

EXQUISITE EVENINGS AND ELEGANT AFFAIRS

Fairmont
AUSTIN



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BREAKFAST BUFFETS

All buffets include fresh orange juice, freshly brewed coffee, decaffeinated coffee and a selection of Lot 35 teas.
All pricing per person. Pricing is based on one hour of service, additional hours available at 10 per guest/hour.
Minimum charge of 20 guests unless otherwise noted.

ATX CONTINENTAL 52/person

Minimum not applicable

Assorted Freshly Baked Pastries (VG) (GF) OPTIONS

Jam, Local Honey and Butter

Fresh Fruit and Berries (V)

Greek Yogurts (VG)

Plain and Vanilla

Steel Cut Oatmeal (V)

Brown Sugar, Golden Raisins, Dried Cherries,
Slivered Almonds, Walnuts

BREAKFAST BUFFET ENHANCEMENTS

Enhancements to be ordered for the full guarantee of guests,
must be ordered in conjunction with the ATX Continental.

BREAKFAST STANDARDS 20/person

Toaster Station (VG)

White, Wheat, Multigrain, Gluten Free Breads

Scrambled Eggs (VG) (GF)

Herbed Roasted Baby Marble Potatoes (GF) (V)

Select Two Breakfast Meats

Smokehouse Bacon (GF)

Old Style Pork Sausage (GF)

Chicken Apple Sausage (GF)

Turkey Sausage Patties (GF)

Vegan Breakfast Sausage (V)

SWEET GRIDDLE 20/person

Served with Vanilla Whipped Cream, Warm Maple Syrup,
Seasonal Compote (VG)

Buttermilk Pancakes (VG)

Blueberry Pancakes (VG)

Pecan French Toast (VG)

KEEPIN' IT WEIRD 28/person

Served with Corn and Flour Tortillas, Salsa Roja, Sour Cream,
Pico de Gallo (V) (VG)

Fresh Banana Bread (VG)

Cowboy Scramble (GF)

Scrambled Eggs, Breakfast Sausage, Tomato, Jalapeño,
Shredded Cheddar

Migas Scramble (VG) (GF)

Scrambled Eggs, Tomato, Onion, Jalapeño, Corn Tortillas

BYO PARFAIT 20/person

Greek Yogurt, Overnight Oats, Chia Seed Pudding (VG) (GF)
Honey, Granola, Sunflower Seeds, Walnuts, Slivered Almonds, Dried
Cranberries, Golden Raisins, Dried Apples, Dried Cherries, Berries

OMELETTE STATION 25/person

Chef attended station—one Chef per 100 guests at 200/Chef

Cage Free Eggs and Egg Whites (VG) (GF)

Onions, Tomatoes, Bell Peppers, Jalapeños, Spinach, Bacon,
Sausage, Ham, Cheddar, Feta Cheese, Goat Cheese

(GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (V) VEGAN (NF) NUT FREE

All prices are in US Dollars & are valid through January 1, 2026. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.
Chef Attendant required where indicated for \$200 per attendant. One Chef Attendant required per 100 guests, unless otherwise indicated.

BREAKFAST BUFFETS

BREAKFAST BUFFET ENHANCEMENTS CONTINUED

Minimum 20 guests

BAGELS AND TOAST 22/person

Assorted Bagels, Sourdough, Multigrain
and Gluten Free Breads (VG)

Cream Cheese, Whipped Butter, Smashed Avocado,
Smoked Salmon, Pickled Onions, Oven Roasted Tomatoes,
Seasonal Jams, Peanut Butter, Honey

À LA CARTE BREAKFAST ADD-ONS

Cage-Free Scrambled Eggs 10/person (VG) (GF)

Breakfast Potatoes 10/person (GF) (V)

Old Style Pork Sausage 10/person (GF)

Chicken Apple Sausage 10/person (GF)

Smokehouse Bacon 10/person (GF)

Sliced Cheeses 15/person (VG) (GF)

Cheddar, Swiss and Gouda

Charcuterie Platter 20/person (GF)

Salami, Soppressata, Prosciutto

Assorted Pastries 12/person (VG)

Warm Ham and Cheese Croissants 14/person

Breakfast Tacos 16/person (VG)

Bacon, Egg, Cheese and Potato or Egg and Cheese

**Based on two tacos/person*

Vegan Breakfast Sandwich 16/person (V)

Vegan Sausage, Vegan Cheese, English Muffin

Individual Berry Parfaits 12/person (VG)

BOXED BREAKFAST 54/person

*All include Greek yogurt, gluten free blueberry muffin, whole seasonal fruit and an assorted individual juice: orange,
grapefruit, apple or cranberry, freshly brewed coffee, decaffeinated coffee and Lot 35 teas.*

PRE-SELECTED

Select one Breakfast Taco or Sandwich

Breakfast Tacos with Scrambled Eggs

Select One Filling: Potato and Cheese (VG), Bacon and Cheese,
Chorizo and Cheese or Refried Beans and Cheese (VG)

Warm Smoked Ham and Cheddar Croissant

Vegan Breakfast Sandwich (V)

Vegan Sausage, Vegan Cheese, English Muffin



PLATED BREAKFAST

All include fresh orange juice, freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

CLASSIC 55/person

PRE-SET ON THE TABLE:

Assorted Pastries (VG) (GF) OPTIONS
Whipped Butter and Jam

Fruit Salad (GF) (V)

Watermelon, Pineapple, Cantaloupe, Grapes, Blueberries

MAIN COURSE:

Scrambled Eggs (VG) (GF)
Crème Fraîche

Roasted Baby Potatoes (GF) (V)
Herb Butter

Choice of Breakfast Meat (GF)

Smokehouse Bacon, Pork Sausage, Turkey Sausage Patty

THE AUSTIN 60/person

PRE-SET ON THE TABLE:

Fresh Melon Salad (GF) (V)
Tajin

MAIN COURSE:

Scrambled Eggs (VG) (GF)
Crème Fraîche

Brisket Hash (GF)

House Smoked Brisket, Sweet Potatoes, Jalapeños,
Caramelized Onions, Scallions

Choice of Tortilla
Flour or Corn

Salsa Roja and Creamy Jalapeño Salsa (VG) (GF)



THEMED COFFEE BREAKS

All themed coffee breaks include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.
Pricing is per person. Pricing is based on 30 mins of continuous service. Each additional 30 mins of service available at 7/guest.
Minimum charge of 20 guests per break.

MORNING THEMED COFFEE BREAKS

DONUT WORRY ABOUT IT 32/person

Chilled Milk
2%, Chocolate and Oat Milk

Doughnuts (VG)
Assorted Selection of Local Austin Doughnuts

High Brew Cold Brew Coffee

CAKE IT TILL YOU MAKE IT 28/person

Mini Pound Cakes
Lemon Raspberry, Pistachio, Chocolate Praline (NF) (VG)

Loaves
Poppy, Lemon Glazed, Marble, Chocolate Chip,
Cinnamon Streusel (NF)

THE HEALTH NUT 32/person

Seasonal Whole Fruit

Protein Balls
Matcha and Dark Chocolate, Coconut and Oats (VG) (GF) (DF)

Smoothie Shots
Mixed Berry (GF), Mango Banana (GF), Avocado Peanut Butter (GF) (DF)

Nutty Seed Mix
Cashews, Almonds, Walnuts, Pecans, Sunflower Seeds,
Pumpkin Seeds (GF) (V)

Dried Fruit Mix
Cranberries, Golden Raisins, Cherries, Apricots, Apples (GF) (V)

UNDER THE ORCHARD 28/person

Red and Green Apples

Apple Wedges with Peanut Butter (GF) (V)

Apple Muffins (VG)

Apple Trail (GF) (V)
Dried Apple Slices, Almonds, Dried Cranberries, Cashews,
Cashews, Pumpkin Seeds, Toasted Coconut Flakes

Cold or Hot Apple Cider (GF) (V)
Cinnamon Sticks

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Pricing is per person. Pricing is based on 30 mins of continuous service. Each additional 30 mins of service available at 7/guest.

Minimum charge of 20 guests per break.

AFTERNOON THEMED COFFEE BREAKS

THE COOKIE MONSTER 30/person

Chocolate Chip Cookies

Peanut Butter Cookies

White Chocolate Cranberry Cookie

Oatmeal Raisin Cookies

Cornflake Cookies

Chilled Milk

2%, Skim and Chocolate Milk

FRESH SQUEEZED 34/person

Lemon Madeleine (NF) (VG)

Candied Lemon Tart (NF) (VG)

Meyer Lemon Streusel Cakes (NF) (VG)

Orange Gingerbread Biscotti (VG)

Lemonade Stand

Lemonade, Strawberry Lemonade, Blackberry Mint Lemonade

THE CONCESSION STAND 32/person

Chef attended station—one Chef per 100 guests at 200/Chef

Freshly Popped Butter Popcorn (VG)

Popcorn Bar (VG) (GF)

White Cheddar, Kettle, Caramel

Soft Baked Pretzels (VG)

Beer Cheese Sauce, Assorted Mustards

Assorted Candy Bars and Gummies (VG)

DIPPIN' AWAY 35/person

Tortilla Chips, House Made Potato Chips, Pita Chips (V)

Seasonal Crudité (V)

Hummus, French Onion Dip, Salsa Roja,
Chipotle Queso (VG)

Filled Churros (NF)

BREAK ENHANCEMENTS

Freshly Brewed Coffee 135/gallon

Freshly Brewed Decaffeinated Coffee 135/gallon

Selection of Lot 35 Teas 135/gallon

Unsweetened Iced Tea 120/gallon

Lemonade 120/gallon

Infused Water Stations 90/gallon

Cucumber Lemongrass

Mixed Berries and Mint

Citrus Orange, Apple, Lemon

Fairmont Boxed Water 8/each

Evian Bottled Water 8/each

Topo Chico Mineral Water 10/each

Mexican Coca Cola 9/each

Jarritos 9/each

Soft Drinks 8/each

High Brew Cold Brew Coffee 10/each

Chilled Individual Fruit Juices 8/each

Local Kombucha 12/each

Assorted Red Bull 9/each

Assorted French Pastries 82/dozen (V)

Assorted Bagels and Cream Cheese 82/dozen (V)

Soft Baked Pretzels and Cheese Sauce 94/dozen (VG)

Fresh Baked Cookies 78/dozen (V)

Whole Fresh Fruit 6/each (VG)

*Not available on consumption

Assorted Granola or Protein Bars 9/each

Individual Bags of Kettle Chips or Pretzels 7/each

Assorted Chocolate Bars 7/each

Individual Trail Mix 8/each

Individual Jerky 10/each

Gummy Snacks 10/each

Individual Bags of Cornucopia Popcorn 8/each (GF)

White Cheddar

Austin Mix

Classic Kettle Corn

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LUNCH BUFFETS

Pricing is per guest. Menu pricing is based on one hour of service. Additional hours are available at 12 per person/hour.

Minimum of 20 guests per buffet. All buffets include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

As a sustainable practice at Fairmont Austin, please select menus by day at 80/guest.

Menus selected for non-day of week service is priced at 90/guest.

For groups of 20 or less, a reduced buffet of the day is offered: soup, one salad, two proteins, one side and two desserts.

MONDAY—FROM FARMER'S MARKET

Roasted Carrot Soup (VG)

Grilled Sweet Potatoes (GF) (VG)

Creamy Chimichurri, Pumpkin Seeds, Queso Fresco, Cilantro

Kale and Carrot Salad (GF) (VG)

Cranberries, Sunflower Seeds, Pecorino, Green Goddess Dressing

Local Greens (GF) (V)

Strawberries, Fresh Herbs, Crispy Shallots, Mint Vinaigrette

Roasted Fingerling Potatoes (GF) (V)

Gremolata, Sea Salt

Market Vegetables (GF) (V)

Broccolini, Baby Turnips, Yellow Squash, Heirloom Carrots

Seared Redfish (GF) (DF)

Roasted Tomato and Fennel Broth

Roasted Chicken (GF) (DF)

Caramelized Pearl Onions, Rosemary, Lentils, Natural Jus

Mini Carrot Cake (VG)

Apple Raspberry Crumble Bars (VG)

Chocolate Pot de Crème (VG) (GF)

TUESDAY—THE BARBEQUE PIT

Sweet Cornbread, Texas Toast, Whipped Honey Butter (VG)

Traditional Coleslaw (VG) (GF)

Southern Potato Salad (VG) (GF)

Yukon Potatoes, Relish, Scallions, Mustard Seed Dressing

Simple Green Salad (GF) (V)

Mixed Greens, Tomatoes, Cucumber, Carrots, Buttermilk Ranch

Mac and Cheese (VG)

Creamy Cheese Sauce, Crispy Breadcrumbs

BBQ Baked Beans (GF) (V)

Crispy Onions

Buttery Corn on the Cobb (VG) (GF)

BBQ Chicken (GF) (DF)

Carolina Gold BBQ Sauce

Oak Smoked House Brisket (GF) (DF)

White Onions, Pickles, Traditional BBQ Sauce

Banana Pudding (VG) (GF)

Pecan Tarts (VG)

Lemon Poppy Seed Cake (VG) (NF)

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WEDNESDAY—CRUISIN' THE MED

Mezze (VG)

Hummus, Tzatziki, Baba Ghanoush, Marinated Olives, Pita Chips

Fattoush Salad (VG) (GF)

Chopped Romaine, Tomato, Cucumber, Red Onion, Feta Cheese, Dill Yogurt Dressing

Cous Cous Salad (DF) (V)

Sundried Tomatoes, Olives, Garbanzo, Pepperoncini, Arugula, Herbs, Oregano Vinaigrette

Garlic Lemon Chicken (GF) (DF)

Preserved Lemon Jus

Mediterranean Style Salmon (GF) (DF)

Tomato and Chickpea Stew

Roasted Fingerling Potatoes (GF) (V)

Paprika, Herbed Olive Oil

Roasted and Grilled Vegetables

Zucchini, Peppers, Eggplant, Red Onions

Olive Oil Cake (VG)

House Made Almond Biscotti (VG)

Baklava Cheesecake (VG)

THURSDAY—TEXIFORNIA DREAMIN'

Chicken Enchilada Soup (GF) (DF)

Tortilla Chips (VG) (GF)

House Queso, Salsa Roja, Salsa Verde

Everyday Green Salad (VG) (GF)

Arcadian Mixed Greens, Heirloom Tomatoes, Black Beans, Radish, Pepitas, Avocado Dressing

Elote Salad (VG) (GF) (DF)

Grilled Corn, Shallots, Pickled Serranos, Cilantro, Lime Mayo, Tajin

Tomato Rice (GF) (V)

Campesino Blend

Pollo Asado (GF) (DF)

Achiote Quartered Chicken, Grilled Limes

Carne Asada (GF) (DF)

Charred Bulb Onions and Jalapeños

Creamy Poblano Shrimp (GF)

Scallions

Roasted Calabazas (GF) (V)

Yellow Squash, Zucchini, Blistered Tomatoes, Herbs

Corn and Flour Tortillas (V)

Housemade Flan (VG) (GF)

Tres Leches Cake (VG)

Polvorones (VG)

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FRIDAY—HILL COUNTRY TUSCAN

Vegetable Minestrone (VG)

Beans, Onions, Celery, Carrots and Tomatoes

Garlic Bread (VG)

Caesar Salad (VG)

Romaine, Shaved Parmesan, Herb Croutons, Garlic Caesar Dressing

Insalata Mista (GF) (V)

Baby Greens, Radicchio, Sundried Tomatoes, Black Olives, Pickled Red Onions, Parmesan, Balsamic Vinaigrette

Caprese Salad (VG) (GF)

Ciliegine Mozzarella, Cherry Tomatoes, Torn Basil, Balsamic Vinaigrette

Penne alla Vodka (VG)

Creamy Tomato Sauce, Basil

Salmon Puttanesca (GF) (DF)

Crushed Pomodoro, Capers, Olives, Roasted Garlic

Chicken Saltimbocca (GF) (DF)

Crispy Prosciutto, Sage, Marsala Reduction

Tiramisu (VG)

Assorted Cannolis (VG)

Chocolate Hazelnut Cake (VG)

SATURDAY—SOUTHERN FARE

Southern Bean Salad (GF) (V)

Kidney Beans, Chickpeas, Green Beans, Red Onion, Apple Cider Vinaigrette

Wedge (VG) (GF)

Iceberg, Baby Heirloom Tomatoes, Bacon Crumbles, Bleu Cheese, Scallions, Bleu Cheese Dressing

Blackened Red Fish (GF) (DF)

Black Eyed Pea and Kale Cassoulet

Country Style Fried Chicken

BBQ Whiskey Glazed Pork Ribs (GF) (DF)

Red Beans and Rice

Green Beans (GF) (V)

Pickled Onions, Candied Pecans, Sherry Reduction

Hummingbird Cake (VG)

Buttermilk Tarts (VG)

Kay Lime Parfait (NF)

LUNCH BUFFETS

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SUNDAY—BEYOND THE DELI COUNTER

Smoked Tomato Bisque (VG) (GF)

Broccoli Salad (GF)

Dried Cranberries, Toasted Sunflower Seeds, Red Onion,
Bacon Bits, Cider Mayo

Spinach Salad (GF) (V)

Strawberry, Blueberries, Almonds, Crispy Shallots,
Dijon Vinaigrette

Bowtie Salad (V)

Carrot, Tomato, Celery, Green Onion, Jalapeño Herb Dressing

Chocolate Chip Cookies (VG)

Sprinkle Cookies (VG)

Gluten Free Brownies (VG) (GF)

CHOOSE THREE SANDWICHES

Smoked Turkey Croissant

Swiss Cheese, Caramelized Onions, Dijonnaise

Grilled Chicken (DF)

Pretzel Bun, Cheddar, Tomato, Pepperoncini,
Roasted Garlic Mayo

Muffuletta (DF)

Salami, Mortadella, Prosciutto, Sundried Tomato, Olive Spread

Classic Reuben

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island

Smoked Pork Cuban

Ham, Swiss, Deli Mustard, Pickles

Caprese (VG)

Heirloom Tomatoes, Fresh Mozzarella, Arugula, Basil Pesto

Chocolate Chip Cookies (VG)

Sprinkle Cookies (VG)

Gluten Free Brownies (GF) (VG)



GOOD THINGS BOXED LUNCHES

All boxed lunches to include a piece of seasonal whole fruit, individual bag of chips and chocolate chip cookie.
Pricing 61/person.

PRE-SELECTED

Select three sandwiches or salads.

Muffuletta ^{DF}

Salami, Mortadella, Prosciutto, Olive, Sundried Tomato Spread

Smoked Turkey Croissant

Caramelized Onions, Swiss Cheese, Dijonnaise

Grilled Chicken Club ^{DF}

Bacon, Hot House Tomato, Leaf Lettuce, Avocado Mayo, Sourdough Bread

Tuna Salad Wrap

Albacore, Red Onion, Relish, Herbs, Romaine, Tortilla Wrap

Veggie Club ^{VG}

Heirloom Tomatoes, Cucumber, Butter Lettuce, Pickled Onions, Pepperjack Cheese, Charred Scallion Aioli, Multigrain Bread

Salmon Salad ^{GF}

Local Greens, Sundried Tomatoes, Cucumbers, Pickled Red Onion, Feta, Herb Roasted Salmon, Red Wine Vinaigrette

Chicken Cobb ^{GF}

Iceberg, Heirloom Tomatoes, Bacon, Bleu Cheese, Hard Boiled Eggs, Avocado Ranch

Taco Salad ^{GF}

Romaine, Corn, Black Beans, Radish, Queso Fresco, Carne Asada, Cilantro Lime Vinaigrette

PLATED LUNCH

All pricing is per person. Plated entrée pricing includes assorted rolls with butter, one salad, one entrée, one dessert and freshly brewed coffee, decaffeinated coffee and selection of Lot 35 teas. Additional price applicable where shown. Minimum three courses, including one entrée, required.

STARTER SALADS

Heirloom Tomato and Ciliegine (VG) (GF)
Sundried Tomatoes, Arugula, Basil Pistou,
Balsamic Reduction

Classic Caesar (VG)
Baby Romaine Hearts, Focaccia Croutons, Shaved Grana Padano,
Creamy Garlic Caesar Dressing

Francis and Thatcher Green Salad (GF) (V)
Radish, Cucumber, Sundried Cherries, Candied Pecans,
Citrus Vinaigrette

Texas Wedge (VG) (GF)
Baby Iceberg, Roasted Corn, Baby Heirloom Tomato, Pickled Onion,
Queso Fresco, Chipotle Ranch

ENTRÉES

FREE RANGE

Herb Roasted Chicken 65/person (GF) (DF)
Olive Oil Smashed Red Potatoes, Haricot Verts,
Roasted Baby Carrot, Lemon-Thyme Jus

Spiced Chicken Breast 65/person (GF)
Roasted Sweet Potato Puree, Broccolini, Caramelized Cippolini,
Pan Gravy

Panko Crusted Chicken 65/person
Buttermilk Marinated Chicken, Dijon, Creamy Leek Farro and Peas,
Roasted Maitake Mushrooms

RANCHERS

Roasted Beef Tenderloin 70/person (GF)
Brazos Valley Cheddar Whipped Potatoes, Charred Carrots,
Asparagus Tips, Jus

Grilled Flat Iron 68/person (GF) (DF)
Herb Roasted Baby Potatoes, Grilled Asparagus,
Blistered Tomatoes, Chimichurri

Strip Steak 70/person (GF) (DF)
Whole Grain Mashed Potatoes, Market Vegetables, Pan Gravy

OFF THE HOOK

Blackened Redfish 65/person (GF)
Green Chili Grits, Collard Greens with Tasso Ham,
Tomato and Herb Salad

Herb Crusted Cod 67/person (GF)
Braised Leeks, Charred Tomato, Gremolata, Toasted Pine Nut

Achiote Salmon 60/person (GF)
Celeriac Purée, Wild Rice, Cilantro Salsa Verde

OF EARTH

Power Bowl 57/person (VG) (GF)
Quinoa, Falafel, Kale, Baby Peppers, Pickled Onion, Marinated Feta,
Crispy Chickpeas, Sunflower Seeds, Mint Vinaigrette

Mushroom Ravioli 59/person (V)
Hen of the Woods Mushrooms, Confit Garlic and Herb Cream

DESSERTS

Alternating dessert selection available at an additional 10/person

Bella Tart (VG)
Lime Mascarpone Mousse, Raspberry Praline Crunch, Guava Gelee,
Strawberry Compote, Cocoon Sponge, Guava Sauce,
Vanilla Whipped Ganache

Passion Fruit Mango Dome (VG) (GF)
White Chocolate Mango Mousse, Mango Passion Fruit Ganache,
Mango Compote, Passion Fruit Meringue, Dried Mango, Strawberry
Passion Fruit Sauce

New York Cheesecake (VG)
Graham Cracker, Mixed Berries, Strawberry Sauce, Chantilly Cream

Chocolate Flourless Cake (VG) (GF)
Dark Chocolate Cremeux, Hazelnut Praline Crunch, Dark Chocolate
Ganache, Milk Chocolate Mousse, Chocolate Sauce

Mango Carrot Cake (VG)
Mango Sichuan Compote, Mascarpone Whipped Ganache,
Mango Gelee, Passion Fruit Sauce

TWO COURSE SOUP AND SALAD LUNCH

Add dessert for an additional 10/person

CHOOSE ONE:

Roasted Carrot (VG) (GF)
Spiced Pepitas

Tomato Bisque (VG)
Focaccia Croutons, Basil Oil

Corn Chowder (VG)
Crispy Shallots, Lardons

CHOOSE ONE:

BLT Wedge Salad 59/person (VG) (GF)
Grilled Chicken, Iceberg Lettuce, Cherry Tomato, Bleu Cheese,
Smokey Bacon, Creamy Dijon Dressing

Tex Mex Steak Salad 64/person (VG) (GF)
Romaine, Tomatoes, Corn, Queso Fresco, Corn Tortilla Strips,
Carne Asada, Creamy Avocado Dressing

Roasted Salmon Salad 62/person (VG) (GF)
Baby Greens, Dill Cucumber, Chickpeas, Roasted Red Peppers,
Kalamata Olives, Lemon Vinaigrette

(GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (V) VEGAN (NF) NUT FREE

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RECEPTION

COLD CANAPÉS

Minimum order of 25 pieces per selection.

Mexican Shrimp Cocktail 14/piece (GF) (DF)
Campechana Sauce, Cucumber, Onion,
Cilantro, Corn Tortilla Chip

Lobster Tostada 15/piece (GF) (DF)
Corn Tortilla, Lime Aioli, Cilantro

Mini Ahi Tuna Nacho 14/piece
Crispy Wonton, Togarashi Crema

Smoked Salmon Mousse 14/piece
Crostini, Everything Bagel Seasoning,
Pickled Red Onion, Crispy Caper

Deviled Eggs 11/piece (GF) (DF)
Dijonnaise, Smoked Paprika, Crispy Shallot, Chives

Heirloom Tomato Crostini 11/piece (V) OPTIONS
Fresh Mozzarella, Red Wine Vinegar, Pesto,
Herbs, Balsamic Reduction

Mushroom Tostada 10/piece (V) OPTIONS
Corn Tortilla, Marinated Mushrooms,
Pickled Red Onion, Charred Jalapeño Aioli

Roasted Red Pepper Dip 10/piece (V)
Grilled Pita Bread, Dill Marinated Cucumber,
Crispy Chickpea, Mint

Whipped Chevre Tart 12/piece (VG)
Fig Jam, Port Wine Fig

Black Bean Hummus Tostada 10/piece (V) OPTIONS
Corn Tortilla, Queso Fresco, Spiced Pepitas

HOT CANAPÉS

Minimum order of 25 pieces per selection.

Beef Empanada 12/piece
Chimichurri

Beef Short Rib Wellington 12/piece

Picadillo Sope 11/piece (GF)
Beef Picadillo, Jalapeño Aioli

Thai Chicken Spring Roll 11/piece
Sweet Chili Sauce

Chicken Fritter 12/piece (GF)
Gruyere, Ham

Lemongrass Chicken Potsticker 11/piece
Yuzu Ponzu

Lobster Empanada 16/piece
Ancho Ranch

Mini Crab Cake 14/piece
Preserved Lemon Aioli

Roasted Tomato Arancini 11/piece (VG)
Confit Garlic Aioli

Vegetable Empanada 10/piece (VG)
Charred Jalapeño Crema

Edamame Potsticker 10/piece (V)
Chili Soy Sauce

RECEPTION

CARVING STATIONS

Chef attended carving stations, requires one Chef attendant per 100 guests at 200 per Chef. Each station must be guaranteed for full group attendance.

Minimum of 30 guests per station.

SLOW ROASTED PRIME RIB 38/person (GF) (DF)

Horseradish Whipped Potatoes, Roasted Brussels Sprouts, Tempranillo Jus, Chimichurri, Dijon, Parkerhouse Rolls

HERB ROASTED BEEF STRIPLOIN 35/person (GF) (DF)

Roasted Fingerling Potatoes, Maple Sherry Green Beans, Whole Grain Mustard, Creamy Horseradish

SMOKED TURKEY BREAST 30/person (GF) (DF)

Red Cabbage Slaw, House Potato Salad, Dinner Rolls, Cranberry Mostarda

OAK SMOKED BEEF BRISKET 30/person (GF) (DF)

Poblano Creamed Corn, Simple Green Salad with Red Wine Vinaigrette, Pickles, Onions, Texas Toast, BBQ Sauce and Carolina Gold BBQ Sauce

HOT SMOKED SALMON 28/person (GF) (DF)

Warm Potato Salad, Spinach and Frisée Salad with Lemon Caper Vinaigrette, Pickled Red Onions, Herbed Crème Fraîche

TEXAS BBQ TOUR 65/person (GF) (DF)

House Smoked Brisket, Oak Smoked Chicken, Elgin Sausage, Beef Ribs, Smoked Turkey Breast, Classic and Carolina BBQ Sauces, Coleslaw, BBQ Beans, Texas Toast, Pickles and Onions

RECEPTION STATIONS

Pricing is based on two hours of continuous service.

Each station must be guaranteed for full group attendance.

Minimum of 30 guests per station.

RAW AND ROASTED 26/person (GF) (DF)

Assortment Of Crudité and Antipasti Carrots, Cucumber, Celery, Tomatoes, Broccolini, Radish, Baby Peppers, Eggplant, Asparagus, Yellow Squash and Artichokes, Green Goddess Dressing, Ranch and Hummus

CHEESE AND CHARCUTERIE 38/person (GF)

Selection of Local And International Cheese and Meats, House Jam, Membrillo, Whole Grain Mustard, Cornichons, Pickled Vegetables, Olives, Breads and Crackers

FARMER'S MARKET BAR 27/person (GF) (DF)

Mixed Greens, Baby Spinach, Romaine, Tomatoes, Cucumbers, Carrots, Mushrooms, Red Onions, Roasted Corn, Olives, Chickpeas, Dried Cranberries, Sunflower Seeds, Shredded Cheddar, Crumbled Feta, Buttermilk Ranch, Green Goddess, Red Wine Vinaigrette

TACO TRUCK 37/person (GF) (DF)

Carnitas, Chicken Tinga, Chili Marinated Shrimp, Corn and Flour Tortillas, Onions, Jalapeño, Cilantro, Limes, Red and Avocado Taqueria Style Salsa

RAW BAR 75/person (GF) (DF)

Poached Shrimp, Cocktail Crab Claws, East Coast Oysters, Red Fish Ceviche, Lobster Salad, Horseradish, Traditional Mignonette, Cocktail Sauce, Citrus Aioli, Lemons and Limes, Saltine Crackers and Lavash

TASTE OF SPAIN 32/person (GF) (DF)

Marinated Olives, Membrillo and Manchego, Jamon Serrano, Marinated Piquillos, Toasted Bread, Patatas Bravas, Shrimps Al Ajillo, Paella Valenciana

PASTA STATION 32/person

Chef attended station; one Chef per 100 guests at 200 per Chef.

Garlic Breadsticks

Select Two:

Three Cheese Tortellini (VG)

Confit Garlic Cream

Rigatoni Bolognese (VG)

Crushed Pomodoro, Fresh Herbs and Pecorino Romano

Cacio e Pepe (VG)

Cavatappi, Parmesan, Butter, Black Pepper

Gnocchi Margherita (VG)

Fresh Tomato Sauce, Ciliegine Mozzarella, Fresh Basil

Mushroom Ravioli (VG)

Peas, Truffle Cream, Grana Padano

BYO BAO 37/person (GF)

Steamed Buns, Hoisin, Sriracha Aioli, Cilantro, Jalapeño, Asian Pickled Cucumbers

Pork Belly (GF) (DF)

Hoisin, Sesame Seeds

Korean Fried Chicken

Gochugang Glaze

Braised Shiitake (DF)

Scallions

Crispy Tofu

Sweet Soy

RECEPTION

BYO CURRY BOWL 35/person

Jasmine Rice, Cilantro, Scallions, Crispy Shallots

Select Three:

Red Chicken Curry (GF) (DF)

Onions, Broccoli, Cashew, Coconut Curry

Peanut Beef Curry (GF) (DF)

Peppers, Spinach

Green Curry Prawns (GF) (DF)

Thai Basil, Bamboo Shoots, Coriander and Lime Leaf

Thai Golden Vegetable Curry (GF) (DF)

Tofu, Potato, Sweet Peppers, Cauliflower, Carrots

MACARONI & CHEESE 28/person

Bacon, Scallions, Crispy Onions

Traditional (VG)

Elbow, American Cheese

Aged Cheddar Truffle (VG)

Trottole, Roasted Mushrooms

Bleu Mac (VG)

Cavatappi, Gorgonzola Cream

SERIOUS SLIDERS 32/person

Select Three:

Texas Style Burger

American Cheese, Mustard Pickles, Caramelized Onions

Meatball

Pomodoro, Provolone

BBQ Pulled Pork

Pickled Jalapeños

Buffalo Chicken

Bleu Cheese Mayo, Crispy Onions

Falafel (VG)

Herb Aioli, Pickled Red Onion, Feta

DESSERT STATIONS

SUNDAE BAR 30/person (GF) (DF)

Chef attended station; one Chef per 100 guests at 200 per Chef

Ice Cream

Vanilla Ice Cream, Chocolate Ice Cream, Raspberry Sorbet

Toppings

Sprinkles, Chocolate Sprinkles, Oreo Crumbs,
Mini M&M's, Caramel Sauce, Chocolate Sauce, Chantilly,
Caramelized Hazelnuts, Luxardo Cherries

FRENCH PATISSERIE 30/person (VG)

Macarons, Bon Bons, Truffles, Madeleines,
Pâte de Fruit, Bouchons

CUPCAKE BAR 30/person (VG)

Red Velvet, Chocolate, Vanilla, Sprinkle and Carrot

SOUTHERN BITES 31/person (VG)

Banana Caramel Tarts, Key Lime Tarts, S'more's Tarts,
Pecan Pie Tarts, Buttermilk Tarts

COOKIE JAR 22/person (VG)

Oatmeal, Chocolate Chip, Peanut Butter,
White Chocolate and Cranberry

LATE NIGHT SNACKS

Minimum 20 guests

LOAD YOUR NACHOS 28/person (GF) (DF)

Corn Tortilla Chips, Chipotle Queso, Picadillos, Pulled Pork,
Black Beans, Pico de Gallo, Pickled Jalapeños,
Queso Fresco, Mexican Crema, Cilantro, Green Onions

FRIED CHICKEN AND WAFFLE BITES 24/person

Buttermilk Fried Chicken Thighs, Sugary Waffles, Maple Syrup

CHILI PARLOR 27/person (GF)

Southern Chili, Bean and Tomato Chili, Tater Tots,
Frito Chips

Toppings

Beer Cheese Sauce, Shredded Cheddar, Sour Cream,
Pickled Jalapeños, Diced Onions, Scallions



RECEPTION PALM COURT SPECIALTY

*Exclusive live action stations only available on the 7th floor outdoor space.
Each station must be guaranteed for full group attendance. Minimum of 30 guests per station.*

PALM COURT SPECIALTY

CARNE ASADA STATION 40/person (GF) (DF)

Chef attended station; one Chef per 100 guests at 200 per Chef

Corn and Flour Tortillas, Cilantro, Onions, Limes,
Salsa Roja and Creamy Jalapeño Salsa

Cerveza Marinated Skirt Steak
Charred Onions and Chiles Toreados

SIZZLING FAJITA STATION 49/person (GF) (DF)

Chef attended station; one Chef per 100 guests at 200 per Chef

Campesino Rice, Refried Beans, Corn and Flour Tortillas,
Cilantro, Onions, Limes, Salsa Roja, Creamy Jalapeño
Salsa, Sweet Peppers and Onions

Choose Two:

Cilantro Lime Marinated Chicken Breas

Carne Asada

Chili Marinated Shrimp

BRICK CHICKEN 37/person (GF) (DF)

Chef attended station; one Chef per 100 guests at 200 per Chef

Honey Lemon Glazed Chicken, Smashed Baby Marble
Potatoes, Corn and Poblano Succotash, Dinner Rolls,
Scallion Salsa Verde

STEAK HOUSE STATION 60/person (GF) (DF)

Chef attended station; one Chef per 100 guests at 200 per Chef

Tomahawks, New York Strips, Roasted Fingerling Potatoes
and Heirloom Carrots, Bordelaise, Horseradish, Dijon,
Chimichurri



DINNER BUFFETS

Includes freshly brewed coffee, decaffeinated coffee and a selection of Lot 35 teas.

Pricing is based on two hours of service. Minimum charge of 50 guests.

As a sustainable practice at Fairmont Austin, please select menus by day at 110/guest.

Menus selected for non-day of week service is priced at 120/guest with the exception of Saturdays and Sundays.

MONDAY-BY THE SOUTHERN COAST

Hush Puppies (GF) (DF)
Remoulade

Cheddar Biscuits and Cornbread Muffins (VG)
Whipped Honey Butter

Baby Greens Salad (GF) (V)
Shaved Fennel, Radish, Tomato, Pumpkin Seeds,
Citrus Vinaigrette

Spinach and Baby Kale Salad (GF) (V)
Texas Pecans, Shaved Green Apple, Golden Raisins,
Sunflower Seeds, Sherry Vinaigrette

Roasted Green Beans (GF) (V)
Pickled Onions

Corn on the Cobb (GF) (VG)
Chili Lime Butter

Shrimp and Sausage Jambalaya Rice (GF) (DF)
Trinity, Crispy Shallots

Blackened Seasonal Texas Gulf Fish (GF) (DF)
Green Tomato Chow Chow

Fried Hot Catfish
Tartar Sauce

Banana Pudding Parfait (VG)

Mini Chess Pie (VG)

Texas Sheet Cake (VG)

TUESDAY-FARM TO TABLE

Smoked Carrot Salad (GF) (V)
Charred Onions, Torn Herbs, Malt Vinaigrette

Farro Salad (GF) (VG)
Sweet Potato, Kale, Garbanzo, Herbs, Ancho Dressing

Garden Vegetable Salad (GF) (V)
Bibb Lettuce, Baby Spinach, Shaved Radish, Carrots, Chervil,
Chives, White Balsamic Vinaigrette

Roasted Root Vegetables (GF) (V)
Parsnip, Turnip, Heirloom Carrots, Sweet Potato, Herb

Charred Broccolini (GF) (V)
Lemon Olive Oil, Crispy Garlic

Wild Rice Pilaf (GF) (V)
Dried Cranberries, Crunchy Parsley

Light Post Oak Smoked Half Chicken (GF) (DF)
Blistered Tomato, Chicken Jus

Citrus-Herb Shrimp (GF) (DF)
Charred Citrus, Scallions

Milk and Cookies Panna Cotta (GF)

Passion Fruit Tart (VG)

Red Velvet Cake (VG)

DINNER BUFFETS

Includes freshly brewed coffee, decaffeinated coffee and a selection of Lot 35 teas.

Pricing is based on two hours of service. Minimum charge of 50 guests.

As a sustainable practice at Fairmont Austin, please select menus by day at 110/guest.

Menus selected for non-day of week service is priced at 120/guest with the exception of Saturdays and Sundays.

WEDNESDAY-LE BISTRO

Onion Soup (GF) (VG)
Herb Croutons

Bistro Salad (GF) (VG)
Romaine, Arugula, Chives, Walnuts, Golden Raisins,
Chèvre, White Wine Vinegar

Lyonnaise (GF) (DF)
Spinach, Frisée, Bacon, Hard Boiled Eggs, Radish,
Sherry Vinaigrette

Roasted Fingerling Potatoes (GF) (DF)
Garlic Olive Oil

Haricot Verts (GF) (VG)
Butter, Sherry, Toasted Almonds

Ratatouille Medley (GF) (V)
Roasted Eggplant, Zucchini, Yellow Squash,
Blistered Tomatoes, Herbs

French Herbed Baked Chicken Breast (GF) (DF)
Mushrooms Jus

Braised Short Rib (GF) (DF)

Cod Bouillabaisse (GF) (DF)
Tomato, Fennel, Onion

Lemon Tart (VG)

Assorted Macarons (GF)
Choux Puffs (VG)

THURSDAY-NORTH LAMAR

Crunchy Slaw (GF) (V)
Red Cabbage, Carrots, Snap Peas, Green Onions,
Edamame, Mandarins, Ginger Sesame Dressing

Leafy Greens (GF) (V)
Arcadian Greens, Cucumber, Red Onion, Bean Sprouts,
Radish, Rice Wine Vinaigrette

Fried Rice (GF) (VG)
Green Pea, Carrot, Shoyu Egg, Crispy Shallots

Vegetable Stir Fry (V)
Onions, Sweet Peppers, Cauliflower, Baby Corn,
Bok Choy, Sweet Soy

Sweet and Sour Chicken
Sesame Seeds, Scallions

Sake-Miso Salmon
Sesame Bok Choy

Peppered Beef
Broccoli, Mushrooms

Black Sesame Cookies (VG)

Vietnamese Coffee Tarts (VG)

Mini Matcha Cheesecakes (VG)

DINNER BUFFETS

Includes freshly brewed coffee, decaffeinated coffee and a selection of Lot 35 teas.

Pricing is based on two hours of service. Minimum charge of 50 guests.

As a sustainable practice at Fairmont Austin, please select menus by day at 110/guest.

Menus selected for non-day of week service is priced at 120/guest with the exception of Saturdays and Sundays.

FRIDAY–STEAKHOUSE NIGHT

Creamy Potato Soup
Bacon, Herbs

Parkerhouse Rolls (GF) (VG)
Whipped Butter

Traditional Wedge (GF)
Baby Iceberg, Tomatoes, Bleu Cheese Crumbles, Bacon,
Scallions, Buttermilk Ranch

House Salad (GF) (VG)
Spinach, Frisée, Pickled Red Onions, Almonds, Cranberries,
Dijon Mustard Vinaigrette

Creamed Spinach (GF)
Grana Padano

Roasted Corn and Pepper Succotash (GF) (V)

Truffle Mac and Cheese (VG)
Aged White Cheddar

Roasted Chicken (GF) (VG)
Caramelized Pearl Onions, Rosemary

Texas Flat Iron Steaks (GF) (DF)

Double Chocolate Mousse (GF) (VG)

New York Cheesecake (VG)

Strawberry Shortcake Parfait (VG)

Saturday and Sunday: Guest Choice Buffet



PLATED DINNER

Plated entrée pricing includes assorted rolls with sweet butter, one salad, one entrée, one dessert and freshly brewed coffee, decaffeinated coffee and Lot 35 teas.
Please note that when offering a choice of entrée, the highest-priced entrée will prevail.

SALADS

Heirloom Tomato and Arugula Salad (GF) (V)

Fior di Latte, Basil Pistou, Aged Balsamic,
Texas Olive Oil, Sea Salt

Little Caesar (VG)

Gem Lettuce, Focaccia Croutons, Parmigiano Reggiano,
Crispy Garlic, Creamy Anchovy Dressing

Artisan Salad (GF) (V)

Francis Thatcher Artisan Lettuce, Grapefruit, Candied Walnuts,
Crumbled Goat Cheese, Sherry Vinaigrette

Baby Wedge (GF) (V)

Baby Iceberg, Bacon Lardons, Gorgonzola,
Ovendried Tomato, Cucumber, Green Goddess Dressing

Heirloom Beet Salad (GF) (VG)

Frisée and Arugula, Creamy Feta, Spiced Pistachios,
Radish, Lemon Vinaigrette

ENTRÉES

FREE RANGE

Herb Roasted Chicken 90/person (GF)

Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Glazed Baby Carrot, Pan Gravy

Balsamic Glazed Chicken 90/person

Creamy Mushroom Farro, Roasted Broccolini,
Charred Baby Peppers

Cumin Roasted Chicken Breast 90/person (GF)

Israeli Cous Cous, Apricots, Olives, Preserved Lemons,
Almond Chermoula

OFF THE HOOK

Salmon Adobado 95/person (GF)

Parsnip Purée, Corn and Sweet Pepper Succotash,
Confit Tomato, Charred Shallot, Coriander, Cilantro Chimichurri

Seared Halibut 93/person (GF)

Roasted Cauliflower Puree, Tricolor Cauliflower,
Fennel, Charred Bulb Onions, Pickled Mustard Seeds

Coriander Dusted Cod 96/person

Salt Crusted Marble Potatoes, Sumac Baby Carrots,
Haricot Verts, Caramelized Cipolini

PLATED DINNER

*Plated entrée pricing includes assorted rolls with sweet butter, one salad, one entrée, one dessert
and freshly brewed coffee, decaffeinated coffee and Lot 35 teas.*

Please note that when offering a choice of entrée, the highest-priced entrée will prevail.

ENTRÉES CONTINUED

RANCHERS

Tellicherry Peppercorn Crusted Filet 110/person (GF)
Parmesan Potato Au Gratin, Heirloom Carrots,
Organic Mushrooms, Charred Shallot, Sauce Perigord

Red Wine Braised Short Rib 95/person (GF)
Roasted Garlic Polenta, Charred Broccolini, Marinated Blistered
Tomato, Herb Braisaage

NY Strip 100/person (GF)
Truffle Cheddar Mashed Potato, Asparagus,
Market Vegetables, Tempranillo Jus

DUO ENTREES

Sumac Roasted Chicken and Salmon 145/person (DF)
Israeli Cous Cous, Sundried Tomatoes, Sultanas,
Charred Broccolini, Lemon and Caper Sauce Gremolata

Herbed Chicken and Peppercorn Crusted
Filet 155/person (GF)
Dauphinoise Potato, Grilled Asparagus,
King Trumpet, Thyme Jus

Beef Tenderloin and Maple
Glazed Salmon 165/person (GF) (DF)
Roasted Fingerling Potatoes,
Market Vegetables, Tempranillo Jus

OF EARTH

Charred and Spiced Carnival Cauliflower 80/person (VG)
Coconut Leek Farro, Market Vegetables, Salsa Verde

Harissa Rubbed Charred Cabbage 80/person (VG)
Fregola, Fennel, Sultanas, Heirloom Tomato,
Lemon Mint Gremolata

Blackened Tofu 80/person (GF) (VG)
Braised Lentils, Sweet Onions, Cauliflower Purée,
Roasted Garlic Vinaigrette

DESSERTS

Alternating dessert selection available at an additional 10/person

Red Berry Opera Cake (GF) (VG)
Vanilla Cake, Mascarpone, Passion Fruit, Dried Meringue, Berries

Triple Chocolate Dome (GF) (NF)
Dark Chocolate Mousse, White Chocolate Ganache, Milk Chocolate
Crèmeux, Coffee Crumble

Vanilla Panna Cotta (GF) (NF)
Raspberry Compote, Raspberry Meringue, Fresh Raspberry

Tiramisu (NF) (VG)
Ladyfinger Sponge, Coffee Mascarpone Mousse, Coffee Gelee,
Rum Coffee Sauce, Coffee Meringue

Chocolate Caramel Cheesecake (GF) (NF) (VG)
Graham Cracker, Passion Fruit Sauce,
Passion Fruit Whipped Ganache

S'Mores Chocolate Tart (NF) (GF) (VG)
Marshmallow Whip, Chocolate Crèmeux, Mini Marshmallow,
Graham Crumble, Chocolate Salted Caramel Sauce

Vegan Strawberry Shortcake (GF) (DF) (V)
Almond Sponge, Vanilla Whipped Ganache, Strawberry Marmalade,
Strawberry Sauce, Fresh Strawberry



BEVERAGES

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

CONSUMPTION BARS

Price based per drink unless otherwise noted. One Bartender required for every 100 guests at 200 per Bartender.

DELUXE TIER

Wine 15/glass

St. Kilda Sparkling Brut Cuvee, Australia

Sea Sun Chardonnay, California

Sea Sun Pinot Noir, California

Liquor 18/each

Tito's Handmade Vodka

Beefeater Gin

Hornitos Plata Tequila

Bacardi Superior Rum

Jim Beam Rye

Jack Daniel's Whiskey

The Famous Grouse Scotch

TEXAS TIER

Wine 16/glass

McPherson Sparkling Wine, Texas

McPherson Chardonnay, Texas

McPherson Cabernet Sauvignon, Texas

Liquor 19/each

Dripping Springs Vodka

Deep Eddy Ruby Red Vodka

Still Austin Gin

Dulce Vida Blanco

Straight Silver Rum

TX Whiskey

Balcones Rye Whiskey

Swift Single Malt

PREMIUM TIER

Wine 18/glass

Chandon Brut, California

Hahn Chardonnay, California

Hahn Cabernet Sauvignon, California

Liquor 22/each

Grey Goose Vodka

Tanqueray Gin

Patron Silver Tequila

Diplimatico Gran Reserva Rum

Maker's Mark Bourbon

Bulleit Rye Whiskey

Chivas Regal 12 Year

BEER

Imported and Craft Beer 12/each

Domestic and Non-Alcoholic Beer 10/each

NON-ALCOHOLIC

Assorted Soft Drinks 8/each

Assorted Coca-Cola Products

Assorted Juices 8/each

Fairmont Boxed Water 8/each

Rambler Sparkling Water 8/each

Upgrade to Specialty Bottled Water 10/each

Evian Still Water, Topo Chico Sparkling

BEVERAGES

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.

PACKAGE BARS

Price based per person, full guest count guarantee required and minimum of two hours. One Bartender required for every 100 guests at 200/Bartender.

Each bar package includes noted tier wine, beer and non-alcoholic beverages. Champagne toasts, passed wine and tableside wines are not included in package bars and are priced per bottle on consumption.

Deluxe Liquors

Starting at 50 for two hours. Additional 16/hour up to 5 hours.

Deluxe Beer and Wine Only

35 for two hours. Additional 14/hour up to 5 hours.

Texas Liquors

Starting at 54 for two hours. Additional 16/hour up to 5 hours.

Texas Beer and Wine Only

39 for two hours. Additional 14/hour up to 5 hours.

Premium Liquors

Starting at 58 for two hours. Additional 17/hour up to 5 hours.

Premium Beer and Wine Only

43 for two hours. Additional 15/hour up to 5 hours.

COCKTAILS

FAIRMONT AUSTIN CANNED COCKTAILS

All canned cocktails are prepared and sealed in-house prior to event date. Quantity must be guaranteed, not available on-consumption.

Ranch Water 18/each

Hornitos Reposado Tequila, Fresh Lime Juice, Soda

Sparkling Lemonade 18/each

Tito's Vodka, Housemade Lemonade, Soda
Available with Strawberry

Highballer 18/each

Jim Beam Black Whiskey, Fresh Pineapple Juice, Soda

Watermelon Fizz 18/each

Tanqueray Gin, Watermelon, Lime, Soda

Garden Mule, Non-Alcoholic 18/each

Seedlip Garden 108, Local Ginger Kombucha, Lime, Soda

Brand customizable cans 24 each. Minimum 50 per cocktail.

See your event services manager for details.

COCKTAILS ON TAP

Price based per keg. Yield amount shown in servings.

Pineapple Jalapeño Margarita 2,000/keg

Hornitos Reposado Tequila, Giffard Pineapple Liqueur, Fresh Pineapple, Fresh Lime, Agave, Jalapeño Pepper Tincture
Yields 100

Elderflower Rose Pomegranate Gimlet 1,750/keg

Empress 1908 Elderflower Rose Gin, Pomegranate Juice, Fresh Lime Juice, Simple Syrup
Yields 100

Espresso Martini 1,850/keg

Ketel One Vodka, Mr. Black Coffee Liqueur, Espresso, Simple Syrup
Yields 115

Gold Rush 1,800/keg

Bulleit Bourbon, Honey, Fresh Lemon
Yields 115

Austin Mule 2,000/keg

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

Texas Paloma 2,000/keg

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

Mojito 1,900/keg

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice, Soda
Yields 125

Old Fashioned 2,500/keg

Jim Beam Rye, Sugar, Orange Bitters, Luxardo Cherry Garnish
Yields 160

High Tea Mocktail 1,650/keg

Seedlip Grove 42, Hibiscus Tea, Fresh Lemon Juice, Soda
Yields 108

BEVERAGES

THEME PACKAGES

*Price based per guest for two hours, full guest count guarantee required.
Each additional hour is 15/guest unless otherwise noted.*

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
Dulce Vida Blanco Tequila
Arnold Palmer
Deep Eddy Sweet Tea Vodka
Canned Sparkling Strawberry Lemonade

THE BLOODY MARY BAR 45/person

Choice of Tito's Vodka or Hornitos Plata Tequila
Austin's Bloody Revolution Bloody Mary Mix
Original, Pickle Zest, Habanero
Limes, Lemons, Celery Stalks
Pickled Vegetables
Thick Cut Bacon and Beef Jerky
Assorted Hot Sauces
Tajin and Salt

LADY BIRD BUBBLY 45/person

Chandon Brut and Chandon Brut Rosé
Orange, Grapefruit, Pineapple and Cranberry Juices
Assorted Fresh Berries

CHAMPAGNE TOWER 400 setup fee

Choice of Sparkling Wine or Champagne from Wine List
Served on Consumption

ZERO-PROOF 38/person

Includes Soft Drinks, Fairmont Box Water,
Rambler Sparkling Water, Assorted Juices

Choice of Two Mocktails:

High Tea

Seedlip Grove 42, Hibiscus Tea, Fresh Lemon Juice, Soda

Garden Mule

Seedlip Garden 108, Local Ginger Kombucha, Lime, Soda

Cucumber No-Jito

Fresh Mint, Fresh Lime Juice, Cucumber Purée, Soda

Pomockarita

Pomegranate Juice, Lime, Agave

Espresso No-Tini

Espresso, Milk, Simple Syrup

Melon Aguas Frescas

Watermelon, Cantaloupe, Lime, Topped with Soda

WINE LIST

SPARKLING

St. Kilda Brut Cuvee	Australia	60/bottle
Mionetto Prosecco	Italy	70/bottle
Domaine Chandon Brut	California	80/bottle

CHAMPAGNE

Moët Imperial, Brut	France (NV)	115/bottle
Veuve Clicquot "Yellow" Label	France	210/bottle

SPARKLING ROSÉ

Domaine Chandon Brut Rosé	California	85/bottle
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ROSÉ

Gruet Rosé Brut	New Mexico	80/bottle
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CHARDONNAY

Sea Sun	California	60/bottle
McPherson	Texas	65/bottle
Hahn	California	80/bottle
Decoy	California	105/bottle
Jordan	California	140/bottle

SAUVIGNON BLANC

Villa Maria	New Zealand	80/bottle
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PINOT GRIS/GRIGIO

Hahn	California	85/bottle
Terlato, Colli Orientalia Del Friuli	Italy	120/bottle

PINOT NOIR

Sea Sun	California	60/bottle
Banshee	California	95/bottle
Louis Latour Bourgogne Range	France	125/bottle

MERLOT

Markham	California	120/bottle
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RED BLEND

Intrinsic	Washington	90/bottle
Orion Swift Abstract	California	130/bottle

CABERNET SAUVIGNON

McPherson	Texas	65/bottle
Hahn	California	80/bottle
Greenwing	Washington	90/bottle
Faust	California	140/bottle
Groth	California	200/bottle

To book an event, please contact the events team at 512 600 2000.

Fairmont
AUSTIN