



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

LIGHT START **DF V** | \$42 per person

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

BUILD YOUR OWN BREAKFAST TACOS | \$46 per person

- **Palmeras**
 - **Shirrtail 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 / cojita cheese / shredded cheddar / pico de gallo / cilantro / pickled jalepenos / assorted yellowbird hot sauce
-

THOMPSON CLASSIC | \$48 per person | \$53 + Additional Protein per person

- **Seasonal Fruit**
 - **Seasonal Housemade muffins**
 - **PROTEIN (CHOOSE ONE):** Hudson's Local Bacon / Pork Sausage / Chicken Sausage / Beef Barbacoa
 - **Shirrtail Farms Farm Fresh Scrambled Eggs**
 - **Texas Spiced Smashed Breakfast Potatoes**
-

TEJAS | \$49 per person

- **Mini Peach Empanadas**
 - **Brisket Hash:** Peppers / Onions / chipotle Aioli
 - **Refried Beans**
 - **Chilaquiles Rojos**
 - **Accompanied by:** salsa verde / mexican crema / jalepenos / queso fresco / local flour tortillas (corn available upon request) / assorted yellowbird hot sauce
-

Breakfast Enhancements

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES / minimum 1 dozen per item | \$169 per dozen

CHOOSE 1 Per Dozen - Housemade Biscuit: Ham OR Bacon / Fried Egg / Cheddar - **English Muffin:** Impossible OR Pork Sausage / Fried Egg / Pepperjack - **Waffle:** Buttermilk Fried Chicken / Fried Egg / Maple Drizzle

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

PREMADE BREAKFAST TACOS | \$73 per dozen

CHOOSE 1 Protein Per Dozen - Flour Tortilla / Cheddar Cheese / Smashed Breakfast Potatoes / House made Salsa on side

PROTEIN

- Beef Barbacoa
- Bacon
- Impossible Sausage
- Chorizo
- Vegan Roasted Vegetable

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

Side of Protein **DF GF** | \$10 per person

Choose One: bacon / chicken sausage / pork sausage / barbacoa (+\$2)

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

Quiche **V GF** | \$11 per person

spinach / goat cheese / oven-dried tomatoes **OR** bacon / cheddar cheese / caramelized onion

Hard Boiled Eggs | \$6 per person

local cage-free shirrtail creek eggs

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

SALAD

Greens: winter squash / pom arils / manchego / crispy quinoa **Wedge BLT:** heirloom cherry tomato / pickled onion / roasted corn / pepper bacon / cotija / creamy poblano ranch **Caesar:** 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

Lunch Buffet

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

GRAINS AND GREENS

\$50 per person

\$58 + additional protein per person

TACO CART

\$60 per person

\$68 + additional protein per person

THE QUE

\$64 per person

\$72 + additional protein per person

HOT LUNCH

\$62 per person

\$70 + additional protein per person

GRILLED DELI CHEF'S TABLE

\$50 per person

Break Packages

BREAK PACKAGES

WELLNESS | \$25 per person

Trail Mix Kind Bars Infused Water Station Banana Chips + Apple Chips + Pineapple Chips Sliced Melon and Berries

Superfood Smoothies (CHOOSE TWO): WITH PLANT BASED SACHA INCHI PROTEIN - **blue pineapple:** mango / orange / blue spirulina - **mango surprise:** mango / banana / carrot / orange / turmeric - **tropical greens:** pineapple / mango / carrot / wheatgrass - **maqui superfruit:** apple / maqui / blueberry / banana

EL DULCE EN CAFE | \$25 per person

Mexican Cold Brew Vanilla Bean Bourbon Cajeta Arroz Con Leche: brulee banana **Mexican Fruit Salad:** Tajin / lime / mint
House made Churros Seasonal Agua Fresca

DEHYDRATE AND REHYDRATE | \$27 per person

ATX Jerky Cornucopia Popcorn Fruit Leather Veggie Chips Infused Water Station and Liquid IV

COOKIE MONSTER | \$22 per person

Austin Inspired Cookies from Hayley Cookies Warm Skillet Chocolate Chip Cookie Seasonal Cookies Local Milk: whole / 2% / oat / almond / chocolate / vanilla

KEEP AUSTIN WEIRD - CBD Infused | \$30 per person

Energy Bites Seasonal Cookies Watermelon Gazpacho Mad Tasty Sparkling Water Earlybird Matcha Latte

ADULT LUNCHABLE | \$24 per person

Artisanal Cheese X Charcuterie Hummus Pita Chips Assorted Veggies Topo Chico Mineral Water

AFTER SCHOOL | \$19 per person

Mini PB+J Assorted Cookies Brownies Fruit Snacks Individual Milks Juice Boxes

TAKE A DIP | \$18 per person

Spinach and Artichoke Dip Guacamole Beer Cheese Buttermilk Ranch Accompanied by: pita chips / house made tortilla chips / soft pretzels / assorted veggies

BUILD YOUR OWN TRAIL MIX | \$18 per person

Sunshine Blend Nut Mix: oats / seeds / dried fruit Yogurt Pretzels Dark Chocolate Espresso Beans

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

Assorted Seasonal Pastries | \$84 per dozen

LYLI'S ASSORTED CHOCOLATE BARS

\$5 per person

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 tumeric 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 / chive

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

Poached Shrimp Cocktail | USD9 per item
smokey cocktail sauce / lemon

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

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

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

VEGETARIAN/VEGAN

Avocado Toast Bite **VGN** | USD7 per item
local mushrooms / 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 | USD7 per item

cotija / cumin crema / scallion (V)

Crispy Polenta Medallion **VGN GF** | USD7 per item
olive tapenade / roasted red pepper coulis

Local Mushroom Masa Cake | USD12 per item
crema / cilantro / queso fresco / huitlacoche

Squash Blossom Quesadilla | USD8 per item
oaxaca cheese / salsa verde (V)

Confit Tomato Crostini | USD7 per item
mushroom / romesco / manchego / roasted garlic puree

Grilled Haloumi Skewer **GF** | USD7 per item
preserved lemon vinaigrette / mint

Crispy Potato Cauliflower Bite **VGN** | USD7 per item
spicy vegan mayo

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.

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)

USD125 Experience starting price per person

TIER ONE / 3-COURSE

TIER TWO / 4- COURSE

USD125 Per Person

TIER THREE / 5-COURSE

USD155 Per Person

SOUP

Lobster
local cream/herbs de Provence/Texas brandy

Heirloom tomato
Basil oil and foccacia croutons

Local mushroom
thyme / sherry / garlic

Creamy Cauliflower
truffle oil / crispy local mushrooms

USD135 Per Person

PERSONAL PREFERENCE

USD155 Per person

SALAD

Spinach salad
apple / red onion / candied pecan / white balsamic vinaigrette

Texas chopped salad
romaine / iceberg / piquillo pepper / manchego / roasted corn /
bacon / jalapeno 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 & green asparagusleek
vinaigrette / local mushrooms / porcini butter / burgundy demi
glace
.....
- Gulf Coast Snapper
chili / cilantro / escovitch / crispy smashed fingerling potatoes /
haricot verts
.....
- 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 justobacco onions
.....

DUETS

- 44 farms beef tenderloin + crabcake
yukon garlic whipped potatoes / white & green asparagus / leek
vinaigrette / local mushrooms burgundy demi glaze / 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

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
baby vegetables / sweet peppers / onion garlic / white wine
.....
- Local Lion's Mane Cakes
creole sauce / arugula salad / pickled onions
.....

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

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
gruyere crostinis / chopped herbs

Tortilla Soup
cilantro-lime crema / avocado / crispy corn tortilla

3 ENTREES

USD100 Reception Per Person

USD115 Family Style Per Person

SALAD

Spinach
apple / red onion / candied pecanwhite balsamic vinaigrette

Wedge BLT
heirloom cherry tomato / shaved red onion / roastedcorn /
pepper bacon / cotija / poblano ranch

Caesar
romaine hearts / parmesan / heirloom tomatochickpea crouton /
grilled lemon / truffle caesardressing

Little Gem
sweet corn / pickled shallot / cotija cheesesunflower seeds /
avocado yogurt dressing

Creamy Corn and Poblano
jalapeno oil / cilantro / queso fresco

Bibb
crispy shallot / charred cherry tomato / spicywalnuts / feta
cheese / sherry vinaigrette

Arugula and Endive
grapefruit / goat cheese / pistachio / citrussherry vinaigrette

Garden Salad
baby red romaine / true harvest blend / shaved carrots / easter
radish / edible flowers / cucumber / cherry tomato / scallions /
lemon pepper vinaigrette

ENTREES

Local Mushroom Polenta Medallian
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 **VGF**
creole sauce / pickled onions

Ancho Braised Short Ribs
ancho demi / tobacco onions

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

MINI DESSERT BAR

Cupcakes

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!

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 and Displays

DISPLAY BOARDS

Domestic Cheese Board | USD25 per person

chef's selection of artisanal cheeses / fresh and dried assorted fruits / salted marcona almonds / wild honey / olives / assorted crackers / sliced baguette

Charcuterie Board | USD30 per person

chef's selection of assorted charcuterie / house pickled vegetables / mixed olives / whole grain mustard / assortment of crackers / sliced baguette

Fresh Board | USD24 per person

asparagus / baby carrots / cauliflower / broccoli / sweet peppers / cucumbers / celery / cherry tomato / roasted red pepper

ACTION STATIONS

Fries and Tots | USD24 per person

french fries + tater tots / shredded jack cheese / green chili queso / ketchup / hot sauce / ranch / bacon / black bean chili / scallion / jalapeno / pico de gallo / lemon garlic aioli

Sliders | USD30 per person

Protein (Pick 2): - **house made burger patties:** bacon + tomato jam / white cheddar - **mini all beef hot dog:** chipotle ketchup / pickled mustard seed / sweet relish - **jalapeno cheddar turkey burger - pulled pork:** bbq sauce / creamy slaw / pickled onions - **vegan impossible burger:** marinated mushrooms / avocado / sprouts **Toppings:** smoky mayo / chipotle aioli / ketchup / mustard / b+b pickles / grilled onions / tomato / lettuce

hummus / poblano ranch / nut butter

Antipasti Board | USD32 per person

cured meats / fresh mozzarella / roasted garlic / seasonal hummus / marinated artichokes / assorted olives / sundried tomatoes / roasted red peppers / warm pita and crispy pita chips

Open Fire Board | USD25 per person

eggplant / divina tomatoes / zucchini / squash / onions / asparagus / blistered peppers / olive medley / marinated artichokes

Bounty of the Sea | MKT per person

oysters / crab / king crab / marinated tuna poke / poached shrimp / lemon / cocktail sauce / mignonette / hot sauce

Mac 'n Cheese | USD25 per person

Protein (Pick 2) - **pulled pork- braised bbq brisket- chipotle chicken- three cheese- lobster +12 Toppings:** smoked cheddar / pickled chiles / jack cheese / toasted bread crumb / jalapeno / scallion / broccoli / hot sauce

Street Tacos | USD24 per person

Protein (pick 2): - **pork carnitas- carne asada- chicken tinga- local mushroom / seasonal vegetables** **On the Side:** warm mini tortillas / tomatillo salsa / pico di gallo / roasted corn salsa / guacamole / cotija cheese / pickled red onion / jalapeno / lime / cilantro crema

Quesadilla | USD22 per person

Protein (pick 2): - **pork carnitas- carne asada- chicken tinga- local mushroom / seasonal vegetables** **On the Side:** tomatillo salsa / pico di gallo / roasted corn salsa / guacamole / cotija cheese / pickled red onion / jalapeno / lime / cilantro crema

Nachos | USD22 per person

Protein (pick 2): - **pork carnitas- carne asada- chicken tinga- local mushroom / seasonal vegetables** **On the Side:** housemade tortilla chips / tomatillo salsa / pico di gallo / roasted corn salsa / guacamole / cotija cheese / pickled red onion / jalapeno / lime / cilantro crema

Pasta Station | USD32 per person

**** Chef Attendant Required / \$150 per 75 guests / serviced for 90 minutes** **Protein (pick 2):** beef Bolognese / herb roasted chicken / Italian sausage / seasonal vegetables **Pasta (pick 2):** - pasta primavera / penne / texas olive oil / garlic herbs - bucatini / burrata / basil - farfalle / basil pesto / parmesan - tortellini / garlic parmesan / cream / divina peppers

Waffles | USD30 per person

**** Chef Attendant Required / \$150 per 75 guests / serviced for 90 minutes** **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

UNDER THE KNIFE

Roasted Turkey Breast | USD25 per person

cranberry + walnut relish / jus

Herb Crusted Rosewood Prime Rib | USD45 per person
bone marrow horseradish cream / demi

Beef Tenderloin | USD36 per person
bordeaux demi / chimichurri

Slow Roasted Pork Loin | USD34 per person
apple onion / chutney / pickled mustard seed

Herb Roasted Lamb Rack | USD48 per person
mint chimichurri / jus

King almon Filet | USD30 per person
citrus cured / chipotle beurre blanc

Smoked Brisket | USD32 per person
charred cipollini onions / chiles toreados

NY Strip Loin | USD32 per person
au poivre / bearnaise

Adobo Braised Pork Belly | USD28 per person
guacamole / grilled pineapple relish

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

Cupcakes

Tarts

CAKE CUTTING

Cake Cutting Service

Plates

Napkins

Utensils

USD10 *Per person*

SALTY DONUTS

Traditional Glazed

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 buttercream

Churro Tres Leches Cake

Chocolate Chile Espresso Cake

USD85 Per Dozen

USD10 Per Person

PLATED DESSERTS

Chili Chocolate Espresso Cake

Seasonal Berry Shortcake

roasted berries / cinnamon / bourbon chantilly cream

NY Cheesecake

Seasonal Compote

Chai Spiced Macaron

brown butter buttercream

Opera Cake

light almond sponge cake, coffee buttercream, and dark chocolate ganache

Margarita Cheesecake

prickly pear / espolon

Churro Tres Leches

USD12 Per Person

Texas Chocolate Sheet Cake

Honey Butter Cinna-bun

Passion Fruit and Coconut

Strawberry Shortcake

Horchata

Pistachio and White Chocolate

Mango Creamsicle **VGN**

Churro and de Leche Star

Brown Butter and Sea Salt

Butterscotch Pie **GF**

USD200 Per Dozen

USD4 Per Person

RECEPTION X FAMILY STYLE DESSERTS

Bananas Foster Bread Pudding

Beignets and Honey

Churro Station

Includes Chocolate Sauce + Caramel Sauce

Custom Smore's Station | USD20 per person

**** Only available in an outdoor event space Includes:** Tabletop fire pits / roasting skewers **Choose One: Sweet:** graham crackers / custom branded marshmallows / chocolate **Savory (+\$4 per person):** assorted cheese / charcuterie / crostini / artisanal crackers

USD10 Per Person

LICK ICE CREAM SANDWICHES

Caramel Salt Lick

Hill Country Honey and Vanilla Bean

Vegan (V) Vanilla

Dark Chocolate+Olive Oil + Sea Salt

Seasonal Special

USD144 *Per Dozen*

HAYLEY'S CUSTOM COOKIES

CUSTOM MACRONS

USD670 *Per Case*

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.

CAJUN

TO START

ENTREE

ON THE SIDE

DESSERT

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.

TEXMEX

TO START

ENTREES

SIDES

DESSERT

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

\$95 *Per Person for Buffet Style*

\$110 *Per person for Family Style*

STARTERS

ENTREES

FIXINS

SIDES

DESSERT

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.

Taco Cart

TACO CART

No Substitutions are allowed.

\$85 *Per Person for Buffet Style*

\$100 *Per Person for Family style*

TO START

ENTREES

SIDES

DESSERT

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.

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

Coors light-bqt

.....
Heineken

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

Vinologist cabernet

.....
Silver gate pinot noir

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

USD10 *Per Glass*

SPIRITS

Titos Vodka

Seersucker gin

512 Tequila

Bacardi Silver Rum

Makers Mark

Rittenhouse Rye

Dewers White Label Scotch

USD16 *Per Glass*

TABLESIDE WINE SERVICE

USD50 *Per Bottle*

Toscana chardonnay

Bulletin pinot grigio

La vielle ferme sparkling

Rose

Sparkling rose included upon request

USD14 *Per Glass*

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.

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

Hi Sign El Berto

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

USD16 Per Glass

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

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.

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

Topo Chico Hard Seltzer

Topo Chico Ranch Water

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

Mcperson Brut

USD18 Per Glass

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*

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.

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

Pinot Gris, Trimbach, France, 2017 | USD86 per bottle

SPARKLING WINE AND CHAMPAGNE

Cava, Raventos, Blanc, Spain, NV | USD56 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

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

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

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.

Specialty Bar Packages

SMALL GROUP SELECTIONS

Beer Buckets | USD10 Per can

Assorted beers, hard seltzers, and canned wines

Mimosas | USD50 Per bottle

Sparkling Wine, assorted juices

SPECIALTY BAR / BEVERAGE PACKAGES

Build Your Own Margarita Bar | USD16 Per Drink

****MINIMUM \$500 spend required**** **Liquor:** tequila / mezcal /

NA substitute **Flavors:** strawberry / mango / regular **Rim:** tajin /

salt / sugar **Garnish:** jalapeno / pineapple / lime / strawberry

Build Your Own Martini | USD18 per drink

****MINIMUM \$500 SPEND REQUIRED**** **Liquor:** vodka / 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 / Mexican Martini

Fresh Pressed Juice Bar | USD25 per hour / per person

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

of service Fresh Pressed Juice: assorted seasonal greens /

fruits and veggies / coconut milk / oat milk / almond milk

Build Your Own Mimosa | USD25 per hour / per person | USD13

per glass

Bubbles: Moet Chandon / sparkling rose **Juice:** grapefruit / orange / blood orange / pineapple **Garnish:** pomegranate / grapefruit / rosemary

Bloody Mary | USD25 per hour / per person | USD16 per glass
Spirit: vodka / tequila Juice: tomatillo / tomato Rim: salt / tajin
Garnish: bacon / celery / lime / jalapeno / cocktail onion / green olive

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.

Coffee / Tea / A La Carte

COFFEE PACKAGES

Hot Tea by the Gallon | USD100 per gallon

**** MINIMUM 3 GALLONS** assorted hot teamilk:** 2% / half + half / oat milk **tea:** candied ginger / lemons / assorted sweeteners

All Day Coffee | USD32 per person

Serviced for 8-hours texas coffee traders regular / decaf / assorted hot teamilk: 2% / half + half / oat milksyrup flavors: vanilla / hazelnut / carameltea: candied ginger / lemons

Half Day Coffee | USD16 per person

Serviced for 4 hours texas coffee traders regular / decaf / assorted hot teamilk: 2% / half + half / oat milksyrup flavors: vanilla / hazelnut / carameltea: candied ginger / lemons

Coffee by the Gallon | USD125 per gallon

**** MINIMUM 3 GALLONS** texas coffee traders regular milk:** 2% / half + half / oat milk **syrup flavors:** vanilla / hazelnut / caramel

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 / 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

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

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.

LATE NIGHT BITES

Let's keep the party going!

LATE NIGHT BITES

Austin Classic Breakfast Tacos | \$72 per dozen

** MINIMUM 1 DOZEN OF EACH** **Protein:** bacon / chorizo / impossible sausage / roasted vegetables / potato SERVED WITH HOUSEMADE SALSA / EGG / CHEESE

SLIDERS | \$30 per person

CHOOSE TWO: - 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 / lettuce

CHICKEN TENDERS | \$17 per person

Crispy buttermilk fried chicken tenders Served with: ketchup / ranch / honey mustard / bbq / garlic aioli

French Fries or Tots | \$10 per person

Choose one: French fries / tator tots **served with:** ketchup / ranch / honey mustard / bbq / garlic aioli / chipotle aioli

Thompson Taqueria | \$22 per person

Choose one: Tacos / nachos / quesadillas **Protein (choose two):** pork carnitas / carne asada / chicken tinga / roasted vegetables **Served with:** tomatillo salsa / pico di gallo / roasted corn salsa / guacamole / cotija cheese / pickled red onion / jalapeno / lime / cilantro crema

Lunch

LUNCH MENU

Grab and Go | USD48 per person

Choose 2: *Salad or Wrap* - **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 **Protein (choose one):** chicken pibil / Tajin shrimp / salmon pastor / carne asada (+\$10) **Served with house made chips and Salsa**

Ligera Lunch Buffet | USD60 per person

Soup (choose one): - **Sopa de Tortilla y Pollo:** cilantro, diced onions, pico de gallo, tortilla strip - **Black Bean Soup:** cilantro

lime crema, cilantro, pico de gallo **Salad (choose two):** - **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 (choose 2) - Milanese 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

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

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

DINNER MENUS

Taste of Arriba Abajo (Family Style) | USD85 per person

To Start: - House chips / trio of salsas / guacamole Salad (choose one): - 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 (all three included): - 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 (choose one): - Tres Leches Cake - Mini Churros**

Dinner Buffet | USD85 per person

To Start: house made tortilla chips / guacamole / trio of salsas **Salad (choose one): - 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 (choose 2): - 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 **Sides: - Verde Rice - Charred Broccoli OR Roasted Parsnips Dessert (choose one): - Tres Leches Cake - Mini Churros**

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

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

USD35 1 hour per person

USD45 2 hours per person

USD55 3 hours per person

USD65 4 hours per person

USD70 5 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

USD40 1 hour per person

USD55 2 hours per person

USD70 3 hours per person

USD80 4 hours per person

USD85 5 hours per person

USD75 6 hours per person

ARRIBA ABAJO TIER 2 BAR

USD55 1 hour per person

USD75 2 hours per person

USD85 3 hours per person

USD90 4 hours per person

USD95 5 hours per person

USD100 6 hours per person

USD90 6 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 **V** Vegetarian