

Banquet
MENU

Fairmont
AUSTIN



BANQUET MENU

BREAKFAST PAGE 3

Breakfast Buffets
Boxed Breakfast
Plated Breakfast

THEMED BREAKS PAGE 6

Themed Coffee Breaks
Break Enhancements

LUNCH PAGE 9

Lunch Buffets
Boxed Lunches
Plated Lunches

RECEPTION PAGE 15

Canapés
Barbeque and Carving Stations
Reception Displays
Dessert Displays
Palm Court Specialty

DINNER PAGE 19

Dinner Buffets
Plated Dinner

BEVERAGES PAGE 24



BREAKFAST BUFFETS

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

ATX CONTINENTAL 52/person

Minimum not applicable.

Assorted Freshly Baked Pastries (V) (GF) (NF) OPTIONS AVAILABLE
Jam, Local Honey and Butter

Fresh Fruit and Berries (V) (GF) (DF) (NF)

Greek Yogurts (V) (GF) (NF)
Plain and Vanilla

Steel Cut Oatmeal (V) (DF)
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 22/person

Toaster Station (V) (DF) (NF)
White, Wheat, Multigrain, Gluten-Free Breads

Scrambled Eggs (V) (GF) (NF)

Herb-Roasted Baby Marble Potatoes (V) (GF) (DF) (NF)

Select Two Breakfast Meats

Smokehouse Bacon (GF) (DF) (NF)

Old Style Pork Sausage (GF) (DF) (NF)

Chicken Sausage (GF) (DF) (NF)

Turkey Sausage Patties (GF) (DF) (NF)

Vegan Breakfast Sausage (V) (GF) (DF) (NF) (PB)

SWEET GRIDDLE 22/person

Served with Vanilla Whipped Cream, Warm Maple Syrup,
Seasonal Compote (V) (GF) (NF)

Buttermilk Pancakes (V) (NF)

Blueberry Pancakes (V) (NF)

Pecan French Toast (V)

KEEPIN' IT WEIRD 28/person

Fresh Banana Bread (V)

Cowboy Scramble (GF) (NF)

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

Migas Scramble (V) (GF) (NF)

Scrambled Eggs, Tomato, Onion, Jalapeño, Corn Tortilla Strips

Corn Tostadas (V) (GF) (DF) (NF), Flour Tortillas (V) (DF) (NF)

Toppings

Sour Cream (V) (GF) (NF), Salsa Roja, Pico De Gallo (V) (GF) (DF) (NF)

BYO PARFAIT 20/person

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

OMELETTE STATION 29/person

Chef-attended station, one chef per 100 guests at 250/chef.

Cage-Free Eggs and Egg Whites (GF) (NF)

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

(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (NF) NUT-FREE (PB) PLANT-BASED

All prices are in US Dollars & are valid through January 1, 2027. A taxable 26% service charge & 8.25% sales tax will be applied to all food & beverage prices. A chef attendant is required where indicated for \$250 per attendant. One chef attendant required per 100 guests, unless otherwise indicated.

BREAKFAST BUFFETS

BREAKFAST BUFFET ENHANCEMENTS CONTINUED

Minimum 20 guests.

BAGELS AND TOAST 24/person

Assorted Bagels, Sourdough, Multigrain,
and Gluten-Free Breads (V) (GF) (NF)

Toppings (GF)

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 (V) (GF) (NF)

Breakfast Potatoes 10/person (V) (GF) (DF) (NF)

Old Style Pork Sausage 10/person (GF) (DF) (NF)

Chicken Sausage 10/person (GF) (DF) (NF)

Smokehouse Bacon 10/person (GF) (DF) (NF)

Sliced Cheeses 15/person (V) (GF) (NF)
Cheddar, Swiss and Gouda

Charcuterie Platter 20/person (GF) (DF) (NF)
Salami, Soppressata, Prosciutto

Assorted Pastries 12/person (V)

Warm Ham and Cheese Croissants 14/person (NF)

Breakfast Tacos 16/person
Bacon, Egg, and Cheese (NF), Potato, Egg, and Cheese (V) (NF)

**Based on two tacos/person*

Vegan Breakfast Sandwich 16/person (V) (DF) (NF) (PB)
Vegan Sausage, Vegan Cheese, English Muffin

Individual Berry Parfaits 12/person (V)

BOXED BREAKFAST 56/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

Potato, Egg, and Cheese (V) (NF)

Bacon, Egg, and Cheese (NF)

Chorizo, Egg, and Cheese (NF)

Refried Bean and Cheese (V) (NF)

Warm Smoked Ham and Cheddar Croissant (NF)

Vegan Breakfast Sandwich (V) (DF) (NF) (PB)
Vegan Sausage, Vegan Cheese, English Muffin



PLATED BREAKFAST

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

CLASSIC 58/person

PRE-SET ON THE TABLE:

Assorted Pastries (V)

Whipped Butter and Jam

Fruit Salad (V GF DF NF)

Watermelon, Pineapple, Cantaloupe, Grapes, Blueberries

MAIN COURSE:

Scrambled Eggs (V GF NF)

Crème Fraîche

Roasted Baby Potatoes (V GF NF)

Herb Butter

Choice of Breakfast Meat (GF DF NF)

Smokehouse Bacon, Pork Sausage, Turkey Sausage Patty

THE AUSTIN 60/person

PRE-SET ON THE TABLE:

Fresh Melon Salad (V GF DF NF)

Tajín

MAIN COURSE:

Scrambled Eggs (V GF NF)

Crème Fraîche

Brisket Hash (GF NF)

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

Choice of Tortilla

Corn (V GF DF NF) or Flour (V DF NF)

Salsa Roja (V GF DF NF) and Creamy Jalapeño Salsa (V GF NF)



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 (V) (GF) (NF)

2%, Chocolate and Oat Milk

Doughnuts (V) (NF)

Assorted Selection of Local Austin Doughnuts

High Brew Cold Brew Coffee (V) (GF) (NF)

CAKE IT TILL YOU MAKE IT 32/person

Mini Pound Cakes

Lemon Raspberry (V) (NF), Pistachio (V), Chocolate Praline (V)

Loaves (V) (NF)

Poppy Lemon Glazed, Marble Chocolate Chip, Cinnamon Streusel

THE HEALTH NUT 35/person

Seasonal Whole Fruit (V) (GF) (DF) (NF)

Protein Balls (V) (GF) (DF)

Matcha Almond and Dark Chocolate, Peanut Butter Coconut

Smoothie Shots

Mixed Berry (V) (GF) (NF), Mango Banana (V) (GF) (NF),

Avocado Peanut Butter (V) (GF) (DF)

Nutty Seed Mix (V) (GF) (DF)

Cashews, Almonds, Walnuts, Pecans, Sunflower Seeds, Pumpkin Seeds

Dried Fruit Mix (V) (GF) (DF) (NF)

Cranberries, Golden Raisins, Cherries, Apricots, Apples

UNDER THE ORCHARD 32/person

Red and Green Apples (V) (GF) (DF) (NF)

Apple Wedges with Peanut Butter (V) (GF) (DF)

Apple Muffins (V) (NF)

Apple Trail (V) (GF) (DF)

Dried Apple Slices, Almonds, Dried Cranberries, Cashews, Pumpkin Seeds, Toasted Coconut Flakes

Cold or Hot Apple Cider (V) (GF) (DF) (NF)

Cinnamon Sticks

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.

AFTERNOON THEMED COFFEE BREAKS

THE COOKIE MONSTER 35/person

Chocolate Chip Cookies (V) (NF)

Peanut Butter Cookies (V)

White Chocolate Cranberry Cookie (V) (NF)

Oatmeal Raisin Cookies (V) (NF)

Cornflake Cookies (V) (NF)

Chilled Milk (V) (GF) (NF)

2%, Skim and Chocolate Milk

FRESH SQUEEZED 34/person

Lemon Madeleine (V) (NF)

Candied Lemon Tart (V) (NF)

Meyer Lemon Streusel Cakes (V) (NF)

Orange Gingerbread Biscotti (V)

Lemonade Stand (V) (GF) (DF) (NF)

Lemonade, Strawberry Lemonade, Blackberry Mint Lemonade

THE CONCESSION STAND 32/person

Attendant station, one attendant per 100 guests at 250/attendant

Freshly Popped Butter Popcorn (V) (GF) (NF)

Popcorn Bar

White Cheddar, (V) (GF) (NF) Kettle (V) (GF) (NF), Caramel (V) (GF) (DF) (NF)

Soft Baked Pretzels (V) (NF)

Cheese Sauce (V) (GF) (NF), Assorted Mustards (V) (GF) (DF) (NF)

Assorted Candy Bars and Gummies (V)

DIPPIN' AWAY 36/person

Tortilla Chips (V) (GF) (DF) (NF)

House Made Potato Chips (V) (DF) (NF)

Pita Chips (V) (DF) (NF)

Seasonal Crudités (V) (GF) (DF) (NF)

Hummus, (V) (GF) (DF) (NF) Salsa Roja, (V) (GF) (DF) (NF)

French Onion Dip, (V) (GF) (NF) Chipotle Queso (V) (GF) (NF)

Filled Churros (V) (NF)

BREAK ENHANCEMENTS

Freshly Brewed Coffee 140/gallon

Freshly Brewed Decaffeinated Coffee 140/gallon

Selection of Lot 35 Teas 140/gallon

Unsweetened Iced Tea 120/gallon

Lemonade 120/gallon

Infused Water Stations 90/gallon

Cucumber Lemongrass

Mixed Berries and Mint

Citrus Orange, Apple, Lemon

Boxed Water 8/each

Evian Bottled Water 10/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 85/dozen (V), (GF) (NF) OPTIONS AVAILABLE

Assorted Bagels and Cream Cheese 85/dozen (V) (NF)

Soft Baked Pretzels (V) (NF)

and Cheese Sauce (V) (GF) (NF) 94/dozen

Fresh Baked Cookies 82/dozen (V)

Whole Fresh Fruit 6/each (V) (GF) (DF) (NF)

**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 (V) (GF) (NF)

White Cheddar, Austin Mix, Classic Kettle Corn

(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (NF) NUT-FREE (PB) PLANT-BASED

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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.

HALF DAY BEVERAGE BREAK PACKAGE 45/person

Up to 4 hours of continuous service, must be for full group guarantee.

All beverage break packages are priced for service in one location for the full-time period.

Freshly Brewed Coffee, Decaffeinated Coffee, and
a Selection of Lot 35 Teas

Assorted Diet and Regular Soft Drinks

Boxed Water

Rambler Sparkling Water

FULL DAY BEVERAGE BREAK PACKAGE 65/person

Up to 8 hours of continuous service, must be for full group guarantee.

All beverage break packages are priced for service in one location for the full time period.

Freshly Brewed Coffee, Decaffeinated Coffee and
a Selection of Lot 35 Teas

Assorted Diet and Regular Soft Drinks

Boxed Water

Rambler Sparkling Water



LUNCH BUFFETS

Pricing is per guest. Menu pricing is based on one hour of service. Additional hours are available at 12/person per 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 82/guest.

Menus selected for non-day-of-week service is priced at 92/guest.

MONDAY – FROM FARMER'S MARKET

Roasted Carrot Soup (V) (GF) (NF)

Grilled Sweet Potatoes (V) (GF) (NF)

Creamy Chimichurri, Pumpkin Seeds, Queso Fresco, Cilantro

Kale and Carrot Salad (V) (GF) (NF)

Cranberries, Sunflower Seeds, Pecorino,
Green Goddess Dressing

Local Greens (V) (GF) (DF) (NF)

Strawberries, Fresh Herbs, Crispy Shallots
Mint Vinaigrette (V) (GF) (DF) (NF)

Roasted Fingerling Potatoes (V) (GF) (DF) (NF)

Gremolata, Sea Salt

Market Vegetables (V) (GF) (DF) (NF)

Broccolini, Baby Turnips, Yellow Squash, Heirloom Carrots

Seared Redfish (GF) (DF) (NF)

Roasted Tomato and Fennel Broth

Roasted Chicken (GF) (DF) (NF)

Caramelized Pearl Onions, Rosemary, Lentils, Natural Jus

Mini Carrot Cake (V)

Apple Raspberry Crumble Bars (V) (NF)

Chocolate Pot de Crème (V) (GF) (NF)

TUESDAY – THE BARBEQUE PIT

Sweet Cornbread, (V) (NF) Texas Toast (V) (NF)

Whipped Honey Butter (V) (GF) (NF)

Traditional Coleslaw (V) (GF) (DF) (NF)

Southern Potato Salad (V) (GF) (DF) (NF)

Yukon Potatoes, Relish, Scallions, Mustard Seed Dressing

Simple Green Salad (V) (GF) (DF) (NF)

Mixed Greens, Tomatoes, Cucumber, Carrots
Buttermilk Ranch (V) (GF) (NF)

Mac and Cheese (V) (NF)

Creamy Cheese Sauce, Crispy Breadcrumbs

BBQ Baked Beans (V) (DF) (NF)

Crispy Onions

Buttery Corn on the Cobb (V) (GF) (NF)

BBQ Chicken (GF) (DF) (NF)

Carolina Gold BBQ Sauce (V) (GF) (DF) (NF)

Oak Smoked House Brisket (GF) (DF) (NF)

White Onions, Pickles, Traditional BBQ Sauce (V) (GF) (DF) (NF)

Banana Pudding (V) (GF) (NF)

Pecan Tarts (V)

Lemon Poppy Seed Cake (V) (NF)

LUNCH BUFFETS

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

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WEDNESDAY – CRUISIN' THE MED

Mezze

Hummus, (V) (GF) (DF) (NF) Baba Ghanoush, (V) (GF) (DF) (NF)

Marinated Olives, (V) (GF) (DF) (NF) Tzatziki, (V) (GF) (NF)

Pita Chips (V) (DF) (NF)

Fattoush Salad (V) (GF) (NF)

Chopped Romaine, Tomato, Cucumber,
Red Onion, Feta Cheese

Dill Yogurt Dressing (V) (GF) (NF)

Couscous Salad (V) (DF) (NF)

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

Garlic Lemon Chicken (GF) (DF) (NF)

Preserved Lemon Jus

Mediterranean Style Salmon (GF) (DF) (NF)

Tomato and Chickpea Stew

Roasted Fingerling Potatoes (V) (GF) (DF) (NF)

Paprika, Herbed Olive Oil

Roasted and Grilled Vegetables (V) (GF) (DF) (NF)

Zucchini, Peppers, Eggplant, Red Onions

Olive Oil Cake (V) (NF)

House-Made Almond Biscotti (V)

Baklava Cheesecake (V)

THURSDAY – TEXIFORNIA DREAMIN'

Chicken Enchilada Soup (GF) (NF)

Tortilla Chips (V) (GF) (DF) (NF)

House Queso (V) (GF) (NF), Salsa Roja, Salsa Verde (V) (GF) (DF) (NF)

Everyday Green Salad (V) (GF) (DF) (NF)

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

Avocado Dressing (V) (GF) (DF) (NF)

Elote Salad (V) (GF) (DF) (NF)

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

Tomato Rice (V) (GF) (DF) (NF)

Campesino Blend

Pollo Asado (GF) (DF) (NF)

Achiote Quartered Chicken, Grilled Limes

Carne Asada (GF) (DF) (NF)

Charred Bulb Onions and Jalapeños

Creamy Poblano Shrimp (GF) (NF)

Scallions

Roasted Calabazas (V) (GF) (DF) (NF)

Yellow Squash, Zucchini, Blistered Tomatoes, Herbs

Corn Tostadas (V) (GF) (DF) (NF) and Flour Tortillas (V) (DF) (NF)

Housemade Flan (V) (GF) (NF)

Tres Leches Cake (V) (NF)

Polvorones (V)

LUNCH BUFFETS

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FRIDAY – HILL COUNTRY TUSCAN

Vegetable Minestrone (V) (DF) (NF)

Beans, Onions, Celery, Carrots, Tomatoes

Garlic Bread (V) (NF)

Caesar Salad (V) (NF)

Romaine Lettuce, Shaved Parmesan, Herb Croutons

Garlic Caesar Dressing (GF) (NF)

Insalata Mista (V) (GF) (NF)

Baby Greens, Radicchio, Sundried Tomatoes,

Black Olives, Pickled Red Onions, Parmesan

Balsamic Vinaigrette (V) (GF) (DF) (NF)

Caprese Salad (V) (GF) (NF)

Ciliegine Mozzarella, Cherry Tomatoes, Basil,

Balsamic Vinaigrette

Penne alla Vodka (V) (NF)

Creamy Tomato Sauce, Basil

Salmon Puttanesca (GF) (DF) (NF)

Crushed Pomodoro, Capers, Olives, Roasted Garlic

Chicken Saltimbocca (GF) (DF) (NF)

Crispy Prosciutto, Sage, Marsala Reduction

Tiramisu (V) (NF)

Assorted Cannolis (V)

Chocolate Hazelnut Cake (V)

SATURDAY – SOUTHERN FARE

Southern Bean Salad (V) (GF) (DF) (NF)

Kidney Beans, Chickpeas, Green Beans, Red Onions,

Apple Cider Vinaigrette

Wedge Salad (GF) (NF)

Iceberg Lettuce, Baby Heirloom Tomatoes,

Bacon Crumbles, Bleu Cheese, Scallions

Bleu Cheese Dressing (V) (GF) (NF)

Blackened Red Fish (GF) (DF) (NF)

Black Eyed Pea, Kale Cassoulet

Country Style Fried Chicken (NF)

BBQ Whiskey Glazed Pork Ribs (DF) (NF)

Red Beans and Rice (V) (GF) (DF) (NF)

Green Beans (V) (GF) (DF)

Pickled Onions, Candied Pecans, Sherry Reduction

Hummingbird Cake (V)

Buttermilk Tarts (V) (NF)

Key Lime Parfait (NF)

LUNCH BUFFETS

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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 82/guest.

Menus selected for non-day-of-week service is priced at 92/guest.

For groups of 20 or fewer, a reduced buffet is offered, featuring soup, one salad, two proteins, one side, and two desserts.

SUNDAY – BEYOND THE DELI COUNTER

Smoked Tomato Bisque (V) (GF) (NF)

Broccoli Salad (GF) (DF) (NF)

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

Spinach Salad (V) (GF) (DF)

Strawberries, Blueberries, Almonds, Crispy Shallots,
Dijon Vinaigrette (V) (GF) (DF) (NF)

Bowtie Salad (V) (DF) (NF)

Carrots, Tomato, Celery, Green Onions, Jalapeño-Herb Dressing

Chocolate Chip Cookies (V) (NF)

Sprinkle Cookies (V) (NF)

Gluten-Free Brownies (V) (GF) (NF)

CHOOSE THREE SANDWICHES

Smoked Turkey Croissant (NF)

Swiss Cheese, Caramelized Onions, Dijonnaise

Grilled Chicken (NF)

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

Muffuletta (DF)

Salami, Mortadella, Prosciutto, Sundried Tomatoes, Olive Spread

Classic Reuben (NF)

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

Smoked Pork Cuban (NF)

Ham, Swiss, Deli Mustard, Pickles

Caprese (V)

Heirloom Tomatoes, Fresh Mozzarella, Arugula, Basil Pesto



GOOD THINGS BOXED LUNCHES

*All boxed lunches to include a piece of seasonal whole fruit, an individual bag of chips and a chocolate chip cookie.
Deconstructed, guests to build their own box - 61/Person
Composed Boxed Lunch - 65/Person.*

PRE-SELECTED

Select three sandwiches or salads.

Muffuletta (DF)

Salami, Mortadella, Prosciutto, Sundried Tomatoes, Olive Spread

Smoked Turkey Croissant (NF)

Swiss Cheese, Caramelized Onions, Dijonnaise

Grilled Chicken Club (DF) (NF)

Bacon, Heirloom Tomatoes, Leaf Lettuce, Avocado Mayo, Sourdough Bread

Tuna Salad Wrap (DF) (NF)

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

Veggie Club (V)

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

Salmon Salad (GF) (NF)

Local Greens, Sundried Tomatoes, Cucumbers, Pickled Red Onions, Feta, Herb Roasted Salmon
Red Wine Vinaigrette (V) (GF) (DF) (NF)

Chicken Cobb (GF) (NF)

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Bleu Cheese, Hard Boiled Eggs
Avocado Ranch (V) (GF) (NF)

Taco Salad (GF) (NF)

Romaine Lettuce, Corn, Black Beans, Radish, Queso Fresco, Carne Asada
Cilantro-Lime Vinaigrette (V) (GF) (DF) (NF)

(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (NF) NUT-FREE (PB) PLANT-BASED

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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. A minimum of three courses, including one entrée, is required.

STARTER SALADS

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

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

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

Texas Wedge (V) (GF) (NF)
Baby Iceberg, Roasted Corn, Baby Heirloom Tomatoes, Pickled Onions, Queso Fresco, Chipotle Ranch (V) (GF) (NF)

ENTRÉES

FREE RANGE

Herb Roasted Chicken 68/person (GF) (DF) (NF)
Olive Oil Smashed Red Potatoes, Haricot Verts, Roasted Baby Carrots, Lemon-Thyme Jus

Spiced Chicken Breast 68/person (GF) (NF)
Roasted Sweet Potato Purée, Broccolini, Caramelized Cipolini, Pan Gravy

Panko-Crusted Chicken 68/person (NF)
Buttermilk-Marinated Chicken, Dijon, Creamy Leek Farro and Peas, Roasted Maitake Mushrooms

RANCHERS

Roasted Beef Tenderloin 74/person (GF) (NF)
Brazos Valley Cheddar Whipped Potatoes, Charred Carrots, Asparagus Tips, Jus

Grilled Flat Iron 72/person (GF) (DF) (NF)
Herb-Roasted Baby Potatoes, Grilled Asparagus, Blistered Tomatoes, Chimichurri

Strip Steak 74/person (GF) (DF) (NF)
Whole Grain Mashed Potatoes, Market Vegetables, Pan Gravy

OFF THE HOOK

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

Herb-Crusted Cod 69/person (GF)
Braised Potatoes and Leeks, Charred Tomatoes, Gremolata, Toasted Pine Nut

Achiote Salmon 66/person (GF) (NF)
Celeriac Purée, Wild Rice, Market Vegetables, Cilantro Salsa Verde

OF EARTH

Power Bowl 60/person (V) (GF) (NF)
Quinoa, Falafel, Kale, Baby Peppers, Pickled Onions, Marinated Feta, Crispy Chickpeas, Sunflower Seeds, Mint Vinaigrette

Mushroom Ravioli 62/person (V) (NF)
Hen of the Woods Mushrooms, Confit Garlic and Herb Cream

DESSERTS

Alternating dessert selection available at an additional 10/person

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

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

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

Chocolate Flourless Cake (V) (GF)
Dark Chocolate Crèmeux, Hazelnut Praline Crunch, Dark Chocolate Ganache, Milk Chocolate Mousse, Chocolate Sauce

Mango Carrot Cake (V)
Mango-Sichuan Compote, Mascarpone Whipped Ganache, Mango Gelée, Passion Fruit Sauce

TWO COURSE SOUP AND SALAD LUNCH

Add dessert for an additional 10/person

CHOOSE ONE:

Roasted Carrot (V) (GF) (NF)
Spiced Pepitas

Tomato Bisque (V) (NF)
Focaccia Croutons, Basil Oil

Corn Chowder (GF)
Crispy Shallots, Lardons

CHOOSE ONE:

BLT Wedge Salad 61/person (GF) (NF)
Grilled Chicken, Iceberg Lettuce, Cherry Tomatoes, Bleu Cheese, Smoked Bacon, Creamy Dijon Dressing (V) (GF) (DF) (NF)

Tex-Mex Steak Salad 68/person (GF) (NF)
Romaine Lettuce, Tomatoes, Corn, Queso Fresco, Corn Tortilla Strips, Carne Asada, Creamy Avocado Dressing (V) (GF) (DF) (NF)

Roasted Salmon Salad 65/person (GF) (DF) (NF)
Baby Greens, Dill Cucumbers, Chickpeas, Roasted Red Peppers, Kalamata Olives, Lemon Vinaigrette (V) (GF) (DF) (NF)

(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (NF) NUT-FREE (PB) PLANT-BASED

All prices are in US Dollars and are valid through January 1, 2027. A taxable 26% service charge & 8.25% sales tax will be applied to all food & beverage prices. A chef attendant is required where indicated for \$250 per attendant. One chef attendant required per 100 guests, unless otherwise indicated.



RECEPTION

COLD CANAPÉS

Minimum order of 25 pieces per selection.

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

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

Mini Ahi Tuna Nacho 14/piece (DF) (NF)
Crispy Wonton, Avocado Togarashi Mayo

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

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

Heirloom Tomato Crostini 11/piece (V) CAN BE MADE VEGAN
Fresh Mozzarella, Red Wine Vinegar, Pesto,
Herbs, Balsamic Reduction

Mushroom Tostada 10/piece (V) (GF) (NF) CAN BE MADE VEGAN
Corn Tortilla, Marinated Mushrooms,
Pickled Red Onions, Charred Jalapeño Aioli

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

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

Black Bean Hummus Tostada 10/piece (V) (GF) (NF) CAN BE MADE VEGAN
Corn Tortilla, Queso Fresco, Spiced Pepitas

HOT CANAPÉS

Minimum order of 25 pieces per selection.

Beef Empanada 12/piece (NF)
Chimichurri (V) (GF) (DF) (NF)

Beef Short Rib Wellington 12/piece (NF)

Picadillo Sopa 11/piece (GF) (DF) (NF)
Beef Picadillo, Jalapeño Aioli

Thai Chicken Spring Roll 11/piece (DF)
Sweet Chili Sauce (V) (GF) (DF) (NF)

Chicken Fritter 12/piece (NF)
Gruyere, Ham

Lemongrass Chicken Potsticker 11/piece (DF)
Yuzu Ponzu (V) (DF) (NF)

Lobster Empanada 16/piece (NF)
Ancho Ranch (V) (GF) (NF)

Mini Crab Cake 14/piece (DF) (NF)
Preserved Lemon Aioli (V) (GF) (DF) (NF)

Roasted Tomato Arancini 11/piece (V) (NF)
Confit Garlic Aioli (V) (GF) (DF) (NF)

Vegetable Empanada 10/piece (V) (NF)
Charred Jalapeño Crema (V) (GF) (NF)

Edamame Potsticker 10/piece (V) (DF) (NF)
Chili Soy Sauce (V) (DF) (NF)

RECEPTION

CARVING STATIONS

*Chef-attended carving stations, requires one chef attendant per 100 guests at 250/chef.
Each station must be guaranteed for full group attendance.
Minimum of 30 guests per station.*

SLOW-ROASTED PRIME RIB 44/person (NF)

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

HERB-ROASTED BEEF STRIPLOIN 40/person (NF)

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

SMOKED TURKEY BREAST 32/person (DF) (NF)

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

OAK-SMOKED BEEF BRISKET 40/person (NF)

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

HOT SMOKED SALMON 32/person (GF) (NF)

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

TEXAS BBQ TOUR 70/person (DF) (NF)

House Smoked Brisket, Oak Smoked Chicken, Elgin Sausage, Beef Ribs, Smoked Turkey Breast, Classic and Carolina BBQ Sauces, Coleslaw, BBQ Beans, Texas Toast, Pickles, 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 28/person (V) (GF) (NF)

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 (NF)

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 (V) (GF) (NF)

Mixed Greens, Baby Spinach, Romaine Lettuce, 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 (NF)

Carnitas, Chicken Tinga, Chili Marinated Shrimp, Corn Tostadas and Flour Tortillas, Onion, Jalapeño, Cilantro, Lime, Red and Avocado Taqueria Style Salsa

RAW BAR 75/person (DF) (NF)

Poached Shrimp, Cocktail Crab Claws, East Coast Oysters, Redfish Ceviche, Lobster Salad, Horseradish, Traditional Mignonette, Cocktail Sauce, Citrus Aioli, Lemon, Lime, Saltine Crackers, Lavash

TASTE OF SPAIN 34/person (NF)

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

PASTA STATION 34/person

Chef-attended station, one chef per 100 guests at 250/chef.

Garlic Breadsticks (V) (NF)

Select Two:

Three Cheese Tortellini (V) (NF)

Confit Garlic Cream

Rigatoni Bolognese (NF)

Crushed Pomodoro, Fresh Herbs, Pecorino Romano

Cacio e Pepe (V) (NF)

Cavatappi, Parmesan, Butter, Black Pepper

Gnocchi Margherita (V) (NF)

Fresh Tomato Sauce, Ciliegine Mozzarella, Fresh Basil

Mushroom Ravioli (V) (NF)

Peas, Truffle Cream, Grana Padano

BYO BAO 37/person

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

Pork Belly (DF) (NF)

Hoisin, Sesame Seeds

Korean Fried Chicken (NF)

Gochujang Glaze

Braised Shiitake (V) (GF) (DF) (NF)

Scallions

Crispy Tofu (V) (DF) (NF) (PB)

Sweet Soy

RECEPTION

BYO CURRY BOWL 35/person

Jasmine Rice, Cilantro, Scallions, Crispy Shallots

Select Three:

Red Chicken Curry (GF) (DF)

Onion, Broccoli, Cashew, Coconut Curry

Peanut Beef Curry (GF) (DF)

Peppers, Spinach

Green Curry Prawns (GF) (DF) (NF)

Thai Basil, Bamboo Shoots, Coriander, Lime Leaf

Thai Golden Vegetable Curry (V) (GF) (DF) (NF) (PB)

Tofu, Potato, Sweet Peppers, Cauliflower, Carrots

MACARONI & CHEESE 28/person

Bacon, Scallions, Crispy Onions

Traditional (V) (NF)

Elbow, American Cheese

Aged Cheddar Truffle (V) (NF)

Trottole, Roasted Mushrooms

Bleu Mac (V) (NF)

Cavatappi, Gorgonzola Cream

SERIOUS SLIDERS 32/person

Select Three:

Texas Style Burger (NF)

American Cheese, Mustard Pickles, Caramelized Onions

Meatball (NF)

Pomodoro, Provolone

BBQ Pulled Pork (DF) (NF)

Pickled Jalapeños

Buffalo Chicken (NF)

Bleu Cheese Mayo, Crispy Onions

Falafel (V) (NF)

Herb Aioli, Pickled Red Onions, Feta

DESSERT STATIONS

SUNDAE BAR 30/person

Chef-attended station, one chef per 100 guests at 200/chef.

Ice Cream

Vanilla Ice Cream, Chocolate Ice Cream, (GF) (NF)

Raspberry Sorbet (V) (GF) (DF) (NF)

Toppings (V)

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

FRENCH PATISSERIE 30/person (V)

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

CUPCAKE BAR 30/person (V)

Red Velvet, Chocolate, Vanilla, Sprinkle, Carrot

SOUTHERN BITES 31/person (V)

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

COOKIE JAR 22/person (V)

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

LATE NIGHT SNACKS

Minimum 20 guests

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

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 (NF)

Buttermilk Fried Chicken Thighs, Belgian Liege Waffles,
Maple Syrup

CHILI PARLOR 27/person (NF)

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

Toppings (V) (GF) (NF)

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

Chef-attended station, one chef per 100 guests at 250/chef

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

Cerveza Marinated Skirt Steak (DF) (NF)

Charred Onions, Chiles Toreados

SIZZLING FAJITA STATION 52/person

Chef-attended station, one chef per 100 guests at 250/chef

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

Choose Two:

Cilantro Lime Marinated Chicken Breast (GF) (DF) (NF)

Carne Asada (GF) (DF) (NF)

Chili Marinated Shrimp (GF) (DF) (NF)

BRICK CHICKEN 40/person (DF) (NF)

Chef-attended station, one chef per 100 guests at 250/chef

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

STEAK HOUSE STATION 65/person (GF) (DF) (NF)

Chef-attended station, one chef per 100 guests at 250/chef

Tomahawks, New York Strips, Roasted Fingerling Potatoes, 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 120/guest.

Menus selected for non-day-of-week service are priced at 130/guest, with the exception of Saturdays and Sundays.

MONDAY – BY THE SOUTHERN COAST

Hush Puppies (V) (NF)

Remoulade (V) (GF) (DF) (NF)

Cheddar Biscuits and Cornbread Muffins (V) (NF)

Whipped Honey Butter (V) (GF) (NF)

Baby Greens Salad (V) (GF) (DF) (NF)

Shaved Fennel, Radish, Tomato, Pumpkin Seeds,
Citrus Vinaigrette (V) (GF) (DF) (NF)

Spinach and Baby Kale Salad (V) (GF) (DF)

Texas Pecans, Shaved Green Apple, Golden Raisins,
Sunflower Seeds, Sherry Vinaigrette (V) (GF) (DF) (NF)

Roasted Green Beans (V) (GF) (DF) (NF)

Pickled Onions

Corn on the Cobb (V) (GF) (NF)

Chili-Lime Butter

Shrimp and Sausage Jambalaya Rice (GF) (DF) (NF)

Trinity, Crispy Shallots

Blackened Seasonal Texas Gulf Fish (GF) (DF) (NF)

Green Tomato Chow Chow

Fried Hot Catfish (NF)

Tartar Sauce (V) (GF) (DF) (NF)

Banana Pudding Parfait (V) (GF) (NF)

Mini Chess Pie (V) (NF)

Texas Sheet Cake (V)

TUESDAY – FARM TO TABLE

Smoked Carrot Salad (V) (GF) (DF) (NF)

Charred Onions, Torn Herbs, Malt Vinaigrette

Farro Salad (V) (DF) (NF)

Sweet Potato, Kale, Garbanzo, Herbs, Ancho Dressing

Garden Vegetable Salad (V) (GF) (DF) (NF)

Bibb Lettuce, Baby Spinach, Shaved Radish, Carrot, Chervil,
Chives, White Balsamic Vinaigrette (V) (GF) (DF) (NF)

Roasted Root Vegetables (V) (GF) (DF) (NF)

Parsnip, Turnip, Heirloom Carrots, Sweet Potatoes, Herbs

Charred Broccolini (V) (GF) (DF) (NF)

Lemon Olive Oil, Crispy Garlic

Wild Rice Pilaf (V) (GF) (DF) (NF)

Dried Cranberries, Crispy Parsley

Light Post-Oak Smoked Half Chicken (GF) (DF) (NF)

Blistered Tomatoes, Chicken Jus

Citrus-Herb Shrimp (GF) (DF) (NF)

Charred Citrus, Scallions

Milk and Cookies Panna Cotta (V) (NF)

Passion Fruit Tart (V) (NF)

Red Velvet Cake (V) (NF)

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.

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WEDNESDAY – LE BISTRO

Onion Soup (GF) (DF) (NF)

Herb Croutons (V) (DF) (NF)

Bistro Salad (V) (GF)

Romaine Lettuce, Arugula, Chives,

Walnuts, Golden Raisins, Chèvre

White Wine Vinaigrette (V) (GF) (DF) (NF)

Lyonnaise (GF) (DF) (NF)

Spinach, Frisée, Bacon, Hard Boiled Eggs, Radish

Sherry Vinaigrette (V) (GF) (DF) (NF)

Roasted Fingerling Potatoes (V) (GF) (DF) (NF)

Garlic Olive Oil

Haricot Verts (V) (GF)

Butter, Sherry, Toasted Almonds

Ratatouille Medley (V) (GF) (DF) (NF)

Roasted Eggplant, Zucchini, Yellow Squash,

Blistered Tomatoes, Herbs

French Herb-Baked Chicken Breast (GF) (DF) (NF)

Mushroom Jus

Braised Short Rib (GF) (DF) (NF)

Cod Bouillabaisse (GF) (DF) (NF)

Tomato, Fennel, Onion

Lemon Tart (V) (NF)

Assorted Macarons (V) (GF)

Choux Puffs (V)

THURSDAY – NORTH LAMAR

Crunchy Slaw (V) (GF) (DF) (NF)

Red Cabbage, Carrot, Snap Peas, Green Onions,
Edamame, Mandarins, Ginger Sesame Dressing

Leafy Greens (V) (GF) (DF) (NF)

Arcadian Greens, Cucumber, Red Onions,

Bean Sprouts, Radish

Rice Wine Vinaigrette (V) (GF) (DF) (NF)

Fried Rice (V) (DF) (NF)

Green Pea, Carrot, Shoyu Egg, Crispy Shallots

Vegetable Stir Fry (V) (DF) (NF)

Onion, Sweet Peppers, Cauliflower, Baby Corn,

Bok Choy, Sweet Soy

Sweet and Sour Chicken (NF)

Sesame Seeds, Scallions

Sake-Miso Salmon (DF) (NF)

Sesame Bok Choy

Peppered Beef (DF) (NF)

Broccoli, Mushrooms

Black Sesame Cookies (V) (NF)

Vietnamese Coffee Tarts (V) (NF)

Mini Matcha Cheesecakes (V) (NF)

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 120/guest.

Menus selected for non-day-of-week service are priced at 130/guest, with the exception of Saturdays and Sundays.

FRIDAY – STEAKHOUSE NIGHT

Creamy Potato Soup (NF)

Bacon, Herbs

Parker House Rolls (V) (NF)

Whipped Butter (V) (GF) (NF)

Traditional Wedge (GF) (NF)

Baby Iceberg, Tomatoes, Bleu Cheese Crumbles,

Bacon, Scallions

Buttermilk Ranch (V) (GF) (NF)

House Salad (V) (GF) (DF)

Spinach, Frisée, Pickled Red Onions, Almonds, Cranberries

Dijon Mustard Vinaigrette (V) (GF) (DF) (NF)

Creamed Spinach (V) (GF) (NF)

Grana Padano

Roasted Corn and Pepper Succotash (V) (GF) (DF) (NF)

Truffle Mac and Cheese (V) (NF)

Aged White Cheddar

Roasted Chicken (GF) (DF) (NF)

Caramelized Pearl Onions, Rosemary

Texas Flat Iron Steaks (GF) (DF) (NF)

Double Chocolate Mousse (V) (GF) (NF)

New York Cheesecake (V) (NF)

Strawberry Shortcake Parfait (V) (NF)

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 entrées, the highest-priced entrée will prevail.

SALADS

Heirloom Tomato and Arugula Salad (V) (GF) (NF)

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

Little Caesar (NF)

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

Artisan Salad (V) (GF)

Francis Thatcher Artisan Lettuce, Grapefruit, Candied
Walnuts, Crumbled Goat Cheese
Sherry Vinaigrette (V) (GF) (DF) (NF)

Baby Wedge (GF) (NF)

Baby Iceberg Lettuce, Bacon Lardons, Gorgonzola,
Oven-Dried Tomatoes, Cucumber, Green Goddess Dressing

Heirloom Beet Salad (V) (GF)

Frisée, Arugula, Creamy Feta, Spiced Pistachios, Radish
Lemon Vinaigrette (V) (GF) (DF) (NF)

ENTRÉES

FREE RANGE

Herb-Roasted Chicken 95/person (GF) (NF)

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

Balsamic Glazed Chicken 95/person (NF)

Creamy Mushroom Farro, Roasted Broccolini,
Charred Baby Peppers

Cumin Roasted Chicken Breast 95/person (DF)

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

OFF THE HOOK

Salmon Adobado 98/person (GF) (NF)

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

Seared Halibut 98/person (GF) (NF)

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

Coriander Dusted Cod 100/person (GF) (DF) (NF)

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 entrées, the highest-priced entrée will prevail.

ENTRÉES CONTINUED

RANCHERS

Tellicherry Peppercorn-Crusted Filet 115/person (GF) (NF)
Parmesan Potato Au Gratin, Heirloom Carrots,
Organic Mushrooms, Charred Shallots, Sauce Périgueux

Red Wine Braised Short Rib 100/person (GF) (NF)
Roasted Garlic Polenta, Charred Broccolini, Marinated
Blistered Tomatoes, Herb Braisage

NY Strip 105/person (GF) (NF)
Truffle Cheddar Mashed Potatoes, Asparagus,
Market Vegetables, Tempranillo Jus

DUO ENTREES

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

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

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

OF EARTH

Charred and Spiced
Carnival Cauliflower 85/person (V) (DF) (NF)
Coconut Leek Farro, Market Vegetables, Salsa Verde

Harissa Rubbed Charred Cabbage 85/person (V) (DF) (NF)
Fregola, Fennel, Sultanas, Heirloom Tomatoes,
Lemon-Mint Gremolata

Blackened Tofu 85/person (V) (GF) (DF) (NF) (PB)
Braised Lentils, Sweet Onions, Cauliflower Purée,
Roasted Garlic Vinaigrette

DESSERTS

Alternating dessert selection available at an additional 10/person

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

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

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

Tiramisu (V) (NF)
Ladyfinger Sponge, Coffee Mascarpone Mousse,
Coffee Gelée, Rum Coffee Sauce, Coffee Meringue

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

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

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



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 250/bartender.

PREMIUM BAR

Prosecco 19 / Glass
Mionetto Brut Prestige, Italy

Wine 17 / Glass
Silver Gate Sauvignon Blanc, California
EOS Chardonnay, California
EOS Pinot Noir, California
Silver Gate Cabernet Sauvignon, California

Liquor 18 / Each
Tito's Vodka
Beefeater Gin
Herradura Silver Tequila
Bacardí Superior Rum
Old Forester 86 Whiskey
Dewar's White Label Scotch Whiskey

SUPER PREMIUM BAR

Sparkling Wine 21 / Glass
Moët & Chandon Brut, California
Wine 18 / Glass
Decoy Sauvignon Blanc, California
Kendall-Jackson Vintner's Reserve Chardonnay, California
Decoy Pinot Noir, California
Carmel Road Cabernet Sauvignon, California

Liquor 19 / Each
Elyx Vodka
Citadelle Gin
Planteray 3 Stars Rum
Espolón Blanco Tequila
Maker's Mark Bourbon
Monkey Shoulder Scotch Whiskey

LUXURY BAR

Champagne 35 / Glass
Veuve Clicquot Brut Yellow Label, France
Wine 21 / Glass
Honig Sauvignon Blanc, California
Erath Resplendent Chardonnay, Oregon
Erath Resplendent Pinot Noir, Oregon
Caymus-Suisun The Walking Fool Red Blend, California

Liquor 22 / Each
Belvedere Vodka
The Botanist Gin
Patrón Silver Tequila
Diplomático Gran Reserva Rum
Michter's Rye Whiskey
The Macallan 12 Year Scotch

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 Water

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 250/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.

Premium Bar Package

Starting at \$55 for two hours. Additional \$18/hour up to 5 hours.

Premium Beer & Wine Package

\$40 for two hours. Additional \$16/hour up to 5 hours.

Super Premium Bar Package

Starting at \$59 for two hours. Additional \$19/hour up to 5 hours.

Super Premium Beer & Wine Package

\$44 for two hours. Additional \$18/hour up to 5 hours.

Luxury Bar Package

Starting at \$64 for two hours. Additional \$22/hour up to 5 hours.

Luxury Beer & Wine Package

\$50 for two hours. Additional \$20/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, Boxed 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

Mionetto Prosecco, <i>Italy</i>	88/bottle
Domaine Chandon Brut, <i>California</i>	98/bottle

CHAMPAGNE

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

SPARKLING ROSÉ

Domaine Chandon Brut Rosé, <i>California</i>	85/bottle
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ROSÉ

Gruet Gold, <i>France</i>	80/bottle
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SAUVIGNON BLANC

Silver Gate, <i>California</i>	78/bottle
Villa Maria, <i>New Zealand</i>	82/bottle
Decoy, <i>California</i>	85/bottle
Honig, <i>California</i>	98/bottle

PINOT GRIS/GRIGIO

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

CHARDONNAY

EOS, <i>California</i>	78/bottle
Kendall-Jackson Vintner's Reserve, <i>California</i>	85/bottle
Erath Resplendent, <i>Oregon</i>	98/bottle
Decoy, <i>California</i>	105/bottle
Jordan, <i>California</i>	140/bottle

PINOT NOIR

EOS, <i>California</i>	78/bottle
Decoy, <i>California</i>	85/bottle
Banshee, <i>California</i>	95/bottle
Erath Resplendent, <i>Oregon</i>	98/bottle
Louis Latour Bourgogne Range, <i>France</i>	125/bottle

MERLOT

Markham, <i>California</i>	120/bottle
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RED BLEND

Intrinsic, <i>Washington</i>	90/bottle
Caymus-Suisun The Walking Fool, <i>California</i>	98/bottle
Orion Swift Abstract, <i>California</i>	130/bottle

CABERNET SAUVIGNON

Silver Gate, <i>California</i>	78/bottle
Carmel Road, <i>California</i>	85/bottle
Greenwing, <i>Washington</i>	90/bottle
Faust, <i>California</i>	140/bottle
Groth, <i>California</i>	200/bottle

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

