

HOTEL VAN ZANDT

WEDDINGS & SPECIAL OCCASIONS



WE DID IT WEDDINGS

ABOUT HOTEL VAN ZANDT WEDDINGS

Hotel Van Zandt? It's a vibe. Located in the heart of downtown Austin's eclectic Rainey Street District, the boutique property features versatile spaces and stylish yet edgy décor, making for the perfect backdrop for a show-stopping wedding. A dream day deserves Texas-sized hospitality and an award-winning team. With a keen eye for details and personalized touches, we'll ensure your day is unforgettable from the moment you walk through the door to your perfect sendoff. (By petty cab, of course.)



VENUE SPACES

First Floor
Red River
Davis
Meriwether I, II, III
Pre-Function

Second Floor
Pre-Function
Lady Bird I, II, III
Lady Bird Studio





PACKAGES

INCLUSIVE PACKAGES

At Hotel Van Zandt, wedding experience at the Hotel Van Zandt is designed to be memorable and stress-free. Each wedding package features one price per person and includes butler-passed hors d'oeuvres, a selection of mini desserts, and five hours of our signature bar package.

PACKAGE 1 | \$185 PER PERSON

- Your choice of:
 - One hot butler-passed hors d'oeuvre
 - One cold butler-passed hors d'oeuvre
 - One salad
 - Two entrees plus Chef's choice vegetarian option
 - Selection of mini desserts
 - Five hours of the signature host bar

PACKAGE 2 | \$225 PER PERSON

- Your choice of:
 - Two hot butler-passed hors d'oeuvres
 - Two cold butler-passed hors d'oeuvres
 - One salad
 - Two entrees plus Chef's choice vegetarian option
 - Selection of mini desserts
 - Five hours of the signature host bar

PACKAGE 3 | \$300 PER PERSON

- Enjoy a chef-curated menu
 - Three hot butler-passed hors d'oeuvres
 - Three cold butler-passed hors d'oeuvres
 - One salad
 - One soup
 - Duet plate plus chef's choice vegetarian option
 - Selection of mini desserts
 - Five hours of the crafted host bar



SERVE UNDER THE HOT

HOT

Vegetable & cheese quesadilla cone with charred herb salsa
Fried vegetable spring roll with sweet chili sauce
Wild mushroom arancini with sauce tomat
Cheddar cheese potato tots with paprika aioli
Chicken tostada, black bean puree, salsa verde
Beef short rib, sweet potato puree, tobacco onion
Smoked brisket, house BBQ sauce, pickle, johnny cake
Miniature crab cake with Cajun remoulade
Chicken & waffles with smoked maple syrup
Lamb meatball with raita & herbs
Bacon-wrapped shrimp with peach habanero BBQ
Prosciutto wrapped quail, mozzarella, fried sage
Chicken karaage, Thai chili, sweet soy
Pork belly slider, siracha gastrique, Asian pear, mint

COLD

Watermelon, feta, aged balsamic, basil
Pimento cheese & bacon canapé
Ricotta, grilled peaches, guajillo
Roasted pear, labneh, smoked pecan
Roasted beets, deviled egg puree, rye crisp
Spicy tuna cones with miso ginger mayo
Shrimp cocktail shooter
Hamachi ceviche, cucumber, pepper, orange
Antipasti skewer, mozzarella, artichoke, tomato & olive
Marinated tomato, black truffle, crostini
Cucumber, smoked salmon, herbed cream cheese



SALADS

WILD ARUGULA

Crispy prosciutto, shaved parmesan, lemon oregano vinaigrette

SPINACH

Roasted Cremini mushrooms, heirloom tomatoes, pine nuts, basil vinaigrette

HEIRLOOM TOMATO & STRAWBERRY

Mixed greens, mint, pine nuts, ricotta, green goddess dressing

CLASSIC CAESAR

Parmesan crisp, fried capers, Caesar dressing

ROASTED BEET

Spinach, goat cheese, almonds, lavender citrus dressing

TEXAS CHOP

Romaine, piquillo pepper, bacon, jalapeño ranch, cotija



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SHORT RIB BOURGUIGNON

Gremolata, Maitakes, pearl onions & bacon wrapped potato gratin, roasted broccolini

CHICKEN MARSALA

Maitake mushrooms, roasted fingerling potatoes, asparagus, chopped herbs

SEARED SALMON

Farrotto, zucchini & lemon caper sauce

SAFFRON, TOMATO & BASIL RISOTTO

Grilled vegetables

GRILLED FILET OF BEEF

Smoked mashed potato, asparagus, carrots, and Shitake mushroom ragout

LEMON HERB SNAPPER

Saffron risotto, grilled vegetables, marinated tomatoes, beurre blanc

CHICKEN & SAUTEED SHRIMP

Cilantro rice, cumin green beans, poblano cream

**GRILLED BEEF TENDERLOIN & CRAB CAKE
+\$20 PER PERSON**

Whipped red bliss potatoes, baby squash, peppercorn demi-glaze, Cajun remoulade

**PETIT FILLET & GARLIC HERB JUMBO SHRIMP
+\$25 PER PERSON**

Potato puree, asparagus, carrots, red wine butter, chives



S T R E S S E D

DESSERT BAR

Mini Cupcakes:

Red Velvet
Chocolate
Strawberry
Lemon
Vanilla

Mini Tarts:

Lemon Meringue
Chocolate Caramel
Mixed Berry
Coconut Cream
Maple Pecan
Pumpkin

Other Desserts:

Mini Strawberry Cream Pop Tarts
Strawberry Lemon Shooter
Chocolate Mousse Shooter
Assorted Mini Cheesecakes
Macaroons
Assorted Brownies
Assorted Cookies





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BUFFET

Price includes a five-hour signature bar package, choice of one passed hors d'oeuvre, and chef's choice bite-sized desserts.

VAN ZANDT

\$190 PER PERSON

Sweet potato bisque
Marinated tomato salad, basil, mozzarella, garlic croutons
Wild arugula, pickled beets, ricotta salata, slivered almonds, white balsamic vinaigrette
Short rib bourguignon, Maitake mushrooms, pearl onions
Garlic roasted chicken, charred tomatoes, fines herbs
Porcini mushroom risotto
Roasted broccolini, lemon
Fork-mashed Yukon gold potatoes, caramelized onions
Chef's selection of assorted desserts
Local artisanal coffee, organic teas, water, and iced tea

HILL COUNTRY

\$195 PER PERSON

Texas caviar salad
Spring mix, heirloom tomato, Texas Chèvre, candied pecans, Citronette
Grilled quail with peach relish
Smoked Tri-Tip with chipotle BBQ sauce
Blackened Gulf coast snapper with poblano cream
White cheddar grits
Maple whipped sweet potatoes, pecan crumble
Cheddar jalapeño cornbread and biscuits
Chef's selection of assorted desserts
Local artisanal coffee, organic teas, water, and iced tea





Display service is available for one hour. Each additional 30 minutes will incur a \$3 charge per person.

CHEESE BOARD

\$12 PER PERSON

Imported and domestic cheese
Breads, crackers & fruit compote

CHARCUTERIE

\$15 PER PERSON

Assorted cured meats & pates
Mustards & pickles
Breads & crackers

CHEESE & CHARCUTERIE BOARD

\$16 PER PERSON

ANTI PASTI BAR

\$14 PER PERSON

Assorted marinated olives, cheese, artichokes & peppers
Salami & prosciutto, mustard sauce
Assorted breads and berries

FARMER'S MARKET VEGETABLE

\$11 PER PERSON

Mix of seasonal grilled and raw vegetables, buttermilk ranch, hummus, and saffron aioli

BRUSCHETTA

\$12 PER PERSON

Marinated tomato, truffle, labneh
Piquillo pepper, charred onion, boursin
Fried prosciutto, ricotta, basil, lemon
Strawberry compote, mozzarella, mint



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BAR TOST HOT H

Package pricing per person. One bartender per 75 guests at \$150.00 per bartender. Two-hour minimum. Each additional hour of service is \$10.00 per hour.

SIGNATURE INCLUDED IN PACKAGE

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
El Jimador Blanco Tequila
Evan Williams Bourbon
Jim Beam Rye
Dewar's White Label Scotch
CK Mondavi Chardonnay, Sauvignon Blanc, Cabernet Sauvignon & Merlot
Gruet, New Mexico
Bud Light, Stella Artois, Modelo, Fireman's #4, Pearl Snap, New Belgium Fat Tire Amber Ale, Dogfish Head IPA, Truly
Soft drinks and bottled water

ELEVATED +\$10 PER PERSON

Tito's Vodka
Grey Goose Vodka
Tanqueray Gin
Appleton Estate Reserve Rum
Herradura Blanco Tequila
Maker's Mark Whiskey
Wild Turkey Rye
Chivas Regal 12-Year Scotch
Drumheller Chardonnay & Cabernet Sauvignon, Washington State
EOS Sauvignon Blanc & Pinot Noir, Paso Robles, CA
Gruet Brut & Brut Rosé
Bud Light, Stella Artois, Modelo, Fireman's #4, Pearl Snap, New Belgium Fat Tire Amber Ale, Dogfish Head IPA, Truly
Soft drinks and bottled water

CRAFTED +\$15 PER PERSON

Dripping Springs Vodka
The Botanist Gin
Plantation 5-Star Rum
512 Tequila
Still Austin Bourbon
High West Double Rye
Monkey Shoulder Scotch Whiskey
Toki Japanese Whiskey
Drumheller Chardonnay & Cabernet Sauvignon, Washington State
EOS Sauvignon Blanc & Pinot Noir, Paso Robles, CA
Gruet Brut, New Mexico
Gruet Brut Rose, New Mexico
Bud Light, Stella Artois, Modelo, Truly Hard Seltzer
New Belgium Fat Tire Amber Ale, Dogfish Head 60 Minute IPA, Real Ale Fireman's #4
Soft Drinks and Bottled Water



BATCH COCKTAILS

Maximum of two specialty cocktails per event. Each batch serves 25 people. Pricing is per batch.

THE FALLS

\$350 PER BATCH

Buffalo trace, Montenegro amaro, Giffard peach, lemon juice, sparkling wine

VERDE MULE

\$325 PER BATCH

Tito's, ancho verde liqueur, lime juice, ginger beer

MOTITO

\$325 PER BATCH

Tito's, mint simple syrup, lime juice, soda

PALOMA

\$300 PER BATCH

El Jimador Blanco Tequila, Jarritos grapefruit soda, lime, salt

MILLIONS OF PEACHES

\$325 PER BATCH

Deep eddy peach, lemon juice, basil simple, soda

HOUSEMADE

MARGARITA

\$300 PER BATCH

BROWN DERBY

\$325 PER BATCH

Banded whiskey, grapefruit juice, honey syrup

PINEAPPLE DAIQUIRI

\$350 PER BATCH

Bacardi rum, lime juice, simple syrup, Giffard pineapple

CLASSIC DAIQUIRI

\$325 PER BATCH

Bacardi rum, lime juice, simple syrup

FRENCH 75

\$300 PER BATCH

Beefeater gin, lemon juice, simple syrup, sparkling wine

FRENCH 76

\$325 PER BATCH

Tito's vodka, lemon juice, simple syrup, sparkling wine

FRENCH 77

\$325 PER BATCH

TSt. Germain, lemon juice, simple syrup, sparkling wine

Bride and groom cocktails available.



Table wine service. Prices listed per bottle.

SPARKLING WINES

- Bouvet Brut Rose, Loire Valley | \$50
- Scharffenberger Brut Sparkling, Mendocinio County | \$56
- Secco, Italian Bubbles | \$60

WHITE WINES

- CK Mondavi Chardonnay | \$40
- CK Mondavi Sauvignon Blanc | \$43
- Pedernales Viognier, Texas | \$55
- Jermann Pinot Grigio, Fruili-Venezia, Italy | \$60
- Ponzi Pinot Gris, Willamette Valley | \$60
- DM Saget Sauvignon Blanc Sancerre | \$65
- Napa Cellars Chardonnay, Sonoma Coast | \$75

ROSE WINES

- Billette Rosé, Côtes de Provence | \$43
- Sanford Pinot Noir Rosé, Santa Barbara | \$57

RED WINES

- CK Mondavi Cabernet Sauvignon | \$40
- CK Mondavi Merlot | \$43
- Hahn Pinot Noir, Santa Lucia Highlands, CA | \$64
- Bouchard Aine et Fils Pinot Noir, Burgundy France | \$65
- Tikal Malbec, Jubilo | \$70
- Root Stock Highway 29 Cabernet Sauvignon, Napa Valley | \$72



ADD-ONS

Additional add-ons are available to upgrade your experience. Add-ons are available for one hour. Each bar requires an additional \$125 bartender fee.

OLD FASHIONED BAR

Three types of Old Fashioned | \$35 per person

MARGARITA BAR

Three types of margaritas | \$25 per person

MARTINI BAR

Shaken, stirred, dirty, or on the rocks | \$35 per person



All food and beverage are subject to a 15% gratuity, 10% administrative fee, 1% culinary fee (food only) and 8.25% sales tax. Room rental is subject to 25% administrative fee and 8.25% sales tax along with a 6% occupancy tax. (Fees and taxes subject to change without notice).

FOOD AND BEVERAGE

Group will be required to sign a confirmation of the orders for the food and beverage events (the “Banquet Event Orders”). If final meal selections are not submitted within 14-days of the event, the Hotel’s Service Manager will determine Group’s meal selections based on the Food and Beverage Minimum (as defined in the Section titled “Banquet Food and Beverage Minimum”), current schedule of events and expected guest count.The Banquet Event Orders will be sent to Group for confirmation of all final arrangements and prices. If Group does not advise Hotel of changes required to the Banquet Event Orders by the date requested by Hotel, then the Banquet Event Orders will be deemed to be confirmed by Group and Group will be billed accordingly.

Group must guarantee the number of guests for all food function at least 3 business days prior to the Group’s arrival. Hotel will charge the Master Account for the actual number attending or the guaranteed number, whichever is greater. If Guarantee is not received by guidelines outlined above, the contracted count will become the guaranteed. Published banquet menu prices are subject to change.

OUTSIDE FOOD AND BEVERAGE POLICY

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

ALCOHOL SERVICE

Hotel’s liquor license requires that Hotel employees dispense all alcoholic beverages. Alcoholic service may be denied to those guests who appear to be intoxicated and under age. All persons consuming liquor in the Hotel’s Function areas must be of legal age by state law. The Hotel will terminate liquor services at a Function if minors are consuming alcoholic beverages.

USE OF EVENT AND FUNCTION SPACE

To protect the safety and security of all Hotel guests and property, Group will obtain Hotel’s advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g., loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table).Group will obtain any required Fire Marshall or other safety approvals and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual cleanup costs.



SECURITY

Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner. Group will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Group to retain security personnel in order to safeguard guests or property in Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.

AUDIO VISUAL SERVICES

Encore Presentation Services is currently the Hotel’s in house audiovisual partner. If Group would like to exercise the option of using an outside Audio-Visual Provider other than the Hotels’ current in-house provider, Group agrees to allow Encore Presentation Services to provide a bid for Group’s event. Should Group select another Audio-Visual Provider other than the Hotel’s current in-house provider, or if the Group brings in their own audio visual, please be advised that additional charges such as electrical, audio patch fees, rigging and load in/load out supervision will apply. No outside contractors or groups are permitted to patch any audio into the house audio system. Hotel’s “service standards” must also be followed by the selected Audio-Visual Company in order to conduct business within Hotel’s. Please advise your Convention Service/Catering Manager (primary group contact) upon the selection of your audio-visual company.

All equipment delivered to property is the responsibility of the vendor who brings it. Neither Hotel nor Encore will be responsible for equipment that is lost, stolen or damaged when left unattended.

DAY OF COORDINATOR/WEDDING PLANNER REQUIREMENT

For all weddings, a certified and insured Day of Coordinator or Wedding Planner must be hired. The Day of Coordinator or Planner must agree to be the first vendor at the venue to setup and stay until the end of breakdown, clean up, and must take responsibility for organizing the activities during the setup, during the event, and during the cleanup. The Coordinator/Planner will ensure that the wedding stays on schedule and manages the guests through every phase of the event. Hotel will not be liable for any items including but not limited to veils, wedding gifts, personal music/sound equipment, articles of clothing, shoes, etc.

