

GET WED YOUR WAY

LOVE ROCKS WEDDING OFFER

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.



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.

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

EXCLUSIVE LOVE ROCKS OFFER

Pick 3 Reception Stations or Plated service for \$60 ++ plus get:
Champagne Toast
Cool Corner Suite for Bridal Night
5K SPG Point Signing Bonus
Custom Gobo at the Event

THE FINE PRINT

Wedding must be occur by December 30, 2016.
Subject to availability. Exclusions apply.

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

DOMESTIC & ARTISANAL CHEESES

CRAFT BREADS,
seasoned oils & fruit preserves

SLICED CURED MEATS & PÂTÉ

HOUSE MADE MUSTARDS & PICKLES

GRILLED & RAW FARMERS MARKET
VEGETABLES

BALSAMIC & BUTTERMILK DIPS

SLICED & WHOLE SEASONAL FRUIT
YOGURT & LOCAL HONEY

SOUTHWESTERN

TIJUANA CAESAR SALAD

JICAMA, CUCUMBER & PAPAYA
COCKTAIL
chili lime salt

CHICKEN & CHEESE MINI-QUESADILLAS

BEEF EMPAÑADAS

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

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

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(P) - passed during cocktail hour

WEST MEETS EAST

PULLED PORK & PIMENTO LOAF
WONTONS (P)

GULF SHRIMP TOAST,
charred scallion aioli (P)

MESQUITE SMOKED PORK RIBS,
5 spice & local honey glaze

FERMENTED BLACK BEAN &
CHILI RUBBED BEEF BRISKET,
scallion pancakes

KIMCHI & PORK BELLY FRIED TEXMATE RICE

CABBAGE SLAW, CASHEW, MISO DRESSING

POLE BEAN SALAD
sesame & ginger

SUNSET

CHILLED EDAMAME
seasoned salts

BEEF & GLASS NOODLE SALAD

SALTED CUCUMBER SALAD
sesame & scallion

POTATO SALAD
miso & bonito

CRISP SPRING ROLLS

CRAB RANGOON

SWEET & SOUR CHICKEN WONTONS

PORK, CHICKEN & BEEF YAKITORI SKEWERS

DOWN HOME BITES

SMOKED CHEDDAR CROQUETTE
cola glazed pork belly (P)

CURED TOMATO CROSTINI
bacon jam & pickled onion (P)

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

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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

BLACK IRON SEARED TORNEDOS

(choose two)

BEEF

duxelles & bordelaise sauce

SMOKED PORK TENDERLOIN

beer mustard & sauerkraut

TURKEY TENDERLOIN

cajun spices

ITALIAN CONNECTION

(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

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

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

PORK LOIN

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

HOT SMOKED SALMON

fennel citrus slaw, bagel chips & sauce
gribiche

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SERVE PLATED

PASSED CANAPES

(choose three)

POACHED SPICY CAJUN SHRIMP
remoulade, crostini

FRESH MOZZARELLA & TOMATO CROSTINI
with basil and balsamic

WHIPPED BRIE FILLED STRAWBERRY,
crushed cashews

PETIT BEEF WELLINGTON
tarragon aioli

BEEF SHORT RIB MINI-TACO
salsa roja

HANDMADE PARISIAN GNOCCHETTI
pecorino & truffle

FIRST COURSE

(choose one)

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

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

HEIRLOOM TOMATO SALAD
heirloom tomato, creamed burrata,
ciabatta toasts, balsamic olive oil drizzle

WEDGE LETTUCE SALAD
butter lettuce wedge, shaved farmhouse
cheddar, focaccia croutons, pancetta,
green goddess dressing

CHILLED GAZPACHO
garden gazpacho with creme fraiche and
snipped chive

ENTRÉES

(choose two)

SALMON EN BRIOCHE
brioche crusted salmon, brussels sprouts,
bacon, and golden potato fondue

PAN ROAST BREAST OF CHICKEN
seared chicken breast, new potato &
scallion gratin, warm haricot vert and
cherry tomato and basil salad, thyme jus

SHIRAZ BRAISED SHORT RIB
shiraz braised short rib, chive mashed
potato purée, broccolini, balsamic
braised shallots

CIDER CURED PORK LOIN
cider pork loin, braised chard, rosemary
polenta, honey roasted baby carrots

DESSERT

(choose three)

NEW YORK STYLE CHEESECAKE
sable, fresh berries

CHOCOLATE BUDINO BROWNIE
AND CARAMEL SHOOTERS

CHOCOLATE CAKE

ALMOND RASPBERRY CAKE

KEY LIME TARTLETS

LEMON RASPBERRY TARTS

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