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.

	\$46 Per Person
\$42 Per Person	Accompanied by Salsa, Cotija Cheese, Shredded Cheddar, Pico de Gallo, Cilantro, Pickled Jalapeños, Assorted Yellowbird Hot Sauces
Seasonal Overnight Oats	(corn tortillas upon request)
Local Rockstar Bagels (Cream Cheese and Non-Dairy Cream Cheese included)	Texas-Spiced Smashed Breakfast Potatoes Flour Tortillas
Assorted Cereals & House Granola	Choose One: Bacon Scramble OR Brisket Scramble
Individual Assorted Greek Yogurts	Shirttail Creek Farms Scrambled Eggs
Seasonal Fruit	Palmeras
LIGHT START DF V	BUILD YOUR OWN BREAKFAST TACOS

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	
Brisket Hash Peppers, Onions, Chipotle Aioli	
Refried Beans	
Chilaquiles Rojos	
Accompanied by Salsa Verde, Mexican Crema, Jalapeños, Queso Fresco, Local Flour Sauce	Tortillas (Corn Available Upon Request), Assorted Yellowbird Hot
\$49 Per Person	
Prices are subject to 27% taxable service charge and current Texas sales tax of 8.2 conditions.	25%.Menu pricing and selections may change based on availability and market
Breakfast Enhancements	
A LA CARTE BREAKFAST ITEMS	BREAKFAST SANDWICHES
Steel Cut Oatmeal VGN CN \$8 per person cinnamon, dried fruit, nuts, butter, 2% milk, dairy-free milk	Housemade Biscuit Ham Or Bacon, Fried Egg, and Cheddar
Assorted Breakfast Breads and Pastries DF VGN GF CN \$9 per person	English Muffin Impossible OR Pork Sausage, Fried Egg, and Pepperjack
MUST BE CONFIRMED AT LEAST ONE WEEK IN ADVANCE OF EVENT DATE	Waffle Buttermilk Fried Chicken, Fried Egg, and Maple Drizzle
Housemade Biscuits and Gravy \$12 per person honey butter and fruit preserves	\$169 Per Dozen
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

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 ocal cage-free shirttail creek eggs
PREMADE BREAKFAST TACOS Beef Barbacoa
Bacon
mpossible Sausage
Chorizo
Flour Tortilla, Cheddar Cheese, Smashed Breakfast Potatoes, House-made Salsa on side
Vegan Roasted Vegetable
\$73 Per Dozen

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

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, oreg	gano, basil vinaigrette
Turkey Local bacon, crisp local lettuce, tomato, red onion, sourdough brea	d
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	
Prices are subject to 27% taxable service charge and current Texas sales tax of 8.2 conditions.	5%.Menu pricing and selections may change based on availability and market
Lunch Buffet	
Based on 1 hour of service Includes: Fruit Infused Water and Iced Tea	
GRAINS AND GREENS	TACO CART
Quinoa + Bean Salad Tomato, cilantro, onion, lime	SALAD Mixed greens, roasted corn, pepitas, queso fresco, quinoa, roasted red pepper vinaigrette
Lentil Salad Tri-color lentils, mango, mint, cucumber, Extra Virgin Olive Oil, lime	Protein Choose Two Pork carnitas, carne asada, local flank steak, chicken tinga, fajita
Wedge BLT Heirloom cherry tomato, pickled onions, roasted corn, pepper bacon, Cotija, creamy poblano ranch	Sides/ Fixens Black beans, Mexican rice, warm flour tortillas, tortilla chips with

Fettuch Salad crispy pita	green chili queso, pickled onion, queso fresco, cilantro, avocado, lime, salsa verde, pico de gallo, crema, jalapeño
Lemon Pepper Salad Baby red oak, cherry tomato, lemon pepper vinaigrette	DESSERT Local Honey Flan
Protein (choose one) Herb-roasted chicken, grilled salmon, Gulf shrimp	\$60 per person \$68 + additional protein per person
Lemon Poppyseed Cake	
\$50 per person	
\$58 + additional protein per person	
THE QUE	HOT LUNCH
BAKED POTATO SALAD Cheddar, sour cream, chives	Spring salad Spinach, frisée, Easter radish, orange segments, sunflower seeds, grapefruit vinaigrette
COLESLAW cilantro and lime	Protein Choose Two Lemon butter blackened salmon, Texichurri hanger steak, lemon
BBQ SANDWICH (CHOOSE TWO)	pepper chicken
Chopped brisket, pulled pork, pulled chicken, spiced mushrooms Fixins Brioche bun, pickled onions, dill pickle, roasted jalapeños	Sides Heirloom marble potatoes, fresh herbs, seasonal vegetables, olive oil, lemon
SIDES Macaroni and cheese and Dr. Pepper baked beans	Dessert Lemon Fruit Tarts
Dessert Peach Cobbler	\$62 per person
\$64 per person	\$70 + additional protein per person

GRILLED DELI CHEF'S TABLE BUFFET

\$72 + additonal protein per person

SALAD 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	DESSERTS
House Made Potato Chips	Key Lime Whoopie Pie
	\$50 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.

Break Packages

BREAK PACKAGES

Perfect for getting ready areas for bridal parties and groom's parties!

** BASED ON 30 MINUTES OF SERVICE**

WELLNESS	EL DULCE EN CAFE
Trail Mix	Mexican Cold Brew
Kind Bars	Vanilla Bean Bourbon Cajeta
Infused Water Station	Arroz Con Leche
Banana Chips + Apple Chips + Pineapple Chips	brulee banana
	Mexican Fruit Salad

Sliced Melon and Berries	Tajin, Lime, Mint
Blue Pineapple Smoothie	House made Churros
Mango, Orange, Blue Spirulina	Seasonal Agua Fresca
Mango surprise Smoothie Mango, Banana, Carrot, Orange, Turmeric	\$25 Per Person
Tropical Greens Smoothie Pineapple, Mango, Carrot, Wheatgrass	
Maqui Superfruit Smoothie Apple, Maqui, Blueberry, Banana	
\$25 Per Person	
DEHYDRATE AND REHYDRATE	COOKIE MONSTER
ATX Jerky	Austin Inspired Cookies from Hayley Cookies
Cornucopia Popcorn	Warm Skillet Chocolate Chip Cookie
Fruit Leather	Seasonal Cookies
Veggie Chips	Local Milk: whole / 2% / oat / almond / chocolate / vanilla
Infused Water Station and Liquid IV	\$22 Per Person
\$27 Per Person	
KEEP AUSTIN WEIRD - CBD INFUSED	ADULT LUNCHABLE
Energy Bites	Artisanal Cheese X Charcuterie
Seasonal Cookies	Hummas
Watermelon Gazpacho	Pita Chips
Mad Tasty Sparkling Water	Assorted Veggies
Earlybird Matcha Latte	Topo Chico Mineral Water
\$30 Per Person	\$24 Per Person
AFTER SCHOOL	TAKE A DIP
Mini PB+J	Spinach and artichoke dip

Assorted Cookies	Guacamole
Brownies	Beer Cheese
Fruit Snacks	Buttermilk Ranch
Individual Milks	Accompanied by
Juice Boxes	Pita Chips, House-Made Tortilla Chips, Soft Pretzels, Assorted Veggies
\$19 Per Person	\$18 Per Person
BUILD YOUR OWN TRAIL MIX	
Sunshine Blend Nut Mix Oats, Seeds, Dried Fruit	
Yogurt Pretzels	
Dark Chocolate Espresso Beans	
\$18 Per Person	
Prices are subject to 27% taxable service charge and current Texas sales tax of 8 conditions.	25%.Menu pricing and selections may change based on availability and market
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	

ustine's Peanut Butter Cups \$4 per item
ssorted Siete Tortilla Chips \$5 per item
erra Root Chips \$5 per item
easonal Fruit Display \$9 per person
yli's Assorted Chocolate Bars \$5 per person
ssorted Seasonal Pastries \$84 per dozen

Hors D'oeuvres / Cocktail Hour

MEAT-BASED	SEAFOOD BASED
Pancetta Crostini USD8 per item Goat cheese, fig, herbs	Ahi Tuna DF USD10 per item mango, avocado, crisp wonton, sesame seeds
Bricket Mac & Cheese Croquette USD8 per item Brisket, green chilis, hot sauce	White Fish Ceviche DF GF USD9 per item mango, habanero, lime, red onion, cucumber
Katsu Slider USD9 per item chicken, sambal, mayo, lettuce, sweet roll	Caviar Deviled Egg GF USD15 per item truffle and chive
Cochi Bite DF GF USD9 per item brined pork belly, sweet soy glaze, sesame seeds, scallions	Fresh Shucked Oysters MKT Based on Market Availability Minimum 50 count
Harisa Chicken Skewer GF USD9 per item lime, turmeric yogurt sauce	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

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
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

Plated Dinner

conditions.

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	TIER TWO / 4- COURSE				
(4) Cocktail Hour Hors D'oeuvre	(4) Cocktail Hour Hors D'oeuvre				
(1) Soup OR Salad	(1) Intro				
(2) Entrees (must be preselected)	(1) Soup OR Salad				
(1) Dessert OR Cake Cutting Fee	(2) Entrees (must be preselected)				
USD125 Per Person	(1) Dessert OR Cake Cutting Fee				
	(1) Chef's Select Amuse Bouche				
	USD135 Per Person				
TIER THREE / 5-COURSE	PERSONAL PREFERENCE				
(4) Cocktail Hour Hors D'oeuvre	(4) Cocktail Hour Hors D'oeuvre (must be preselected)				
(1) Intro	(1) Soup OR Salad (must be preselected)				
(1) Soup OR Salad	(3) Entrees (ordered table side)				
(2) Entrees (must be preselected)	(1) Dessert OR Cake Cutting Fee (must be preselected)				
(1) Dessert OR Cake Cutting Fee	USD155 Per person				

SOUP SALAD

USD155 Per Person

Lobster Local cream, herbes de Provence, Texas brandy	Spinach salad Apple, red onion, candied pecan, white balsamic vinaigrette				
Heirloom tomato Basil oil and focaccia croutons	Texas chopped salad Romaine, iceberg, piquillo pepper, Manchego, roasted corn, bacon, jalapeño ranch, Cotija				
Local mushroom Thyme, sherry, garlic Creamy Cauliflower	Caesar Salad romaine, parmesan, cherry tomatoes, crispy chickpeas, truffle caesar				
Truffle oil, crispy local mushrooms	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	VEGETARIAN / VEGAN				
44 Farms Beef Tenderloin Parmesan potato risotto, white and green asparagus, leek vinaigrette, local mushrooms, porcini butter, Burgundy demi-	Farm to table bowl farmers market seasonal veggies, bamboo rice, heirloom black rice, black garlic shoyu, macadamia nut pesto				
Gulf Coast Snapper chili, cilantro, escovitch, crispy smashed fingerling potatoes, haricot verts	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
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

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

Local Lion's Mane Cakes

creole sauce, arugula salad, pickled onions

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

balsamic, cherries

• Choice Between Buffet or Family Style Dinner Service

St. Arnold's Braised Short Rib + Cajun Butter Shrimp

Stoneground smoked cheddar grits, crispy Brussels sprouts,

- 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	3 ENTREES				
(1) Soup	(1) Soup				
(1) Salad	(1) Salad				
(2) Proteins	(3) Proteins				
(2) Sides	(2) Sides				
(1) Dessert OR Cake Cutting Fee	(1) Dessert OR Cake Cutting Fee				
USD85 Reception Per Person	USD100 Reception Per Person				
USD100 Family Style Per Person	USD115 Family Style Per Person				
SOUP	SALAD				
Lobster Bisque GF SF congac creme / chives oil	Spinach Apple, red onion, candied pecan, white balsamic vinaigrette				
Wild Mushroom Bisque V GF Truffle oil, crispy mushrooms	Wedge BLT Heirloom cherry tomato, shaved red onion, roasted corn, pepper bacon, Cotija, poblano ranch Caesar				
Asparagus Bisque V Walnut pesto, extra virgin olive oil					
French Onion Soup Gruyère crostinis, chopped herbs	Romaine hearts, parmesan, heirloom tomato, chickpea crouton, grilled lemon, truffle Caesar dressing				
Tortilla Soup Cilantro-lime crema, avocado, crispy corn tortilla	Little Gem Sweet corn, pickled shallot, Cotija cheese, sunflower seeds, avocado yogurt dressing				
Creamy Corn and Poblano	Bibb				

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

Jalapeño oil, cilantro, queso fresco	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					
ENTREES	SIDES					
Local Mushroom Polenta Medallian	Harissa Spiced Carrots					
Divina tomatoes, truffle	balsamic glazed brussels sprouts					
Herb Crusted Striploin Au poivre, grilled onions	creamed spinach gratin					
Red Snapper	mashed potatoes					
Romesco, relish	crispy fingerling herb roasted potatoes					
Airline Chicken orange jus	Potato Risotto					
Chili Wild Caught Salmon	mac 'n' cheese					
Salsa almond matcha, cilantro oil	Roasted Broccolini					
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						
Ancho Braised Short Ribs ancho jus / tobacco 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	SLIDERS
French fries + tater tots	House-made burger patties Bacon, tomato jam, white cheddar
Shredded jack cheese	
Green chili queso	Mini all-beef hot dog Chipotle ketchup, pickled mustard seed, sweet relish
Ketchup	Jalapeño cheddar turkey burger
Hot sauce	Vegan Impossible burger
Ranch	marinated mushrooms, avocado, sprouts
Bacon	Pulled Pork BBQ sauce, creamy slaw, pickled onions

Black bean chili	Toppings				
Scallion	Smoky mayoChipotle aioli				
Jalapeño	KetchupMustard				
Pico de gallo	B+B picklesGrilled onions				
Pico de gallo	TomatoLettuce				
USD24 Per Person	USD30 Per Person				
MAC 'N CHEESE	STREET TACOS				
pulled pork	Pork Carnitas				
braised bbq brisket	Carne Asada				
Chipotle Chicken	Chicken Tinga				
Three Cheese	Local mushroom / Seasonal vegetables				
Iobster USD12 additional Toppings Smoked cheddar Pickled chiles Jack cheese Toasted bread crumb Jalapeño Scallion Broccoli Hot sauce	On the Side Tomatillo salsa Pico de gallo Roasted corn salsa Guacamole Cotija cheese Pickled red onion Jalapeño Lime Cilantro crema				
USD25 Per Person	USD24 Per Person				
QUESADILLA	NACHOS				
Pork Carnitas	Carne Asada				
Pork Carnitas	Chicken Tinga				
Carne Asada	Local mushroom / Seasonal vegetables				
Chicken Tinga Local mushroom / Seasonal vegetables	On the Side • Housemade tortilla chips • Tomatillo salsa • Pico de gallo				

On the Side

- Tomatillo salsa
- Pico de gallo
- Roasted corn salsa
- Guacamole
- Cotija cheese
- Pickled red onion
- Jalapeño
- Lime
- Cilantro crema

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

PASTA STATION	WAFFLES
Beef Bolognese	Waffles
Herb roasted chicken	Cheddar + Green Onion / Maple / Buttermilk Fried Chicken
Italian Sausage	Toppings • Fresh berries
Seasonal Vegetables	Powdered sugarChantilly cream
Pasta primavera (penne) Texas olive oil, garlic, herbs	Wild honeyButterHot sauce
Bucatini burrata, basil	 Bourbon maple syrup Gravy Seasonal compote
Farfalle basil pesto, parmesan	Chocolate sauce Hot honey
Tortellini	USD30 Per Person

USD32 Per Person

Garlic parmesan cream, Divina peppers

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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

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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	CHARCUTERIE DISPLAY BOARD
Chef's selection of artisanal cheeses	Chef's selection of assorted charcuterie
Fresh and dried assorted fruits	House pickled vegetables

Salted Marcona almonds	Mixed olives
Wild honey	Whole grain mustard
Olives	Assortment of crackers
Assorted crackers	Sliced baguette
Sliced baguette	USD30 Per Person
USD25 Per Person	
FRESH DISPLAY BOARD	ANTIPASTI DISPLAY BOARD
Asparagus	Cured meats
Baby carrots	Fresh mozzarella
Cauliflower	Roasted garlic
Broccoli	Seasonal hummus
Sweet peppers	Marinated artichokes
Cucumbers	Assorted olives
Celery	Sundried tomatoes
Cherry tomatoes	Roasted red peppers
Roasted red pepper hummus	Warm pita and crispy pita chips
Poblano ranch	USD32 Per Person
Nut butter	
USD24 Per Person	
OPEN FIRE DISPLAY BOARD	BOUNTY OF THE SEA
Eggplant	Oysters
Divina tomatoes	Crab
Zucchini	King crab
Squash	Marinated tuna poke

Onions	Poached shrimp
Asparagus	Lemon
Blistered peppers	Cocktail sauce
Olive medley	Mignonette
Marinated artichokes	Hot sauce
USD25 Per Person	MKT Per Person

Dessert x The Final Note

DESSERT X FINAL NOTE

Per your agreement with Thompson Austin, all food and beverage, including desserts, *must be sourced through Thompson Austin*, with the exception of wedding cakes (a \$10 cake cutting fee will apply).

Desserts from third-party companies or bakeries *are not permitted in Thompson Austin Event Space* 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 New York Style, Guava, or Strawberry
USD10 Per person	Trifle Chocolate or Berry
	Macarons Chef's assorted selection
	Cookies

	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
SALTY DONUTS	PLATED DESSERTS
Traditional Glazed	Chili Chocolate Espresso Cake
Texas Chocolate Sheet Cake	Seasonal Berry Shortcake roasted berries / cinnamon / bourbon chantily cream
Honey Butter Cinna-bun	
Passion Fruit and Coconut	NY Cheesecake Seasonal Compote
Strawberry Shortcake	Chai Spiced Macaron
Horchata	brown butter buttercream
Pistachio and White Chocolate	Opera Cake light almond sponge cake, coffee buttercream, and dark
Mango Creamsicle VGN	chocolate ganache
Churro and de Leche Star	Margarita Cheesecake prickly pear / espolon
Brown Butter and Sea Salt	Churro Tres Leches
Butterscotch Pie GF	
USD200 Per Dozen	
USD4 Per Person	
RECEPTION X FAMILY STYLE DESSERTS	LICK ICE CREAM SANDWICHES
Bananas Foster Bread Pudding	Caramel Salt Lick
Beignets and Honey	Hill Country Honey and Vanilla Bean
Churro Station	Vegan (V) Vanilla

Brownies

Includes Chocolate Sauce + Caramel Sauce	Dark Chocolate+Olive Oil + Sea Salt	
USD10 Per Person	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 conditions.	3.25%.Menu pricing and selections may change based on availability and market	
CAJUN		
TO START	ENTREE	
Cajun potato soup	Cajun shrimp & blue corn grits	
ocal cream and green onions	Pork tomahawk chop	

Baby root vegetable succotash

Blackened Chicken

Cajun cream sauce

Seafood Gumbo

andouille sausage and white rice

Local baby lettuce, radicchio, frisée, port-soaked cranberries,

Louisiana sunburst salad

almonds, blue cheese, and raspberry vinaigrette	
ON THE SIDE	DESSERT
Red bean & rice AND corn maque choux	Banana foster bread pudding
	Beignets and honey
	\$85 Per Person
Prices are subject to 27% taxable service charge and current Texas sales tax of 8.2 conditions.	5%.Menu pricing and selections may change based on availability and market
TEXMEX	
SOUP	SALAD
Chicken tortilla soup cilantro-lime crema, avocado, and crispy corn tortilla Creamy corn and poblano soup Jalapeno oil, cilantro, and queso fresco	Local Greens Grilled pineapple, oranges, sweet peppers, pepitas, shaved onions, and Fresno lime vinaigrette
	Street Corn Salad Tajín, cotija, and cilantro
ENTREES	SIDES
Chili lime wild caught salmon salsa almond matcha / cilantro oil	Heirloom borracho beans with epazote and Modelo, papas bravas, and calabaza con cebollitas.
Braised Short Ribs Ancho demi and tobacco onions	
Carne Asada Ranchero and sweet peppers	
Mole Chicken Breast Sesame seeds and poblanos	
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 8.2 conditions.	:5%.Menu pricing and selections may change based on availability and market	
The Que (Texas BBQ)		
TEXAS BBQ		
STARTERS	ENTREES	
Baked Potato Salad Cheddar, sour cream, and chives	Brisket	
Coleslaw cilantro and lime		
FIXINS	SIDES	
brioche bun	Dr. pepper baked beans	
Pickled Onions	Macaroni + Cheese	
Dill pickle		
Roasted Jalapenos		
DESSERT		
Peach Cobbler creme fraiche		
\$95 Per Person for Buffet Style		
\$110 Per Person for Family style		

Avocado

Salsa Verde

Limes

Taco Cart

TACO CART No Substitutions are allowed. TO START **ENTREES** Mixed Green Salad pork carnitas Roasted corn, pepitas, queso fresco, quinoa, roasted red pepper orange, chili, and lime vinaigrette 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

Pico de gallo
Crema
Jalapeño bullet
DESSERT
Local Honey Flan
\$85 Per Person For Buffet Style
\$100 Per Person For Family Style

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	HOURLY BEER, WINE, AND LIQUOR BAR PACKAGE
Beer and Wine ONLY	beer, wine + spirits
USD30 Per Person / 1 Hour	USD35 Per Person/ 1 Hour
USD40 Per Person/2 Hours	USD50 Per Person/ 2 Hours
USD50 Per Person / 3 Hours	USD65 Per Person/3 Hours
USD60 Per Person / 4 Hours	USD80 Per Person/ 4 Hours

BEER	WINE
Coors light-bqt	Vinologist cabernet
Heineken	Silver gate pinot noir
Modelo	Toscana chardonnay
Budweiser	Bulletin pinot grigio
Shiner bock	La vielle ferme sparkling
Hi Sign El Berto	Rose
Celis white	Sparkling rose included upon request
Twisted x Brewing Company McConauhaze	USD14 Per Glass
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	

USD95 Per Person/ 5 Hours

USD105 Per Person/6 Hours

USD115 Per Person/7 Hours

USD70 Per Person/ 5 Hours

USD80 Per Person / 6 Hours

USD90 Per Person/ 7 Hours

USD16 Per Glass

TABLESIDE WINE SERVICE

USD50 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.

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

HOUNCE DELIVAND WINE DAN FACINGE	HOURLI DEEN, WINE, AND SPINITS DAN PACNAGE
Beer and Wine ONLY	Beer, Wine, and Spirits
USD35 Per Person / 1 Hour	USD50 Per Person / 1 Hour
USD45 Per Person/ 2 Hours	USD65 Per Person / 2 Hours
USD55 Per Person/ 3 Hours	USD80 Per Person / 3 Hours
USD65 Per Person/ 4 Hours	USD95 Per Person / 4 Hours
USD75 Per Person/ 5 Hours	USD110 Per Person / 5 Hours
USD85 Per Person/ 6 Hours	USD125 Per Person / 6 Hours
USD95 Per Person/ 7 Hours	USD140 Per Person / 7 Hours
BEER	WINE
Coors light-bqt	Helderberg cabernet

HOURLY BEER WINE AND SPIRITS BAR PACKAGE

Heineken	Kara tara pinot noir
Modelo	Imagery Chardonnay
Budweiser	Mohua Sauvignon Blac
Shiner bock	Poema cava sparkling
Hi Sign El Berto	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	HOURLY BEER, WINE, AND SPIRITS BAR PACKAGE Beer, wine, and Spirits
USD40 Per Person / 1 Hour	USD55 Per Person / 1 Hour
USD50 Per Person / 2 Hours	USD70 Per Person / 2 Hours
USD60 Per Person / 3 Hours	USD85 Per Person / 3 Hours
USD70 Per Person / 4 Hours	USD100 Per Person / 4 Hours
USD80 Per Person / 5 Hours	USD115 Per Person / 5 Hours
USD90 Per Person / 6 Hours	USD130 Per Person / 6 Hours
USD100 Per Person / 7 Hours	USD145 Per Person / 7 Hours
BEER	WINE
Coors banquet	Fall Creek Cabernet Sauvignon
Heineken	Becker Vineyards Red Blend
Modelo	Fall Creek Chardonnay
Budweiser	Fall Creek Sauvignon Blanc
Shiner bock	Mcpherson Brut
Hi Sign El Berto	USD18 Per Glass

Celis white
TXBC McConauhaze
Topo Chico Hard Seltzer
Topo Chico Ranch Water
Athletic N/A
USD10 Per Glass
SPIRITS
Titos Vodka
Seersucker Gin
Tequlia 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.

WHITE AND ROSE SPARKLING WINE AND CHAMPAGNE Pinot Gris, Trimbach, France, 2017 | USD86 per bottle Cava, Raventos, Blanc, Spain, NV | USD56 per bottle Sancerre, Domaine Delaporte, France 2022 | USD90 per bottle Cremant, Pierre Sparr Cremant d'Alsace Brut Rose, France, NV USD56 per bottle Txakoli, Baskoli Blanco, Spain, 2023 | USD65 per bottle Champage, Domaine Lallier Blanc de Blancs, France, NV | USD100 Chardonnay, Martin Ray, California, 2023 | USD72 per bottle Rose, Idlewild Flora & Fauna, California, 2021 | USD68 per bottle Champagne, Moet & Chandon Imperial, France, NV | USD140 per 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

Beer Buckets USD10 Per can Assorted beers, hard seltzers, and canned wines	Liquor tequila, mezcal, and NA substitute
Mimosas USD50 Per bottle Sparkling Wine, assorted juices	Flavors strawberry, mango, and regular
	Rim tajin, salt, and sugar
	Garnish jalapeno, pineapple, lime, and strawberry
	USD16 Per Drink
BUILD YOUR OWN MARTINI	FRESH PRESSED JUICE BAR
Liquor vodka and gin NA Substitute	Fresh Pressed Juice Assorted seasonal greens, fruits and veggies, coconut milk, oat milk, almond milk
Preference Dry, dirty, Gibson (cocktail onion), Vesper (gin and vodka)	USD25 Per hour/ Per person
Garnish Olive, cocktail onion, lemon twist, fresh herbs, pickled vegetables	
Specialty Martinis Cosmopolitan, Espresso, Lemon Drop, and Mexican Martini	
USD18 Per Drink	
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	

LOODY MARY
oirits dka and tequila
ice matillo and tomato
m alt and tajin
arnish acon, celery, lime, jalapeno, cocktail onion, and green olive
ISD25 per hour/ per person
ISD16 per glass

Coffee / Tea / A La Carte

COFFEE AND TEA PACKAGES

Includes one water station

St. Arnold Root Beer | USD8 per item

A LA CARTE	HOT TEA BY THE GALLON
Greater Goods Bottled Cold Brew USD8 per item	Assorted Hot Tea
Canned Coffee USD8 per item	Milk
Iced Coffee USD125 per gallon	2%, half & half, and oat milk
Red Bull USD8 per item regular and sugar-free	Tea candied ginger, lemons, and assorted sweeteners
Canned Soft Drinks USD6 per item Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Sweet Tea, Weird Tea	USD100 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, BlackberryHERBS: 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	HALF DAY COFFEE
Texas Coffee Trader Regular, decaf, assorted hot tea	Texas Coffee Trader Regular, decaf, assorted hot tea
Milk 2%, half & half, oat milk	Milk 2%, half & half, oat milk
Syrup flavors Vanilla, hazelnut, and caramel	Syrup flavors Vanilla, hazelnut, and caramel
Tea candied ginger and lemons	Tea candied ginger and lemons
USD36 per person	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	

LATE NIGHT BITES

Let's keep the party going!

AUSTIN CLASSIC BREAKFAST TACOS	SLIDERS
Protein	Jalapeno Turkey Burger
Bacon, chorizo, Impossible sausage, roasted vegetables, potato bullet	Housemade Burger Patties
Served with housemade salsa, egg, cheese	Pulled Pork
\$72 Per Dozen	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
CRISPY BUTTERMILK FRIED CHICKEN TENDERS	FRENCH FRIES OR TOTS
Served with	French Fries
Ketchup, ranch, honey mustard, BBQ, garlic aioli \$17 Per Person	Tots
	Served with Ketchup, ranch, honey mustard, BBQ, garlic aioli, chipotle aioli
	\$10 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, coti	ija cheese, pickled red onion, jalapeño, lime, cilantro crema

\$22 Per Person

onditions.	
Lunch	
GRAB AND GO	
chipotle Caesar ajin croutons, toasted pepitas, cotija, chipotle Caesar dressing	
odega Chopped Salad vocado, queso fresco, gem lettuce, hearts of palm, pickled jalapeño, cherry tomatoes, crispy tortillas, red wine vinaigrette	

USD48 per person

Protein (choose one)

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

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Ligera Lunch Buffet

LIGERA LUNCH BUFFET

SOUP	SALAD
Sopa de Tortilla y Pollo Cilantro, diced onions, pico de gallo, tortilla strip	Caesar Salad tajin croutons, toasted pepitas, cotija, chipotle caesar dressing
Black Bean Soup Cilantro lime crema, cilantro, pico de gallo	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 cremar
Roasted Carnitas Torta
Lechuga, pickled onions, salsa verde, refried beans, guacamole
Carne Asada Ouesadillas
oaxaca cheese, caramelized onions, mixed peppers, salsa macha
ouxaca cheese, caramenzea omons, mixea peppers, saisa macha
Local Foraged Mushroom Quesadillas
oaxaca cheese, mixed peppers, salsa matcha

USD60 Per Person

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Hors d'ouevres

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	SALAD
House chips, trio of salsas, and guacamole	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	SALAD
house made tortilla chips, guacamole, and trio of salsas	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	SIDES
Grande Pork Carnitas Pickled red onions, plantain salsa, queso fresco Duck Carnitas Cotija polenta, chimichurri, persimmon salsa	Verde Rice Charred Broccolini OR Roasted Parsnips
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	

Reception Stations

A LA CARTE TAQUERIA BAR Trio of Salsas and Guacamole | USD15 per person Carnitas | USD24 pe person slow roasted pork Queso | USD12 per person Mexican cheese, roasted mushrooms, chorizo, heirloom corn Chicken Pibil | USD23 per person achiote paste, orange, and spices chins Lobster Quesadilla Pizza | USD24 per person Local Foraged Mushroom | USD19 per person chichuahua, cotija cheese oaxaca, smoked tomatoes, jalapeño, Carne Asada | USD28 per person 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

USD553 hours per person

USD65 4 hours 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

USD552 hours per person

USD705 hours per person USD703 hours per person USD75 6 hours per person USD80 4 hours per person USD85 5 hours per person USD90 6 hours per person ARRIBA ABAJO TIER 2 BAR COCKTAILS Spirit Margaritas Tito's Vodka, Altos Plata Tequila, Mount Gay Rum, Buffalo Trace Tequila or Mezcal Flavors: mango / passion fruit / prickly pear / strawberry / spicy / regular **Garnish / Rim:** Salt or Tajin Bourbon, Bombay Sapphire Gin, Del Maguey Mezcal, Dewar's White Label Old Fashioned Beer Mule Modelo, Shiner, IPA, Hefe, Seasonal Rotating Tap Vodka and ginger beer with a squeeze of lime Choose a flavor: strawberry basil, pineapple epazote, cucumber mint, blood-Wine Poema Cava, Routestock Chardonnay, La Fête Rosé, Cline Seven orange rosemary Ranchlands Pinot Noir, Angeline Cabernet Ranch Water Tequila or mezcal with lime juice and soda Choose a flavor: USD55 1 hour per person grapefruit, pineapple, cucumber, hibiscus USD752 hours per person USD85 3 hours per person reposado tequila, grapefruit juice, lime juice, orange juice, grapefruit soda, tajin USD90 4 hours per person Martinis USD95 5 hours per person Spritz's USD100 6 hours per person Manhattan

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 Cocktail | USD17 per drink on consumption

COMING SOON!











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

HYATT WEDDING GUIDE THOMPSON AUSTIN