.00
Mojito bar or margarita	\$26.00	\$8.00
Specialty martin	\$29.00	\$9.00
Bloody Mary and mimosa	\$26.00	\$8.00

## Open Bar - Per Drink

	Hosted	Cash
Call brand cocktails	\$7.50	\$8.75
Premium brand cocktails	\$8.50	\$12.00
Domestic beer	\$5.00	\$5.50
Imported beer	\$6.00	\$7.75
House wine by the glass	\$8.00	\$8.75
Mineral water	\$5.00	\$5.50
Juices/Soft drinks	\$4.50	\$5.50
Cordials	\$10.00	\$12.00
Martinis & Signature cocktails	\$9.50	\$12.00

## By the Gallon

Margaritas on the rocks	\$100.00 per gallon
Mimosas	\$80.00 per gallon
House infused sangria	\$85.00 per gallon



# Beverage List

---

A bartender charge of \$75 (two hour minimum) will be added for each bar. A \$15 charge will be added for each additional hour. For every \$750 in cash bar sales, (1) bartender fee will be waived. A butler fee of \$75 per butler will apply for 2 hours of service for hand passed drinks. Cash bar options available upon request.

## Call Brand Bar

Svedka Vodka  
Tito's Vodka  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Tanquray Gin  
Seagrams Gin  
Jack Daniels Whiskey  
Canadian Club Whiskey  
Dewar's Scotch Whiskey, White Label  
Jim Beam Bourbon  
Sauza Blanco Tequila  
Triple Sec

## Premium Brand Bar

Absolut Vodka  
Grey Goose Vodka  
Bacardi Silver Rum  
Myer's Dark Rum  
Tanquray Gin  
Bombay Sapphire Gin  
Jack Daniels Whiskey  
Chivas Scotch Whiskey  
Crown Royal Whiskey  
Knob Creek Bourbon  
Jose Cuervo Gold Tequila  
Cointreau  
Hennessy VS Cognac

## Standard Beer Selections

Miller Light  
Coors Light  
Budweiser  
Heineken  
Dos Equis

## Local Micro Brewed

Freestyle Wheat  
Firman's 4 Blonde Ale  
Full Moon Pale Rye Ale  
Austin Amber

## Standard Wine Selections

Hogue Cellars Chardonnay  
Hogue Cellars Cabernet Sauvignon  
House Selected Blush Wine  
House Selected Sparkling Wine

Additional beer and wine selections may be available upon request

# Wine List

---

The wines on this Progressive Wine Menu are grouped into Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

## Sweet Sparkling Wines

Listed from sweetest to least sweet

Kenwood Vineyards, Brut, "Yulupa Cuvée", California, NV 38

## Dry Sparkling Wines and Champagne

Listed from milder to stronger

Ruffino, Prosecco, Veneto, Italy, NV 39

Chandon, Rosé, California, NV 48

Piper Sonoma, Brut, Sonoma County, California, NV 50

Piper Heidsieck, Brut, "Cuvée", Champagne, France, NV 90

Moët & Chandon, "Imperial", Champagne, France, NV 115

## Sweet and Off-Dry White/Blush Wines

Listed from sweetest to least sweet

Ruffino, Moscato d' Asti, Piedmont, Italy 2011 36

Cantine Volpi, Moscato, "Moscadoro", Piemonte, Piedmont, Italy, 2004 39

## Sweet and Off-Dry White/Blush Wines

Listed from sweetest to least sweet

Chateau Ste. Michelle, Riesling, "Harvest Select", Columbia Valley, Washington, 2010 38

Charles Smith Wines, Riesling, "Kung Fu Girl Evergreen Vineyard", Columbia Valley, Washington, 2010 42

Sokol Blosser, "Evolution", America, USA 16th Edition  
40 Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2010 36

## Light Intensity White Wines

Listed from milder to stronger

Placido, Pinot Grigio, Veneto, Italy, 2005 38

Banfi, Pinot Grigio, "Le Rime", Tuscany, Italy, 2011 40

Kris, Pinot Grigio, delle Venezie, Italy, 2010 38

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand, 2010 48

Veramonte, Sauvignon Blanc, "Reserva", Casablanca Valley, Aconcagua, Chile, 2010 39

Joel Gott, Sauvignon Blanc, California, 2009 45

# Wine List

---

The wines on this Progressive Wine Menu are grouped into Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

## Medium Intensity Red Wines

Listed from milder to stronger

Wild Horse, Pinot Noir, "Unbridled", Santa Barbara County, California, 2008 75

McWilliam's, Shiraz, "Hanwood Estate", South Eastern Australia, 2009 38

Hogue, Merlot, Columbia Valley, Washington, 2008 38

Umani Ronchi, Montepulciano d'Abruzzo, "Podere", Abruzzi, Italy, 2009 39

Hogue, Cabernet Sauvignon, Columbia Valley, Washington, 2008 38

Terrazas de los Andes, Malbec, "Altos del Plata", Mendoza, Argentina, 2011 40

Genesis by Hogue, Meritage, Columbia Valley, Washington 2007 42

Banfi, Chianti Classico, Riserva, Tuscany, Italy, 2009 48

Concho y Toro, Cabernet Sauvignon, Central Valley, Chile, 2008 40

Louis M. Martini, Cabernet Sauvignon, Sonoma County, California, 2010 38

Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley, California, 2009 52

Bodega Catena Zapata, Malbec, "Vista Flores", Mendoza, Argentina, 2010 42

William Hill Winery, Cabernet Sauvignon, Central Coast, California, 2011 38

Franciscan Oakville Estate, Merlot, Napa Valley, California, 2007 48

Main Street Winery, Cabernet Sauvignon, Lake Monterey Santa Barbara Counties, California, 2009 38

Cain, Merlot/Cabernet Sauvignon, "Cuvée", Napa Valley, California, NV7 70

Bodegas Juan Gil, Monastrell, "Silver Label", Jumilla, Murcia, Spain 2010 42

Chalone Vineyard, Cabernet Sauvignon, Monterey County, California, 2010 38



## Wine List

---

The wines on this Progressive Wine Menu are grouped into Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

### **Full Intensity Red Wines**

Listed from milder to stronger

Beringer, Cabernet Sauvignon, Knights Valley,  
California, 2009 70

Ravenswood, Zinfandel, "Old Vine", Napa Valley,  
California, 2010 48

Oberon, Cabernet Sauvignon, Napa Valley,  
California, 2010 58



# General Wedding Information

---

## Food and Beverage Requirements

A food and beverage minimum, exclusive of tax, service charge, and any other miscellaneous charges, is attached to all banquet spaces. If the event's revenue falls below the contracted minimum, the difference will be assessed as a room rental charge. Your Catering Sales Manager will be happy to inform you of the various food & beverage minimums. Receptions are allotted a four hour time period. Receptions lasting longer than the allotted time are subject to an additional per hour fee.

Our experienced culinary team has developed wedding menus to create a memorable experience for you and your guests.

Our Chef is happy to customize a menu to meet any special needs or requests.

Menu pricing will be confirmed 90 days from wedding date.

No food or beverage may be brought into the Hotel from outside sources.

No remaining food and beverage may be removed from the banquet room where the event takes place.

The Hotel, as a licensee, is responsible for the administration of and sale and service for all alcoholic beverages in accordance with the applicable statutes of the Code of Texas and the regulation of the Texas Alcoholic Beverage Commission. Therefore, all liquor, beer, and wine must be supplied by the Hotel and consumed on the premises.

## Service Charge & Tax

All food and beverages are subject to the prevailing service charge (currently 22%) and applicable sales tax (currently 8.25%). Service charge and tax do not count towards the food and beverage minimums.

## Billing & Guarantees

A non-refundable deposit in the amount of 25% of the food & beverage minimum is required in addition to a signed contract and credit card authorization form in order to consider any event as definite.

Full payment of the estimated total for the event is due ten (10) business days prior to the event.

Final attendance guarantee must be received no later than noon three (3) business days prior to your function. If we have not received a guarantee by noon three (3) days prior to your function, you will be billed at the contracted number listed in the agreement or the actual number of guests served, whichever is greater. The hotel does prepare a 3% allowance over and above the number guaranteed. The hotel will not set for more than 3% over the number guaranteed.

## Parking

Discounted parking is available in the hotel garage for all persons attending the function during the contracted event times. Valet is available for the standard rate of \$30 per car. Parking in the garage is based on availability and is not guaranteed. The standard garage rate of \$22 per car will apply for overnight guests.

## Decorations

All decorations, floral arrangements, cake accessories, gifts, etc., must be removed from the hotel upon conclusion of the event. The hotel will not be responsible for storage of these items, or if they are lost or damaged.

The hotel does not permit the affixing of anything to the walls, floors, or ceiling without prior written approval and supervision of the hotel.

The Hotel does not permit the use of sparklers or open flames of any kind on hotel grounds. The hotel does not permit the use of deep color rose petals indoors on the floors or artificial petals outside. Clean up charges may be incurred for use of certain materials.

# Frequently Asked Questions

---

## **1. Do you allow outside food & beverage in your event spaces?**

We allow outside cultural food items and a per person plating fee will apply. Details can be further discussed with your Catering Sales Manager. Outside beer and liquor is not permitted.

## **2. Are we required to utilize your vendors?**

We are pleased to offer a list of preferred vendors, however, you are not required to exclusively utilize these vendors. Please note that all vendors need to be licensed and insured.

## **3. What is the cut off age for the Children's Menu?**

Children under the age of two are complimentary and children from the ages of three to twelve are eligible to order from the Children's Menu. Anyone over the age of thirteen is considered an adult.

## **4. When can we access the event space?**

The event space is available to you two hours prior to the start time of your event. Details and arrangements can be further discussed with your Catering Sales Manager if the event space is available for an earlier setup time.

## **5. How long is the event space available to us?**

In an effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 12:00am for evening functions. For afternoon functions, the event space is available for a four hour window and will be able to you until 4:00pm.

## **6. What is the difference between the Catering Sales Manager provided by the Hotel and a Wedding Coordinator?**

Our Hotel's Catering Sales Manager specializes in customized food and beverage selections, detailed event specifications, and vendor and staff coordination. They will be there on your wedding day but depart after the entrée course is served with a seamless transition to the Banquet Captain. A Wedding Planner is your personal consultant that is present in all aspects of the planning process and will mediate, negotiate, and co-create with you and for you for every detail of your day. Please see our vendor page for a list of our preferred Wedding Planners; we will work hand in hand with your Wedding Planner or Day of Coordinator, and in doing so, we create a perfect environment for your perfect wedding.



# Frequently Asked Questions

---

## **7. What are the noise level restrictions?**

Although we allow music and/or entertainment during the wedding, we reserve the right to request music volume levels to be reduced based on guestroom noise complaints or at the discretion of Hotel Management.

## **8. What is the Hotel's deposit policy?**

When signing a wedding contract, a 25% non-refundable deposit of the event rental fee and food & beverage minimum is required. Six months prior to the wedding, 50% of your required minimum expenditure is due. Three months prior to the wedding, 75% of your required minimum expenditure is due. One month prior to the wedding, 100% of your required minimum expenditure is due. The final estimated payment is due in full 10 business days prior to the Wedding in the form of a credit card or personal check.

## **9. Does the Hotel offer a discount on additional wedding related events booked in addition to the wedding ceremony and reception?**

We will be happy to decrease our menu prices by 20% for any other wedding related events booked in addition to your wedding ceremony and reception.

## **10. What is the starting food & beverage minimum and event rental fee?**

Food & beverage minimums are based on anticipated attendance, dates and times. The food & beverage minimum is set for each specific event space and is met by ordering through our Wedding Menus. Please ask your Catering Sales Manager for specific details.

# Preferred Vendors

---



## Wedding and Event Planners

**Own Fairy Godmothers**  
512-644-6886  
[www.ownfairygodmother.com](http://www.ownfairygodmother.com)

**Beautiful Moments**  
512-222-9856  
[www.beautifulmomentsevents.com](http://www.beautifulmomentsevents.com)

**Kennedy Weddings**  
512-899-8991  
[www.kennedyweddings.com](http://www.kennedyweddings.com)

**Clearly Classy Events**  
512-659-9571  
[www.clearlyclassyevents.com](http://www.clearlyclassyevents.com)

**Clink**  
512-236-0264  
[www.clinkevents.com](http://www.clinkevents.com)

**Red Velvet Events**  
512-380-9688  
[www.redvelvetevents.com](http://www.redvelvetevents.com)

**Uptown Events**  
361-935-7009  
[www.uptowneventstexas.com](http://www.uptowneventstexas.com)

## Floral Design

**The Gala Gal**  
512-695-4538  
[www.thegalagal.com](http://www.thegalagal.com)

**The Flower Studio by Coby Neal**  
512-236-0916  
[www.cobyneal.com](http://www.cobyneal.com)

**Westbank Flower Market**  
800-505-3374  
[www.westbankflowers.com](http://www.westbankflowers.com)

**Bouquets of Austin**  
512-297-2395  
[www.bouquetsofaustin.com](http://www.bouquetsofaustin.com)

**Floral Fetish**  
512-293-9686  
[www.floralfetish.com](http://www.floralfetish.com)

**Petal Works**  
408-431-0342  
[www.petalworks.com](http://www.petalworks.com)

**Stems Floral Design**  
512-537+0577  
[www.stemfloral.com](http://www.stemfloral.com)

# Preferred Vendors

---



## DJ Services

**ATX DJ**  
512-689-1005  
[www.atxdj.com](http://www.atxdj.com)

**Talent Connection**  
512-716-3070  
[www.talentconnections.net](http://www.talentconnections.net)

**Complete Music**  
512-458-3535  
[www.austin.cmusic.com](http://www.austin.cmusic.com)

**Groove Labs**  
512-338-1832  
[www.groovelabs.net](http://www.groovelabs.net)

**Texas Pro DJ**  
512-670-7970  
[www.texasprodj.com](http://www.texasprodj.com)

## Ceremony Music

**Chanterelle Duo**  
512-585-9724  
[www.chanterelleduo.com](http://www.chanterelleduo.com)

**Mark Cruz (Classical Guitarist)**  
512-919-4453  
[www.markanthonycruz.com](http://www.markanthonycruz.com)

**Frank Nunez (Mariachi)**  
512-438-3955

**I Do Ceremonies (Officiant)**  
512-517-8492  
[www.idoceremonies.org](http://www.idoceremonies.org)

**Mariachi Relampago**  
512-626-9545  
[www.mariachirelampago.com](http://www.mariachirelampago.com)



# Preferred Vendors

---



## Photographers

### Hyde Park Photography

512-797-8326  
[www.hydeparkphoto.com](http://www.hydeparkphoto.com)

### Eric Hegwer Photography

512-712-5842  
[www.erichegwer.com](http://www.erichegwer.com)

### Whitney Lee Photography

512-940-3632  
[www.whitneyleephotography.com](http://www.whitneyleephotography.com)

### Rojo Pictures

512-632-8120  
[www.rojopictures.com](http://www.rojopictures.com)

### Caracas Films (Videographer)

313-434-0499  
[www.caracasfilms.com](http://www.caracasfilms.com)

### Caitlin McWeeney

512-827-9606  
[www.caitlinmcweeney.com](http://www.caitlinmcweeney.com)

## Interactive/Specialty

### Say Cheese Photo-booth

512-484-4966  
[www.saycheeseforfun.com](http://www.saycheeseforfun.com)

### Live Oak Photo-booth

512-689-1005  
[www.liveoakphotobooth.com](http://www.liveoakphotobooth.com)

### Amy's Ice Cream

512-458-6150  
[www.amysicecreams.com](http://www.amysicecreams.com)

### Amazing Ice Designs

512-797-7702  
[www.amazingicedesign.com](http://www.amazingicedesign.com)

### Frost 321

210-802-1321  
[www.frost321.com](http://www.frost321.com)

### Pinkberry

512-298-3752  
[www.pinkberry.com](http://www.pinkberry.com)

# Preferred Vendors

---



## Cakes

**Sentelli's Bakery**  
512-236-1720

**Amazing Cakes of Austin**  
512-619-6795  
[www.amazingcakesofaustin.com](http://www.amazingcakesofaustin.com)

**Simon Lee Bakery**  
512-990-4888  
[www.simonleebakery.com](http://www.simonleebakery.com)

**The Cake Plate**  
512-263-9305  
[www.thecakeplate.com](http://www.thecakeplate.com)

## Rentals/Linens

**Premiere Party Central**  
512-292-3900  
[www.premierepartycentral.com](http://www.premierepartycentral.com)

**Marquee Event Group**  
512-491-7368  
[www.marqueeeventgroup.com](http://www.marqueeeventgroup.com)

**Unique Décor by Yara**  
512-272-9494  
[www.uniquedecorbyyara.net](http://www.uniquedecorbyyara.net)

**Loot Vintage Rentals**  
512-464-1184  
[www.lootvintagerentals.com](http://www.lootvintagerentals.com)

# Preferred Vendors

---



## Make-Up and Hair

**Milk and Honey Salon**  
512-236-1112  
[www.milkandhoneyspa.com](http://www.milkandhoneyspa.com)

**Patricia de la Garza**  
512-636-6158  
[www.patriciadelagarza.com](http://www.patriciadelagarza.com)

**Jose Luis Salon**  
512-474-1146  
[www.joseluissalon.com](http://www.joseluissalon.com)

**Silk Hair Salon**  
512-282-7455

**Rae Cosmetics**  
51-320-8732  
[www.raecosmetics.com](http://www.raecosmetics.com)

**Avant Salon**  
512-502-8268  
[www.avantsalon.org](http://www.avantsalon.org)

**Maris Malone Calderon Makeup**  
512-923-8893  
[www.marismalonedcalderonweddings.com](http://www.marismalonedcalderonweddings.com)

## Transportation

**Transportation Consultants**  
512-930-4835  
[www.transconsultants.co](http://www.transconsultants.co)

**Antique Limousines of Austin**  
512-323-9955  
[www.antiquelimosaaustin.com](http://www.antiquelimosaaustin.com)

**Cynthia's Manhattan Limousine**  
512-365-5466  
[www.cynthiaslimo.com](http://www.cynthiaslimo.com)

## Stationary

**The Inviting Pear**  
866-360-PEAR  
[www.theinvitingpear.com](http://www.theinvitingpear.com)

**Dragon Fly Designs**  
512-733-4428  
[www.invitationsbydragonflydesigns.com](http://www.invitationsbydragonflydesigns.com)