



DREAM WEDDINGS *Begin Here*

Fairmont
AUSTIN

THE PERFECT MATCH

ALWAYS ON MY MIND 90/person

Two Passed Hors d'oeuvres

Two Course Dinner

Soup or Salad, Entrée

Entrée

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

PIECE OF MY HEART 105/person

Three Passed Hors d'oeuvres

Three Course Dinner

Soup or Salad, Intermezzo, Entrée

Entrée

Chicken or Fish. Choice of two selections.

Guests must preselect.

LOVE STRUCK BABY 115/person

Three Passed Hors d'oeuvres

Three Course Dinner

Soup or Salad, Intermezzo, Entrée

Entrée

Chicken, Fish or Beef. Choice of two selections.

Guests must preselect.

Wedding Cake Cutting Fee 5/person

BAR PACKAGES

All bar packages include beer, wine, champagne, and non-alcoholic beverages. Additionally, we are pleased to include complimentary bartenders as well as a complimentary champagne toast with the purchase of a bar package.

Deluxe Wine, Champagne & Beer

Four Hours 50/person

Five Hours 60/person

Deluxe Liquors

Four Hours 60/person

Five Hours 72/person

Premium Liquors

Four Hours 73/person

Five Hours 87/person

Texas Liquors

Four Hours 68/person

Five Hours 81/person

Under 21

Four Hours 22/person

Five Hours 24/person



COCKTAIL HOUR PASSED HORS D'OEUVRES

*Menu Package pricing includes three passed Hors d'oeuvres selections.
Additional selections may be added for 7/person, based on one piece each per person.*

SEAFOOD

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

BEEF

Beef Short Rib Wellington
Vidalia Onion, Mushrooms & Puff Pastry
Beef Empanadas
Chimichurri

POULTRY

Grilled Chicken Brochette
Preserved Lemon, Garlic Fresh Oregano

VEGETARIAN

Mushroom Arancini
Pecorino, Porcini Mushroom & Tomato Conserva
Heirloom Tomato Bruschetta
Olive Oil, Crostini, Basil Mascarpone
Samosa
Yogurt, Mint, Chutney



COCKTAIL HOUR ENHANCEMENTS

FRESH MARKET CRUDITÉS 16/person

Seasonally Inspired Vegetables
Vegetable Hummus, Whipped Feta, Buttermilk Ranch

MEZZE STATION 15/person

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

CHEESE MONGER 19/person

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

CHARCUTERIE & SALUMI 30/person

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

RAW SEAFOOD BAR* 50/person

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

GUACAMOLE BAR* 18/person

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

**Required Chef Attendant Fee of \$150 per Chef for two hours.
One Chef per 100 guests required.*



WEDDING RECEPTION PLATED DINNER

*Menu package pricing includes assorted rolls & sweet butter, freshly brewed coffee & tea.
For rates per person, please refer to the packages on page 2.*

SOUPS & SALADS

Butternut Squash
Pepita Brittle, Crème Fraiche

Mushroom Bisque
Truffle Foam, Cocoa Nibs

Lobster Bisque en Croute
Buttery Pastry

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

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

JBG Beet Salad
Peppery Greens, Chevre, Banyuls Dressing

INTERMEZZOS

Passion Fruit-Coconut Sorbet

Meyer Lemon Sorbet

Raspberry Sorbet

DESSERTS 11/person

Guava Cheesecake
White Chocolate Whipped Ganache & Strawberry Sauce

Chocolate Praline Crunch
Semi-Sweet Chocolate, Hazelnuts & Vanilla Sauce

Fresh Berry Tart
Vanilla-Lemon Curd, Cinnamon Streusel & Strawberry Preserve

Raspberry Chocolate Torte
Dark Chocolate Ganache, Marshmallow Whip & Fresh Raspberry

ENTRÉES

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

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

Smoked Cod
Braised Baby Fennel, Crushed White Beans, Tomato Broth

Primavera Risotto
Baby Vegetables, Parmigianno, Reggiano, Aged Balsamic

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

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

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

BBQ Spiced Cauliflower Steak
Grilled Baby Vegetables, Chimichurri

WEDDING RECEPTION STATIONS

Required Chef Attendant Fee of \$150 per Chef for two hours. One Chef per 100 guests required.

ACTION STATIONS

TACO TRUCK 26/person

Barbacoa

Grilled Onions & Charred Jalapeños

Rotisserie Al Pastor Pork

Burnt Pineapple & Sweet Onion

Chicken Adobo

Roasted Chilies, Cumin & Cilantro

Toppings

Corn & Flour Tortillas, Onions, Jalapeños, Cilantro, Lime, Crema, Queso, Radish, Guacamole, Red, Yellow & Green Taquería Style Salsa

PASTA STATION 26/person

Choice of two of the following selections

Three Cheese Tortellini

Confit Garlic Cream & Parmigiano Reggiano

Pork Rigatoni Bolognese

Crushed Pomodoro, Fresh Herbs & Pecorino Romano

Penne Amatriciana

Roasted Tomato, Guanciale, 'Nduja, Leeks & Chickpeas

Cacio E Pepe

Cavatappi, Parmesan & Cracked Black Pepper

Gnocchi Margherita

Fresh Tomato Sauce, Mozzarella, Fresh Basil & Ricotta

CARVING STATIONS

OAK SMOKED PRIME RIB 685/station

Serves 30

Pommes Purée, Charred Broccolini, Au Jus, Mustards, Creamed Horseradish, Mini Brioche Buns

TEXAS BBQ BRISKET 425/station

Serves 30

Grilled Sweet Potatoes, Creamed Corn, White Bread, Shaved Onions, Pickles, Coffee, Chile BBQ Sauce

CORIANDER CRUSTED PORK LOIN 720/station

Serves 30

Bourbon Mop Sauce, Jalapeño Cornbread, Smoked Pork Collard Greens

WHOLE ROASTED CHICKEN 135/station

Serves 5

Smashed Fingerling Potatoes, Confit Garlic Gremolata, Honey Roasted Carrots, Chimichurri

HOT SMOKED SALMON 330/station

Serves 20

Warm Potato Salad, Pickled Onion Marmalade, Crème Fraiche, Rye Rolls



NIGHT CAP

SWEET ENDINGS

FROM OUR PATISSERIE

3 selections: 15/person

5 selections: 22/person

Banana Cream Tart

Chantilly, Banana Pastry Cream

Chocolate Raspberry Tart

Dark Chocolate Ganache, Raspberries

S'mores Tart

Graham Crust, Dark Chocolate Ganache,
Marshmallow Fluff

Red Velvet Cupcake Bites

Cream Cheese Icing

Chocolate Cupcake Bites

Dark Chocolate Icing

Vanilla Sparkle Cupcake Bites

Whipped White

Chocolate Brownie Bites (GF)

Dark Chocolate Ganache, Pistachio

Keylime Tart

Graham Crust, Meringue

SAVORY LATE NIGHT SNACKS

Waffle Fry Poutine Station 18/person

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

Fried Chicken & Waffles 22/person

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

Angus Beef Sliders 20/person

American Cheese, Shredded Lettuce, Pickles, Special Sauce

CRÊPE STATION 23/person

Required Chef Attendant Fee of \$150 per Chef for two hours.

One Chef per 100 guests required.

House Made Crêpes

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



BEVERAGES

PACKAGE PRICING

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

DELUXE BRANDS

Starting at \$36 for 2 Hours

Additional \$12 Per Hour up to 5 Hours

Beer & Wine Only \$30 for 2 Hours

Additional \$10 Per Hour up to 5 Hours

TEXAS BRANDS

Starting at \$42 for 2 Hours

Additional \$13 Per Hour up to 5 Hours

Beer & Wine Only \$30 for 2 Hours

Additional \$12 Per Hour up to 5 Hours

PREMIUM BRANDS

Starting at \$45 for 2 Hours

Additional \$14 Per Hour up to 5 Hours

Beer & Wine Only \$36 for 2 Hours

Additional \$12 Per Hour up to 5 Hours

CONSUMPTION PRICING

Price based per drink.

DELUXE BRANDS 14/cocktail

Tito's Handmade Vodka

Finlandia Vodka

Beefeater Gin

Hornitos Silver Tequila

Bacardi Superior

Jack Daniel's Tennessee Whiskey

The Famous Grouse Scotch

Jim Beam Rye

Imported & Craft Beer

Domestic & Non-Alcoholic Beer

Deluxe Red, White & Sparkling Wine

Please reference Wine List.

TEXAS BRANDS 15/cocktail

Dripping Springs Vodka

Deep Eddy Ruby Red Vodka

Treaty Oak Gin

Dulce Vida Blanco Tequila

Straight Silver Rum

TX Whiskey

Herman Marshall Rye Whiskey

Swift Single Malt

Texas Red, White & Sparkling Wine 13

Please reference Wine List.

PREMIUM BRANDS 16/cocktail

Grey Goose Vodka

Absolut Elyx Vodka

Tanqueray Gin

Patrón Silver Tequila

Mount Gay Rum

Maker's Mark Bourbon

Bulleit Rye Whiskey

Johnnie Walker Black Label Whisky

Premium Red, White & Sparkling Wine

Please reference Wine List.

ADDITIONAL CONSUMPTION PRICING

Price based per drink.

Assorted Soft Drinks 6

Assorted Juices 7

Premium Bottled Water 8

Chandon California Brut
3/person 15/glass 75/bottle

Fairmont Boxed Water 6

\$150 per Bartender, Cashier & Cocktail Server Fees (additional fees after 5hrs). One bartender needed for every 100 guests. Maximum 3 options for Tableside Wine.

All prices are in US Dollars & are valid through Dec. 2022. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.

BEVERAGES

THEME PACKAGES

Price based per guest for 2 hours.

Each additional hour is 11 per guest, unless otherwise noted.

TITO'S ORIGINAL MULE BAR 37

Traditional Moscow Mule With Lime & Ginger Beer

Texas Grapefruit & Rosemary Mule

Cilantro & Jalapeño Mule

TEXAS SPIKED LEMONADE STAND 37

Old Fashioned

Tito's Vodka

Cherry Limeade

Playa Real Tequila

Arnold Palmer

Deep Eddy Sweet Tea Vodka

Seasonal Lemonade Rum Punch

Assorted Garnishes

THE BLOODY MARY BAR 36

Austin's Bloody Revolution Bloody Mary Mix

Original, Pickle Zest, or Habanero

Locally Sourced Garnishes

Variety of Pickled Items

Thick Cut Bacon & Beef Jerky

Salt & Tajin Rimmed Glasses

Assorted Hot Sauces

Choice of Vodka or Tequila

LADY BIRD BUBBLY 36

Moet Imperial Brut & Chandon Etoile Rosé

Sparkling Wine

Orange, Grapefruit, Cranberry & Seasonal Juices

Assorted Fresh Berries and Local Fruit

Seasonal Sparkling Cocktail

AUSTIN BREW CRAWL 25

Tastings of: Four Seasonal and Local Beers

Full Beers Available

SANGRIA OF THE SEASON 325/gal

Choose between Red or White

Mixture of Fruit and Juices

CHAMPAGNE TOWER 300

Choice of Sparkling from Wine List

Based on Consumption

SIPMI IMAGE COCKTAILS 18/each

Pre-Made Image (Max 2)

Guarantee in Advance Required

Sipmi Live Also Available

(\$600 Additional Fee for Photobooth)

COCKTAILS ON TAP

Price based per keg. Yield amount shown in servings.

TRADITIONAL COCKTAILS

Margarita | Yields 102 | 1,300

Altos Blanco 100% Agave Tequila, Fresh Lime
& Organic Agave

Texas Paloma | Yields 115 | 1,450

Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice,
Lime Juice & Soda

Austin Mule | Yields 129 | 1,650

Tito's Vodka, Fresh Pressed Ginger, Lime & Soda

Whiskey Sour | Yields 128 | 1,650

George Dickel Whisky & Fresh Lemon Elixir

Mojito | Yields 136 | 1,750

Bacardi Superior, Fresh Mint, Fresh Lime Juice & Soda

Old Fashioned | Yields 181 | 2,450

George Dickel Rye, Sugar & Orange Bitters

French 75 | Yields 181 | 2,450

Zephyr Gin, Fresh Lemon & Stellina De Notte Prosecco

CLASSICS PERFECTED

Material Girl | Yields 102 | 1,800

Botanist Gin, St. Germain Elderflower
Liqueur, Apple, Fresh Lemon

Birds & The Bees | Yields 120 | 1,800

Grey Goose Vodka, Honey, Lemon

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WINE LIST

DELUXE PACKAGE

Sparkling	Sterling Prosecco, California	50
Chardonnay	Josh Cellars, California, 2017	50
Cabernet Sauvignon	Excelsior, South Africa, 2018	50

TEXAS PACKAGE

Sparkling	Tranquillo, TX	60
Chardonnay	Infinite Monkey Theorem, Texas	60
Cabernet Sauvignon	Infinite Monkey Theorem, Texas	60

PREMIUM PACKAGE

Sparkling	Chateau St. Michelle Brut, Colombia Valley	60
Chardonnay	Chateau St. Michelle Mimi, Colombia Valley, 2017	60
Cabernet Sauvignon	Cypress Vineyards, California, 2017	60

FULL SELECTION

Sparkling	Gruet, Blanc de Noir, New Mexico, (NV)	70
	Mionetto Valdo Superiore, Brut Prosecco Doc, Veneto, Italy	70
Sparkling Rosé	Maison Albert Bichot, Cremant de Bourgogne Brut Rosé, Franc, (NV)	85
	Chandon Etoile Rosé	105
Champagne	Moet Imperial, Brut, France, (NV)	105
	Veuve Clicquot 'Yellow', Brut, France, (NV)	175
Still Rosé	Miraval, Provence, France, 2016	80
	Chateau Minuty, 'M De Minuty, Rosé Cotes Provence, France	65
Chardonnay	Hahn, California, 2017	65
	Mer Soleil Chardonnay Silver Unoaked, 2016	85
	Far Niente, Napa Valley, California, 2017	135
Sauvignon Blanc	Loveblock, Marlborough, New Zealand, 2016	75
	Justin, California, 2017	75
	Oyster Bay Marlborough, New Zealand, 2019	65
Pinot Grigio	Fernando Pighin & Figli, Friuli, Italy	65
Pinot Gris	King Estate, Willamette Valley, Oregon, 2015	70
Riesling	Trimbach Alsace, France, 2013	70
Vermintino	Duchman Winery	70
Pinot Noir	Benton Lane, Willamette Valley, Oregon, 2014	65
	Boen, California, 2018	85
	Ambroise Bourgogne, Burgendy, 2017	90
Merlot	Markham Merlot, Napa Valley, California, 2015	75
Red Blend	Orin Swift, Abstract, 2015	85
Malbec	Terrazas Altos del Plata, Spain, 2017	65
Tempranillo	Perdenales, Texas	70
Cabernet Sauvignon	Benzinger, Sonoma, California, 2013	85
	Faust, Napa Valley, California, 2014	120
	Groth, Napa Valley, California, 2013	140
	Far Niente, Napa Valley, California, 2014	345

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To book an event, please contact our events team at 512 524 4572.

Fairmont
AUSTIN

All prices are in US Dollars and are valid through December 31, 2022. Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives.

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

A taxable 24% service charge and 8.25% sales tax will be applied to all food & beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.