

BRUNCH MENU

WEDDINGS THAT ROCK



SOUTHERN BRUNCH

46 PER PERSON

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

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

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

**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

All pricing is per person unless otherwise noted.

Food & Beverage pricing does not include a 25% 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.

FUEL BRUNCH

50 PER PERSON

SLICED FRUIT AND SEASONAL BERRIES
mint, agave syrup

FRESHLY BAKED CROISSANTS, MUFFINS AND ASSORTED PASTRIES

HOUSE SMOKED SALMON PLATTER
shaved red onion, capers, crème fraiche, sesame lavosh

ASSORTED BAGELS AND CREAM CHEESE

CINNAMON RAISIN BRIOCHE
french toast, macerated berries, maple syrup

FARM FRESH SCRAMBLED EGGS*
chives

CRAB CAKE BENEDICT
lightly fried crab cake, poached egg, old bay hollandaise

GRILLED ASPARAGUS
shaved pecorino, lemon-pepper vinaigrette

APPLEWOOD SMOKED BACON, CHICKEN APPLE SAUSAGE

ROSEMARY SEA SALT FINGERLING POTATOES

STRAWBERRY SHORTCAKE
fresh strawberry compote, sweet whipped cream

CHOCOLATE BUDINO TARTS

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CRAVE BRUNCH

55 PER PERSON

FRESH MARKET FRUITS

sliced melons & berries, house-made granola, local texas honey, minted crème fraiche

CHIA AND BANANA PARFIAT

chia seed, banana, yogurt, candied glass pecans

CITRUS AND CRAB BUTTER LETTUCE

boston lettuce, lump crab, grape fruit and orange, avocado, lemon poppy seed vinaigrette

TEXAS BISCUITS

cheddar biscuits, jalapeño sausage gravy, cilantro chimichurri

ROSEMARY BRIOCHE FRENCH TOAST

apple compote, yellow rose bourbon syrup, cinnamon butter

MIGAS

scrambled farm eggs, tillamook cheddar, caramelized onion, roasted poblano, fried tortillas, avocado crema, chipotle hollandaise

CANE GLAZED PORK

berkshire farm pork belly, sweet cane syrup, creamy black pepper stone ground grits

TRUFFLED BRUNCH POTATOES

fried red bliss potatoes, truffled sea salt, parmigiano-reggiano

BREAKFAST CHARCUTERIE

applewood smoked bacon, maple Sausage

NUTELLA CREPES

CREPE SUZETTE

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ALL EYES ON YOU

PSAV

WEDDING PACKAGES FROM PSAV PRESENTATION SERVICES
custom quotes provided upon request

GET IT STARTED 750

add some fun to your day with custom lighting

CUSTOM LIGHTING COLOR UPLIGHTS
(12 in static color plus lighting on chandeliers)

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.

KEEP IT GOING 550

grab everyone's attention with a great playlist

BOSE SOUND SYSTEM
WIRELESS MICROPHONE
PHONE/TABLET AUDIO CONNECTION

CELEBRATE TOGETHER 650

show your guests how it all started

PROJECTION ONTO ONE 10' SCREEN
INCLUDES LAPTOP (WINDOWS)

please ensure that slide content is formatted for Microsoft PowerPoint

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 (25%) apply to all orders.
Package pricing includes standard labor for setup/strike. Additional labor charges may apply for special requests.
Pricing valid with W Austin brunch menu only.

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