

HEAD OVER HEELS

SAY "I DO" IN STYLE

Plan your wedding at W AUSTIN
and enjoy our WHATEVER/WHENEVER®
services so your big day is exactly
how you've always imagined.

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W
AUSTIN

A COUPLE OF LOVE BIRDS



WALK THE AISLE

Ceremonies can be hosted on our outdoor Terrace overlooking Austin's 2nd Street District or in our Great Room. These ceremony spaces are only available in conjunction with your wedding reception.

TERRACE RENTAL FEE: \$250

*Ceremony chairs included in rental fee

GET THE PARTY STARTED

W Austin is excited to cater all of your food & beverage needs. Special food and beverage minimums apply for Fridays, Saturdays, and Sundays.

PRACTICE MAKES PERFECT

Rehearsal times may be scheduled the day before your ceremony prior to 6PM, for a 1 hour duration. Location and times are subject to space and availability.

ALL THE EXTRAS

- Use of W Austin's Living Room spaces and a changing room for your bridal portrait or engagement photos.
- Tasting for the bride & groom and four additional guests.
- Dressing rooms for the bride & groom the day of the wedding.
- Discounted event and overnight valet for your guests.

SUITE DREAMS

Start your life together in a complimentary Cool Corner Suite for two nights, plus enjoy breakfast for two in your suite the following morning.

250 OTHER ROOMS FOR YOUR FAMILY & FRIENDS

Courtesy guest room blocks are available. Ask about these discounted blocks of rooms for your family & friends.

PREFERRED VENDORS

A recommended vendor list will be provided to you upon contract signing, but feel free to use any professional vendor of your choosing for all non-food or beverage related services.

WE'VE GOT YOU COVERED

Complimentary wedding décor:

- 66" round dining tables
- Black and ivory stretch linens and napkins
- Black & chrome modern chairs
- Up to a 24' x 24' dance floor
- 6' x 8' staging pieces
- Indoor and outdoor lounge furniture
- Votive candles

THE MENU



HORS D'OEUVRES

PRICING LISTED IS PER PIECE, 30 PIECE MINIMUM ORDER

hors d'oeuvres passed during reception only

hors d'oeuvres can be added to any menu selection

plates & tables

HOT

CHORIZO MADELEINE	saffron aioli	4
ACHIOTE PORK TOSTADA	salsa morita	4
GRUYERE PROFITEROLE	mushroom fondue	4
PETIT BEEF WELLINGTON	tarragon aioli	6
LOBSTER & CAULIFLOWER CROQUET	sauce gribiche	6
FRY BREAD & BRAISED LAMB	salsa criolla, cotija	5
HANDMADE PARISIAN GNOCCHETTI	pecorino, truffle	5
CRISP FALAFEL	garlic hummus	4
BEEF SHORTRIB MINI-TACO	salsa roja	5
TEXAS GOAT CHEESE & FRUIT FRITTER		4
BRAISED DUCK CREPE	cucumber, scallion	6
SMOKED CHEDDAR CROQUET	cola glazed pork belly	5

COLD

NEW ENGLAND MINI LOBSTER ROLL	lemon, tarragon	6
GULF OYSTER	lemon & fennel mignonette	MARKET
SMOKED SALMON	beluga lentil, crème fraîche, salmon roe	5
WHIPPED CITRUS RICOTTA	black olive & sea salt crostini	4
ANGUS BEEF BEEF CRUDO	tellicherry pepper, chicory jam	5
BAY SCALLOP CEVICHE	apple & celery salad, vert jus	5
PORCINI CUSTARD	sweet onion jam	4
GOLDEN POTATO BAVAROIS	sweet pea purée, mint	4
VEGETABLE & RICE NOODLE SPRING ROLL	spicy peanut sauce	5
FOIS GRAS MACARON	blackberry & sauternes jam	4
SAKU TUNA TARTAR CONE	sambal sweet chili, seasme	6
FINGERLING POTATO	crème fraîche, caviar	6
WHIPPED BRIE FILLED STRAWBERRY	crumbled cashews	5

All pricing is per person unless otherwise noted.

Food & Beverage pricing does not include a 24% service charge & 8.25% sales tax.

14.125% of service charge is gratuity, which is distributed to the banquet staff. The remainder is retained by hotel.

FALL & WINTER PLATES

PLATED MENUS INCLUDE CRUSTY BAKED ROLLS WITH SWEET CREAM BUTTER, ICED WATER, COFFEE & HOT TEA SERVICE

*minimum of three courses selected

STARTER 12

- BEET SALAD roasted beets, pistachio pesto, goat cheese, grapefruit, crisp shallots
- ROASTED ROOT VEGETABLE baby greens, apple squash purée, apple chips, curry vinaigrette
- FALL GREEN SALAD hearty greens, candied orange, glass walnuts, rogue blue cheese, black pepper vinaigrette
- ARTISAN GREEN & CHÈVRE SALAD local farmers' greens, texas goat milk purée, macerated stone fruit, shaved baguette, local honey vinaigrette

SOUPS & APPETIZERS 10

- BROAD BEAN PÔTAGE creamy summer bean soup, smoked duck, quail egg, chive
- PUMPKIN VELOUTÉ rich pumpkin soup, toasted pumpkin seeds, bacon lardons
- HOUSE SMOKED SALMON everything bagel crisp, pickled cucumber & beets, crème fraîche
- CRISP SUGAR CANE PORK BELLY roasted carrot, orchard relish, pumpernickel soil
- TOGARASHI SEARED TUNA sesame seaweed, wasabi aioli, ginger snap, balsamic
- KAHLUA & COFFEE CURED TORCHON foie gras, luxardo cherries, brioche

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PLATED MENUS INCLUDE CRUSTY BAKED ROLLS WITH SWEET CREAM BUTTER, ICED WATER, COFFEE & HOT TEA SERVICE

*minimum of three courses selected

ENTRÉE

QUINOA & CURRIED CAULIFLOWER STUFFED ACORN SQUASH 35
cauliflower silk, squash seeds, sweet pepper coulis

MUSHROOM & VEGETABLE GOAT CHEESE STRUDEL 35
vidalia cream, stewed greens, white beans

WINTER BREAST OF CHICKEN 40
farrotto of winter squash, hearty greens, leg confit, jus

DOUBLE CUT HERITAGE PORK CHOP 42
creamy cheddar grits, red wine cabbage, smoky bacon, sweet onions

PAN ROASTED SKUNA BAY SALMON 48
beluga lentils, roasted broccolini, foraged mushroom, sun-dried tomato butter sauce

GULF GROUPER 52
rustic golden potatoes, fennel, wilted leeks, hazelnut romesco

FILET OF BEEF 65
horseradish crust, bone marrow whipped potatoes, local chard, golden beets, beet infused jus

BEEF SHORT RIB 50
vanilla bourbon braise, creamy sweet potato, charred brussels sprouts

GRILLED NEW YORK STRIP 60
hominy purée, mole coloradito, braised greens, grilled onion

CHICKEN & LOBSTER 60
seared chicken breast, lobster and spinach cannelloni, mushroom ragu, lobster bordelaise

STRIP LOIN & SEA BASS 60
truffle dauphinois, market vegetables, bordelaise

FILET OSCAR 60
grilled filet of beef, crab, asparagus, cauliflower purée, sauce béarnaise

SURF & TURF 60
braised beef short rib, lobster whipped potatoes, roasted vegetable crowns, beef jus

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SUMMER & SPRING PLATES

PLATED MENUS INCLUDE CRUSTY BAKED ROLLS WITH SWEET CREAM
BUTTER, ICED WATER, COFFEE & HOT TEA SERVICE

*minimum of three courses selected

STARTER 12

TEXAS HILL COUNTRY PEACH SALAD grilled peaches, mascarpone, petite greens,
pine nut brittle, banyuls vinaigrette

BRESAOLA AND BIBB red wine & rosemary cured beef, butter bibb lettuce, spiced walnuts,
gorgonzola, porto vinaigrette

HEIRLOOM TOMATO SALAD fresh mozzarella, basil, hand torn olive oil croutons, petit greens, herbs

ARTISAN GREEN & CHÈVRE SALAD local farmers' greens, texas goat milk purée, macerated stone
fruit, shaved baguette, local honey vinaigrette

STRAWBERRY & BRIE strawberry & triple cream brie tart, rhubarb purée, candied almond
granola, champagne vinaigrette

SOUPS & APPETIZERS 10

ROASTED SWEET CORN BISQUE chorizo, chipotle popcorn

BIG STRIPE WATERMELON & TOMATO GAZPACHO fresh garden melon, english cucumber,
mint, black pepper chantilly

CHILLED SALMON RILLETTES crème fraîche, tarragon, watercress, lemon, caper & salmon roe

POACHED ASPARAGUS & CRAB asparagus, dungeness crab, shucked peas, strained buttermilk,
lemon confit, pea tendrils

TUNA CARPACCIO vegetables giardiniera, olive oil croutons, olive tapenade, petite herbs,
cured tomato aioli

CITRUS CURED TORCHON foie gras, bruléed grapefruit, orange marmalade, brioche

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SUMMER & SPRING PLATES

PLATED MENUS INCLUDE CRUSTY BAKED ROLLS WITH SWEET CREAM
BUTTER, ICED WATER, COFFEE & HOT TEA SERVICE

*minimum of three courses selected

ENTRÉE

GRILLED EGGPLANT RATATOUILLE	35
yard patch summer squash, red pepper coulis, sauce provencal	
MUSHROOM & VEGETABLE STRUDEL	35
vidalia cream, sautéed greens, white beans	
SUMMER BREAST OF CHICKEN	40
farrotto of summer squash, hearty greens, leg confit, jus	
DOUBLE CUT HERITAGE PORK CHOP	42
creamy cheddar grits, pickled cabbage, smoky bacon, sweet onions	
PAN ROASTED ATLANTIC SALMON	48
sautéed haricot verts, oyster mushroom, meyer lemon, roasted tomato beurre blanc	
GULF GROUPER	48
anson mills wild rice, apple & fennel leche de tigre, hazelnut picada	
FILET OF BEEF	65
horseradish crust, bone marrow potatoes, local chard, roasted beets, beet infused jus	
BEEF SHORT RIB	50
Shiner Bock braise, grilled summer corn polenta, honey roasted carrots	50
GRILLED NEW YORK STRIP	60
hominy purée, mole coloradito, braised greens, grilled onion	
CHICKEN & LOBSTER	60
seared chicken breast, lobster & spinach cannelloni, mushroom ragu, lobster bordelaise	
STRIP LOIN & SEA BASS	60
truffle dauphinois, market vegetables, bordelaise	
FILET OSCAR	60
grilled filet of beef, crab, asparagus, cauliflower purée sauce béarnaise	
SURF & TURF	60
shiner braised beef short rib, lobster whipped potatoes, roasted vegetable crowns, beef jus	

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FALL & WINTER TABLES

INCLUDES CHOICE OF 3 PASSED HORS D'OEUVRES DURING RECEPTION 70

crusty baked rolls with sweet cream butter, iced water, coffee & hot tea service

additional items may be added for an additional charge

GARDEN

(choose 2)

ROAST CAULIFLOWER, BROCCOLI &
ROMANESCO SALAD
masala vinaigrette

CRISP BUTTER LETTUCE WEDGES
smoky blue cheese mousse, bacon,
sun-dried tomatoes, snipped chive

GRILLED CAESAR
ciabatta croutons, shaved parmesan,
roasted tomatoes, caesar dressing

AUTUMN VEGETABLE & FARRO SALAD
ricotta salata, lemon-oregano dressing

WINTER KALE
pickled mustard seed, fig, crisp shallot,
sweet quince vinaigrette

FALL SPINACH SALAD
candied orange, blue cheese crumbles,
citrus & mustard vinaigrette

EARTH

(choose 1)

ROASTED MUSHROOMS
garlic, shallot

LOW COUNTRY BRAISED GREENS

CRISPY CHARRED BRUSSELS SPROUTS

ROASTED EGGPLANT & PEPPERS
saffron picada

LOCAL HONEY ROASTED CARROTS

BROWN BUTTER ROASTED SQUASH

FARM

(choose 2)

QUINOA & TOFU STUFFED PEPPERS
sauteed kale, tomato coulis

PARISIAN GNOCCHI
locatelli fondue, spinach

TENDERLOIN OF BEEF
(100 CARVER FEE)
peppercorn & coriander rub, bacon & onion jam

PEPERONATA STUFFED PORK LOIN
(100 CARVER FEE)
sweet pepper jus

ROAST BREAST OF CHICKEN
hominy, green chile, radish

SMOKED SALMON
roast beets, vodka cream

GULF GROUPER
champagne caviar butter

FIELD

(choose 1)

BUTTERMILK MASHED POTATOES

CRISPY FINGERLING POTATOES
garlic, rosemary

SWEET POTATO GRATIN
charred scallion, parmesan

TEXMATE RICE
red beans, chorizo

FALL SQUASH RISOTTO
cured tomatoes

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SPRING & SUMMER TABLES

INCLUDES CHOICE OF 3 PASSED HORS D'OEUVRES DURING RECEPTION 70
crusty baked rolls with sweet cream butter, iced water, coffee & hot tea service
additional items may be added for an additional charge

GARDEN

(choose 2)

SPRING BEAN & PANCETTA CIPOLLINI
onion, buttermilk & local herb dressing

CRISP BUTTER LETTUCE WEDGES
smoky blue cheese mousse, bacon, sun-dried
tomatoes, snipped chive

SUMMER VEGETABLE & FARRO SALAD
ricotta salata, lemon-oregano dressing

TUSCAN TOMATO SALAD
torn bread, sweet peppers, pecorino, capers,
basil vinaigrette

SUMMER SPINACH & BERRY SALAD
pickled mustard seed, black pepper chevre,
shaved red onion, raspberry vinaigrette

MARKET GREENS SALAD
cucumber, radish, sunflower seeds,
picked marigolds, herb vinaigrette

EARTH

(choose 1)

ROASTED MUSHROOMS
garlic & shallot

GRILLED ASPARAGUS & LEEKS
sauce hollandaise

CHARRED CORN
chile, cotija, aioli

ROASTED EGGPLANT & PEPPERS
saffron romesco

LOCAL HONEY ROASTED CARROTS

GRILLED SUMMER SQUASH

FARM

(choose 2)

GRILLED EGGPLANT RATATOUILLE
red pepper coulis, sauce provencal

PARISIAN TORTELLINI
locatelli fondue, spinach

TENDERLOIN OF BEEF
(100 CARVER FEE)
peppercorn & coriander rub, bacon & onion jam

PEPERONATA STUFFED PORK LOIN
(100 CARVER FEE)
sweet pepper jus

ROAST BREAST OF CHICKEN
hominy, salsa verde

PAN SEARED ATLANTIC SALMON
charred cucumber, dill & fennel vinaigrette

BLACKENED GULF GROUPER
sauce vera cruz

FIELD

(choose 1)

BUTTERMILK MASHED POTATOES

CRISPY FINGERLING POTATOES
garlic, rosemary

GOLDEN POTATO GRATIN
scallion, white cheddar

TEXMATI RICE
red beans, chorizo

BUFFALO MOZZARELLA RISOTTO
cured tomatoes

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MIX & MINGLE STATIONS

CHOOSE FROM STATIONS BELOW, 3 STATION MINIMUM SELECTION

iced water, coffee & hot tea service

additional stations or hors d'oeuvres may be added for an additional charge

TRADITIONS 18

DOMESTIC & ARTISANAL CHEESES

CRAFT BREADS

seasoned oils, fresh fruit & preserves

SLICED CURED MEATS & PÂTÉ

house made mustards & pickles

GRILLED & RAW FARMERS MARKET

VEGETABLES

balsamic & buttermilk dips

SOUTHWESTERN 22

TIJUANA CAESAR SALAD

JICAMA, CUCUMBER & PAPAYA COCKTAIL

chili lime salt

CHICKEN & CHEESE MINI-QUESADILLAS

BLACK BEAN EMPANADAS

chimichurri

CRISP CORN TORTILLA CHIPS

avocado guacamole, crema, queso fundido,

salsa verde, pico de gallo,

BEEF MACHACA STREET TACOS

MEDI MEZZE 24

HUMMUS, BABA GHANOUSH

& HARISSA YOGURT

WARM GOAT CHEESE & LEEK DIP

warm flat breads, sliced baguette

MARINATED OLIVES, SWEET PEPPERS &

BOCCONCINI

FETA, MELON & MINT SALAD

LAMB MINI-MEATBALLS

tzatziki

OUZO CHICKEN SKEWER

tomato & fennel relish

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MIX & MINGLE STATIONS

(CONTINUED FROM PREVIOUS PAGE)

iced water, coffee & hot tea service

additional stations or hors d'oeuvres may be added for an additional charge

WEST MEETS EAST 24

PULLED PORK & PIMENTO CHEESE
WONTONS

JALAPEÑO SAUSAGE STEAM BUN
spicy pickled vegetables

SMOKED PORK RIBS
5 spice & local honey glaze

FERMENTED BLACK BEAN
& CHILI RUBBED BEEF BRISKET
scallion pancakes

KIMCHI & PORK BELLY FRIED TEXMATI RICE

CABBAGE SLAW
cashew, miso dressing

DOWN HOME BITES 28

CHICKEN BITES
herb salad, strained buttermilk

PULLED PORK SLIDERS
vinegar slaw, home made jalapeño bread

BRISKET BURNT ENDS & AGED WHITE CHEDDAR
MAC & CHEESE

TATER TOTS
truffle salt, grated parmesan, fine herbs

HOPPIN' JOHN SALAD
black eyed peas, sweet corn,
apple cider vinaigrette

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MIX & MINGLE ACTION STATIONS

3 STATION MINIMUM SELECTION

a chef fee of 100 will be added to each station & for each 100 guests

ITALIAN CONNECTION 22

(choose 2)

GNOCCHI

bacon, peas & parmesan

MUSHROOM RAVIOLI & FONTINA FONDUE

PENNE RIGATE

sundried tomato, asparagus, goat cheese

CHEESE TORTELLINI

lobster cream & tarragon

PAPPARDELLE

pork & tomato sugo

TACO TOUR 21

MADE TO ORDER STREET TACOS

beef machaca, cochinita pibil, achiote chicken
& tuna en escabeche

CRISP CORN & FLOUR TORTILLAS

SPINACH & MUSHROOM EMPANADAS

ACCENTUATE & ACCESSORIZE:

cabbage, radish, pickled onion,
pico de gallo & salsa verde

CARVERY 15

(40 guest minimum order)

ROAST BEEF TENDERLOIN

sweet onion & sun-dried tomato jam, sea salt &
rosemary potatoes

PORK PORCHETTA

cornbread stuffing, stewed local greens,
cannellini beans & sweet pepper jus

SMOKED SALMON

fennel citrus slaw, bagel chips & sauce gribiche

ROAST TURKEY BREAST

jalapeño cranberry chutney, natural jus,
potato rolls

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LET THEM EAT CAKE

MADE JUST FOR YOU

WEDDING CAKES

STARTING AT 7 PER PERSON

pricing based on cake complexity, design & decor

CHOOSE A CRUMB

white vanilla
buttercake
chocolate
devil's food
red velvet
marble

CHOOSE A FILLING

bavarian cream
dark chocolate mousse
chocolate ganache
cream cheese
raspberry creme
strawberries & cream
additional fruit fillings & jams available

CHOOSE YOUR BUTTERCREAM

premium vanilla
chocolate
fondant

MINI-CAKES

SERVED TO EACH GUEST

STARTING AT 14 PER PERSON

(100 guest maximum order)

pricing based on cake complexity, design & decor

CUPCAKES

STARTING AT 6 PER PERSON

pricing based on cake complexity, design & decor

CHOCOLATE STRAWBERRIES

STARTING AT 36 PER DOZEN

pricing based on single dip
chocolate strawberries

STATIONS

SUGAR HIGHLIGHT 16

blondie & brownie bites
assorted cookies
mini-cupcakes

SHOTS ALL AROUND 12

(individual dessert shooters; choose 3)
lemon & raspberry
chocolate on chocolate
white chocolate
cherry vanilla & berries,
tiramisu
caramel

NOTHING BUT LOLLIS 16

chocolate dipped brownie lollipops
white & dark chocolate truffles
white chocolate dipped cheesecake

SWEET & SALTY 12

novelty candies
cheese covered popcorn
caramel kettle-style corn
chocolate covered pretzels

BUILD YOUR OWN 18

(choose any 5)

chocolate cake, raspberry mousse cake,
coffee opera cake fresh fruit tart, lemon meringue
tart, chocolate creme tart, ny style cheesecake
& pistachio or lemon bars

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ALL THE EXTRAS

LATE NIGHT SNACKS

(pricing per item, minimum 20 order)

BEEF MINI-SLIDERS 7
kobe beef burgers bacon, blue & cheddar
cheeses, onion jam, pickles, tomatoes, lettuce
whole grain mustard, chipotle ketchup

BREAKFAST TACOS 6
includes salsa roja & salsa verde pre-made,
choose from:
chorizo, potato & cheese
egg, potato & cheese
bacon, egg & cheese

BLACK & WHITE POPCORN 6
black truffle oil & white cheddar cheese

FRENCH TOAST SHOOTERS 4

PASSED MINI-SHAKES 6
godiva white chocolate, grand marnier,
& butterscotch schnapps

BAND/VENDOR MEALS

come with iced tea & water

BANDWICH BAR (BUILD YOUR OWN) 20
deli meats & cheeses veggies & condiments fresh
bread assortment, chips, potato salad & cookies

BURGER BAR (BUILD YOUR OWN) 24
beef, chicken & veggie patties veggies &
condiments brioche bread rolls, chips, potato
salad & cookies

LASAGNA 22
(made from scratch, 10 guest minimum)
baked beef & vegetable lasagnas caesar salad
& garlic bread

YOUR DRESSING ROOM

(choose four)

with iced tea & water 22

with champagne 28

MINI FRUIT COCKTAIL
sweet tito's syrup

CRUDITE PLATTER
assorted house made dips

TOMATO BRUSCHETTA
mozzarella, basil, balsamic reduction,
sliced baguette

RED PEPPER HUMMUS
vegetable crudite & pita

SMOKED SALMON
whipped cream cheese & bagel chips

FINGER SANDWICHES
cucumber & cream cheese

SPICY EDAMAME

ASSORTED DESSERT SHOTS

PETIT FOURS

MACAROONS

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DRINK UP LIBATIONS

PRICING LISTED INCLUDES 5 HOURS OF SERVICE (hours may be adjusted to fit needs)

mixers include: coke, diet coke, sprite, soda water, tonic, ginger ale, orange juice, cranberry and smart water which are available as non-alcoholic beverages.

standard pour of a mixer cocktail is 1.25 oz

BEER & WINE BAR

HOSTED PER PERSON 41
ADD WINE SERVICE WITH DINNER 10

WINE

chardonnay—magnolia grove
cabernet sauvignon—magnolia grove
pinot grigio—tiefenbrunner
merlot—bogle
bubbly—charles de fére brut

BREWS

sam adams, blue moon, corona extra,
shiner bock, heineken, heineken light,
stella artois, st. pauli n.a.,
soft drinks & bottled water

WOW BAR

HOSTED PER PERSON 48
ADD WINE SERVICE WITH DINNER 10

SPIRITS

skyy, tanqueray, cruzan, jose cuervo gold,
dewar's white label, jack daniel's,
canadian club, hennesy v.s.

WINE

chardonnay—magnolia grove
cabernet sauvignon—magnolia grove
bubbly—charles de fére brut

BREWS

sam adams, blue moon, corona extra,
shiner bock, heineken, heineken light,
stella artois, st. pauli n.a.

WONDERFUL BAR

HOSTED PER PERSON 54
ADD WINE SERVICE WITH DINNER 12

SPIRITS

ketel one, bombay sapphire,
bacardi superior, 1800 reposado,
johnnie walker black, maker's mark,
crown royal hennesy v.s.o.p.

WINE

chardonnay—josh cellars
sauvignon blanc—kim crawford
pinot noir—deloach
red blend—souverain
bubbly—mumm napa brut prestige

BREWS

sam adams, blue moon, corona extra,
shiner bock, heineken, heineken light,
stella artois, st. pauli n.a.

SPECTACULAR BAR

HOSTED PER PERSON 66
ADD WINE SERVICE WITH DINNER 15

SPIRITS

grey goose, hendrick's, 10 cane,
patron silver, knob creek, mcallen 12,
crown royal, hennesy v.s.o.p.

WINE

chardonnay—chalone gavián
pinot grigio—stellina di notte
pinot noir—macmurray ranch
cabernet sauvignon—chateau ste. michelle
bubbly—bellavista franciacorta cuvee brut

BREWS

sam adams, blue moon, corona extra,
shiner bock, heineken, heineken light,
stella artois, st. pauli n.a.

DRINK UP BOTTLE SERVICE

PRICING LISTED BY THE BOTTLE ONLY

REDS

PINOT NOIR

deloach, california	37
hahn, california	45
kings ridge, oregon	47
macmurray ranch, russian river valley	49
rodney strong, california	52
soter, "north valley", oregon	62
etude, california	73

CABERNET SAUVIGNON & BLENDS

souverain, red blend, california	40
independent producers, washington	40
william hill estate, california	43
louis m. martini, california	45
chateau ste. michelle, washington	50
smith & hook, california	52
clarendelle bordeaux blend, france	58
oberon, california	62
honig, californi	72

MERLOT & BLENDS

bogle, california	35
powers, oregon	40
joseph carr, california	45
goldschmidt, "chelsea", california	50

MALBEC

tintonegro, argentina	35
finca decero, argentina	40
alamos selección, argentina	45

WHITES

CHARDONNAY

josh cellars, california	40
toad hollow, "francine's selection", california	45
chalone, gabilan, california	49
davis bynum, russian river valley	52

SAUVIGNON BLANC

william hill, california	40
jean francois merieau, france	45
craggy range, new zealand	49
kim crawford, new zealand	52

PINOT GRIGIO

stellina di notte, italy	35
tiefenbrunner, italy	42
santa margherita, italy	50

BUBBLY

la marca prosecco, italy	40
mumm napa brut prestige, california	60
bellavista franciacorta cuvee brut, italy	75
canard-duchêne cuvée léonie brut, france	100
veuve clicquot brut yellow label, france	125

CUSTOM OPTIONS

LOOKING FOR SOMETHING MORE?

bottle service with spirits,
welcome cocktail, favorite drink,
specialty cocktail.
whatever you want, we've got you covered.

All pricing is per person unless otherwise noted.
Food & Beverage pricing does not include a 24% service charge & 8.25% sales tax.
14.125% of service charge is gratuity, which is distributed to the banquet staff. The remainder is retained by hotel.

MORNING AFTER BRUNCH

BRUNCH TABLE INCLUDES

fresh orange & grapefruit juice, freshly brewed fonte® coffee, selection of zhi® teas, artisanal jams, preserves, marmalade, oven baked rustic bread & sweet butter

SOUTHERN SUNDAY BRUNCH 46*

MARKET FRESH FRUIT & BERRIES

TEXAS CITRUS SALAD
tender boston lettuce, avocado
& honey lime dressing

FRESH FRUIT PARFAIT
house made granola, bavarian yogurt

SOUTHERN BISCUITS
sausage gravy

GOLDEN BRIOCHE FRENCH TOAST
fresh fruit compote

FARM FRESH SCRAMBLED EGGS**
chives

BROWN SUGAR BOURBON GLAZED HAM

APPLEWOOD SMOKED BACON**

LYONNAISE BREAKFAST POTATOES
shaved onions & fresh herbs

FRESH FRUIT COBBLER

MOCHA POT DE CRÈME

MARGARITA PANNA COT

TA

SPICE IT UP MARY 14

BLOODY MARY BAR
fresh tomato juice, V8®, house made spicy mary
mix, pickles, olives, celery, ketel one vodka

BUBBLES

CHAMPAGNE MIMOSAS 8
with fresh orange juice or grapefruit juice

SANGRIA WITH FRESH FRUIT 8

SPIKED PINK LEMONADE 8

**Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

*100 surcharge applies if less than 20 guests come together

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SETTING THE **STAGE**



ALL EYES ON YOU

PSAV

WEDDING PACKAGES FROM PSAV PRESENTATION SERVICES
custom quotes provided upon request

LED UPLIGHTING 700

CUSTOM LIGHTING COLOR UPLIGHTS

(12 IN STATIC COLOR)

make your day shine with custom lighting.
colors are set to one color, contact us for a
custom quote if you'd like to change
colors throughout the event.
colors can be fully customized.

ADDITIONAL LIGHTS 45

LED LIGHT TREE 250

wash the room in a soft light with a
dynamic visual element

COLORED CHANDELIERS

250

illuminate the hand blown glass chandeliers
in color to complement your event

CUSTOM GOBO DESIGN & LIGHTING 275

display your initials or unique design on the
walls or dance floor in pure light

PIN SPOT LIGHTING 50

focus a beam of light on a centerpiece,
table or other design element

MEMORIES PACKAGE 650

project a slideshow or video on

ONE 10' screen

ADDITIONAL SCREENS 350

DRAPING 200

soften the walls, make it plush
choose from 10' of black, silver or sheer white
(voile)

CEREMONY SOUND 500

lapel microphone for officiant
lapel microphone for groom
handheld microphone for speeches
skilled technician assistance

BALLROOM SOUND 600

get the party going.
BOSE sound system
handheld microphone
MP3/iPod connection

ENTERTAINMENT PACKAGE 200

60" LCD TV

DVD Player

Sound 200

studio or social rooms only

All pricing is per room, per day, unless otherwise noted.

Any equipment, or technician canceled within 24 hours of a function's start time will be billed at full price.

Sales tax & service charge (24%) apply to all orders.

Package pricing includes standard labor for setup/strike. Additional labor charges may apply for special requests.

A PSAV representative can be reached at nguy@psav.com or 512 501 2844.

