



HOTEL *Ella*

Galas, Brunches & Business Gatherings

Breakfast Buffet

served buffet style | priced individually



Austin Breakfast

\$28 / guest
15 guest minimum

Breakfast Taco Bar
Bacon, chorizo, scrambled eggs, shredded cheddar, fried potatoes, refried black beans, flour tortillas, corn tortillas

Salsas & Garnishes
Salsa roja, salsa verde, cilantro, lime wedges

+ \$3 / guest - add guacamole
+ \$3 / guest - add queso

Hotel Ella Breakfast

\$32 / guest
no minimum

Scrambled Farm Eggs
Sea salt & fresh herbs

Cornmeal Hotcakes
Seasonal compote & honey whipped cream

Breakfast Potatoes
Caramelized onion & fresh herbs

Thick-Cut Bacon & Breakfast Sausage

Housemade Granola
Vanilla honey yogurt, mixed berries, chilled almond milk

Fresh Fruit Salad
Seasonal fruit salad with fresh berries

Breakfast Pastries
choose three:
Churros
Plain Croissants*
Cinnamon Rolls
Biscuits*
Breakfast bread

*served with whipped butter & fruit preserves

Southern Brunch

\$32 / guest
24 guest minimum

Biscuits
Buttermilk biscuits with whipped honey butter

Arugula Salad
Sliced cucumber, shaved radish, citrus vinaigrette (gf)

Fried Chicken
Crispy thighs and breasts

Frittata
Baked with goat cheese, cherry tomatoes, herbs (gf)

French Toast
Sourdough french toast with maple syrup

Potato and Egg Salad
Creamy dressing, celery, shallot, paprika (gf)

Fresh Fruit Salad
Fresh cut melons & berries (gf)

Pimento Cheese
Served with rosemary crackers or crudite (gf)

*all pricing subject to a 20% service fee & 8.25% sales tax
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Breakfast Buffet Cont.

served buffet style | priced individually

Light Starters

\$24 / guest
15 guest minimum

Housemade Granola
Vanilla honey yogurt, mixed berries, chilled almond milk

Fresh Fruit Salad
Seasonal fruit salad with fresh berries

Breakfast Pastries
select three:

Churros
Plain Croissants*
Cinnamon Rolls
Biscuits*
Breakfast Bread

*served with whipped butter & fruit preserves

Breakfast Pastries

\$12 / guest; select two
no minimum

Breakfast Bread

Churros

Biscuits*

Plain Croissants*

Cinnamon Rolls

GF Seasonal Muffins

*served with whipped butter & fruit preserves

Breakfast Enhancements

priced / guest
no minimum

Granola 6

Breakfast Potatoes..... 4

Bacon..... 5

Breakfast Sausage 5

Scrambled Eggs 5

Local Steel Cut Oats 5

Local Grits 6

Assorted Whole Fruit 8

Assorted Cut Fresh Fruit & Berries..... 12

*add to any breakfast menu, items not sold individually

Beverage Station

\$22 / guest
no minimum

Third Coast Coffee

Zhi Hot Teas

Assorted Sodas

Water

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Plated Lunch

\$42 / guest | includes water & iced tea service | additional entrée selections available at \$6 / guest / selection



Salads

select one soup or salad

Romaine

Caesar dressing, parmesan crisps, croutons

Arugula

Bacon, charred carrot, feta, toasted almonds, lemon dressing

Roasted Beet & Chevre

Baby arugula, candied pecans, champagne vinaigrette

Baby Kale

Pickled red onion, crunchy farro, parmesan, blood orange vinaigrette

Ella Wedge

Iceberg, sun-dried tomatoes, blue cheese, lardons, chives, blue cheese dressing

Soups

select one soup or salad

Butternut Squash

Toasted pumpkin seed

Celeriac Mushroom

Creamy celery root, roasted mushrooms

Red Pepper Bisque

Roasted red peppers, crema

Entrées

select two

Ella Fried Chicken

Green bean salad, dill, pickled red onion

Pork Loin

Coleslaw, figs, pepitas, apple cider dressing

Hanger Steak

Red chimichurri, fingerling potatoes

Salmon

Hominy, sweet peas, spinach, fresno chilis, orange

Cavatelli

Roasted eggplant, squash, wild mushrooms, pomodoro, basil

Cured Salmon Tartine

Wheat toast, lemon dill crème fraîche, everything bagel spice, shaved radish

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Buffet Lunch No. 1

\$45 / guest

Salads

select one soup or salad

Romaine

Caesar dressing, parmesan crisps, croutons

Arugula

Bacon, charred carrot, feta, toasted almonds, lemon dressing

Roasted Beet & Chevre

Baby arugula, candied pecans, champagne vinaigrette

Soups

select one soup or salad

Butternut Squash

Toasted pumpkin seed

Celeriac Mushroom

Creamy celery root, roasted mushrooms

Red Pepper Bisque

Roasted red peppers, crema

Entrées

select two

Ella Fried Chicken

Green bean salad, dill, pickled red onion

Pork Loin

Coleslaw, figs, pepitas, apple cider dressing

Hanger Steak

Red chimichurri, fingerling potatoes

Salmon

Hominy, sweet peas, spinach, fresno chilis, orange

Cavatelli

Roasted eggplant, squash, wild mushrooms, pomodoro, basil

Dinner Rolls

\$3 / guest

*gf options available upon request

*all pricing subject to a 20% service fee & 8.25% sales tax

Buffet Lunch No. 2

\$34 / guest | 20 guest minimum | includes water & iced tea service



Salads

select one soup or salad

Romaine

Caesar dressing, parmesan crisps, croutons

Arugula

Bacon, charred carrot, feta, toasted almonds, lemon dressing

Roasted Beet & Chevre

Baby arugula, candied pecans, champagne vinaigrette

Baby Kale

Pickled red onion, crunchy farro, parmesan, blood orange vinaigrette

Soups

select one soup or salad

Butternut Squash

Toasted pumpkin seed

Celeriac Mushroom

Creamy celery root, roasted mushrooms

Red Pepper Bisque

Roasted red peppers, crema

Sandwiches

select two

BLT

Sourdough, mayo

Chicken Salad Wrap

Pimento dressing, almonds, dried cherries

Mushroom Wrap

Roasted wild mushrooms, mixed greens, cherry tomatoes, herb aioli

Roasted Turkey Sandwich

Mayo, whole grain mustard, muenster, red leaf lettuce

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Buffet Lunch No. 3

priced individually

Boxed Lunch

\$28 / person
15 guest minimum
includes sandwich, chips,
whole fruit, cookie, bottled water

Sandwiches

pre-selections needed

BLT
Sourdough, mayo

Chicken Salad Wrap
Pimento dressing, almonds,
dried cherries

Mushroom Wrap
Roasted wild mushrooms,
mixed greens, cherry tomatoes,
herb aioli

Roasted Turkey Sandwich
Mayo, whole grain mustard,
muenster, red leaf lettuce

Enhancements

priced / guest

Macaroni & Cheese 8

Potato Salad 7
Red potato, yogurt, mayo, pickles,
onion, celery

Coleslaw 7
Cabbage, carrots, onion,
yogurt dressing

Quinoa 8
Cucumber, cherry tomato,
lemon dressing

French Fries 7

Mexican Street Corn 7
Cotija, paprika, cilantro, lime aioli

**add to any lunch menu,
items not sold individually*

Snacks

priced / guest

Kettle Chips3

Granola Bars.....4

Assorted Whole Fruit.....8

Assorted Cut Fruit.....12
Seasonal fruit & sweet berries

Trail Mix.....12
Mixed toasted nuts, raisins,
milk chocolate, shaved coconut

Spiced Mixed Nuts10

Chickpea Hummus.....12
Crudités or pita

Taco Bar

\$28 / guest
20 guest minimum

select two

Beef Barbacoa
Pork Carnitas
Redfish
Seasonal Vegetable Fajita

Shrimp Cocktail18
Tail-on boiled shrimp with
house cocktail sauce

Milk & Cookies12
Chocolate chip, oatmeal,
double chocolate

Craft Services Table16
A selection of whole fruit,
assorted nuts, protein bars, chips,
pretzels & cookies

Tex Mex Trio16
Salsas (verde and roja),
guacamole, queso

includes:

Flour & Corn Tortillas
Salsa Verda
Cotija Cheese
Cilantro
Lime
Rice
Black Beans

Beverage Station

\$22 / guest

Third Coast Coffee

Zhi Hot Teas

Assorted Sodas

Water

**all pricing subject to a 20% service fee & 8.25% sales tax*

Plated Dinner

2 courses at \$70 / guest | 3 courses at \$80 / guest | includes water & bread service | additional entrée selections available at \$6 / guest / selection

Salads & Soups

select one soup or salad

salads:

Romaine
Caesar dressing, parmesan crisps, croutons

Arugula
Bacon, charred carrot, feta, toasted almonds, lemon dressing

Roasted Beet & Chevre
Baby arugula, candied pecans, champagne vinaigrette

Baby Kale
Pickled red onion, crunchy farro, parmesan, blood orange vinaigrette

soups:

Butternut Squash
Toasted pumpkin seed

Celeriac Mushroom
Creamy celery root, roasted mushrooms

Red Pepper Bisque
Roasted red peppers, crema

Entrées

select two

Blackened Trout
Dirty cous-cous, tomato jam

Boneless Pork Chop
Parsnip purée, herbed mushroom jus

Akaushi Flank Steak
Beet bordelaise, baby carrots, spun radish

Chicken Breast
Corn maque choux, poblano, pico de gallo, crispy fresno

Salmon
Hominy, sweet peas, spinach, fresno chilis, orange

Cavatelli
Roasted eggplant, squash, wild mushrooms, pomodoro, basil

**Ribeye / NY Strip /
Filet Mignon / Braised Short Rib**
Parmesan whipped potatoes, broccolini
+ extra \$10 / guest

Desserts

select one

Mexican Chocolate Cream Tart
Spiced chocolate cream, chocolate crumble, dulce de leche

Strawberry Bar
Pistachio dacquoise, strawberry mousse, berry compote, white chocolate

Goat Cheesecake
Sweet & sour figs, jasmine anglaise, puff pastry (gf option available upon request)

Enhancements

priced / guest

Kettle Chips..... 3

Granola Bars..... 4

Marinated Olives..... 8

Chips & Salsa 8
Choice of salsa verde or salsa roja

Chips & Guacamole 10

Chips & Queso 12

Assorted Whole Fruit..... 8

Assorted Cut Fruit 12
Seasonal fruit & sweet berries

Trail Mix..... 12
Mixed toasted nuts, raisins, milk chocolate, shaved coconut

Spiced Mixed Nuts 8

Chickpea Hummus..... 12
Crudités or pita

Shrimp Cocktail 18
Tail-on boiled shrimp with house cocktail sauce

Milk & Cookies 12
Chocolate chip, oatmeal, double chocolate

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Dinner Stations

20 guest minimum | two hours of service | priced individually

Tex Mex Trio

\$16 / guest
Salsas (verde and roja),
guacamole, queso

Sliders & Sandwiches

\$22 / guest
Assortment of cheeseburger,
BLT & pimento cheese sliders

Cheese & Charcuterie Board

\$18 / guest
Assorted meats, cheeses, nuts,
pickles, seasonal preserves,
local honey

Taco Bar

\$28 / guest
select two

Beef Barbacoa
Pork Carnitas
Redfish
Seasonal Vegetable Fajita

includes:

Flour & Corn Tortillas
Salsa Verde
Cotija Cheese
Cilantro
Lime
Rice
Black Beans

Salads & Soups

\$16 / guest
select two soups and two salads

- salads:**
- Romaine
Caesar dressing, parmesan
crisps, croutons
- Arugula
Bacon, charred carrot, feta,
toasted almonds, lemon dressing
- Roasted Beet & Chevre
Baby arugula, candied pecans,
champagne vinaigrette
- Baby Kale
Pickled red onion, crunchy farro,
parmesan, blood orange vinaigrette
- soups:**
- Butternut Squash
Toasted pumpkin seed
- Celeriac Mushroom
Creamy celery root,
roasted mushrooms
- Red Pepper Bisque
Roasted red peppers, crema

Protein

- \$60 / guest
select one
- Chicken Breast
Corn maque choux, poblano,
pico de gallo, crispy fresno
- Salmon
Hominy, sweet peas, spinach,
fresno chilis, orange
- Cavatelli
Roasted eggplant, squash,
wild mushrooms, pomodoro, basil
- Blackened Trout
Dirty cous-cous, tomato jam
- Boneless Pork Chop
Parsnip purée, herbed mushroom jus
- Akaushi Flank Steak
Beet bordelaise, baby carrots,
spun radish
- + \$15 / guest - select more than
one option

Sides

- \$6 / guest
select one
- Grilled Broccolini
Parmesan Whipped Potatoes
Asparagus
- + \$4 / guest - select more
than one option

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Dinner Stations Cont.

20 guest minimum | two hours of service | priced individually



Hot Canapes

\$24 / guest
15 guest minimum
one hour of service
select 4 from hot or cold canapes

Nola BBQ Shrimp
Rosemary bread crumbs

Broccoli Beignets
Lemon parmesan aioli

Wagyu Meatballs
Red gravy

Crab Cakes
Mini crab cakes, remoulade

Cold Canapes

\$24 / guest
15 guest minimum
one hour of service
select 4 from hot or cold canapes

Gougeres
Herbed cream cheese

Whipped Goat Cheese
Honey, chives, crostini

Hummus
Texas olive oil, herbs

Red Fish Ceviche
Cucumber, pomegranate seed, pickled red onion, mango orange marinade

Salmon Mousse
Fried capers, flatbread crackers

Beef Tartare
Grain mustard, shallot, lemon, flatbread crackers

Happy Hour Reception

\$22 / guest
15 guest minimum
one hour of service

Cheese & Charcuterie Board
Assorted meats, cheeses, nuts, pickles, seasonal preserves, local honey

Vegetable Crudités
Goat cheese ranch dressing

Spiced Mixed Nuts

Late Night Snacks

\$60 / dozen

one dozen minimum:

Cheeseburger Sliders
BLT Sliders

three dozen minimum :

Pimento Cheese
Smoked BBQ Pork
Sliced Brisket

Thin Crust Pizzas

\$24 / pizza
20 slices / pizza

Margherita
Roma tomato, fresh mozzarella, basil, roasted garlic tomato sauce

Prosciutto
Creme fraîche, mozzarella, sweet onions, texas olive oil, tomato sauce

Salami
Pickled jalapeño, mozzarella, tomato sauce

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Dessert

priced individually



Station

*\$18 / guest
15 guest minimum*

Southern

*Buttermilk pies, turtle cheesecake,
banana cream trifle*

American

*Beignets, s'mores verrine,
red velvet bundt cake*

Plated

*\$12 / guest
no minimum*

Mexican Chocolate Cream Tart

*Spiced chocolate cream,
chocolate crumble, dulce de leche*

Strawberry Bar

*Pistachio dacquoise,
strawberry mousse, berry
compote, white chocolate*

Goat Cheesecake

*Sweet & sour figs, jasmine
anglaise, puff pastry (gf option
available upon request)*

Milk & Cookies

*Chocolate chip, oatmeal,
double chocolate*

Family Style

*\$120 / guest
each dessert serves 24*

Rum Bundt Cake

*Caribbean rum-soaked bundt cake,
coconut, cinnamon chantilly*

Mexican Flan

*Tequila-glazed pineapple,
spiced chantilly (gf)*

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Afternoon Tea

\$30 / person | includes tableside water service



Tea Party No. 1

25 guest maximum

Tea
no limit to selection

Earl Grey

Tropical Green

Austin Breakfast

Ginger Peach Oolong

Turkish Spice Mint

Sweet Dessert Delight

Small Bites
served on towers at individual tables

Assorted Savory Sandwiches

Seasonal Scones
served with *crémé fraîche* & butter

Cream Puff

Seasonal Short Bread

Tartlets

Fresh Berries

Tea Party No. 2

26 guest minimum

Tea
must select 3 for service

Earl Grey

Tropical Green

Austin Breakfast

Ginger Peach Oolong

Turkish Spice Mint

Sweet Dessert Delight

Small Bites
served buffet style

Assorted Savory Sandwiches

Seasonal Scones
served with *crémé fraîche* & butter

Cream Puff

Seasonal Short Bread

Tartlets

Fresh Berries

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Bar Menus

priced / guest excluding host & cash bar

Hotel Ella Package

\$32 / guest for two hours
\$38 / guest for three hours
\$44 / guest for four hours
\$50 / guest for five hours

1876 Vodka

Broker’s Gin

Flor de Cana Rum

Old Forester Bourbon

Dewar’s Scotch

El Jimador Tequila

Seasonal Red & White Wines

Seasonal Sparkling Wine

Bud Light

Dos X Lager

Pearl Snap

Fire Eagle

Beer & Wine Package

\$23 / guest for two hours
\$26 / guest for three hours
\$32 / guest for four hours
\$40 / guest for five hours

Seasonal Red & White Wines

Seasonal Sparkling Wine

Bud Light

Dos X Lager

Pearl Snap

Stella Artois

Premium Package

\$39 / guest for two hours
\$43 / guest for three hours
\$48 / guest for four hours
\$57 / guest for five hours

Ketel One Vodka

Ford’s Gin

Mount Gay Eclipse Rum

Maker’s Mark

Johnnie Walker Black Scotch

Don Julio Blanco Tequila

Seasonal Red & White Wines

Seasonal Sparkling Wine

Bud Light

Dos X Lager

Pearl Snap

Fire Eagle

Host Bar

priced / beverage

Hotel Ella Package Liquors.....10

Premium Package Liquors12

Seasonal Red & White Wines9

Seasonal Sparkling Wine.....9

Beer6

Mimosa9

Bloody Mary10

Soft Drinks4

Fruit Juices5

Cash Bar

priced / beverage

Hotel Ella Package Liquors..... 11

Premium Package Liquors13

Seasonal Red & White Wines10

Seasonal Sparkling Wine..... 10

Beer 7

Mimosa 9

Bloody Mary 11

Soft Drinks 5

Fruit Juices 6

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Beverage Menus

priced / guest excluding enhancements & coffee



Enhancements

charged per beverage

- Ketel One Botanical
Vodka Spritz9
Peach orange blossom
or cucumber mint
- Tanqueray Gin and Soda Cans9
Sevilla orange or rangpur lime
- Hot Chocolate4
- Juice.....4
Orange or grapefruit
- Assorted Soft Drinks4
- Bottle Water4
- Freshly Squeezed Lemonade 36
by the gallon
- Aqua Fresca 36
by the gallon
Pineapple passionfruit,
cucumber melon, blueberry lemon

Bloody Mary Bar

\$25 / guest for 2 hours of service
earliest start time: 10am

- Housemade Bloody Mary Mix
- Vodka or Tequila (select one)
- Pickled Vegetables
- Bacon
- Celery
- Hot Sauce

Mimosa Bar

\$25 / guest for 2 hours of service
earliest start time : 10am

- Fruit Juices
- Seasonal Fruit Garnish
- Bubbles

Bloody Mary & Mimosa Bar

\$40 / guest for 2 hours of service
earliest start time : 10am

includes all menu items listed under
Bloody Mary Bar & Mimosa Bar

Coffee

\$58 / gallon

Third Coast Cold Brew

\$8 / can
pre-order amount needed

Third Coast Brewed Coffee
regular & decaf

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