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HOTEL
austin

BANQUET MENUS

1HOTELS.COM/AUSTIN | 737.415.9800

Breakfast Display Packages



Breakfast

DISPLAY PACKAGES

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Breakfast displays are based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service.

Breakfast selections are served with freshly brewed coffee and selection of herbal teas.

Artisan Breakfast

\$40 per person

SEASONAL CARVED FRUIT (V, GF)

FRESH BAKED BREAKFAST PASTRIES (V)

Fruit preserves, butter

FRESHLY SLICED MULTIGRAIN AND SOURDOUGH
BREADS

Whipped butter, local honey

CARAFES OF NATURAL FRUIT JUICES (VG)

Orange, grapefruit

Rise and Shine Breakfast

\$50 per person

ORGANIC STEEL CUT OATS (VG, DF)

Dried fruits, walnuts, brown sugar, local honey

PETITE YOGURT PARFAITS

House made granola, peach compote

OVERNIGHT OATS (V)

Chia, berries

SEASONAL CARVED FRUIT (V, GF)

FRESH BAKED BREAKFAST PASTRIES (V)

Fruit preserves, butter

FRESHLY SLICED MULTIGRAIN AND SOURDOUGH
BREADS

Whipped butter, local honey

CARAFES OF NATURAL FRUIT JUICES (VG)

Orange, grapefruit

Morning Revival Breakfast

\$65 per person

CAGE FREE SCRAMBLE EGGS

HERB ROASTED POTATOES

BRIOCHE FRENCH TOAST

Bourbon glazed syrup

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

SEASONAL CARVED FRUIT (V, GF)

FRESH BAKED BREAKFAST PASTRIES (V)

Fruit preserves, butter

FRESHLY SLICED MULTIGRAIN AND SOURDOUGH BREADS

Whipped butter, local honey

CARAFES OF NATURAL FRUIT JUICES (VG)

Orange, grapefruit

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE | DF - DAIRY-FREE | NF - NUT-FREE

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

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Focus & Clarity Breakfast

\$50 per person

A wellness-forward menu designed to support energy, focus, and productivity

ORGANIC STEEL-CUT OATMEAL (V)

Coconut milk, agave, cinnamon, blueberries, almonds, and walnuts

BREAKFAST BOWL

Quinoa, sweet potatoes, grilled chicken, avocado, and hard-boiled eggs

UMAMI MUSHROOM BROTH (VG, GF)

AVOCADO TOAST

Avocado, heirloom tomatoes, citrus oil, rustic sourdough bread

SALMON TARTINE

Cured salmon, lemon labneh, fresh dill, cucumber, ancient grain toast

SEASONAL CARVED FRUIT (V, GF)

Locally sourced honey

COLD PRESSED GREEN JUICE

WELLNESS GINGER SHOT

CARAFES OF NATURAL FRUIT JUICES (VG)

Orange, grapefruit

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Breakfast

BREAKFAST À LA CARTE ENHANCEMENTS

Priced per person based on full guarantee for each item selected.
Available as an enhancement to any breakfast display and not offered as a standalone selection.

Guacamole, queso fresco, and crudités

\$12 per person

Egg white multigrain muffin with chicken sausage and gruyère

\$13 per person

Frittata with mushrooms, spinach, and caramelized onions

\$14 per person

Breakfast bowl with quinoa, sweet potato, chicken, avocado, and egg

\$21 per person

Stone grits with poached eggs, seasonal greens, and herb emulsion

\$14 per person

Avocado toast with grilled sourdough, pickled vegetables, and lemon oil

\$15 per person

Brioche french toast with berries and honey bourbon butter

\$16 per person

Lemon lime agave pancakes with guajillo-infused maple

\$17 per person

Chilaquiles with chicken verde, pico de gallo, salsa roja, and poached eggs

\$19 per person

Breakfast burrito with pinto beans, potatoes, salsa verde, chihuahua cheese, and eggs

\$16 per person

Breakfast tacos with mexican sausage, eggs, and salsa verde

\$10 per person

Smoked pulled pork hash with peppers, potatoes, and smoked crema

\$14 per person

ADDITIONAL ADD ONS

Egg whites only

\$3 per person

Poached eggs

\$4 per person

Vegan chorizo

\$3 per person

Avocado

\$3 per person

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Breakfast

ACTION STATIONS

Priced per person based on full guarantee.

Available as an enhancement to any breakfast display and not offered as a standalone selection.

Breakfast displays are based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service

Chef attendant required for all action stations.

1 chef for every 50 guests, chef fee \$200 each.

OMELET STATION

\$25 per person

Cage-free eggs, egg whites, Just egg
Bacon, chicken sausage, ham
Sweet peppers, jalapeños, onions, spinach,
mushrooms, tomatoes
Cheddar, feta, gruyère

BAGEL STATION

\$30 per person

Assorted bagels, cured salmon, house-made plain cream
cheese, house-made herb cream cheese,
Shaved red onion, sliced tomatoes, capers,
hard-boiled eggs

DELUXE OMELET STATION

\$40 per person

Cage free eggs, egg whites, Just egg
Shrimp, smoked salmon, waygu chorizo
Bacon, chicken sausage, ham
Avocado, oven dried tomatoes, sweet peppers, jalapeños,
onions, spinach, mushrooms, tomatoes
Cheddar, feta, gruyère

BREAKFAST TACO STATION

\$34 per person

Pork carnitas, chicken tinga, mushroom chorizo with
crispy quinoa (v, gf)
Corn and mitad y mitad tortillas
Roasted potatoes, queso fresco, refried beans
Guajillo roja, tomatillo, habanero, smoked crema

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Boxed Breakfast

GRAB & GO SERVICE ONLY

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Boxed breakfast displays are based on 2 hours of consecutive service

Gluten-free options available upon request.

Main - Select 1

EGG WHITE MULTIGRAIN MUFFIN

Chicken sausage, gruyère

WHOLE WHEAT WRAP

Grilled vegetables, egg, hummus, arugula, and feta

BREAKFAST SANDWICH

Chicken sausage, egg, cheddar, herb aioli,
multigrain bun

TEXAN MONTE CRISTO

Smoked brisket, eggs, chipotle cheddar, spicy aioli,
brioche

HIGH PROTEIN COLD BREAKFAST BOWL

Eggs, escabeche mushrooms, and sweet potatoes

Accompanied With

CARVED SEASONAL FRUIT CUP (VG)

INDIVIDUAL GREEK YOGURT (V)

FRESH-BAKED BREAKFAST PASTRY

BEVERAGE

ORANGE JUICE

FRESHLY BREWED COFFEE

SELECTION OF HERBAL TEAS

\$50 per person

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Plated Breakfast

Priced per person based on full guarantee.

Maximum of 100 guests.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests

Served with freshly brewed coffee and selection of herbal teas.

Feel Good

\$75 per person

TO SHARE (V, GF)

Fresh baked breakfast pastries
Fruit preserves, butter

FIRST COURSE (V, DF)

Individual carved fruit plate

SECOND COURSE - SELECT 1

BENTO BOX

High protein egg salad, sourdough, hummus, crispy quinoa, grilled chicken, citrus fennel salad

ANCIENT GRAIN TOAST

Avocado smash, quinoa crisp, poached eggs, and citrus oil

SWEET POTATO HASH BOWL

Quinoa, peppers, pickled onions, poached eggs, and chicken sausage

MUSHROOM FRITTATA

Sautéed kale, feta, and a petite green salad

SIDE – SELECT 1

APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
PLANT-BASED SAUSAGE

Austin Experience

\$80 per person

TO SHARE (V, GF)

Fresh baked breakfast pastries
Fruit preserves, butter

FIRST COURSE (V, DF)

Individual carved fruit plate

SECOND COURSE - SELECT 1

1AUS BENEDICT

Smoked pork, sautéed spinach, rustic bread, habanero hollandaise

BREAKFAST BURRITO

Adobo beef, potatoes, pinto beans, and smoked crema

STONE GRITS WITH POACHED EGGS

Smoked burnt ends, bbq tomatoes, and watercress

SMOKED BRISKET POTATO HASH

Caramelized onions and peppers

SIDE – SELECT 1

APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
PLANT-BASED SAUSAGE

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Coffee Breaks

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Coffee breaks are based on 60 minutes of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service.

Coffee break selections are served with freshly brewed coffee and selection of herbal teas.

THE PARFAIT BAR

\$29 per person

Build your own yogurt parfait
Greek, coconut, almond, and house-infused yogurts
Pepita granola, chia, flax, almonds, and walnuts
Fresh berries and spicy mango compote
1 Hotel Austin harvested honey

HEALTHY BREAK

\$32 per person

Carafes of green smoothie with pistachio butter,
spinach, kale, dates
Carafes of mango smoothie with coconut water,
maca, probiotics
Açaí yogurt with coconut, berries, banana, honey

1 AUSTIN LEMONADE STAND

\$28 per person

Fresh squeezed lemonade
Strawberry lemonade
Coconut vanilla infused water
Tamarind cleanse
Toasted nuts, assorted cookies, date bites
\$28 per person

TEXAS FUEL BREAK

\$35 per person

Texas inspired beef jerky: mesquite, peppered, and
spicy teriyaki
Turkey jerky and vegan bbq jackfruit jerky
Agave sweetened peach tea, black tea, and lemon

POP AND CRUNCH BREAK

\$25 per person

Salted marcona almonds, candied walnuts,
pistachios, roasted edamame
Gourmet popcorn made with coconut oil: truffle
parmesan, sea salt, chili lime

THE GARDEN BREAK

\$29 per person

Muhammara, hummus, coconut tzatziki,
Seasonal vegetables, lavash, pita chips

THE ARTISAN BREAK

\$36 per person

A curated selection of two local and international
cheeses and two artisanal charcuterie. Served with
local honey, dijon mustard, grilled artisanal breads,
pretzel rods.

THE DONUT SHOP

\$30 per person

Original glazed, bourbon pecan, brown butter maple
glazed, peach cobbler

THE BAKERY

\$28 per person

Assorted biscotti, lemon poppyseed loaf, chocolate
pecan tarts, white chocolate blondies

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Lunch





Lunch Displays

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Lunch displays are based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service.

Lunch selections are served with rustic breads and whipped butter, freshly brewed coffee and selection of herbal teas

1 Austin Signature Lunch Display

\$95 per person

Starters

Guacamole with salsa verde, ranchera, smoked crema, and baked corn chips

Shrimp cocktail with cucumber, onion, cilantro, and lime

Caesar salad with escarole, second life croutons, and parmesan

Entrées

Annatto and citrus brined roasted chicken
Carne asada al carbón with peppers and onions
Vegan mushroom chorizo with local squash (V)

Sides

Cilantro rice and quinoa
High protein charro beans
Key Lime Tarts (V, DF, GF)

Desserts

Lemon meringue tarts
Caramelized banana pudding
Apple cobbler (NF)

Harvest Bowl Lunch Display

\$89 per person

Build Your Own Bowl

BASE

Field greens
Brown rice
Grains medley

PROTEIN

Grilled chicken breast
Roasted salmon
Balsamic portobello

TOPPINGS

Roasted sweet potatoes, marinated chickpeas, baby tomatoes, cucumbers, pickled vegetables, edamame, charred corn, green peppers, cotija cheese, parmesan cheese

SPREADS

Hummus, baba ghanoush, coconut tzatziki

SAUCES

Truffle soy vinaigrette
Green goddess dressing
Citrus vinaigrette

DESSERTS

Carved fruit with berries

Assorted cupcakes (V)
double chocolate, red velvet, carrot, lemon, and white chocolate raspberry

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Make your own display

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Nourish Lunch

SELECT

1 starters, 2 entrées,
2 sides, 1 dessert
\$75 per person

Thrive Lunch

SELECT

2 starters, 2 entrées,
2 sides, 2 desserts
\$89 per person

Indulge Lunch

SELECT

2 starters, 3 entrées,
3 sides, 2 desserts
\$98 per person

Starters

CAESAR

Romaine, focaccia croutons, shaved parmesan, caesar dressing

PANZANELLA

Heirloom tomatoes, petit peppers, onions, rustic bread croutons, arugula, balsamic vinaigrette

ORECCHIETTE PASTA SALAD

Radicchio, broccolini, kalamata olives, petite tomatoes, creamy pesto dressing

MARKET SALAD

Chickpeas, persian cucumbers, radish, shaved carrots, pomegranate, field greens, green goddess dressing

Entrées

ROASTED SALMON

Celery root purée, vierge sauce

PAN ROASTED CHICKEN BREAST

Shallot purée, bok choy, au jus

GRILLED STEAK

Petit potatoes, salsa verde

PORTOBELLO STEAKS

Farro, rustic mirepoix

BLACKENED SHRIMP RIGATONI

Pink sauce, capers, artichokes, basil

SMOKED BRISKET

Chipotle barbecue sauce, caramelized onions

Sides

CHARRED BROCCOLINI (VG)

Roasted garlic oil, parmesan cheese

ROASTED TURMERIC CAULIFLOWER (VG)

Tahini sauce, pepita seeds

GRILLED CORN ESQUITES

Queso fresco, smoked crema

MUJADARA RICE

Seasoned lentils, crispy shallots, extra virgin olive oil

WILD MUSHROOM MEDLEY

Smoked oil, preserved lemons

PLANT BASED BEAN CHILI

Pinto beans, gigantic beans, heirloom carrots, scallions

Dessert

Strawberry shortcake verrine

Peach cobbler (NF)

Freshly baked cookies

Crème fraîche cheesecake

Salted caramel chocolate tarts

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Plated Lunch

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection.

Additional courses available upon request, priced à la carte.

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

Table-side 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.

Lunch selections are served with rustic breads and whipped butter, freshly brewed coffee and selection of herbal teas.

Starters

INSALATA CAPRESE

Heirloom tomatoes, mozzarella, basil, balsamic glaze

CHICKPEA SUMAC SALAD

chickpea, sumac, field greens, arugula, pomegranate

BEETS AND LABNEH SALAD

Beets, garlic labneh, goat cheese, pistachio, lemon vinaigrette

MARKET SALAD

Chickpeas, persian cucumbers, radish, shaved carrots, pomegranate, field greens, green goddess dressing

Entrées

MERGUEZ MARINATED LAMB MEATBALLS

Eggplant tapenade and lentils
\$68 per person

ROASTED CHICKEN

Shallot purée, swiss chard, and crispy quinoa
\$65 per person

SEARED SALMON

Celeriac purée, calabrian tomato
\$72 per person

Entrées Continued

BRAISED SHORT RIB

Roasted potatoes, broccolini, salsa verde
\$80 per person

VEGAN CABBAGE WEDGE

Black garlic purée, macadamia, ponzu tofu
\$55 per person

Dessert

KEY LIME BAR (V)

Passion fruit curd, vanilla crèmeux, mango gel, fresh fruit

FLOURLESS CHOCOLATE CAKE (V)

Confit strawberries, chocolate meringue

APPLE CRUMBLE TART (V)

Caramelized apples, oat crumble, honey crème fraîche

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À La Carte Break Enhancements

BEVERAGES

Three gallon minimum for groups of 25 guests and more.

FILTERED WATER STATION

\$35 per gallon

CHEF CRAFTED FRUIT AND HERB INFUSED WATER STATION

\$75 per gallon

SEASONAL AGUA FRESCA STATION

\$75 per gallon

FRESHLY SQUEEZED ORANGE JUICE

\$95 per carafe

FRESHLY SQUEEZED GRAPEFRUIT JUICE

\$95 per carafe

FRESHLY BREWED CAFFEINATED AND DECAFFEINATED COFFEE

\$130 per gallon

SELECTION OF HERBAL TEAS

With honey, lemon

\$130 per gallon

HOUSEMADE ICED TEA

\$95 per gallon

HOUSEMADE LEMONADE

\$95 per gallon

Add seasonal herb and fruit

+\$10 per gallon

BOTTLED STILL AND SPARKLING WATER

\$10 each

ASSORTED SOFT DRINKS

\$8 each

CARAFES OF HOUSEMADE SMOOTHIES

Berry Harvest

Mixed berries blend, chia seeds, greek yogurt, agave

\$85 per carafe

Sunrise

Pineapple, mango, baby spinach, coconut water

\$85 per carafe

CARAFES OF NATURAL FRUIT JUICES

Greenery

\$85 per carafe

Citrus

\$85 per carafe

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À La Carte Break Enhancements

SNACKS

SEASONAL WHOLE FRUIT BOWLS (VG)

\$80 per dozen – charged per quantity requested

SEASONAL CARVED FRUITS (VG)

\$15 per person – charged per guest guarantee

ASSORTED POTATO CHIPS (VG)

\$9 per bag

INDIVIDUAL TRAIL MIX BAGS (VG)

\$8 per bag

GRANOLA BARS (VG)

\$8 per bar

PROTEIN BARS (VG)

\$9 per bar

FIELD GOOD COOKIES

Protein cookie and Focus cookie

\$12 per cookie

WALNUT BROWNIES

\$68 per dozen – charged per quantity requested

ASSORTED MACARONS

\$85 per dozen – charged per quantity requested

RASPBERRY OAT BAR (GF)

\$9 per bag – charged per quantity requested

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Passed Canapés

Priced per piece, must guarantee 1 piece per person, per selection.
24 pieces minimum order per item selected.
Passed canapés are based on 60 minutes of consecutive service.

Hot

VEGAN POLENTA (VG)

Mushroom duxelles and herb aioli
\$9 per piece

CAULIFLOWER PANNA COTTA (VG)

Salsa criolla and citrus oil
\$8 per piece

SMOKED BRISKET

Cornbread with chipotle barbecue sauce
\$10 per piece

ONION TART

Maytag blue cheese, phyllo dough
\$9 per piece

HEIRLOOM CHICKEN ROULADE

Shiitake mushroom and orange soy glaze
\$10 per piece

ANNATO MARINATED BERKSHIRE

PORK CORN TACO

Cabbage slaw
\$10 per piece

LAMBCHOP LOLLIPOP

Mango chutney, parsley
\$12 per piece

MACARONI AND CHEESE CROQUETTE

Yuzu aioli
\$9 per piece

COCONUT SHRIMP

Guava infused barbecue sauce
\$10 per piece

STEAK POMME FRITES

Waffle crisp, chimichurri
\$12 per piece

Cold

POTTED CRUDITÉ (VG)

Hummus and pickled vegetables
\$8 per piece

LEEK PÂTÉ (V)

Endive, yuzu oil
\$8 per piece

CAPRESE COCA (V)

Oven-dried tomatoes and kalamata tapenade
\$9 per piece

SALMON RILLETES

Lemon zest, chives
\$10 per piece

MEXICAN SHRIMP COCKTAIL VERRINE

\$12 per piece

SUSTAINABLE TUNA TARTARE

Mango avocado and shoyu
\$12 per piece

CHICKEN LETTUCE WRAPS (NF)

Pickled carrots, hoisin, mint
\$10 per piece

ROASTED ARTICHOKE BRUSCHETTA CROSTINI (V)(NF)

Goat cheese, garlic, basil, EVOO, balsamic reduction
\$10 per piece

VADOUVAN CAULIFLOWER

Pickled fresnos, garlic tahini, chives
\$9 per piece

DEVILED EGGS* (GF) (NF)

Caviar, pickled mustard seeds, crispy prosciutto
\$11 per piece

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Reception Displays

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service.

A minimum of three stations are required when reception displays and action stations are planned as a dinner alternative.

THE HARVEST

\$32 per person

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

ARTISAN CHEESES

\$38 per person

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

CHARCUTERIE BOARD

\$38 per person

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

ANTIPASTO

\$42 per person

Chef's choice of two artisanal meats and two artisanal cheeses
Artichoke hearts, peppadew, marinated olives,
vegetable escabeche, rustic breads and crackers

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 PROTEINS SKEWERS

Herb-marinated chicken

\$8 per person

Balsamic portobello

\$6 per person

Chimichurri-marinated skirt steak

\$10 per person

SLIDERS DISPLAY

\$45 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

SERVED WITH

Traditional french fries

Sweet potato waffle fries

Harissa ketchup and beer mustard

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DIM SUM

\$48 per person

Vegetable gyoza (v)
Chicken lemongrass dumpling
Pork and shrimp shumai
Steamed barbecue pork bun

Chinese mustard, garlic chili sauce,
soy sauce, chili oil, ginger scallion dipping sauce

Price based on assortment of (5) pieces per person

CEVICHE MARKET

\$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

SUSHI, NIGIRI & SASHIMI DISPLAY

\$68 per person

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

Sashimi selections of ahi tuna, salmon, and hamachi

Selection of one seasonal specialty sushi roll

Price based on assortment of (6) pieces per person

FROM THE SEA (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

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

Reception

ACTION STATION

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service.

A minimum of three stations are required when reception displays and action stations are planned as a dinner alternative.

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 brussels sprouts, brown butter and sage sweet potato puree, gravy

\$32 per person

PRIME RIB

Roasted garlic mashed potatoes, grilled asparagus, horseradish cream, sourdough, demi glaze

\$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

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Dinner Displays





Dinner Displays

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Dinner displays are based on 2 hours of consecutive service.

A fee of 25% of the menu will apply for each additional 30 minutes of service

Dinner selections are served with rustic bread with infused olive oil and whipped butter, freshly brewed coffee and selection of herbal teas

1 Austin Dinner Experience

\$168 per person

Starters

WARM PITA AND FLATBREAD

Whipped feta, red bell pepper hummus, and smoked eggplant spreads

FARMHOUSE CAPRESE

Heirloom tomato, seasonal fruits, buffalo mozzarella, balsamic reduction

HERB SALAD

Baby gem lettuce, cucumber, kimchi vinaigrette

Entrées

ZA'ATAR ROASTED CHICKEN

Peewee potatoes, parsley salad, smoked oil

PAN SEARED LOCAL WIDE MOUTH BASS

Chermoula

POMEGRANATE-GLAZED SHORT RIBS

Rustic mirepoix

Sides

ROASTED CARROTS

Lentils, freekeh, green tahini, pepita seeds

CHARRED BROCCOLINI

Garlic chips

SAFFRON BASMATI RICE

Dessert

CHOCOLATE POT DE CRÈME (V)

LEMON OLIVE OIL CAKE (V)

RASPBERRY FRANGIPANE TART (V)

Taqueria Dinner Display

\$150 per person

Starters

CANTINA

House-made guacamole and salsa, ranchera, tomatillo, habanero, corn chips

BAJA CALIFORNIA CAESAR SALAD

Torn croutons, parmesan

Entrées

RED SNAPPER CEVICHE

Thinly sliced red onions, citrus cilantro vinaigrette

SHRIMP AGUA DE CHILE

Salsa macha

NIXTAMAL HERITAGE CORN TORTILLAS TACOS

Cochinita pibil, za'atar beef, mushroom chorizo

Sides

CHARRO BEANS

CILANTRO RICE

CHARRED ESQUITES

Dessert

TRES LECHES (V)

FLAN DE QUESO (GF)

HAZELNUT CHURRO PROFITEROLES (V)

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

Plated Dinner

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection.

Additional courses available upon request, priced la carte.

Pre-selected choice of two entrée selections (additional \$25 per person).

Table-side choice of two entrée selections (additional \$50 per person).

Pricing based upon the highest entrée price.

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

Dinner selections are served with rustic bread with infused olive oil and whipped butter, freshly brewed coffee and selection of herbal teas.

Starters

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

HERB & TOMATOES

Buffalo mozzarella, opal basil blossoms, aged balsamic
and olive oil, focaccia croutons

TOGARASHI CRUSTED TUNA

Rice vinegar pickled cucumbers, scallion chili sauce,
rice cracker crumbs

ORGANIC SPINACH

Candied pecans, pickled red onion, walnut vinaigrette

Entrées

SEARED RED SNAPPER

Celery root purée, heirloom tomato caper vinaigrette
\$120 per person

CITRUS BRINED CHICKEN BREAST

Peewee potatoes, shallot purée, vegetable escabeche,
chicken jus
\$115 per person

DUCK CONFIT

White bean, bok choy, sweet potato purée, five spice au jus
\$140 per person

SANTA MARIA RUB STRIP LOIN

Roasted citrus fennel, mushroom risotto, chimichurri
\$125 per person

BRAISED SHORT RIB

Creamy goat cheese polenta, pink peppercorn parsnip, au jus
\$130 per person

PETITE FILET

Sweet potato terrine, roasted kohlrabi, mushroom duxelles,
demi sauce
\$135 per person

SALMON

Saffron and manchego risotto, carrot escabeche, tomato,
kalamata
\$115 per person

ROASTED ROMANESCO (V)

Agrodolce onions, vegan cauliflower purée, parsnip chips
\$95 per person

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Plated Dinner

Priced per person based on full guarantee.

A \$250 surcharge will be applied to event if guarantee is less than 25 guests.

Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection.

Additional courses available upon request, priced à la carte.

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

Table-side 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.

Dinner selections are served with rustic bread with infused olive oil and whipped butter, freshly brewed coffee and selection of herbal teas.

Entrées Continued

MUSHROOM BOLOGNESE (V)

Parpadelle, almond nutritional yeast

\$105 per person

GRILLED VEGETABLE LASAGANA (V)

Putanesca sauce, herb ricotta

\$110 per person

Dessert

CHOCOLATE COFFEE TORTE (V)

Milk chocolate caramel, coffee mousse, chocolate feuilletine crunch

ESPRESSO MARTINI TIRAMISU (V)

Espresso-soaked sponge, espresso ganache, Baileys pearls

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

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Late Night Bites 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

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

Beverages Packages





Beverage Package

All labels subject to change based on availability.
One bartender is required for every (75) guests.
Bartender fee is \$200 per bartender for a maximum of three 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

OPEN BAR PREMIUM BAR PRICING

2 Hours - \$52 Per Person
3 Hours - \$67 Per Person
4 Hours - \$83 Per Person
5 Hours - \$99 Per Person

WINES & PROSECCO

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

ON CONSUMPTION PREMIUM BAR PRICING

Spirits - \$20 Per Drink
Wine And Prosecco - \$18 Per Drink
Beers And Seltzers - \$10 Per Drink
Assorted Soft Drinks And Juices - \$8 Each
Still And Sparkling Waters - \$10 Each

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

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Beverage Package

All labels subject to change based on availability.
One bartender is required for every (75) guests.
Bartender fee is \$200 per bartender for a maximum of three hours.
\$50 per bartender for each additional hour.

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

OPEN BAR SUPERIOR BAR PRICING

2 Hours - \$60 Per Person
3 Hours - \$75 Per Person
4 Hours - \$90 Per Person
5 Hours - \$105 Per Person

WINES & CHAMPAGNE

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

ON CONSUMPTION SUPERIOR BAR PRICING

Spirits - \$22 Per Drink
Wine - \$20 Per Drink
Champagne - \$26 Per Drink
Beers And Seltzers - \$10 Per Drink
Assorted Soft Drinks And Juices - \$8 Each
Still And Sparkling Waters - \$10 Each

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

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE | DF - DAIRY-FREE | NF - NUT-FREE

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

Beverage Package

All labels subject to change based on availability.
One bartender is required for every (75) guests.
Bartender fee is \$200 per bartender for a maximum of three 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

OPEN BAR ELITE BAR PRICING

2 Hours - \$65 Per Person
3 Hours - \$85 Per Person
4 Hours - \$105 Per Person
5 Hours - \$125 Per Person

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

ON CONSUMPTION ELITE BAR PRICING

Spirits - \$25 Per Drink
Wine - \$22 Per Drink
Champagne - \$35 Per Drink
Beers And Seltzers - \$10 Per Drink
Assorted Soft Drinks And Juices - \$8 Each
Still And Sparkling Waters - \$10 Each

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

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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

Buffet service available for 11+ guests.

For buffets of 11-25 guests, an applicable \$250 service fee applies.

A small groups menu will be utilized for all groups 14 and under.

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 the 1 Hotel Austin property 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

OUTDOOR EVENTS

Outdoor events require a set-up fee, taxable at 8.25%. All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather

NOISE ORDINANCE

All outdoor music is subject to the city of Austin noise ordinances. Outdoor music must end by 10:30pm Sunday-Thursday and 12am (next day) Friday-Saturday.

Live entertainment such as bands, instrumental, vocal, and DJ music must be piped through the existing house sound system.

We reserve the right to control the decibel levels in all areas of the hotel.

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General Information

PERMITS

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

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.

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Thank you

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