

GET WED YOUR WAY

WEDDINGS THAT ROCK

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.

STEPHANI WARFIELD
STEPHANI.WARFIELD@WHOTELS.COM
512 542 3645

WHOTELAUSTIN.COM



FALL IN LOVE

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: \$500

*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 6 PM, 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 on your wedding night, plus enjoy breakfast for two in TRACE 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
- Gray Italian leather 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 CAN BE ADDED TO ANY MENU SELECTION
PLATES & TABLES INCLUDE HORS D'OEUVRES WITH MENU PRICING

HOT

CHORIZO MADELEINE	saffron aioli	4
ACHIOTE PORK MOLOTE	salsa morita	4
GRUYERE GOUGER	mushroom fondue	4
PETIT BEEF WELLINGTON	tarragon aioli	6
LOBSTER & CAULIFLOWER CROQUET	sauce gribiche	6
FRY BREAD & BRAISED CABRITO	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
RED BRAISED DUCK CREPE	cucumber & scallion	6
SMOKED CHEDDAR CROQUET	cola glazed pork belly	5
ROAST SQUASH	candied grains, sultanas & vadouvan	4

COLD

POACHED LOBSTER	lemon, tarragon, petit brioche roll	6
GULF OYSTER	lemon & fennel mignonette	MARKET
HOT SMOKED SALMON	beluga lentil vinaigrette, crème fraîche & salmon roe	5
WHIPPED RICOTTA	black olive & sea salt crostini	4
FERNET BRINED BEEF CRUDO	tellicherry pepper, chicory jam	5
POACHED BAY SCALLOP	apple & celery salad, vert jus	5
PORCINI CUSTARD	sweet onion jam, herb crisp	4
GOLDEN POTATO BAVAROIS	sweet pea purée, mint	4
VEGETABLE & RICE NOODLE SPRING ROLL	spicy peanut sauce	5
PÂTÉ MAISON MACAROON	sweet wine gelée	4
TUNA SAMBAL TARTAR CONE		6
HEIRLOOM 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 23% 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

CHOOSE 3 PASSED HORS D'OEUVRES, 1 STARTER & 1 ENTRÉE

plated menus include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
pricing based on entrée selection (listed on next page)

STARTER

BEET SALAD roasted beets, pistachio pesto, goat cheese, grapefruit & crisp shallots

ROASTED ROOT VEGETABLE baby greens, apple squash purée, curry vinaigrette & apple chips

FALL GREEN SALAD hearty greens, candied kumquats, walnuts, rogue blue cheese & creamy mustard dressing

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

ADD A COURSE

(add 10 per additional course)

GULF OYSTER BISQUE creamy potato & oyster soup, champagne caviar mignonette

PUMPKIN VELOUTÉ rich pumpkin soup, toasted pumpkin seeds & bacon lardons

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

SUNCHOKES & PROSCIUTTO cream sunchoke custard, thinly shaved prosciutto, spiced sunflower seeds, marigold gelée & pickled petals

TUNA CARPACCIO vegetables giardiniera, olive oil croutons, tonnato sauce & petite herbs

PÂTÉ CHAMPAGNE house made country style terrine, pickled farmers' vegetables, spicy mustard & sliced baguette

FALL & WINTER PLATES

CHOOSE 3 PASSED HORS D'OEUVRES, 1 STARTER & 1 ENTRÉE

plated menus include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
pricing based on entrée selection

ENTRÉE

ROASTED & BRAISED MARKET VEGETABLES quinoa, curried cauliflower purée &
sweet pepper purée 52

MUSHROOM & VEGETABLE STRUDEL vidalia cream, stewed greens & white beans 52

CAPON FARROTTO sliced breast of capon, farrotto of squash, hearty greens & leg
confit, fine herb crumb & jus 58

DOUBLE CUT HERITAGE PORK CHOP creamy cheddar grits, stewed butter beans,
cabbage, smoky bacon & sweet onions 58

PAN ROASTED STEELHEAD TROUT sautéed squash, brussels sprouts, mushroom,
sun-dried tomatoes & meye lemon butter sauce 63

SABLE ENBRIOCHE brioche crusted black cod, clams, bacon, golden potato,
tarragon & chervil 68

GULF GROUPER pimentón scented bomba rice, saffron braised fennel &
hazelnut picada 65

FILET OF BEEF horseradish crust, pomme moelle, local chard,
roasted beets & beet jus 69

BEEF SHORT RIB vanilla bourbon braise, creamy sweet potato
polenta & charred brussels sprouts 66

GRILLED NEW YORK STRIP hominy purée, mole coloradito,
braised greens & grilled onion 72

FILET & LOBSTER seared beef filet, gratinée of lobster cannelloni,
lobster infused beef glaze 72

SALMON & BEEF RAGOUT slow roast salmon, braised ox tail, beluga lentil,
matignon vegetables & red wine jus 68

BEEF TENDERLOIN & SEA BASS roasted beef tenderloin, sea bass, truffle
dauphinois, market vegetables & bordelaise 72

CHICKEN OSCAR roast breast of chicken, crab, asparagus, mashed cauliflower,
fine herb butter sauce 62

SURF & TURF braised beef short rib, grilled gulf shrimp, creamy potato risotto,
romesco & beef jus 68

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

SUMMER & SPRING PLATES

CHOOSE 3 PASSED HORS D'OEUVRES, 1 STARTER & 1 ENTRÉE

plated menus include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
pricing based on entrée selection (listed on next page)

STARTER

BEET SALAD roasted beets, pistachio pesto, goat cheese, grapefruit & crisp shallots

MINISTRONE SALAD salad of mixed greens, minestrone vegetables, shaved parmesan, concentrated tomatoes & basil dressing

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

ARTISAN GREENS & CHÈVRE local farmer greens, texas goat milk purée, local honey, macerated stone fruit, shaved baguette herbs de province & warm chèvre dressing

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

ADD A COURSE

(add 10 per additional course)

BROAD BEAN POTAGE creamy summer bean soup, smoked duck, duck egg & chive mimosa

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

SUNCHOKES & PROSCIUTTO creamy sunchoke custard, thinly shaved prosciutto, spiced sunflower seeds, marigold gelée & picked petals

TUNA CARPACCIO vegetables giardiniera, olive oil croutons, tonnato sauce & petite herbs

PÂTÉ CHAMPAGNE house made country style terrine, pickled farmers' vegetables, spicy mustard & sliced baguette

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

SUMMER & SPRING PLATES

CHOOSE 3 PASSED HORS D'OEUVRES, 1 STARTER & 1 ENTRÉE

plated menus include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
pricing based on entrée selection

ENTRÉE

BROASTED & BRAISED MARKET VEGETABLES quinoa, curried cauliflower purée &
sweet pepper purée 52

MUSHROOM & VEGETABLE STRUDEL vidalia cream,
stewed greens & white beans 52

CAPON FARROTTO sliced breast of capon, farrotto of squash, hearty greens & leg confit,
fine herb crumb & jus 58

DOUBLE CUT HERITAGE PORK CHOP creamy cheddar grits, stewed butter beans,
cabbage, smoky bacon & sweet onions 58

PAN ROASTED STEELHEAD TROUT sautéed squash, brussels sprouts, mushroom,
sun-dried tomatoes & meyer lemon butter sauce 63

SABLE EN BRIOCHE brioche crusted black cod, clams, bacon, golden potato,
tarragon & chervil 68

GULF GROUPER pimentón scented bomba rice, saffron braised fennel &
hazelnut picada 65

FILET OF BEEF horseradish crust, pomme moelle, local chard, roasted
beets & beet jus 69

BEEF SHORT RIB vanilla bourbon braise, creamy sweet potato polenta & charred
brussels sprouts 66

GRILLED NEW YORK STRIP hominy purée, mole coloradito, braised greens &
grilled onion 72

FILET & LOBSTER seared beef filet, gratinée of lobster cannelloni,
lobster infused beef glaze 72

SALMON & BEEF RAGOUT slow roast salmon, braised ox tail, beluga lentil, matignon
vegetables & red wine jus 68

BEEF TENDERLOIN & SEA BASS roasted beef tenderloin, sea bass, truffle
dauphinois, market vegetables & bordelaise 72

CHICKEN OSCAR roast breast of chicken, crab, asparagus, mashed cauliflower,
fine herb butter sauce 62

SURF & TURF braised beef short rib, grilled gulf shrimp, creamy potato risotto,
romesco & beef jus 68

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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 TABLES

CHOOSE 3 PASSED HORS D'OEUVRES & 2 SELECTIONS FROM EACH CATEGORY 80

tables include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
additional items may be added for an additional charge

LEAD

ROAST CAULIFLOWER, BROCCOLI &
ROMANESCO SALAD
masala vinaigrette

CRISP BUTTER LETTUCE WEDGES
smoky blue cheese mousse, bacon,
sundried tomatoes & snipped chive

LONG LEAF ROMAINE SALAD
ciabatta croutons, olives, sweet
pepper & feta vinaigrette

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

WINTER KALE
pickled mustard seed, preserved
mushroom crisp shallot & sweet
soy-miso dressing

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

FARM

ROASTED MUSHROOMS
garlic & shallot confit

BRAISED GREENS
parmesan & hen egg pasqualina

CRISPY CHARRED BRUSSELS SPROUTS

ROASTED EGGPLANT & PEPPERS
saffron picada

LOCAL HONEY ROASTED CARROTS

BROWN BUTTER ROASTED SQUASH

PRIME

QUINOA & TOFU STUFFED PEPPERS
stewed tomatoes

HANDMADE PARISIAN GNOCCHI
locatelli fondue & spinach

TENDERLOIN OF BEEF
peppercorn & coriander rub,
bacon & onion jam

PEPERONATA STUFFED PORK LOIN sweet
pepper jus

ROAST BREAST OF CHICKEN
hominy, green chile & radish

HOT SMOKED SALMON
roast beets, vodka cream

GULF GROUPE
champagne caviar butter

MARKET

BUTTERMILK MASHED POTATOES

CRISPY FINGERLING POTATOES
garlic & rosemary

GOLDEN POTATO GRATIN
charred scallion, white cheddar

TEXMATI RICE
red beans & smoky hot links

BUFFALO MOZZARELLA RISOTTO
cured tomatoes

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

SPRING & SUMMER TABLES

CHOOSE 3 PASSED HORS D'OEUVRES & 2 SELECTIONS FROM EACH CATEGORY 80

tables include crusty baked rolls with sweet cream butter,
iced water, coffee & hot tea service
additional items may be added for an additional charge

LEAD

SPRING BEAN & CIPOLLINI
ONION SALAD

buttermilk & local herb dressing

CRISP BUTTER LETTUCE WEDGES

smoky blue cheese mousse, bacon,
sundried tomatoes & snipped chive

SUMMER VEGETABLE & FARRO SALAD

ricotta salata, lemon-oregano dressing

TUSCAN TOMATO SALAD

torn bread, sweet peppers, capers,
basil dressing

SUMMER SPINACH SALAD PICKLED

mustard seed, preserved mushroom
shallots, sweet soy-miso dressing

MARKET GREENS SALAD

cucumber, radish, sunflower seeds, picked
marigolds, cider vinaigrette

FARM

ROASTED MUSHROOMS

garlic & shallot confit

ROASTED ASPARAGUS & LEEKS

egg yolk emulsion

CHARRED CORN

chile, cotija & aioli

ROASTED EGGPLANT & PEPPERS

saffron picada

LOCAL HONEY ROASTED CARROTS

GRILLED SUMMER SQUASH KEBABS

PRIME

QUINOA & TOFU STUFFED PEPPERS

stewed tomatoes

HANDMADE PARISIAN GNOCCHI

locatelli fondue & spinach

TENDERLOIN OF BEEF

peppercorn & coriander rub,
bacon & onion jam

PEPERONATA STUFFED PORK LOIN

sweet pepper jus

ROAST BREAST OF CHICKEN

hominy, green chile & radish

PAN SEARED SALMON

cucumber & dill remoulade

BLACKENED GULF GROUPER

stewed tomatoes & okra

MARKET

BUTTERMILK MASHED POTATOES

CRISP FINGERLING POTATOES

garlic & rosemary

GOLDEN POTATO GRATIN

charred scallion, white cheddar

TEXMATI RICE

red beans & smoky hot links

BUFFALO MOZZARELLA RISOTTO

cured tomatoes

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

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

(P) - passed during cocktail hour

TRADITIONS 24

DOMESTIC & ARTISANAL CHEESES

CRAFT BREADS,
seasoned oils & fruit preserves

SLICED CURED MEATS & PÂTE

HOUSE MADE MUSTARDS & PICKLES

GRILLED & RAW FARMERS MARKET
VEGETABLES

BALSAMIC & BUTTERMILK DIPS

SLICED & WHOLE SEASONAL FRUIT

YOGURT & LOCAL HONEY

SOUTHWESTERN 26

TIJUANA CAESAR SALAD

JICAMA, CUCUMBER & PAPAYA
COCKTAIL
chili lime salt

CHICKEN & CHEESE MINI-QUESADILLAS

BEEF EMPAÑADAS

GREEN CHILI TAMALES

CRISP CORN TOSTADAS

ACCESSORIZE & ACCENTUATE WITH
refried black beans, avocado,
pickled onion

queso fresco, crema, queso fundido

salsa chiltomate, salsa verde

pico de gallo, creamy chile rajas

MEDI MEZZE 28

HUMMUS, MINTY FAVA BEAN & YOGURT

WARM GOAT CHEESE & LEEK DIPS

WARM FLAT BREADS & SLICED BAGUETTE

MARINATED OLIVES, SWEET PEPPERS &
BOCCONCINI

FETA, MELON & JALAPEÑO SALAD

LAMB MINI-MEATBALLS
in yogurt custard

SHRIMP MINI-COCKTAILS
lemon, mint & cucumber garnish

CHARCUTERIE DISPLAY
cured & aged sliced meats,
spanish cheeses

MARCONA ALMONDS, FRUIT MOSTARDAS

all pricing is per person unless otherwise noted.

food & beverage pricing does not include a 23% 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.

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

(P) - passed during cocktail hour

WEST MEETS EAST 32

PULLED PORK & PIMENTO LOAF
WONTONS (P)

GULF SHRIMP TOAST,
charred scallion aioli (P)

JALAPEÑO SAUSAGE STEAM BUN
spicy pickled vegetables

MESQUITE 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

POLE BEAN SALAD
sesame & ginger

SUNSET 28

CHILLED EDAMAME
seasoned salts

BEEF & GLASS NOODLE SALAD

SALTED CUCUMBER SALAD
sesame & scallion

POTATO SALAD
miso & bonito

MAKI ROLLS (three per person)

CRISP SPRING ROLLS

CRAB RANGOON

SWEET & SOUR CHICKEN WONTONS

PORK, CHICKEN & BEEF YAKITORI SKEWERS

DOWN HOME BITES 32

SMOKED CHEDDAR CROQUETTE
cola glazed pork belly (P)

CURED TOMATO CROSTINI
bacon jam & pickled onion (P)

DEVEILED HEN EGGS
sweet chili pickles

BBQ SHRIMP & CREAMY GRITS

TEXAS BEEF CHILI & FRITO
MINI-CASSEROLES

CHICKEN BITES
herb salad, strained buttermilk

PULLED PORK SLIDERS
vinegar slaw on home made jalapeño
bread

JALAPEÑO HOT LINK & AGED WHITE
CHEDDAR MAC & CHEESE

BRAISED GREENS
with brisket burnt ends

TATER TOTS
truffle salt, grated parmesan & fine herbs

all pricing is per person unless otherwise noted.

food & beverage pricing does not include a 23% 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.

MIX & MINGLE ACTION STATIONS

3 STATION MINIMUM SELECTION

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

BLACK IRON SEARED TORNEDOS 28

(choose two)

BEEF
duxelles & bordelaise sauce

SMOKED PORK TENDERLOIN
beer mustard & sauerkraut

DUCK
orange & cranberry agrodolce

TURKEY TENDERLOIN
cajun spices

GRIDDLE PIES 24

(choose three)

FLAKY PASTRY HAND FILLED & GRIDDLED

BRAISED BEEF
sharp cheddar & horseradish

ROASTED CHICKEN,
green chile & aged jack cheese

BRAISED MUSHROOMS
blue cheese & dates

TALEGGIO
spec & fig

CHORIZO
roasted peppers, caramelized onion &
manchego

CRAB
mascarpone, lemon & tarragon

PULLED PORK
spiced pimento loaf

ITALIAN CONNECTION 22

(choose two)

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

(40 guest minimum order)

ROAST BEEF TENDERLOIN 16
sweet onion & sun-dried tomato jam,
sea salt & rosemary potatoes

PORK LOIN 11
peperonata stuffing, sweet pepper jus,
stewed local greens & cannellini beans

HOT SMOKED SALMON 12
fennel citrus slaw, bagel chips & sauce
gribiche

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

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

all pricing is per person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

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 any 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

all pricing is per person unless otherwise noted.

food & beverage pricing does not include a 23% 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.

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 fère 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 fère 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 gaviolan
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 23% 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 COTTA

*100 surcharge applies if less than 20 guests come together

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

SPICE IT UP MARY 14

BLOODY MARY BAR

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

BUBBLES

CHAMPAGNE MIMOSAS 8

with fresh orange juice or grapefruit juice

SANGRIA WITH FRESH FRUIT 8

SPIKED PINK LEMONADE 8

all pricing is per person unless otherwise noted.

food & beverage pricing does not include a 23% 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.



SETTING THE **STAGE**



ASHLEY

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 person unless otherwise noted.
food & beverage pricing does not include a 23% 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.

