

DREAM
WEDDINGS
Begin Here

Fairmont
AUSTIN

THE PERFECT MATCH

ALWAYS ON MY MIND 110/person

Two Passed Canapés

Two Course Dinner

Soup or Salad, Entrée

Entrée

Chicken or Fish. Choice of one selection for all guests.

PIECE OF MY HEART 125/person

Three Passed Canapés

Three Course Dinner

Soup or Salad, Intermezzo, Entrée

Entrée

Chicken or Fish. Choice of two selections.

Guests must preselect prior to event.

LOVE STRUCK BABY 140/person

Four Passed Canapés

Three Course Dinner

Soup or Salad, Intermezzo, Entrée

Entrée

Chicken, Fish or Beef. Choice of two selections.

Guests must preselect prior to event.

Wedding Cake Cutting Fee 5/person

BAR PACKAGES

Price based per person. Each bar package includes beer, wine and non-alcoholic beverages.

Bartenders are 200/each (1 per 100 guests required).

Deluxe Red, White, Sparkling Wine & Beer

Four Hours 54/person

Five Hours 65/person

Deluxe Liquors

Four Hours 78/person

Five Hours 93/person

Texas Liquors

Four Hours 82/person

Five Hours 98/person

Premium Liquors

Four Hours 92/person

Five Hours 109/person

Under 21/non-alcoholic drinks

Includes assorted sodas, water, fruit juice and sparkling water.

Four Hours 30/person

Five Hours 38/person



COCKTAIL HOUR PASSED CANAPÉS

*Menu Package pricing includes two to four passed canapé selections.
Additional selections may be added as shown below, suggestion of one piece of canapé per person.*

SEAFOOD 12/piece

Smoked Salmon Rillette
Charred Sourdough, Trout Roe
Mini Crab Cakes
Preserved Aioli
Salmon Ceviche
Corn Sope, Aji Amarillo, Sour Cucumber

BEEF 12/piece

Beef Short Rib Wellington
Vidalia Onion, Mushrooms & Puff Pastry
Beef Empanadas
Chimichurri
Smoked Beef Skewer
BBQ Sauce

POULTRY 11/piece

Grilled Chicken Brochette
Preserved Lemon, Garlic, Fresh Oregano
Thai Chicken Spring Roll
Sweet Chili Sauce
Lemongrass Chicken Potsticker
Yuzu Ponzu

VEGETARIAN 10/piece

Heirloom Tomato Crostini
Pesto, Mozzarella, Balsamic Reduction
Deviled Eggs
Dijonnaise, Smoked Paprika, Crispy Shallot, Chive
Pimento Mac and Cheese Fritter
Roasted Tomato Arancini
Confit Garlic Aioli



All prices are in US Dollars and are valid through January 1, 2025. A taxable 25% service charge and 8.25% sales tax will be applied to all food and beverage prices.
Chef Attendant required where indicated for \$200 per Attendant. One Chef Attendant required per 100 guests, unless otherwise indicated.

COCKTAIL HOUR ENHANCEMENTS

Pricing is per person and based on two hours of continuous service. Minimum charge of 20 guests. Stations must be guaranteed for full guest count. Required Chef Attendant Fee of \$200 per Chef Attendant. One Chef Attendant per 100 guests required.

FRESH MARKET CRUDITÉS 23/person

Seasonally-Inspired Vegetables
Vegetable Hummus, Whipped Feta, Buttermilk Ranch

MEZZE STATION 25/person

Grilled Vegetables
Minted Artichokes & Sundried Tomatoes, Tabbouleh,
Marinated Olives, Tzatziki, Hummus, Baba Ganoush,
Olive Oil, Pita & Crisps

CHEESE MONGER 30/person

International, Local & Domestic Cheeses
Curated by Our Cheese Monger
Bleu, Triple Cream, Goat, Smoked, Washed Rind &
Hard Cheeses, Membrillo, Mustard, Fruits, Brandied
Apricots, Port Wine Figs, House Jams & Artisan Breads

CHARCUTERIE & SALUMI 35/person

Chef Selected Cuts
Prosciutto di Parma, Coppa, Soppressata, Finocchiona,
Beef Bresaola, Country Pâté, Duck Rillettes, Mustards,
Pickled & Fermented Vegetables & Artisan Breads

RAW SEAFOOD BAR* 65/person

Seafood Selection
Oysters, Cocktail Shrimp, Mussels, Tuna Poké, Ceviche,
House-Made Sauces and Accompaniments

GUACAMOLE BAR* 27/person

Made-to-Order Guacamole
Classic, Charred Onion Chipotle & Tomatillo Cilantro with
Crisp Lime Tortilla Chips

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One Chef Attendant per 100 guests required.



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WEDDING RECEPTION PLATED DINNER

Menu package pricing includes assorted rolls and sweet butter, freshly brewed Sumba coffee, decaffeinated coffee and Lot 35 teas. For rates per person, please refer to the packages on page 2. Additional pricing applicable where shown. Custom menus available upon request.

SOUPS

Butternut Squash Soup
Pepita Brittle, Crème Fraîche

Mushroom Bisque
Truffle Foam, Cocoa Nibs

Roasted Cauliflower & Parsnip Soup
Confit Garlic, Gorgonzola, Nueske's Bacon Lardon

SALADS

Petite Lettuces
Heirloom Radish, Dried Cranberry, Cucumber,
Texas Citrus Vinaigrette

Heirloom Tomato and Bocconcini
Basil Pistou, Aged Balsamic Vinegar,
Hill Country Olive Oil

JBG Beet Salad
Peppery Greens, Chèvre, Banyuls Dressing

INTERMEZZOS

Passion Fruit-Coconut Sorbet

Meyer Lemon Sorbet

Raspberry Sorbet

DESSERTS 12/person

Red Berry Opera Cake
Vanilla Cake, Mascarpone, Passionfruit,
Dried Meringues, Berries

Triple Chocolate Dome
Dark Chocolate Mousse, White Chocolate Ganache,
Milk Chocolate Crèmeux, Coffee Crumble

Lime Cheeseecake
Exotic Fruit Caramel, Lemon Cream, Toasted Coconut,
Fresh Citrus

Chocolate Espresso Tart
Espresso Cream, Salted Caramel

ENTRÉES

Grilled Chicken Breast
Gremolata Fingerling, Charred Broccolini, Citrus Chicken Jus

Herb Roasted Chicken Breast
Roasted Garlic Smashed Red Bliss Potato, Grilled Broccolini,
Lemon Thyme Jus

Maple-Bourbon Glazed Salmon
Smoked New Potatoes, Charred Heirloom Carrots, Béarnaise

Pan Seared Red Snapper
Cauliflower Purée, Wild Mushrooms, Salsify & Confit Lemon
Brown Butter

Braised Beef Short Rib
Gruyère Mashed Potatoes, Herb Roasted Baby Vegetables,
Tempranillo Veal Jus

Mesquite Roasted Filet Mignon
Texas Olive Oil, Confit Fingerling Potatoes, Heirloom Carrot,
King Trumpet Mushroom, Tempranillo Veal Glace

BBQ Spiced Cauliflower Steak
Grilled Baby Vegetables, Chimichurri

Primavera Risotto
Baby Vegetables, Parmigiano Reggiano, Aged Balsamic

WEDDING RECEPTION STATIONS

Pricing is per person and based on two hours of continuous service. Minimum charge of 20 guests. Stations must be guaranteed for full guest count. Required Chef Attendant Fee of \$200 per Chef Attendant. One Chef Attendant per 100 guests required.

ACTION STATIONS

TACO TRUCK 32/person

Barbacoa

Grilled Onions & Charred Jalapeños

Rotisserie Al Pastor Pork

Burnt Pineapple & Sweet Onion

Chicken Adobo

Roasted Chilies, Cumin & Cilantro

Toppings

Corn & Flour Tortillas, Onions, Jalapeños, Cilantro, Lime,

Crema, Queso, Radish, Guacamole, Red, Yellow & Green

Taqueria-Style Salsa

PASTA STATION 32/person

Chef attended station

Choice of two of the following selections, includes garlic breadsticks

Three Cheese Tortellini

Confit Garlic Cream & Parmigiano Reggiano

Pork Rigatoni Bolognese

Crushed Pomodoro, Fresh Herbs & Pecorino Romano

Penne Amatriciana

Roasted Tomato, Guanciale, 'Nduja, Leeks & Chickpeas

Cacio e Pepe

Cavatappi, Parmesan & Cracked Black Pepper

Gnocchi Margherita

Fresh Tomato Sauce, Mozzarella, Fresh Basil & Ricotta

CARVING STATIONS

Chef attended stations

SLOW ROASTED PRIME RIB 37/person

Tempranillo Jus, Caramelized Pearl Onions,

Creamed Horseradish, Dijon, Parkerhouse Rolls

SUCKLING PIG 30/person

Hawaiian Rolls, Charred Spring Onions,

Sweet Peppers, Pineapple

HORSERADISH CRUSTED BEEF STRIPLOIN 28/person

Whole Grain Mustard, Confit Garlic Jus, Chimichurri

SMOKED TURKEY BREAST 28/person

Spicy Pickles, Red Cabbage Slaw, Brioche Rolls

SMOKED BEEF BRISKET 28/person

Classic and Carolina Gold Sauces, Texas Toast, Pickles, Onion

HOT SMOKED SALMON 26/person

Warm Potato Salad, Pickled Red Onion, Crème Fraîche

TEXAS BBQ TOUR 60/person

Brisket, Oak Smoked Chicken, Elgin Sausages, Beef Ribs,

Smoked Turkey Breast, Classic and Carolina Gold Sauces,

Texas Toast, Pickles, Onions



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NIGHT CAP

Pricing is per person and based on two hours of continuous service. Minimum charge of 20 guests. Stations must be guaranteed for full guest count. Required Chef Attendant Fee of \$200 per Chef Attendant. One Chef Attendant per 100 guests required.

SWEET ENDINGS

FROM OUR PATISSERIE

3 selections: 22/person

5 selections: 28/person

Red Velvet Cupcake Bites

Cream Cheese Icing

Chocolate Cupcake Bites

Dark Chocolate Icing

Vanilla Cupcake Bites

Whipped White Chocolate Icing

Banana Caramel Tart

Chantilly and Banana Caramel Pastry Cream

Brownie Bites (GF)

Dark Chocolate Ganache, Sprinkles

Key Lime Tart

Graham Crust, Meringue

S'mores Tart

Graham Crust, Dark Chocolate Ganache,

Marshmallow Fluff

Milk & Cookies Panna Cotta

Sweet Cream Panna Cotta, Cookie Crumble,

Chocolate Pearls

SAVORY LATE NIGHT SNACKS

Waffle Fry Poutine Station 20/person

Mill King Cheese Curds, Brown Gravy, Beer Cheese Sauce,
Smoked Chopped Brisket & Smoked Elgin Sausage

Fried Chicken & Waffles 24/person

Buttermilk Brined Chicken Thighs, Waffles, Barrel Aged Maple
Syrup & Whipped Brown Butter

Angus Beef Sliders 25/person

American Cheese, Shredded Lettuce, Pickles, Special Sauce

CRÊPE STATION 30/person

Required Chef Attendant Fee of \$200 per Chef for two hours.

One Chef Attendant per 100 guests required.

House-Made Crêpes

Nutella-Filled, Caramel Bananas, Black Rum, Toasted Almonds,
Whipped Cream, BBQ Pecans, Chocolate Chips & Coconut



THE PERFECT SIP

BAR PACKAGES

Price based per person. Each bar package includes beer, wine and non-alcoholic beverages. Packages must be guaranteed for full guest count 21 and up. Bartenders are 200/each (1 per 100 guests required).

DELUXE BRANDS

Starting at \$48 for 2 Hours
Additional \$15 Per Hour up to 5 Hours

Beer & Wine Only \$34 for 2 Hours
Additional \$14 Per Hour up to 5 Hours

TEXAS BRANDS

Starting at \$50 for 2 Hours
Additional \$16 Per Hour up to 5 Hours

Beer & Wine Only \$39 for 2 Hours
Additional \$14 Per Hour up to 5 Hours

PREMIUM BRANDS

Starting at \$58 for 2 Hours
Additional \$17 Per Hour up to 5 Hours

Beer & Wine Only \$40 for 2 Hours
Additional \$14 Per Hour up to 5 Hours

CONSUMPTION PRICING

Price based per drink. \$200 per Bartender. One Bartender required for every 100 guests.

DELUXE LIQUORS 17/cocktail

Tito's Handmade Vodka
Finlandia Vodka
Bombay Gin
Hornitos Plata Tequila
Bacardi Silver Rum
Jim Beam Rye
Jack Daniel's Tennessee Whiskey
The Famous Grouse Scotch

TEXAS LIQUORS 18/cocktail

Dripping Springs Vodka
Deep Eddy Ruby Red Vodka
Austin Reserve Gin
512 Blanco Tequila
Straight Silver Rum
TX Whiskey
Balcones Rye Whiskey
Swift Single Malt

PREMIUM BRANDS 20/cocktail

Grey Goose Vodka
Ketel One Vodka
Tanqueray Gin
Patron Silver Tequila
Mount Gay Black Barrel Rum
Maker's Mark Bourbon
Bulliet Rye Whiskey
Johnnie Walker Black Label Whiskey

BEER

Imported & Craft Beer 12/each
Domestic Beer 10/each

WINE

Please reference wine list for selections
Deluxe Red, White & Sparkling Wine 14/each
Texas Red, White & Sparkling Wine 15/each
Premium Red, White & Sparkling Wine 16/each

NON-ALCOHOLIC

Assorted Soft Drinks 8/each
Assorted Coca-Cola Products
Assorted Juices 8/each
Cranberry, Orange, Grapefruit
Specialty Bottled Water 10/each
Evian, Pellegrino
Fairmont Bottled Water 8/each
Non-Alcoholic Beer 10/each

CHAMPAGNE TOWER

Setup Fee 400
Choice of sparkling wine from wine list, charged on consumption per bottle

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SIGNATURE DRINKS

CLASSIC COCKTAILS

Price based per keg. Yield amount shown in servings.

Grand Margarita 1,700/keg

Hornitos Reposado Tequila, Grand Marnier Orange Liqueur,
Fresh Lime and Organic Agave
Yields 100

Pimm's Cup 1,700/keg

Pimm's No. 1, Hendrick's Gin, Sparkling Lemonade,
Cucumber, Strawberry and Mint
Yields 115

Gold Rush 1,700/keg

Bulleit Bourbon, Honey, Fresh Lemon
Yields 100

Texas Paloma 1,700/keg

Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice,
Lime Juice and Soda
Yields 115

Austin Mule 1,850/keg

Tito's Vodka, Fresh Pressed Ginger, Lime and Soda
Yields 115

Mojito 1,900/keg

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice and Soda
Yields 135

Old Fashioned 2,500/keg

Old Forester Rye, Sugar and Orange Bitters
Yields 180

High Tea, Non-Alcoholic Cocktail 1,600/keg

Seedlip Garden 42, Hibiscus Tea and Fresh Lemon Elixir
and Soda
Yields 108

FAIRMONT AUSTIN CANNED COCKTAILS

Ranch Water 18/each

Hornitos Reposado Tequila, Lime and Soda

Sparkling Lemonade 18/each

Tito's Vodka, Soda

Available with Strawberry

Highballer 18/each

Jim Beam Black Whiskey, Pineapple Soda

Watermelon Fizz 18/each

Tanqueray Gin, Watermelon, Lime and Soda

Garden Mule, Non-Alcoholic 18/each

Seedlip Garden 108, Ginger Kombucha, Lime and Soda

Add your monogram—customizable cans \$24 each.

Min 50 per cocktail.

Hotel does not serve shots of liquor at events. Custom beverage requests will be priced separately.

Champagne toasts and tableside wines are priced per bottle, separate from package bars and/or bars on consumption pricing.

Changing from one bar type to another will require a pause in service for a minimum of 30 minutes.

See your Event Services Manager for further questions or details.

THEME BEVERAGE PACKAGES

*Price based per guest for two hours. Each additional hour is 15/guest unless otherwise noted.
Bartenders are 200/each (1 per 100 guests required).*

THEME PACKAGES

TITO'S ORIGINAL MULE BAR 45/person
Traditional Moscow Mule with Lime and Ginger Beer
Texas Grapefruit and Rosemary Mule
Cilantro and Jalapeño Mule

TEXAS SPIKED LEMONADE 45/person
Old Fashioned
Tito's Vodka
Cherry Limeade
512 Tequila
Arnold Palmer
Deep Eddy Sweet Tea Vodka
Canned Sparkling Strawberry Lemonade
Assorted Garnishes

THE BLOODY MARY BAR 45/person
Austin's Bloody Revolution Bloody Mary Mix
Original, Pickle Zest, Habanero
Locally Sourced Garnishes
Variety of Pickled Items
Thick Cut Bacon and Beef Jerky
Assorted Hot Sauces
Salt and Tajin Rimmed Glasses
Choice of Vodka or Tequila

LADY BIRD BUBBLY 45/person
Chandon Brut
Chandon Rosé Brut
Orange, Grapefruit, Cranberry Juices
Seasonal Juices
Assorted Fresh Berries and Local Fruit

AUSTIN BREW CRAWL 25/person
Tastings of Four Seasonal and Local Beers
Full Beers Available

SANGRIA OF THE SEASON 325/gallon
Choice of Red or White Sangria
Mixture of Fruit and Juices

WINE LIST

DELUXE PACKAGE		BOTTLE
Sparkling	Silver Gate Vineyard, Brut	60
Chardonnay	Hayes Ranch, California	60
Cabernet Sauvignon	Hayes Ranch, California	60
TEXAS PACKAGE		
Sparkling Wine	McPherson, Texas	65
White Blend	McPherson, Texas	65
Red Blend	McPherson, Texas	65
PREMIUM PACKAGE		
Sparkling	Poema Cava, Spain	70
Chardonnay	Seaglass, California	70
Cabernet Sauvignon	Seaglass, California	80
FULL SELECTION		
Sparkling	Gruet Blanc de Noir, New Mexico (NV)	70
	Mionetto Valdo Superiore, Brut Prosecco Doc, Veneto, Italy	70
	Chandon Brut, California	80
Sparkling Rosé	Chandon Brut, California	80
Champagne	Moet Imperial, Brut, France (NV)	115
	Veuve Clicquot "Yellow" Label, France (NV)	180
Rosé	Whispering Angel, Côtes de Provence, France	75
	Miraval, Provence, France	80
Chardonnay	Hahn, California	70
	Mer Solei Silver Unoaked, California	90
	Decoy, Sonoma, California	105
	Jordan, Russian River, California	120
	Far Niente, Napa Valley, California	165
Sauvignon Blanc	Villa Maria, Marlborough, New Zealand	75
	Justin, California	80
Riesling	Trimbach Alsace, France	75
Pinot Grigio	Proverb, California	65
	Fernando Pighin & Figli Friuli, Italy	75
Pinot Noir	Eos, California	65
	Benton Lane, Willamette Valley, Oregon	75
	Boen, California	85
Merlot	Markham, Napa Valley California	90
Red Blend	Conundrum, California	85
	Orion Swift, Abstract, Sonoma, California	125
Cabernet Sauvignon	Rodney Strong, California	70
	Benzinger, Sonoma, California	85
	Faust, Napa Valley, California	130
	Groth, Napa Valley, California	170

Custom orders subject to availability.

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To book an event, please contact our Events Team at 512 600 2000.

Fairmont
AUSTIN

All prices are in US Dollars and are valid through January 1, 2025. Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives.

*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

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