

HYATT WEDDING GUIDE



Breakfast Buffet

All Breakfast Buffets are **based on 1 hour of service** Include Texas Coffee Traders coffee, tea, and assorted fresh squeezed juice.

BREAKFAST BUFFET
All Breakfast Buffets are based on 1 hour of service Include Texas Coffee Traders coffee, tea, and assorted fresh squeezed juice.

LIGHT START DFV

Seasonal Fruit
Individual Assorted Greek Yogurts
Assorted Cereals & House Granola
Local Rockstar Bagels (Cream Cheese and Non-Dairy Cream Cheese included)
Seasonal Overnight Oats

\$42 Per Person

BUILD YOUR OWN BREAKFAST TACOS

Palmeras
Shirttail Creek Farms Scrambled Eggs
Choose One: Bacon Scramble OR Brisket Scramble
Texas-Spiced Smashed Breakfast Potatoes
Flour Tortillas (corn tortillas upon request)
Accompanied by Salsa, Cotija Cheese, Shredded Cheddar, Pico de Gallo, Cilantro, Pickled Jalapeños, Assorted Yellowbird Hot Sauces

\$46 Per Person

THOMPSON CLASSIC

Seasonal Fruit
Seasonal Housemade muffins
Protein (choose one) <ul style="list-style-type: none">Hudson's Local Bacon, Pork Sausage, Chicken Sausage, Beef Barbacoa

\$48 Per Person

\$53 + additional protein per person

TEJAS

Mini Peach Empanadas

Brisket Hash

Peppers, Onions, Chipotle Aioli

Refried Beans

Chilaquiles Rojos

Accompanied by

Salsa Verde, Mexican Crema, Jalapeños, Queso Fresco, Local Flour Tortillas (Corn Available Upon Request), Assorted Yellowbird Hot Sauce

\$49 *Per Person*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Breakfast Enhancements

A LA CARTE BREAKFAST ITEMS

Steel Cut Oatmeal **VGN CN** | \$8 per person
cinnamon, dried fruit, nuts, butter, 2% milk, dairy-free milk

Assorted Breakfast Breads and Pastries **DF VGN GF CN** | \$9 per person
MUST BE CONFIRMED AT LEAST ONE WEEK IN ADVANCE OF EVENT DATE

Housemade Biscuits and Gravy | \$12 per person
honey butter and fruit preserves

Side of Protein **DF GF** | \$10 per person | \$2 additional for Barbacoa
Choose one: bacon, chicken sausage, pork sausage, or barbacoa

Seasonal Mini Fruit and Yogurt Parfaits **V** | \$12 per person

Seasonal Fruit Display **VGN GF** | \$9 per person

French Toast **V** | \$12 per person
crème anglaise, mixed berries, maple syrup, whipped bourbon butter

Individual Assorted Greek Yogurt | \$4 per person

BREAKFAST SANDWICHES

Housemade Biscuit
Ham Or Bacon, Fried Egg, and Cheddar

English Muffin
Impossible OR Pork Sausage, Fried Egg, and Pepperjack

Waffle
Buttermilk Fried Chicken, Fried Egg, and Maple Drizzle

\$169 *Per Dozen*

Spinach and Goat cheese Quiche **V GF** | \$11 per person
With oven-dried tomatoes

Bacon and Cheddar Quiche | \$11 Per Person
With caramelized onion

Hard Boiled Eggs | \$6 per person
local cage-free shirttail creek eggs

PREMADE BREAKFAST TACOS

Beef Barbacoa

Bacon

Impossible Sausage

Chorizo

Flour Tortilla, Cheddar Cheese, Smashed Breakfast Potatoes, House-made Salsa on side

Vegan Roasted Vegetable

\$73 *Per Dozen*

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Grab 'N Go Lunch

Based on 1 hour of service Includes: Fruit Infused Water and Iced Tea **Choice of:** Two Salads / Two Sandwiches / 1 Salad + 1 Sandwich - Pre-packaged or Buffet Style

GRAB 'N GO

- Based on 1 hour of service
- Includes: Fruit Infused Water and Iced Tea
- Choice of: Two Salads / Two Sandwiches / 1 Salad + 1 Sandwich
- Pre-packaged or Buffet Style

SALADS

- Greens
winter squash, pom arils, manchego, crispy quinoa
.....
- Wedge BLT
heirloom cherry tomato, pickled onion, roasted corn, pepper
bacon, cotija, creamy poblano ranch
.....
- Caesar Salad
romaine hearts, parmesan, heirloom tomato, chickpea crouton,
grilled lemon, truffle caesar dressing
.....

SANDWICHES

- Italian
salami, ham, pepperoni, pepperoncini, shaved lettuce, tomato, oregano, basil vinaigrette
.....
- Turkey
Local bacon, crisp local lettuce, tomato, red onion, sourdough bread
.....
- Tuna Salad Wrap
Butter lettuce, tomato, sprouts, cucumber, local tortilla
.....
- Vegan Wrap
Summer squash, local mushrooms, Divina tomato, crispy chickpeas, spinach, lemon hummus
.....

\$48 *Per Person*

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Lunch Buffet

Based on 1 hour of service Includes: Fruit Infused Water and Iced Tea

GRAINS AND GREENS

- Quinoa + Bean Salad
Tomato, cilantro, onion, lime
.....
- Lentil Salad
Tri-color lentils, mango, mint, cucumber, Extra Virgin Olive Oil,
lime
.....
- Wedge BLT
Heirloom cherry tomato, pickled onions, roasted corn, pepper
bacon, Cotija, creamy poblano ranch
.....

TACO CART

- SALAD
Mixed greens, roasted corn, pepitas, queso fresco, quinoa,
roasted red pepper vinaigrette
.....
- Protein Choose Two
Pork carnitas, carne asada, local flank steak, chicken tinga, fajita
veggies
.....
- Sides/ Fixens
Black beans, Mexican rice, warm flour tortillas, tortilla chips with

Fettuch Salad
<i>crispy pita</i>
.....
Lemon Pepper Salad
Baby red oak, cherry tomato, lemon pepper vinaigrette
.....
Protein (choose one)
Herb-roasted chicken, grilled salmon, Gulf shrimp
.....
Lemon Poppyseed Cake
.....
\$50 <i>per person</i>
\$58 <i>+ additional protein per person</i>

THE QUE

BAKED POTATO SALAD
Cheddar, sour cream, chives
.....
COLESLAW
cilantro and lime
.....
BBQ SANDWICH (CHOOSE TWO)
Chopped brisket, pulled pork, pulled chicken, spiced mushrooms
.....
Fixins
Brioche bun, pickled onions, dill pickle, roasted jalapeños
.....
SIDES
Macaroni and cheese and Dr. Pepper baked beans
.....
Dessert
Peach Cobbler
.....
\$64 <i>per person</i>
\$72 <i>+ additonal protein per person</i>

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GRILLED DELI CHEF'S TABLE BUFFET

SALAD

green chili queso, pickled onion, queso fresco, cilantro, avocado, lime, salsa verde, pico de gallo, crema, jalapeño
.....
DESSERT
Local Honey Flan
.....
\$60 <i>per person</i>
\$68 <i>+ additional protein per person</i>

HOT LUNCH

Spring salad
Spinach, frisée, Easter radish, orange segments, sunflower seeds, grapefruit vinaigrette
.....
Protein Choose Two
Lemon butter blackened salmon, Texichurri hanger steak, lemon pepper chicken
.....
Sides
Heirloom marble potatoes, fresh herbs, seasonal vegetables, olive oil, lemon
.....
Dessert
Lemon Fruit Tarts
.....
\$62 <i>per person</i>
\$70 <i>+ additional protein per person</i>

SANDWICHES

Local Mixed Green Salad
Cherry tomatoes, carrots, cucumbers, house vinaigrette, ranch dressing

Grilled chicken
Bacon and tomato jam, white cheddar, chipotle aioli, house bread

Rosewood ribeye
Horseradish black garlic aioli, arugula, togarashi fried onions

Cubano
ham, pork carnitas, pickle, Swiss, mustard, pressed bread

Grilled vegetable
eggplant, roasted red pepper, onion, tomato, cheddar, balsamic and olive oil, focaccia bread

SIDES

House Made Potato Chips

DESSERTS

Key Lime Whoopie Pie

\$50 Per Person

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Break Packages

BREAK PACKAGES

Perfect for getting ready areas for bridal parties and groom's parties!
** BASED ON 30 MINUTES OF SERVICE**

WELLNESS

Trail Mix

Kind Bars

Infused Water Station

Banana Chips + Apple Chips + Pineapple Chips

EL DULCE EN CAFE

Mexican Cold Brew

Vanilla Bean Bourbon Cajeta

Arroz Con Leche
brulee banana

Mexican Fruit Salad

Sliced Melon and Berries

Blue Pineapple Smoothie
Mango, Orange, Blue Spirulina

Mango surprise Smoothie
Mango, Banana, Carrot, Orange, Turmeric

Tropical Greens Smoothie
Pineapple, Mango, Carrot, Wheatgrass

Maqui Superfruit Smoothie
Apple, Maqui, Blueberry, Banana

\$25 *Per Person*

DEHYDRATE AND REHYDRATE

ATX Jerky

Cornucopia Popcorn

Fruit Leather

Veggie Chips

Infused Water Station and Liquid IV

\$27 *Per Person*

KEEP AUSTIN WEIRD - CBD INFUSED

Energy Bites

Seasonal Cookies

Watermelon Gazpacho

Mad Tasty Sparkling Water

Earlybird Matcha Latte

\$30 *Per Person*

AFTER SCHOOL

Mini PB+J

Tajin, Lime, Mint

House made Churros

Seasonal Agua Fresca

\$25 *Per Person*

COOKIE MONSTER

Austin Inspired Cookies from Hayley Cookies

Warm Skillet Chocolate Chip Cookie

Seasonal Cookies

Local Milk: whole / 2% / oat / almond / chocolate / vanilla

\$22 *Per Person*

ADULT LUNCHABLE

Artisanal Cheese X Charcuterie

Hummas

Pita Chips

Assorted Veggies

Topo Chico Mineral Water

\$24 *Per Person*

TAKE A DIP

Spinach and artichoke dip

Assorted Cookies
Brownies
Fruit Snacks
Individual Milks
Juice Boxes
\$19 <i>Per Person</i>

Guacamole
Beer Cheese
Buttermilk Ranch
Accompanied by Pita Chips, House-Made Tortilla Chips, Soft Pretzels, Assorted Veggies
\$18 <i>Per Person</i>

BUILD YOUR OWN TRAIL MIX

Sunshine Blend Nut Mix Oats, Seeds, Dried Fruit
Yogurt Pretzels
Dark Chocolate Espresso Beans
\$18 <i>Per Person</i>

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A La Carte Bakery Items and Snacks

SINGLE SERVE SNACKS

House-made Cookies \$48 per dozen
Whole Fruit \$36 per dozen
Assorted Ms. Vickie's Potato Chips \$4 per item
Housemade Granola Bars \$84 per dozen
Assorted Kind Bars \$5 per item
Brownie Bites \$5 per item
Assorted Hippies Chickpea Puffs \$5 per item
Assorted Pork Rinds \$4 per item

Justine's Peanut Butter Cups | \$4 per item

Assorted Siete Tortilla Chips | \$5 per item

Terra Root Chips | \$5 per item

Seasonal Fruit Display | \$9 per person

Lyli's Assorted Chocolate Bars | \$5 per person

Assorted Seasonal Pastries | \$84 per dozen

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Hors D’oeuvres / Cocktail Hour

MEAT-BASED

Pancetta Crostini | USD8 per item
Goat cheese, fig, herbs

Bricket Mac & Cheese Croquette | USD8 per item
Brisket, green chilis, hot sauce

Katsu Slider | USD9 per item
chicken, sambal, mayo, lettuce, sweet roll

Cochi Bite **DF GF** | USD9 per item
brined pork belly, sweet soy glaze, sesame seeds, scallions

Harisa Chicken Skewer **GF** | USD9 per item
lime, turmeric yogurt sauce

SEAFOOD BASED

Ahi Tuna **DF** | USD10 per item
mango, avocado, crisp wonton, sesame seeds

White Fish Ceviche **DF GF** | USD9 per item
mango, habanero, lime, red onion, cucumber

Caviar Deviled Egg **GF** | USD15 per item
truffle and chive

Fresh Shucked Oysters | MKT
Based on Market Availability Minimum 50 count

Poached Shrimp Cocktail | USD9 per item
smokey cocktail sauce, and lemon

Petite Crab Cake **GF SF** | USD10 per item
green goddess and pickled fresno

Grilled Shrimp Skewer **GF SF** | USD10 per item
lemon garlic aioli

Bacon Wrapped Scallop | USD12 per item
orange honey glaze and thyme

VEGETARIAN/VEGAN

Avocado Toast Bite VGN USD7 per item
local mushrooms and fig balsamic
Tomato Bruschetta VGN USD7 per item
fresh basil, balsamic, Texas olive oil, toasted baguette
Hummus Bite VGN USD7 per item
roasted tomatoes, garlic, Texas olive oil, mini phyllo cup
Compressed Watermelon Skewer VGN USD7 per item
heirloom tomato, tajin, cucumber, local tequila
Tomato Mozzarella Skewer GF USD7 per item
Mexican Street Corn Deviled Egg GF USD9 per item
roasted corn, tajin, cotija
Sweet Corn Fritter V USD7 per item
cotija, cumin crema, scallion
Crispy Polenta Medallion VGN GF USD7 per item
olive tapenade and roasted red pepper coulis
Local Mushroom Masa Cake USD12 per item
crema, cilantro, queso fresco, huitlacoche
Squash Blossom Quesadilla V USD8 per item
Oaxaca cheese and salsa verde
Confit Tomato Crostini USD7 per item
mushroom, romesco, manchego, and roasted garlic purée
Grilled Haloumi Skewer GF USD7 per item
preserved lemon vinaigrette and mint
Crispy Potato Cauliflower Bite VGN USD7 per item
spicy vegan mayo

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Plated Dinner

OUR WEDDING PACKAGE

Inclusions

- Tableside Bread Service
- Coffee and Tea Service
- Choose between 3 to 5-course plated dinners
- Dedicated Hotel Event Manager and Professional Event Captain
- Hotel Standard Tables and Chairs
- Hotel Standard China, Flatware, and Glassware
- Hotel Standard Napkins
- Glass Votive Candles
- Easels with Directional Signage
- Custom Menu Design available upon request
- Complimentary Menu Tasting (Min. \$10,000+ F+B spend, up to 3 guests)

TIER ONE / 3-COURSE

- (4) Cocktail Hour Hors D'oeuvre
-
- (1) Soup OR Salad
-
- (2) Entrees (must be preselected)
-
- (1) Dessert OR Cake Cutting Fee
-

USD125 Per Person

TIER TWO / 4- COURSE

- (4) Cocktail Hour Hors D'oeuvre
-
- (1) Intro
-
- (1) Soup OR Salad
-
- (2) Entrees (must be preselected)
-
- (1) Dessert OR Cake Cutting Fee
-
- (1) Chef's Select Amuse Bouche
-

USD135 Per Person

TIER THREE / 5-COURSE

- (4) Cocktail Hour Hors D'oeuvre
-
- (1) Intro
-
- (1) Soup OR Salad
-
- (2) Entrees (must be preselected)
-
- (1) Dessert OR Cake Cutting Fee
-

USD155 Per Person

PERSONAL PREFERENCE

- (4) Cocktail Hour Hors D'oeuvre (must be preselected)
-
- (1) Soup OR Salad (must be preselected)
-
- (3) Entrees (ordered table side)
-
- (1) Dessert OR Cake Cutting Fee (must be preselected)
-

USD155 Per person

SOUP

SALAD

Lobster
Local cream, herbes de Provence, Texas brandy
.....
Heirloom tomato
Basil oil and focaccia croutons
.....
Local mushroom
Thyme, sherry, garlic
.....
Creamy Cauliflower
Truffle oil, crispy local mushrooms
.....

Spinach salad
Apple, red onion, candied pecan, white balsamic vinaigrette
.....
Texas chopped salad
Romaine, iceberg, piquillo pepper, Manchego, roasted corn, bacon, jalapeño ranch, Cotija
.....
Caesar Salad
romaine, parmesan, cherry tomatoes, crispy chickpeas, truffle caesar
.....
Heirloom tomato
Texas burrata, local balsamic reduction, basil, artichoke butter, crusty bread
.....
Wild arugula
crispy prosciutto, apples, goat cheese, Texas pecan, lemon oregano vinaigrette
.....
Louisiana sunburst salad
local baby lettuce, radicchio, frisée, port-soaked cranberries, almonds, blue cheese, raspberry vinaigrette
.....
Local Greens
Grilled pineapple, oranges, sweet peppers, pepitas, shaved onions, Fresno lime vinaigrette
.....
Bibb
crispy shallot, charred cherry tomato, spicy, walnuts, feta cheese, sherry vinaigrette
.....
Arugula and Endive
grapefruit, goat cheese, pistachio, citrus, sherry vinaigrette
.....
Little Gem
sweet corn, pickled shallot, cotija cheese, sunflower seeds, avocado yogurt dressing
.....

ENTREES

44 Farms Beef Tenderloin
Parmesan potato risotto, white and green asparagus, leek vinaigrette, local mushrooms, porcini butter, Burgundy demi-glace
.....
Gulf Coast Snapper
chili, cilantro, escovitch, crispy smashed fingerling potatoes, haricot verts
.....

VEGETARIAN / VEGAN

Farm to table bowl
farmers market seasonal veggies, bamboo rice, heirloom black rice, black garlic shoyu, macadamia nut pesto
.....
Local mushroom shepherd's pie
sofrito, fresh herbs, whipped yukon potatoes
.....
Pasta primavera

Miso Glazed Salmon
pomegranate, almonds, honey, smashed fingerling potatoes,
baby carrots & broccolini

Airline Chicken
white wine, pan jus, brussels, balsamic cherries, pork belly, orzo
milanese

St. Arnold's Braised Short Rib
yukon garlic whipped potatoes, roasted baby vegetable medley,
confit fennel, lemon jus, tobacco onions

baby vegetables, sweet peppers, onions, garlic, white wine

Local Lion's Mane Cakes
creole sauce, arugula salad, pickled onions

DUETS

44 farms beef tenderloin + crabcake
yukon garlic whipped potatoes, white & green asparagus, leek
vinaigrette, local mushrooms, burgundy demi-glace, sweet corn,
pickled relish

airline chicken + coho salmon
wild rice pilaf, cranberries, pecan, thyme, roasted baby carrots,
harissa vinaigrette, divina tomatoes, marinated artichokes, olive
medley, honey mustard glaze

St. Arnold's Braised Short Rib + Cajun Butter Shrimp
Stoneground smoked cheddar grits, crispy Brussels sprouts,
balsamic, cherries

USD15 Additional Per Person

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Buffet or Family Style

- Inclusions
- Choice Between Buffet or Family Style Dinner Service
 - Tableside Bread Service
 - Coffee and Tea Service
 - Custom Menu Design available upon request
 - Complimentary Menu Tasting (Min. \$10,000 F+B minimum, up to 3 guests)

OUR WEDDING PACKAGE

Inclusions

- Tableside Bread Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Hotel Standard Tables and Chairs
- Hotel Standard China, Flatware, and Glassware
- Hotel Standard Napkins
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting (Min. \$10,000+ F+B spend, up to 3 guests)

Experiences start at \$85 per person

2 ENTREE

(1) Soup

(1) Salad

(2) Proteins

(2) Sides

(1) Dessert OR Cake Cutting Fee

USD85 Reception Per Person

USD100 Family Style Per Person

SOUP

Lobster Bisque **GF SF**
congac creme / chives oil

Wild Mushroom Bisque **V GF**
Truffle oil, crispy mushrooms

Asparagus Bisque **V**
Walnut pesto, extra virgin olive oil

French Onion Soup
Gruyère crostinis, chopped herbs

Tortilla Soup
Cilantro-lime crema, avocado, crispy corn tortilla

Creamy Corn and Poblano

3 ENTREES

(1) Soup

(1) Salad

(3) Proteins

(2) Sides

(1) Dessert OR Cake Cutting Fee

USD100 Reception Per Person

USD115 Family Style Per Person

SALAD

Spinach
Apple, red onion, candied pecan, white balsamic vinaigrette

Wedge BLT
Heirloom cherry tomato, shaved red onion, roasted corn, pepper
bacon, Cotija, poblano ranch

Caesar
Romaine hearts, parmesan, heirloom tomato, chickpea crouton,
grilled lemon, truffle Caesar dressing

Little Gem
Sweet corn, pickled shallot, Cotija cheese, sunflower seeds,
avocado yogurt dressing

Bibb
Crispy shallot, charred cherry tomato, spicy walnuts, feta cheese,

Jalapeño oil, cilantro, queso fresco

ENTREES

Local Mushroom Polenta Medallion
Divina tomatoes, truffle

Herb Crusted Striploin
Au poivre, grilled onions

Red Snapper
Romesco, relish

Airline Chicken
orange jus

Chili Wild Caught Salmon
Salsa almond matcha, cilantro oil

Mole Chicken Breast
Sesame seeds, poblanos

Blackened Chicken
cajun cream sauce

Pork Tomahawk Chop
baby root vegetable succotash

Pasta Primavera
Baby vegetables, sweet peppers, onions, garlic, white wine

Local Lion's Mane Cakes **V GF**
Creole sauce, pickled onions

Ancho Braised Short Ribs
Creole sauce, pickled onions

MINI DESSERT BAR

Cupcakes

sherry vinaigrette

Arugula and Endive
Grapefruit, goat cheese, pistachio, citrus, sherry vinaigrette

Garden Salad
Baby red romaine, True Harvest blend, shaved carrots, Easter
radish, edible flowers, cucumber, cherry tomato, scallions, lemon
pepper vinaigrette

SIDES

Harissa Spiced Carrots

balsamic glazed brussels sprouts

creamed spinach gratin

mashed potatoes

crispy fingerling herb roasted potatoes

Potato Risotto

mac 'n' cheese

Roasted Broccolini

Seasonal Cheesecake
New York Style, Guava, Strawberry, or margarita
Macarons
Chef's assorted selection
Brownies
Cookies
Brookies
Brownie and Cookie combination, a Thompson original
Tarts
Citrus, berry, or chocolate
Trifle
chocolate or berry
Custom mini's
Custom Mini's available upon request, it's your day so make it yours!

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Action Station

FRIES AND TOTS

French fries + tater tots
Shredded jack cheese
Green chili queso
Ketchup
Hot sauce
Ranch
Bacon
Black bean chili
Scallion

SLIDERS

House-made burger patties
Bacon, tomato jam, white cheddar
Mini all-beef hot dog
Chipotle ketchup, pickled mustard seed, sweet relish
Jalapeño cheddar turkey burger
Vegan Impossible burger
marinated mushrooms, avocado, sprouts
Pulled Pork
BBQ sauce, creamy slaw, pickled onions
Toppings
• Smoky mayo
• Chipotle aioli

Jalapeño
Pico de gallo
Pico de gallo
<i>USD24</i> Per Person

MAC 'N CHEESE

pulled pork
braised bbq brisket
Chipotle Chicken
Three Cheese
lobster USD12 additional
Toppings <ul style="list-style-type: none">• Smoked cheddar• Pickled chiles• Jack cheese• Toasted bread crumb• Jalapeño• Scallion• Broccoli• Hot sauce
<i>USD25</i> Per Person

QUESADILLA

Pork Carnitas
Pork Carnitas
Carne Asada
Chicken Tinga
Local mushroom / Seasonal vegetables
On the Side <ul style="list-style-type: none">• Tomatillo salsa• Pico de gallo

<ul style="list-style-type: none">• Ketchup• Mustard• B+B pickles• Grilled onions• Tomato• Lettuce
<i>USD30</i> Per Person

STREET TACOS

Pork Carnitas
Carne Asada
Chicken Tinga
Local mushroom / Seasonal vegetables
On the Side <ul style="list-style-type: none">• Tomatillo salsa• Pico de gallo• Roasted corn salsa• Guacamole• Cotija cheese• Pickled red onion• Jalapeño• Lime• Cilantro crema

USD24 Per Person

NACHOS

Carne Asada
Chicken Tinga
Local mushroom / Seasonal vegetables
On the Side <ul style="list-style-type: none">• Housemade tortilla chips• Tomatillo salsa• Pico de gallo• Roasted corn salsa• Guacamole• Cotija cheese

- Roasted corn salsa
- Guacamole
- Cotija cheese
- Pickled red onion
- Jalapeño
- Lime
- Cilantro crema

USD22 Per Person

PASTA STATION

Beef Bolognese

Herb roasted chicken

Italian Sausage

Seasonal Vegetables

Pasta primavera (penne)
Texas olive oil, garlic, herbs

Bucatini
burrata, basil

Farfalle
basil pesto, parmesan

Tortellini
Garlic parmesan cream, Divina peppers

USD32 Per Person

- Pickled red onion
- Jalapeño
- Lime
- Cilantro crema

WAFFLES

Waffles

Cheddar + Green Onion / Maple / Buttermilk Fried Chicken

Toppings

- Fresh berries
- Powdered sugar
- Chantilly cream
- Wild honey
- Butter
- Hot sauce
- Bourbon maple syrup
- Gravy
- Seasonal compote
- Chocolate sauce
- Hot honey

USD30 Per Person

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Under the Knife

CARVING STATIONS

CHEF ATTENDANT REQUIRED / \$150 per attendant

Serviced for 90 minutes

All proteins come with dinner rolls + whipped butter

Chef's choice vegetable and chef's choice starch

CARVING SELECTIONS

- Roasted Turkey Breast | USD25 Per Person
cranberry + walnut relish, jus
- Herb Crusted Rosewood Prime Rib | USD45 Per Person
bone marrow horseradish cream and demi
- Beef Tenderloin | USD45 Per Person
bordeaux demi and chimichurri
- Slow Roasted Pork Loin | USD34 Per Person
Apple onion, chutney, and pickled mustard seed
- Herb Roasted Lamb Rack | USD48 Per Person
mint chimichurri and jus
- King Salmon Filet | USD30 Per Person
Citrus cured, chipotle beurre blanc
- Smoked Brisket | USD32 Per Person
- NY Strip Loin | USD32 Per Person
Au poivre, béarnaise
- Adobo Braised Pork Belly | USD28 Per Person
Guacamole and grilled pineapple relish

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Display Boards

DOMESTIC CHEESE DISPLAY BOARD

- Chef's selection of artisanal cheeses
- Fresh and dried assorted fruits
- Salted Marcona almonds
- Wild honey

CHARCUTERIE DISPLAY BOARD

- Chef's selection of assorted charcuterie
- House pickled vegetables
- Mixed olives
- Whole grain mustard

Olives
Assorted crackers
Sliced baguette
<i>USD25</i> Per Person

FRESH DISPLAY BOARD

Asparagus
Baby carrots
Cauliflower
Broccoli
Sweet peppers
Cucumbers
Celery
Cherry tomatoes
Roasted red pepper hummus
Poblano ranch
Nut butter
<i>USD24</i> Per Person

OPEN FIRE DISPLAY BOARD

Eggplant
Divina tomatoes
Zucchini
Squash
Onions
Asparagus

Assortment of crackers
Sliced baguette
<i>USD30</i> Per Person

ANTIPASTI DISPLAY BOARD

Cured meats
Fresh mozzarella
Roasted garlic
Seasonal hummus
Marinated artichokes
Assorted olives
Sundried tomatoes
Roasted red peppers
Warm pita and crispy pita chips
<i>USD32</i> Per Person

BOUNTY OF THE SEA

Oysters
Crab
King crab
Marinated tuna poke
Poached shrimp
Lemon

Blistered peppers
Olive medley
Marinated artichokes
<i>USD25</i> Per Person

Cocktail sauce
Mignonette
Hot sauce
<i>MKT Per Person</i>

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

Dessert x The Final Note

DESSERT X FINAL NOTE
Per your agreement with Thompson Austin, all food and beverage, including desserts, <i>must be sourced through Thompson Austin</i> , with the exception of wedding cakes (a \$10 cake cutting fee will apply).
Desserts from third-party companies or bakeries <i>are not permitted in Thompson Austin Event Space</i> without prior approval from the event sales manager. An outside catering fee of \$15 per person will apply to the full guest count.

CAKE CUTTING

Cake Cutting Service
Plates
Napkins
Utensils
<i>USD10</i> Per person

MINI DESSERT BAR

Cupcakes
Tarts
Citrus, berry, or chocolate
mini seasonal cheesecakes
New York Style, Guava, or Strawberry
Trifle
Chocolate or Berry
Macarons
Chef's assorted selection
Cookies
Brownies
Opera Cake
Almond sponge cake, coffee syrup, chocolate ganache, French

.....

Traditional Clazed

.....

.....

.....

.....

.....

Bananas Foster Bread Pudding

.....

Includes Chocolate Sauce + Caramel Sauce

.....

Chili Chocolate Espresso Cake

.....

roasted berries / cinnamon / bourbon chantilly cream

.....

General Comments

.....

brown butter buttercream

.....

light almond sponge cake, coffee buttercream, and dark

chocolate ganache

prickly pear / opuntia

.....

Caramel Salt Lick

.....

.....

USD144 Per Dozen

HAYLEY'S CUSTOM COOKIES

CUSTOM MACRONS

USD670 Per Case

CUSTOM SMORE'S STATION

Includes: Tabletop fire pits / roasting skewers

Sweet

- Graham crackers
- Custom branded marshmallows
- Chocolate

Savory | USD4 Additional Per Person

- Assorted cheese
- Charcuterie
- Crostini
- Artisanal crackers

USD20 Per Person

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CAJUN

TO START

Cajun potato soup
ocal cream and green onions

Seafood Gumbo
andouille sausage and white rice

Louisiana sunburst salad
Local baby lettuce, radicchio, frisée, port-soaked cranberries,
almonds, blue cheese, and raspberry vinaigrette

ENTREE

Cajun shrimp & blue corn grits

Pork tomahawk chop
Baby root vegetable succotash

Blackened Chicken
Cajun cream sauce

ON THE SIDE

DESSERT

Red bean & rice AND corn maque choux

.....

Banana foster bread pudding

.....

Beignets and honey

.....

\$85 *Per Person*

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TEXMEX

SOUP

Chicken tortilla soup
cilantro-lime crema, avocado, and crispy corn tortilla

.....

Creamy corn and poblano soup
Jalapeno oil, cilantro, and queso fresco

.....

SALAD

Local Greens
Grilled pineapple, oranges, sweet peppers, pepitas, shaved
onions, and Fresno lime vinaigrette

.....

Street Corn Salad
Tajín, cotija, and cilantro

.....

ENTREES

Chili lime wild caught salmon
salsa almond matcha / cilantro oil

.....

Braised Short Ribs
Ancho demi and tobacco onions

.....

Carne Asada
Ranchero and sweet peppers

.....

Mole Chicken Breast
Sesame seeds and poblanos

.....

SIDES

Heirloom borracho beans with epazote and Modelo, papas
bravas, and calabaza con cebollitas.

.....

DESSERT

Margarita cheesecake
prickly pear and espolon

.....

Churro tres leches

.....

Mini churros

.....

\$85 *Per Person*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

The Que (Texas BBQ)

TEXAS BBQ

STARTERS

- Baked Potato Salad
Cheddar, sour cream, and chives
- Coleslaw
cilantro and lime

ENTREES

- Brisket

FIXINS

- brioche bun
- Pickled Onions
- Dill pickle
- Roasted Jalapenos

SIDES

- Dr. pepper baked beans
- Macaroni + Cheese

DESSERT

- Peach Cobbler
creme fraiche

\$95 *Per Person for Buffet Style*

\$110 *Per Person for Family style*

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Taco Cart

TACO CART

No Substitutions are allowed.

TO START

Mixed Green Salad

Roasted corn, pepitas, queso fresco, quinoa, roasted red pepper
vinaigrette

ENTREES

pork carnitas

orange, chili, and lime

Carne Asada

Ancho, achioté, lime, and texichurri

Chicken Tinga

dried chilies, tomato, lime, and cilantro

Fajita Veggies

local mushrooms, peppers, onions, and summer squash

SIDES

Black beans

Mexican rice

Warm Flour Tortillas

Tortilla chips with green chili queso

Pickled Onions

Queso fresco

Cilantro

Avocado

Limes

Salsa Verde

Pico de gallo

Crema

Jalapeño bullet

DESSERT

Local Honey Flan

\$85 Per Person For Buffet Style

\$100 Per Person For Family Style

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Bandit Bar Package

BANDIT BAR PACKAGE

Consumption or hourly packages available

Consumption Bar: Minimum \$750 minimum spend (plus taxes and fees)

Bartender Fee: \$150 per 75 guests

- No substitutions, additional selections available upon request

2 signature cocktails included in bar package

HOURLY BEER AND WINE PACKAGE

Beer and Wine ONLY

USD30 Per Person / 1 Hour

USD40 Per Person/ 2 Hours

USD50 Per Person / 3 Hours

USD60 Per Person / 4 Hours

USD70 Per Person/ 5 Hours

USD80 Per Person / 6 Hours

USD90 Per Person/ 7 Hours

BEER

HOURLY BEER, WINE, AND LIQUOR BAR PACKAGE

beer, wine + spirits

USD35 Per Person/ 1 Hour

USD50 Per Person/ 2 Hours

USD65 Per Person/ 3 Hours

USD80 Per Person/ 4 Hours

USD95 Per Person/ 5 Hours

USD105 Per Person/ 6 Hours

USD115 Per Person/ 7 Hours

WINE

Coors light-bqt
Heineken
Modelo
Budweiser
Shiner bock
Hi Sign El Berto
Celis white
Twisted x Brewing Company McConauhaze
Topo Chico Hard Seltzer
Topo Chico Ranch Water
Athletic N/A
<i>USD10</i> Per Glass

SPIRITS

Titos Vodka
Seersucker gin
512 Tequila
Bacardi Silver Rum
Makers Mark
Rittenhouse Rye
Dewers White Label Scotch
<i>USD16</i> Per Glass

TABLESIDE WINE SERVICE

USD50 Per Bottle

Vinologist cabernet
Silver gate pinot noir
Toscana chardonnay
Bulletin pinot grigio
La vielle ferme sparkling
Rose
Sparkling rose included upon request
<i>USD14</i> Per Glass

conditions.

Outlaw Bar Package

Consumption or hourly packages available **Consumption Bar:** Minimum \$850 minimum spend (plus taxes and fees) **Bartender Fee:** \$150 per 75 guests - No substitutions, additional selections available upon request

OUTLAW BAR PACKAGE

Consumption or hourly packages available

Consumption Bar: Minimum \$850 minimum spend (plus taxes and fees)

Bartender Fee: \$150 per 75 guests

- No substitutions, additional selections available upon request

2 signature cocktails included in bar package

HOURLY BEER AND WINE BAR PACKAGE

Beer and Wine ONLY

USD35 Per Person / 1 Hour

USD45 Per Person/ 2 Hours

USD55 Per Person/ 3 Hours

USD65 Per Person/ 4 Hours

USD75 Per Person/ 5 Hours

USD85 Per Person/ 6 Hours

USD95 Per Person/ 7 Hours

BEER

Coors light-bqt

Heineken

Modelo

Budweiser

Shiner bock

HOURLY BEER, WINE, AND SPIRITS BAR PACKAGE

Beer, Wine, and Spirits

USD50 Per Person / 1 Hour

USD65 Per Person / 2 Hours

USD80 Per Person / 3 Hours

USD95 Per Person / 4 Hours

USD110 Per Person / 5 Hours

USD125 Per Person / 6 Hours

USD140 Per Person / 7 Hours

WINE

Helderberg cabernet

Kara tara pinot noir

Imagery Chardonnay

Mohua Sauvignon Blac

Poema cava sparkling

Hi Sign El Berto
.....
Celis white
.....
TXBC McConauhaze
.....
Topo Chico Hard Seltzer
.....
Topo Chico Ranch Water
.....
Athletic N/A
.....

USD10 Per Glass

SPIRITS

Grey Goose Vodka
.....
Bombay Sapphire Gin
.....
Ocho Plata Tequila
.....
Ten to One White Rum
.....
Still Austin Whiskey
.....
Lot 40 rye whiskey
.....
Johnnie Walker Black Scotch
.....

USD18 Per Glass

TABLESIDE WINE SERVICE

USD60 Per Bottle

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Texas Troubadour Bar Package

Consumption or hourly packages available **Consumption Bar:** Minimum \$850 minimum spend (plus taxes and fees) **Bartender Fee:** \$150 per 75 guests -
No substitutions, additional selections available upon request

TEXAS TROUBADOUR PACKAGE

Consumption or hourly packages available

Consumption Bar: Minimum \$850 minimum spend (plus taxes and fees)

Bartender Fee: \$150 per 75 guests

- No substitutions, additional selections available upon request

2 signature cocktails included in bar package

HOURLY BEER AND WINE BAR PACKAGES

Beer and Wine ONLY

USD40 *Per Person / 1 Hour*

USD50 *Per Person / 2 Hours*

USD60 *Per Person / 3 Hours*

USD70 *Per Person / 4 Hours*

USD80 *Per Person / 5 Hours*

USD90 *Per Person / 6 Hours*

USD100 *Per Person / 7 Hours*

BEER

Coors banquet

Heineken

Modelo

Budweiser

Shiner bock

Hi Sign El Berto

Celis white

TXBC McConauhaze

HOURLY BEER, WINE, AND SPIRITS BAR PACKAGE

Beer, wine, and Spirits

USD55 *Per Person / 1 Hour*

USD70 *Per Person / 2 Hours*

USD85 *Per Person / 3 Hours*

USD100 *Per Person / 4 Hours*

USD115 *Per Person / 5 Hours*

USD130 *Per Person / 6 Hours*

USD145 *Per Person / 7 Hours*

WINE

Fall Creek Cabernet Sauvignon

Becker Vineyards Red Blend

Fall Creek Chardonnay

Fall Creek Sauvignon Blanc

Mcpherson Brut

USD18 *Per Glass*

Topo Chico Hard Seltzer
.....
Topo Chico Ranch Water
.....
Athletic N/A
.....
USD10 Per Glass

SPIRITS

Titos Vodka
.....
Seersucker Gin
.....
Tequila 512
.....
Still Austin Whiskey
.....
Devil's River Small Batch Rye
.....
Spirit of Texas White Rum
.....
Balcones Texas Single Malt Scotch
.....
USD20 Per Glass

TABLESIDE WINE SERVICE

USD60 Per Bottle

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Specialty Wine

PLEASE NOTE:

These wines cannot be used as substitutions for wines included in existing wine packages.

The wines listed in this section are subject to availability.

Any selected wines from this section will incur an additional charge on top of the chosen bar package listed as bottle price

WHITE AND ROSE

SPARKLING WINE AND CHAMPAGNE

Pinot Gris, Trimbach, France, 2017 | USD86 per bottle
.....
Sancerre, Domaine Delaporte, France 2022 | USD90 per bottle
.....
Txakoli, Baskoli Blanco, Spain, 2023 | USD65 per bottle
.....
Chardonnay, Martin Ray, California, 2023 | USD72 per bottle
.....
Rose, Idlewild Flora & Fauna, California, 2021 | USD68 per bottle
.....
Rose, La Fete du Rose, France | USD64 per bottle
.....

RED WINE

Pinot Noir, Foley Estates, California, 2021 | USD120 per bottle
.....
Cabernet Sauvignon, Turning Point, California, 2021 | USD72 per bottle
.....
Grenache Blend, Le Cigare Volant, California, 2022 | USD60 per bottle
.....

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Specialty Bar Packages

SPECIALTY BAR / BEVERAGE PACKAGES

Build Your Own Margarita Bar

MINIMUM \$500 spend required

Build Your Own Martini

**MINIMUM \$500 SPEND REQUIRED

Fresh Pressed Juice Bar

**Attendant required at \$150 per 25 guests for 90 minutes of service

SMALL GROUP SELECTIONS

Beer Buckets | USD10 Per can
Assorted beers, hard seltzers, and canned wines
.....

Cava, Raventos, Blanc, Spain, NV | USD56 per bottle
.....
Cremant, Pierre Sparr Cremant d'Alsace Brut Rose, France, NV | USD56 per bottle
.....
Champagne, Domaine Lallier Blanc de Blancs, France, NV | USD100 per bottle
.....
Champagne, Moet & Chandon Imperial, France, NV | USD140 per bottle
.....

BUILD YOUR OWN MARGARITA BAR

Liquor
tequila, mezcal, and NA substitute
.....

Mimosas | USD50 Per bottle
Sparkling Wine, assorted juices

Flavors
strawberry, mango, and regular

Rim
tajiin, salt, and sugar

Garnish
jalapeno, pineapple, lime, and strawberry

USD16 Per Drink

BUILD YOUR OWN MARTINI

Liquor
vodka and gin NA Substitute

Preference
Dry, dirty, Gibson (cocktail onion), Vesper (gin and vodka)

Garnish
Olive, cocktail onion, lemon twist, fresh herbs, pickled vegetables

Specialty Martinis
Cosmopolitan, Espresso, Lemon Drop, and Mexican Martini

USD18 *Per Drink*

FRESH PRESSED JUICE BAR

Fresh Pressed Juice
Assorted seasonal greens, fruits and veggies, coconut milk, oat milk, almond milk

USD25 Per hour/Per person

BUILD YOUR OWN MIMOSA

Bubbles
Moët Chandon and sparkling rose

Juice
grapefruit, orange, blood orange, and pineapple

Garnish
pomegranate, grapefruit, and rosemary

USD25 per hour/per person

USD13 per glass

BLOODY MARY

Spirits

vodka and tequila
Juice
tomatillo and tomato
Rim
salt and tajin
Garnish
bacon, celery, lime, jalapeno, cocktail onion, and green olive
<i>USD25</i> per hour / per person
<i>USD16</i> per glass

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Coffee / Tea / A La Carte

COFFEE AND TEA PACKAGES
Includes one water station

A LA CARTE

Greater Goods Bottled Cold Brew USD8 per item
Canned Coffee USD8 per item
Iced Coffee USD125 per gallon
Red Bull USD8 per item regular and sugar-free
Canned Soft Drinks USD6 per item Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Sweet Tea, Weird Tea
St. Arnold Root Beer USD8 per item
Bottled Kombucha USD8 per item
Topo Chico Mineral Water USD8 per item

HOT TEA BY THE GALLON

Assorted Hot Tea
Milk 2%, half & half, and oat milk
Tea candied ginger, lemons, and assorted sweeteners
<i>USD100</i> per gallon

Bottled Water | USD7 per item

Fruit Infused Water Station | USD50 per station

Choose two per water station:
FRUIT: Strawberry, Grapefruit, Cucumber, Lemon, Lime, Orange, Mango, Coconut, Kiwi, Blackberry
HERBS: Rosemary, Sage, Basil, Lavendar, Ginger, Mint

Iced Tea Station | USD50 per station

Choose SWEET or UNSWEET FLAVORS: Lemon, Mint, Peach, Berry, Hibiscus

ALL DAY COFFEE

Texas Coffee Trader
Regular, decaf, assorted hot tea

Milk
2%, half & half, oat milk

Syrup flavors
Vanilla, hazelnut, and caramel

Tea
candied ginger and lemons

USD36 per person

HALF DAY COFFEE

Texas Coffee Trader
Regular, decaf, assorted hot tea

Milk
2%, half & half, oat milk

Syrup flavors
Vanilla, hazelnut, and caramel

Tea
candied ginger and lemons

USD20 per person

COFFEE BY THE GALLON

Texas Coffee Trader Regular

Milk
2%, half & half, oat milk

Syrup flavors
Vanilla, hazelnut, and caramel

USD130 per gallon

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LATE NIGHT BITES

Let's keep the party going!

AUSTIN CLASSIC BREAKFAST TACOS

Protein
Bacon, chorizo, Impossible sausage, roasted vegetables, potato
bullet
.....
Served with housemade salsa, egg, cheese
.....
\$72 *Per Dozen*

CRISPY BUTTERMILK FRIED CHICKEN TENDERS

Served with
Ketchup, ranch, honey mustard, BBQ, garlic aioli
.....
\$17 *Per Person*

THOMPSON TAQUERIA

Choose one
Tacos, nachos, quesadillas
.....
Choose Two Proteins
Pork carnitas, carne asada, chicken tinga, roasted vegetables
.....
Served with
Tomatillo salsa, pico de gallo, roasted corn salsa, guacamole, cotija cheese, pickled red onion, jalapeño, lime, cilantro crema
.....
\$22 *Per Person*

SLIDERS

Jalapeno Turkey Burger
.....
Housemade Burger Patties
.....
Pulled Pork
.....
Impossible Burger OR Black Bean Burger
.....
Mini All Beef Hot Dog
.....
Buttermilk Fried Chicken
.....
Toppings
Smoky mayo, chipotle aioli, ketchup, mustard, B+B pickles,
grilled onions, tomato, and lettuce
.....
\$30 *Per Person*

FRENCH FRIES OR TOTS

French Fries
.....
Tots
.....
Served with
Ketchup, ranch, honey mustard, BBQ, garlic aioli, chipotle aioli
.....
\$10 *Per Person*

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Lunch

GRAB AND GO

Chipotle Caesar
tajin croutons, toasted pepitas, cotija, chipotle Caesar dressing

Bodega Chopped Salad
avocado, queso fresco, gem lettuce, hearts of palm, pickled jalapeño, cherry tomatoes, crispy tortillas, red wine vinaigrette

Protein (choose one)
chicken pibil / Tajin shrimp / salmon pastor / carne asada (+\$10)

USD48 per person

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Ligera Lunch Buffet

LIGERA LUNCH BUFFET

SOUP

Sopa de Tortilla y Pollo
Cilantro, diced onions, pico de gallo, tortilla strip

Black Bean Soup
Cilantro lime crema, cilantro, pico de gallo

SALAD

Caesar Salad
tajin croutons, toasted pepitas, cotija, chipotle caesar dressing

Bodega Chopped Salad
avocado, queso fresco, gem lettuce, hearts of palm, pickled jalapeño, cherry tomatoes, crispy tortillas, red wine vinaigrette

Tomato Panzanella Salad
heirloom tomato, avocado, cucumber, mulberries, panela cheese, epazote dressing

ENTREES

- Milanesa Pollo Torta
breaded chicken, jalapenos, guacamole, refried beans, lettuce,
morita creamer
- Roasted Carnitas Torta
Lechuga, pickled onions, salsa verde, refried beans, guacamole
- Carne Asada Quesadillas
oaxaca cheese, caramelized onions, mixed peppers, salsa macha
- Local Foraged Mushroom Quesadillas
oaxaca cheese, mixed peppers, salsa matcha

USD60 Per Person

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Hors d'oeuvres

HORS D'OEUVRES

- Mini Barbacoa Taquitos | USD10 per piece
Cotija, pico de gallo, guacaverde, crema
- Tuna Tostada Bites | USD11 per piece
Avocado, pickled red onion, charred corn, guajillo vinaigrette, black bean puree, radish
- Piloncillo Popcorn Shrimp | USD11 per piece
Piloncillo morita, cilantro lime aioli, baby cilantro
- Pulled Pork Carnitas Bao Buns | USD10 per piece
- Sweet Corn Arancini | USD9 per piece

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Taste of Arriba Abajo (Family Style Dinner)

TASTE OF ARRIBA ABAJO (FAMILY STYLE)

TO START

House chips, trio of salsas, and guacamole

SALAD

Chipotle Caesar

tajin croutons, toasted pepitas, cotija, chipotle caesar dressing

Bodega Chopped

avocado, queso fresco, gem lettuce, hearts of palm, pickled jalapeño, cherry tomatoes, crispy tortillas, red wine vinaigrette

ENTREES

Filet Barbacoa

mole tostado, wild mushrooms

Crispy Skin Salmon

sweetcorn parsnip purée, pineapple salsa

Signature Chicken Fajitas

peppers, onions, served sizzling served with housemade corn tortillas, pinto OR black beans, herb green rice

DESSERT

Tres Leches Cake

Mini Churros

USD85 *Per Person*

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%. Menu pricing and selections may change based on availability and market conditions.

Dinner Buffet

DINNER BUFFETT

TO START

house made tortilla chips, guacamole, and trio of salsas

ENTREES

Grande Pork Carnitas
Pickled red onions, plantain salsa, queso fresco

Duck Carnitas
Cotija polenta, chimichurri, persimmon salsa

Salmon Pastor
Parsnip puree, chayote slaw, pineapple salsa

Hangar Asada
Chile marinade, mole negro, roasted mushrooms, roasted poblanos

Stuffed Poblanos
Sweet corn rice, caldillo sauce, oaxaca cheese

DESSERT

Tres Leches Cake

Mini Churros

USD85 Per Person

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%. Menu pricing and selections may change based on availability and market conditions.

Reception Stations

SALAD

Caesar Salad
tajin croutons, toasted pepitas, cotija, chipotle caesar dressing

Bodega Chopped Salad
Avocado, queso fresco, gem lettuce, hearts of palm, pickled jalapeño, cherry tomatoes, crispy tortillas, red wine vinaigrette

Tomato Panzanella Salad
Heirloom tomato, avocado, cucumber, mulberries, panela cheese, epazote dressing

SIDES

Verde Rice

Charred Broccolini OR Roasted Parsnips

A LA CARTE

- Trio of Salsas and Guacamole | USD15 per person
- Queso | USD12 per person
- Mexican cheese, roasted mushrooms, chorizo, heirloom corn chips
- Lobster Quesadilla Pizza | USD24 per person
- chichuahua, cotija cheese, Oaxaca, smoked tomatoes, jalapeño, chimichurri, crema, epazote
- Mexico City Shrimp Ceviche | USD15 per person
- spicy tomato, avocado, red onion, chicharron

ARRIBA GRILL

- Whole Roasted Pig | USD38 per person
- \$1,900 minimum spend *OR* Minimum 50 guests
- Texas Barbacoa | USD42 per person
- Composed by local brisket and selection of sausages

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%. Menu pricing and selections may change based on availability and market conditions.

Bar Menu

** \$150 bartender fee will be applied / 1 bartender per 75 guests **

BEER AND WINE ONLY

- Beer
- Modelo, Shiner, IPA, Hefe, Seasonal Rotating Tap
- Wine
- Poema Cava, Routestock Chardonnay, La Fête Rosé, Cline Seven Ranchlands Pinot Noir, Angeline Cabernet
- USD35* 1 hour per person
- USD45* 2 hours per person
- USD55* 3 hours per person
- USD65* 4 hours per person

TAQUERIA BAR

- Carnitas | USD24 per person
- slow roasted pork
- Chicken Pibil | USD23 per person
- achiote paste, orange, and spices
- Local Foraged Mushroom | USD19 per person
- Carne Asada | USD28 per person

ARRIBA ABAJO TIER 1 BAR

- Wine
- Poema Cava, Routestock Chardonnay, La Fête Rosé, Cline Seven Ranchlands Pinot Noir, Angeline Cabernet
- Beer
- Modelo, Shiner, IPA, Hefe, Seasonal Rotating Tap
- Spirit
- Smirnoff Vodka, Bacardi Silver Rum, Jim Beam Bourbon, Rosa Luna Mezcal, Cazadores Blanco Tequila, Beefeater Gin
- USD40* 1 hour per person
- USD55* 2 hours per person

USD705 hours per person

USD756 hours per person

ARRIBA ABAJO TIER 2 BAR

- Spirit
Tito's Vodka, Altos Plata Tequila, Mount Gay Rum, Buffalo Trace Bourbon, Bombay Sapphire Gin, Del Maguey Mezcal, Dewar's White Label
- Beer
Modelo, Shiner, IPA, Hefe, Seasonal Rotating Tap
- Wine
Poema Cava, Routestock Chardonnay, La Fête Rosé, Cline Seven Ranchlands Pinot Noir, Angeline Cabernet

USD551 hour per person

USD752 hours per person

USD853 hours per person

USD904 hours per person

USD955 hours per person

USD1006 hours per person

USD703 hours per person

USD804 hours per person

USD855 hours per person

USD906 hours per person

COCKTAILS

- Margaritas
Tequila or Mezcal **Flavors:** mango / passion fruit / prickly pear / strawberry / spicy / regular **Garnish / Rim:** Salt or Tajin
- Old Fashioned
- Mule
Vodka and ginger beer with a squeeze of lime **Choose a flavor:** strawberry basil, pineapple epazote, cucumber mint, blood-orange rosemary
- Ranch Water
Tequila or mezcal with lime juice and soda **Choose a flavor:** grapefruit, pineapple, cucumber, hibiscus
- Cantaritos
reposado tequila, grapefruit juice, lime juice, orange juice, grapefruit soda, tajin
- Martinis
- Spritz's
- Manhattan
- Specialty Cocktail | USD17 per drink on consumption

Prices are subject to 27% taxable service charge and current Texas sales tax of 8.25%.Menu pricing and selections may change based on availability and market conditions.

COMING SOON!



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian