



1

HOTEL  
*austin*

WATCH LOVE GROW

WEDDING PACKAGE OFFERINGS  
LET OUR TEAM CUSTOMIZE THE DREAM WEDDING PACKAGE FOR YOU.

# *1 Hotel Austin Wedding Menu Packages*





# 1 Hotel Austin Wedding Menu Packages

WEDDING PACKAGE OFFERINGS  
LET OUR TEAM CUSTOMIZE THE DREAM WEDDING PACKAGE FOR YOU.

---

## *1 Promise*

From \$265 per guest, plus service charge and sales tax

### COCKTAIL RECEPTION

Selection of four passed canapés (one hour service)

### THREE-COURSE DINNER

One Salad, One Entrée, One Dessert

Five Hour Premium Bar

Celebratory Toast

Tablesides Wine Service with Dinner



## *1 Celebration*

From \$325 per guest, plus service charge and sales tax

### COCKTAIL RECEPTION

Selection of five passed canapés (one hour service)

Selection of one display from The Harvest, Artisan Cheese, Charcuterie Board

### THREE-COURSE DINNER

One Salad, Pre-Selected Choice of Two Entrées, One Dessert

Five Hour Superior Bar

Celebratory Toast

Tablesides Wine Service with Dinner

## *1 Legacy*

From \$395 per guest, plus service charge and sales tax

### COCKTAIL RECEPTION

Selection of five passed canapés (one hour service)

Selection of two displays from The Harvest, Artisan Cheese, Charcuterie Board

### THREE-COURSE DINNER

One Salad, Pre-Selected Choice of Two Entrées, One Dessert

Five Hour Superior Bar

Two Signature Cocktails

Celebratory Toast

Tablesides Wine Service with Dinner

Late Night Bites Display (one hour service)

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# 1 Hotel Austin Wedding Menu Packages

WEDDING PACKAGE OFFERINGS  
LET OUR TEAM CUSTOMIZE THE DREAM WEDDING PACKAGE FOR YOU.

---

## *Package Includes*

### ALL PACKAGES INCLUDE THE FOLLOWING CONCESSIONS:

Custom Wedding Tasting for Up To 4 Guests (F&B Minimum Required)

Complimentary wedding-night accommodations for the newlyweds  
(F&B minimums required)

10% Off Spa Services for Bridal Party and In-House Guests

Reduced Valet Parking Rate of \$30 per car

Dark grey cushioned banquet chairs

Linenless Highboy Tables and 60" Banquet Rounds

Wooden Bar

Staging

Glassware, Plateware, Flatware

Complimentary Ceremony Rehearsal Space

Microphone Or Lavalier for Officiant

Access To House Music



---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# Cocktail Hour

---

## Passed Canapes

### HOT

#### VEGAN POLENTA (VG)

Mushroom duxelles and herb aioli

#### CAULIFLOWER PANNA COTTA (VG)

Salsa criolla and citrus oil

#### SMOKED BRISKET

Cornbread with chipotle barbecue

#### ONION TART

Maytag blue cheese, phyllo dough

#### HEIRLOOM CHICKEN ROULADE

Shiitake mushroom and orange soy glaze

#### ANNATO MARINATED BERKSHIRE

#### PORK CORN TACO

Cabbage slaw

#### LAMBCHOP LOLLIPOP

Mango chutney, parsley

#### MACARONI AND CHEESE CROQUETTE

Yuzu aioli

#### COCONUT SHRIMP

Guava infused barbecue sauce

#### STEAK POMME FRITES

Waffle crisp, chimichurri

### COLD

#### POTTED CRUDITÉ (VG)

Hummus and pickled vegetables

#### LEEK PÂTÉ (V)

Endive, yuzu oil

#### CAPRESE COCA (V)

Oven dried tomatoes and kalamata tapenade

#### SALMON RILLETTES

Lemon zest, chives

#### MEXICAN SHRIMP COCKTAIL VERRINE

#### SUSTAINABLE TUNA TARTARE

Mango avocado and shoyu

#### CHICKEN LETTUCE WRAPS (NF)

Pickled carrots, hoisin, mint

#### ROASTED ARTICHOKE BRUSCHETTA CROSTINI (V) (NF)

Goat cheese, garlic, basil, evoo, balsamic reduction

#### VADOUVAN CAULIFLOWER

Pickled fresnos, garlic tahini, chives

#### DEVEILED EGGS\* (GF) (NF)

Caviar, pickled mustard seeds, crispy prosciutto

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# *Plated Dinner*



# Plated Dinner

SERVED WITH RUSTIC BREAD WITH INFUSED OLIVE OIL, WHIPPED BUTTER, AND COFFEE & TEA SERVICE

---

## Starters

SELECT 1

### FIELD GREENS

Moroccan carrots, almonds, pickled onions, cumin vinaigrette

### ROASTED BEETS

Shaved brussels, currants, pinouts, herb tahini, lemon thyme emulsion

### CHOPPED KALE

Crispy shallots, butternut squash, sesame seeds,  
black garlic vinaigrette

### ORGANIC SPINACH

Candied pecans, pickled red onion, walnut vinaigrette

### HERB & TOMATOES

Buffalo mozzarella, opal basil blossoms, aged balsamic and olive oil, focaccia croutons  
(Additional \$10 per person)

### TOGARASHI CRUSTED TUNA

Rice vinegar pickled cucumbers, scallion chili sauce, rice cracker crumbs  
(Additional \$10 per person)

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# Plated Dinner

SERVED WITH RUSTIC BREAD WITH INFUSED OLIVE OIL, WHIPPED BUTTER, AND COFFEE & TEA SERVICE

---

## Entrées

Pre-selected choice of two entrée selections.  
(Additional \$15 per person).

Tableside choice of two entrée selections.  
(Additional \$25 per person).

Pricing based upon the highest entrée price.

One silent vegan and gluten free entrée offered, chef's choice upon guest request.

### SEARED RED SNAPPER

Celery root purée, heirloom tomato caper vinaigrette

### CITRUS BRINED CHICKEN BREAST

Peewee potatoes, shallot purée, vegetable escabeche, chicken jus

### BRAISED SHORT RIB

Creamy goat cheese polenta, pink peppercorn parsnip, au jus

### SALMON

Saffron and manchego risotto, carrot escabeche, tomato, kalamata

### SANTAMARIA RUB STRIP LOIN

Roasted citrus fennel, mushroom risotto, chimichurri  
(Additional \$20 per person)

### PETITE FILET

Sweet potato terrine, roasted kohlrabi, mushroom duxelles, demi-glace  
(Additional \$25 per person)

### DUCK CONFIT

White bean, bok choy, sweet potato purée, five spice au jus  
(Additional \$25 per person)

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# Plated Dinner

SERVED WITH RUSTIC BREAD WITH INFUSED OLIVE OIL, WHIPPED BUTTER, AND COFFEE & TEA SERVICE

---

## Dessert

SELECT 1

### CHOCOLATE TORTE (V) (G) (D) (N)

Milk chocolate caramel, coffee mousse, chocolate feuilletine crunch

### ESPRESSO MARTINI TIRAMISU (V) (G) (D)

Espresso-soaked sponge, espresso ganache, Baileys pearls

### LABNEH CHEESECAKE (V) (G) (D)

Fresh fruits, white chocolate whip, berry gel

### CITRUS CRÈME BRÛLÉE (V) (GF) (NF)

Vanilla, whipped crèmeux, citrus segments, mandarin gel

### CRÈME FRAÎCHE CHEESECAKE (V)

Strawberry espuma, white chocolate crèmeux, berry gel, fresh berries

### HAZELNUT ROCHER BAR (V)

Milk chocolate whipped ganache, hazelnut dacquoise, rocher glaze

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# Reception Displays

---

## 1 Celebration Package

SELECT 1

## 1 Legacy Package

SELECT 2

---

### THE HARVEST

Raw, grilled, and pickled seasonal vegetables  
Baba ghanoush, hummus, lentil pâté,  
rustic sourdough, and vegan crackers

### ARTISAN CHEESES

Two domestic and two international cheeses  
Fig jam, honey, roasted almonds, rustic breads

### CHARCUTERIE BOARD

Two domestic and two international meats  
Marinated olives, grape mustard, whole grain mustard, quince,  
grilled sourdough baguette



---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# Additional Reception Displays

---

## Artisanal Salads Display

\$36 per person

### VEGAN KALE CAESAR

Parmesan cheese, sourdough croutons,  
garlic tahini dressing

### FATTOUSH SALAD

Romaine, radishes, crispy pita, campari tomatoes,  
cucumbers, pomegranate, red wine vinaigrette

### COMPRESSED WATERMELON AND GRAINS SALAD

Farro, quinoa, goat cheese, mint, strawberries,  
citrus vinaigrette

### ADD PROTEIN SKEWERS

Herb marinated chicken

\$8 per person

Balsamic portobello

\$6 per person

Chimichurri marinated skirt steak

\$10 per person

## Ceviche Market Display

\$52 per person

### FRESH CATCH OF THE DAY

Yellow pepper sauce, corn, lime, cilantro,  
plantain chips

### MIXTO

Calamari, octopus, gulf shrimp, guajillo citrus oil,  
tortilla chips

### PACIFIC FUSION

Tuna, sesame, seaweed, yuzu ponzu, avocado,  
wonton chips (g)

## Sliders Display

\$36 per person

### FRIED CHICKEN

Chow chow relish, pimento cheese, pickles

### GRILLED MAHI

Gribiche sauce, red leaf lettuce, pickled onion

### WAGYU BEEF

Pepper jack cheese, chile de arbol aioli, jalapeño toreado

### IMPOSSIBLE (VG)

Caramelized onion, vegan cheese, smoked paprika aioli

### WAFFLE SWEET POTATOES, FRENCH FRIES (G)

Harissa ketchup, beer mustard

## Dim Sum Display

\$68 per person

### VEGETABLE GYOZA (V)

### CHICKEN LEMONGRASS DUMPLING

### PORK AND SHRIMP SHUMAI

### STEAMED BARBECUE PORK BUN

Served with chinese mustard, garlic chili sauce, soy  
sauce, chili oil, ginger scallion dipping sauce

Price based on assortment of (5) pieces per person

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

## *Additional Reception Displays*

---

### *Sushi, Nigiri & Sashimi Display (GF)*

*\$68 per person*

Nigiri selections of spicy sustainable tuna, miso salmon, and wasabi hamachi

Sashimi selections of ahi tuna, salmon, and hamachi

Selection of (1) seasonal specialty sushi roll

Price based on assortment of (6) pieces per person

### *From The Sea Display (GF)*

*\$120 per person*

Oysters, crab claws, chilled cocktail shrimp, mussels,  
chef selection of ceviche

Lemons, cocktail sauce, roccoto pepper hot sauce,  
cucumber, shallot mignonette

### *Miniature Desserts Display*

*\$32 per person*

Espresso tiramisu verrine

Milk chocolate financier

Key lime tarts

Mini Cupcakes - red velvet, carrot, citrus, and white chocolate raspberry



---

*VG - Vegetarian    V - Vegan    GF - Gluten Free    DF - Dairy Free    NF - Nut Free*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*Prices are subject to a 26% service charge and 8.25% state sales tax.*

1HOTELS.COM/AUSTIN

# Reception

## ACTION STATIONS

Chef attendant required for all action stations, 1 chef for every 75 guests.  
Chef fee at \$200 each

### CARVING STATION

#### PARRILLA EXPERIENCE

Grilled strip loin, annatto marinated chicken, spanish chorizo, truffle fries, chimichurri, dinner rolls  
*\$65 per person*

#### SALMON EN CROUTE

Lemon beurre blanc sauce, roasted broccolini  
*\$39 per person*

#### SMOKEHOUSE BRISKET

Mac and cheese, cornbread, bourbon barbecue sauce  
*\$35 per person*

#### HERB BRINED TURKEY

Confit dark meat, roasted breast, crispy hoisin brussel sprouts, brown butter and sage sweet potato purée, gravy  
*\$32 per person*

#### PRIME RIB

Roasted garlic mashed potatoes, grilled asparagus, horseradish cream, sourdough, demi-glace  
*\$46 per person*

#### ROASTED CAULIFLOWER (V)

Coconut curry sauce, couscous, citrus petite greens  
*\$30 per person*

### HAND CRAFTED PASTA BAR

*\$58 per person*

#### RIGATONI POMODORO

Baby spinach, wild mushrooms, artichokes

#### SHORT RIB RAGOUT

Penne, aleppo gremolata, mirepoix

#### CACIO E PEPE

Bucatini, black pepper, parmesan cheese

Served with artisan breads, extra virgin olive oil, crushed red pepper flakes, freshly grated parmigiano-reggiano

### FLAVORS OF LEVANT

*\$50 per person*

Spiced moroccan organic chicken

Ras el hanout lamb

Hara masala beef

Warm grilled naan bread

Served with Turkish tomato salad, pickled cabbage, tzatziki sauce, turmeric rice, roasted eggplant

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

# Late Night Bite Display

PRICED PER PERSON BASED ON FULL GUARANTEE.  
BASED ON 60 MINUTES OF CONSECUTIVE SERVICE.  
A FEE OF 25% OF THE MENU WILL APPLY FOR EACH ADDITIONAL 30 MINUTES OF SERVICE.

---

## Select three:

*\$36 per person*

GRILLED CHEESE

CARNITAS TACO

CHICKEN FINGERS

FRENCH FRIES

SHORT RIB AREPAS

MINI CUBAN SANDWICH

Roasted pork, sweet ham, mustard, swiss cheese, dill pickles

SPAM FRIED RICE BOX

CHICKEN AND MUSHROOM LO MEIN BOX



---

VG - Vegetarian    V - Vegan    GF - Gluten Free    DF - Dairy Free    NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN

# *Beverage Packages*



# Beverage Package

ALL LABELS SUBJECT TO CHANGE BASED ON AVAILABILITY.  
(1) BARTENDER IS REQUIRED FOR EVERY (75) GUESTS.  
BARTENDER FEE IS \$200 PER BARTENDER FOR A MAXIMUM OF (3) HOURS.  
\$50 PER BARTENDER FOR EACH ADDITIONAL HOUR.

---

## Premium Bar

### SPIRITS

Tito's Vodka  
Beefeater Gin  
Espolon Blanco  
Illegal Mezcal  
Wild Turkey Bourbon  
Bacardi Rum  
Dewar's 12

### WINES & PROSECCO

Ca' Furlan Prosecco  
Pink Flamingo Rose  
Terlato Pinot Grigio  
M.A.N. Chardonnay  
M.A.N. Cabernet  
M.A.N. Merlot

### BEERS & SELTZERS

Michelob Ultra  
Modelo  
Lonestar  
Assorted Craft Beers  
Heineken 0.0  
Assorted High Noon and Sun Cruisers

Assorted Soft Drinks, Assorted Juices,  
Still & Sparkling Water

*Each Additional Hour - \$16 per person*

## Superior Bar

### SPIRITS

Altamura Vodka  
Hendricks Gin  
Patron Blanco  
Del Maguey Vida Mezcal  
Appleton Rum  
Russell's Reserve Bourbon  
Dewar's 12  
Hennessy Vs Cognac

### WINES & CHAMPAGNE

Piper Heidsieck Champagne  
Loveblock Sauvignon Blanc  
Gerard Bertrand Rose  
Chalk Hill Chardonnay  
Cloudline Pinot Noir  
Sinegal Details Cabernet

### BEERS & SELTZERS

Michelob Ultra  
Modelo  
Lonestar  
Assorted Craft Beers  
Heineken 0.0  
Assorted High Noon and Sun Cruisers

Assorted Soft Drinks, Assorted Juices,  
Still & Sparkling Water

*Each Additional Hour - \$19 per person*

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

# Beverage Package

ALL LABELS SUBJECT TO CHANGE BASED ON AVAILABILITY.  
(1) BARTENDER IS REQUIRED FOR EVERY (75) GUESTS.  
BARTENDER FEE IS \$200 PER BARTENDER FOR A MAXIMUM OF (3) HOURS.  
\$50 PER BARTENDER FOR EACH ADDITIONAL HOUR.

---

## Elite Bar

### SPIRITS

Absolut Elyx Vodka  
The Botanist Gin  
Casamigos Blanco  
Del Maguey Vida Mezcal  
Appleton Rum  
Russell's Reserve Bourbon  
Dewar's 12  
Hennessy Vs Cognac

### WINES & CHAMPAGNE

Perrier-Jouet Brut Champagne  
Twomey Sauvignon Blanc  
Whispering Angel Rose  
Domaine De L'aigle Chardonnay  
Belle Glos Balade Pinot Noir  
Ferrarri-Carano Tresor Red Blend

### BEERS & SELTZERS

Michelob Ultra  
Modelo  
Lonestar  
Assorted Craft Beers  
Heineken 0.0  
Assorted High Noon and Sun Cruisers

Assorted Soft Drinks, Assorted Juices, Still &  
Sparkling Water

*Each Additional Hour - \$21 per person*

---



VG - Vegetarian    V - Vegan    GF - Gluten Free    DF - Dairy Free    NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Prices are subject to a 26% service charge and 8.25% state sales tax.

# General Information

---

## LABOR AND STAFFING

Staffing ratio is 1 per every 15 guests for plated meal functions. 1 per 30 Guests for buffet meal functions. 1 per 25 Guests for stations meal functions.

Additional labor fees are as follows:

Additional servers\* \$250 each for max of 4 hours

Bartenders\*

\$200 each (one bartender is required for every 75 guests)

Chef attendant\*

\$200 (one chef attendant is required for every 75 guests)

\*Maximum of 3 hours.

+ \$50 per each additional hour

## GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your catering/conference service manager to allow for proper ordering and preparation from our executive chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements.

## FINAL GUARANTEE OF ATTENDANCE

Required by noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event, there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number.

Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

## MENU GUIDELINES

Allergies and dietary restrictions must be specified at least 10 days in advance.

## FOOD & BEVERAGE POLICIES

Food and beverages are not allowed to be brought in from outside 1 Hotel Austin by guests due to city, state, health and liquor laws.

1 Hotel Austin maintains exclusive rights to provide all food and beverage services.

All food and beverage must be purchased through 1 Hotel Austin for consumption on premise.

Any leftover food or nonalcoholic beverage cannot not be taken off property at the conclusion of your event.

## TAXES AND SERVICE CHARGES

Prices are subject to additional 16% service charge to pre-tax food and beverage totals. In addition, a 10% administrative fee will be added to all food and beverage and meeting room rental charges.

Applicable state sale taxes, currently 8.25%, will apply to the fees listed above

## WELCOME BAG DELIVERIES

In-room deliveries start at \$8 per room, guest must be checked in prior to delivery. Gift bags handed out upon guest check in at front desk start at \$5.00 per room. Deliveries must be communicated at least (10 days) prior to arrival for staffing purposes. Customized gift bags will incur additional cost.

## PERMITS

Special outdoor events require a permit through the city of Austin with applicable permit fees to be paid by the client.

Special events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the city of Austin. Additional fees will apply

## VENDOR CODE OF CONDUCT

All outside vendors participating in private events in our space are required to sign and agree to our Vendor Code of Conduct. This can be provided to you by your conference service manager.

## PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. The use of cold sparks, CO2 Haze and pyrotechnics requires hotel's approval, Special Permit submitted from the client, fire marshal scheduled by the wedding planner, fire panel tech scheduled by the hotel. This must be communicated at least (60 Days) prior to the event. Confetti/Glitter Cannons are not allowed.

## PHOTOGRAPHY AND VIDEOGRAPHY

Unless approved by the Hotel in advance, photography and videography may only be taken in your reserved space(s). Please notify your conference service manager if you plan to use a professional photographer or videographer at your event.

## VENDOR MEALS

\$50.00 per person, plus taxes and service charge

## KIDS MEALS

Kids Ages 4-12

\$55.00 per person plus taxes and service charge

## WEDDING FOOD TASTINGS

A complimentary tasting will be extended for up to 4 guests (minimum expenditure of \$30,000 required).

Tastings are limited to Monday-Thursday between the hours of 10:00AM - 5:00PM. Tastings can be scheduled a maximum of 3 months in advance of the wedding date and feature "tasting" portions of your pre-selected/contracted menu.

---

VG - Vegetarian   V - Vegan   GF - Gluten Free   DF - Dairy Free   NF - Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices are subject to a 26% service charge and 8.25% state sales tax.

1HOTELS.COM/AUSTIN



# *Thank you*

---

1HOTELS.COM/AUSTIN | XXX.XXX.XXXX