

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,
Lyonnais 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.

Traditonal 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 Buttercup 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 glaze 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, pimienta

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) bartneder 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

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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

Beautiful Moments

512-222-9856

www.beautifulmomentsevents.com

Kennedy Weddings

512-899-8991

www.kennedyweddings.com

Clearly Classy Events

512-659-9571

www.clearlyclassyevents.com

Clink

512-236-0264

www.clinkevents.com

Red Velvet Events

512-380-9688

www.redvelvetevents.com

Uptown Events

361-935-7009

www.uptowneventstexas.com

Floral Design

The Gala Gal

512-695-4538

www.thegalagal.com

The Flower Studio by Coby Neal

512-236-0916

www.cobyneal.com

Westbank Flower Market

800-505-3374

www.westbankflowers.com

Bouquets of Austin

512-297-2395

www.bouquetsofaustin.com

Floral Fetish

512-293-9686

www.floralfetish.com

Petal Works

408-431-0342

www.petalworks.com

Stems Floral Design

512-537+0577

www.stemfloral.com

Preferred Vendors



DJ Services

ATX DJ
512-689-1005
www.atxdj.com

Talent Connection
512-716-3070
www.talentconnections.net

Complete Music
512-458-3535
www.austin.cmusic.com

Groove Labs
512-338-1832
www.groovelabs.net

Texas Pro DJ
512-670-7970
www.texasprodj.com

Ceremony Music

Chanterelle Duo
512-585-9724
www.chanterelleduo.com

Mark Cruz (Classical Guitarist)
512-919-4453
www.markanthonycruz.com

Frank Nunez (Mariachi)
512-438-3955

I Do Ceremonies (Officiant)
512-517-8492
www.idoceremonies.org

Mariachi Relampago
512-626-9545
www.mariachirelampago.com

Preferred Vendors



Photographers

Hyde Park Photography

512-797-8326

www.hydeparkphoto.com

Eric Hegwer Photography

512-712-5842

www.erichegwer.com

Whitney Lee Photography

512-940-3632

www.whitneyleephotography.com

Rojo Pictures

512-632-8120

www.rojopictures.com

Caracas Films (Videographer)

313-434-0499

www.caracasfilms.com

Caitlin McWeeney

512-827-9606

www.caitlinmcweeney.com

Interactive/Specialty

Say Cheese Photo-booth

512-484-4966

www.saycheeseforfun.com

Live Oak Photo-booth

512-689-1005

www.liveoakphotobooth.com

Amy's Ice Cream

512-458-6150

www.amysicecreams.com

Amazing Ice Designs

512-797-7702

www.amazingicedesign.com

Frost 321

210-802-1321

www.frost321.com

Pinkberry

512-298-3752

www.pinkberry.com

Preferred Vendors



Cakes

Sentelli's Bakery

512-236-1720

Amazing Cakes of Austin

512-619-6795

www.amazingcakesofaustin.com

Simon Lee Bakery

512-990-4888

www.simonleebakery.com

The Cake Plate

512-263-9305

www.thecakeplate.com

Rentals/Linens

Premiere Party Central

512-292-3900

www.premierepartycentral.com

Marquee Event Group

512-491-7368

www.marqueeeventgroup.com

Unique Décor by Yara

512-272-9494

www.uniquedecorbyyara.net

Loot Vintage Rentals

512-464-1184

www.lootvintagerentals.com

Preferred Vendors



Make-Up and Hair

Milk and Honey Salon
512-236-1112
www.milkandhoneyspa.com

Patricia de la Garza
512-636-6158
www.patriciadelagarza.com

Jose Luis Salon
512-474-1146
www.joseluissalon.com

Silk Hair Salon
512-282-7455

Rae Cosmetics
51-320-8732
www.raecosmetics.com

Avant Salon
512-502-8268
www.avantsalon.org

Maris Malone Calderon Makeup
512-923-8893
www.marismalonecalderonweddings.com

Transportation

Transportation Consultants
512-930-4835
www.transconsultants.co

Antique Limousines of Austin
512-323-9955
www.antiquelimosaustin.com

Cynthia's Manhattan Limousine
512-365-5466
www.cynthiaslimo.com

Stationary

The Inviting Pear
866-360-PEAR
www.theinvitingpear.com

Dragon Fly Designs
512-733-4428
www.invitationsbydragonflydesigns.com