

# 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 **DF V**

- 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
- 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, 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)
  - Hudson's Local Bacon, Pork Sausage, Chicken Sausage, Beef Barbacoa

**\$48** *Per Person*

**\$53** *+ additional protein per person*

## TEJAS

Mini Peach Empanadas

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Brisket Hash

Peppers, Onions, Chipotle Aioli

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Refried Beans

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Chilaquiles Rojos

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Accompanied by

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

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**\$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

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

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

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

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

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

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

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Individual Assorted Greek Yogurt | \$4 per person

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### BREAKFAST SANDWICHES

Housemade Biscuit  
Ham Or Bacon, Fried Egg, and Cheddar

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

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Waffle  
Buttermilk Fried Chicken, Fried Egg, and Maple Drizzle

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**\$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

**\$48** *Per Person*

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

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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 green chili queso, pickled onion, queso fresco, cilantro, avocado,

Fettuch Salad  
*crispy pita*

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***per person*

**\$58***+ additional protein per person*

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***per person*

**\$72***+ additonal protein per person*

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GRILLED DELI CHEF'S TABLE BUFFET

lime, salsa verde, pico de gallo, crema, jalapeño

DESSERT  
Local Honey Flan

**\$60***per person*

**\$68***+ additional protein per person*

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***per person*

**\$70***+ additional protein per person*

## GRILLED DELI CHEF'S TABLE

**\$50** *pe person*

### SALAD

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

### SANDWICHES

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

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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
- 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

EL DULCE EN CAFE

- Mexican Cold Brew
- Vanilla Bean Bourbon Cajeta
- Arroz Con Leche  
brulee banana
- Mexican Fruit Salad  
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



Earlybird Matcha Latte

**\$30** Per Person

AFTER SCHOOL

Mini PB+J

Assorted Cookies

Brownies

Fruit Snacks

Individual Milks

Juice Boxes

**\$19** Per Person

BUILD YOUR OWN TRAIL MIX

Sunshine Blend Nut Mix

Oats, Seeds, Dried Fruit

Yogurt Pretzels

Dark Chocolate Espresso Beans

**\$18** Per Person

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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

Topo Chico Mineral Water

**\$24** Per Person

TAKE A DIP

Spinach and artichoke dip

Guacamole

Beer Cheese

Buttermilk Ranch

Accompanied by  
Pita Chips, House-Made Tortilla Chips, Soft Pretzels, Assorted  
Veggies

**\$18** Per Person

- 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
- .....

## PERSONAL PREFERENCE

- (4) Cocktail Hour Hors D'oeuvre (must be preselected)
- .....
- (1) Soup OR Salad (must be preselected)
- .....

(1) Soup OR Salad

(2) Entrees (must be preselected)

(1) Dessert OR Cake Cutting Fee

USD155 Per Person

SOUP

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

ENTREES

(3) Entrees (ordered table side)

(1) Dessert OR Cake Cutting Fee (must be preselected)

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, 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

VEGETARIAN / VEGAN

|  |  |
|--|--|
| 44 Farms Beef Tenderloin<br>Parmesan potato risotto, white and green asparagus, leek vinaigrette, local mushrooms, porcini butter, Burgundy demi-glaze |  |
| Gulf Coast Snapper<br>chili, cilantro, escovitch, crispy smashed fingerling potatoes, haricot verts  |  |
| Miso Glazed Salmon<br>pomegranate, almonds, honey, smashed fingerling potatoes, baby carrots & broccolini  |  |
| Airline Chicken<br>white wine, pan jus, brussels, balsamic cherries, pork belly, orzo milanese   |  |
| St. Arnold's Braised Short Rib<br>yukon garlic whipped potatoes, roasted baby vegetable medley, confit fennel, lemon jus, tobacco onions               |  |

## DUETS

|  |  |
|--|--|
| 44 farms beef tenderloin + crabcake<br>yukon garlic whipped potatoes, white & green asparagus, leek vinaigrette, local mushrooms, burgundy demi-glaze, sweet corn, pickled relish                |  |
| airline chicken + coho salmon<br>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<br>Stoneground smoked cheddar grits, crispy Brussels sprouts, balsamic, cherries  |  |

***USD15** Additional Per Person*

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## Buffet or Family Style

### Inclusions

- Choice Between Buffet or Family Style Dinner Service

|  |  |
|--|--|
| Farm to table bowl<br>farmers market seasonal veggies, bamboo rice, heirloom black rice, black garlic shoyu, macadamia nut pesto |  |
| Local mushroom shepherd’s pie<br>sofrito, fresh herbs, whipped yukon potatoes  |  |
| Pasta primavera<br>baby vegetables, sweet peppers, onions, garlic, white wine  |  |
| Local Lion's Mane Cakes<br>creole sauce, arugula salad, pickled onions   |  |

- 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**

### 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

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  
Jalapeño oil, cilantro, queso fresco  
.....

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 **V GF**

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,  
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  
.....



Creole sauce, pickled onions  
.....  
Ancho Braised Short Ribs  
Creole sauce, pickled onions  
.....

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!  
.....

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Action Station

FRIES AND TOTS

French fries + tater tots  
.....  
Shredded jack cheese  
.....  
Green chili queso  
.....  
Ketchup  
.....

SLIDERS

House-made burger patties  
Bacon, tomato jam, white cheddar  
.....  
Mini all-beef hot dog  
Chipotle ketchup, pickled mustard seed, sweet relish  
.....

|                         |
|-------------------------|
| Hot sauce               |
| Ranch                   |
| Bacon                   |
| Black bean chili        |
| Scallion                |
| 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"><li>• Smoked cheddar</li><li>• Pickled chiles</li><li>• Jack cheese</li><li>• Toasted bread crumb</li><li>• Jalapeño</li><li>• Scallion</li><li>• Broccoli</li><li>• Hot sauce</li></ul> |
| <i>USD25</i> Per Person   |

QUESADILLA

|               |
|---------------|
| Pork Carnitas |
|---------------|

|  |
|--|
| Jalapeño cheddar turkey burger   |
| Vegan Impossible burger  |
| marinated mushrooms, avocado, sprouts  |
| Pulled Pork  |
| BBQ sauce, creamy slaw, pickled onions   |
| Toppings <ul style="list-style-type: none"><li>• Smoky mayo</li><li>• Chipotle aioli</li><li>• Ketchup</li><li>• Mustard</li><li>• B+B pickles</li><li>• Grilled onions</li><li>• Tomato</li><li>• Lettuce</li></ul> |
| <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"><li>• Tomatillo salsa</li><li>• Pico de gallo</li><li>• Roasted corn salsa</li><li>• Guacamole</li><li>• Cotija cheese</li><li>• Pickled red onion</li><li>• Jalapeño</li><li>• Lime</li><li>• Cilantro crema</li></ul> |
| <i>USD24</i> Per Person   |

NACHOS

|             |
|-------------|
| Carne Asada |
|-------------|

Pork Carnitas

Carne Asada

Chicken Tinga

Local mushroom / Seasonal vegetables

On the Side

- Tomatillo salsa
- Pico de gallo
- 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

Chicken Tinga

Local mushroom / Seasonal vegetables

On the Side

- Housemade tortilla chips
- Tomatillo salsa
- Pico de gallo
- Roasted corn salsa
- Guacamole
- Cotija cheese
- 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

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.

# Under the Knife

CARVING STATIONS

CHEF ATTENDANT REQUIRED / \$150 per attendant  
Served 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

Olives

Assorted crackers

Sliced baguette

*USD25* Per Person

FRESH DISPLAY BOARD

Asparagus

Baby carrots

Cauliflower

Broccoli

Sweet peppers

Cucumbers

Celery

Cherry tomatoes

Roasted red pepper hummus

Poblano ranch

Nut butter

*USD24* Per Person

OPEN FIRE DISPLAY BOARD

Eggplant

Divina tomatoes

CHARCUTERIE DISPLAY BOARD

Chef's selection of assorted charcuterie

House pickled vegetables

Mixed olives

Whole grain mustard

Assortment of crackers

Sliced baguette

*USD30* 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

*USD32* Per Person

BOUNTY OF THE SEA

Oysters

Crab

|                         |                       |
|-------------------------|-----------------------|
| Zucchini                | King crab             |
| Squash                  | Marinated tuna poke   |
| Onions                  | Poached shrimp        |
| Asparagus               | Lemon                 |
| Blistered peppers       | Cocktail sauce        |
| Olive medley            | Mignonette            |
| Marinated artichokes    | Hot sauce             |
| <i>USD25</i> Per Person | <i>MKT</i> Per Person |

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## 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            | MINI DESSERT BAR                     |
| Cake Cutting Service    | Cupcakes                             |
| Plates                  | Tarts                                |
| Napkins                 | Citrus, berry, or chocolate          |
| Utensils                | mini seasonal cheesecakes            |
| <i>USD10</i> Per person | New York Style, Guava, or Strawberry |
|                         | Trifle                               |
|                         | Chocolate or Berry                   |
|                         | Macarons                             |

.....

.....

Almond sponge cake, coffee syrup, chocolate ganache, French

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.....

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roasted berries / cinnamon / bourbon chocolate cream

Countdown

---

brown butter butterscream

light-colored systems also suffer from uneven and slow

---

Beignets and Honey

Churro Station

Includes Chocolate Sauce + Caramel Sauce

USD10 Per Person

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

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

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

Cajun potato soup  
ocal cream and green onions

Seafood Gumbo

ENTREE

Cajun shrimp & blue corn grits

Pork tomahawk chop  
Baby root vegetable succotash



andouille sausage and white rice  
.....  
Louisiana sunburst salad  
Local baby lettuce, radicchio, fris  e, port-soaked cranberries,  
almonds, blue cheese, and raspberry vinaigrette  
.....

ON THE SIDE

Red bean & rice AND corn maque choux  
.....

Blackened Chicken  
Cajun cream sauce  
.....

DESSERT

Banana foster bread pudding  
.....  
Beignets and honey  
.....

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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  
Taj  n, 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

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## The Que (Texas BBQ)

TEXAS BBQ

\$95

Per Person for Buffet Style

\$110

Per person for Family Style

### STARTERS

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

### FIXINS

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

### DESSERT

- Peach Cobbler  
creme fraiche

### ENTREES

- Brisket

### SIDES

- Dr. pepper baked beans
- Macaroni + Cheese

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conditions.

# Taco Cart

TACO CART

No Substitutions are allowed.

\$85

Per Person for Buffet Style

\$100

Per Person for Family style

## 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, achiote, 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

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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

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

*USD70* Per Person/ 5 Hours

*USD80* Per Person / 6 Hours

*USD90* Per Person/ 7 Hours

BEER

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

*USD10* Per Glass

SPIRITS

Titos Vodka

Seersucker gin

512 Tequila

Bacardi Silver Rum

Makers Mark

Rittenhouse Rye

Dewers White Label Scotch

*USD16* Per Glass

*USD95* Per Person/ 5 Hours

*USD105* Per Person/ 6 Hours

*USD115* Per Person/ 7 Hours

WINE

Vinologist cabernet

Silver gate pinot noir

Toscana chardonnay

Bulletin pinot grigio

La vielle ferme sparkling

Rose

Sparkling rose included upon request

*USD14* Per Glass

TABLESIDE WINE SERVICE

USD50 *Per Bottle*

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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

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

|                         |
|-------------------------|
| Heineken                |
| Modelo                  |
| Budweiser               |
| Shiner bock             |
| Hi Sign El Berto        |
| Celis white             |
| TXBC McConauhaze        |
| Topo Chico Hard Seltzer |
| Topo Chico Ranch Water  |
| Athletic N/A            |
| <i>USD10</i> 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 |
| <i>USD18</i> Per Glass      |

TABLESIDE WINE SERVICE

*USD60*Per Bottle

|                        |
|------------------------|
| Kara tara pinot noir   |
| Imagery Chardonnay     |
| Mohua Sauvignon Blac   |
| Poema cava sparkling   |
| <i>USD16</i> Per Glass |

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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

- USD40Per Person / 1 Hour
- USD50Per Person / 2 Hours
- USD60Per Person / 3 Hours
- USD70Per Person / 4 Hours
- USD80Per Person / 5 Hours
- USD90Per Person / 6 Hours
- USD100Per Person / 7 Hours

### BEER

Coors banquet

Heineken

Modelo

Budweiser

Shiner bock

Hi Sign El Berto

## HOURLY BEER, WINE, AND SPIRITS BAR PACKAGE

Beer, wine, and Spirits

- USD55Per Person / 1 Hour
- USD70Per Person / 2 Hours
- USD85Per Person / 3 Hours
- USD100Per Person / 4 Hours
- USD115Per Person / 5 Hours
- USD130Per Person / 6 Hours
- USD145Per Person / 7 Hours

### WINE

Fall Creek Cabernet Sauvignon

Becker Vineyards Red Blend

Fall Creek Chardonnay

Fall Creek Sauvignon Blanc

Mcpherson Brut

USD18Per Glass



- Celis white
- TXBC McConauhaze
- 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

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

## SPARKLING WINE AND CHAMPAGNE

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

## 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

## BUILD YOUR OWN MARGARITA BAR

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

Mimosas | USD50 Per bottle  
Sparkling Wine, assorted juices

Liquor  
tequila, mezcal, and NA substitute

Flavors  
strawberry, mango, and regular

Rim  
tajin, 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  
Moet 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

*USD25* per hour/ per person

*USD16* 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<br>regular and sugar-free  |
| Canned Soft Drinks   USD6 per item<br>Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Sweet Tea, Weird Tea |
| St. Arnold Root Beer   USD8 per item  |

HOT TEA BY THE GALLON

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

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  
.....

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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conditions.

# 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

## 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*

Tomatillo salsa, pico de gallo, roasted corn salsa, guacamole, cotija cheese, pickled red onion, jalapeño, lime, cilantro crema

**\$22** *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

**USD60** *Per Person*

SOUP

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

Black Bean Soup

SALAD

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

Bodega Chopped Salad  
avocado, queso fresco, gem lettuce, hearts of palm, pickled

|  |   |
|--|---|
| Cilantro lime crema, cilantro, pico de gallo | 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                     |

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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)

USD85 *Per Person*

## 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

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## Dinner Buffet

## DINNER BUFFETT

**USD85** *Per Person*

### TO START

house made tortilla chips, guacamole, and trio of salsas

### 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

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 Broccolini OR Roasted Parsnips

### DESSERT

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

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## 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

### 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

USD45 2 hours per person

USD55 3 hours per person

USD65 4 hours per person

USD70 5 hours per person

USD75 6 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

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

Luna Mezcal, Cazadores Blanco Tequila, Beefeater Gin

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

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

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COMING SOON!



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian