



VINTAGE VILLAS

Hotel & Events

Overlooking Lake Travis



*N*estled on a bluff overlooking a large sailing basin of Lake Travis, Vintage Villas was designed to capture the remarkable Hill Country sunsets. We provide the ultimate experience with unparalleled service thanks to our premier in-house cuisine, event coordination, and charming accommodations for you and your guests.

4209 Eck Lane, Austin, TX 78734

512.266.9333 (hotel) 512.220.0185 (sales office) 512.220.0186 (fax)

www.VintageVillas.com

Hotel

With a far away feeling, our secluded location and unique design offer a feeling of privacy and exclusivity just 30 minutes from downtown Austin, Texas. We offer a boutique hotel experience with 44 rooms set in three villas. Snuggle in at night at Vintage Villas and awake in the morning refreshed, soaking in the fresh Hill Country air. Contact Mary Gividen, Front Office Manager, for more information on room rates, availability, and how to contract a room block.

Event Coordination

Vintage Villas' experienced team of planners has worked on hundreds of weddings – from Hill Country chic to high-end glam. We know the facilities by heart and will help you make the most of your Vintage Villas experience. A Wedding Specialist will be assigned to you, who will assist you with the venue details and coordinate your rehearsal, ceremony, and reception. The coordinator fee is \$475, plus service charge. This fee will be waived if you decide to hire a professional wedding planner.

Catering

Our cuisine, developed and prepared by Chef Steve Michalzik, offers custom designed menus specific to your taste and budget. Chef Steve is celebrating 11 years at Vintage Villas where he has served his guests world class cuisine.



Brunch & Lunch Reception Menus

The Lakeside Brunch

Two Displays

Seasonal Fresh Fruit & Berry Display with Chocolate Fondue and Imported and Domestic Cheeses with Crackers & Baguettes

Salad

The Villas Signature Salad ~ Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette

Accompaniments

Sweet and Savory Breads, Pastries, Whipped Spreads & Preserves
Breakfast Potatoes

Baked Brie en croute with Raspberry-Chipotle Jam

Select Three Entrées

- ~ Wood Grilled Salmon Topped with Heirloom Tomatoes, Sautéed Arugula & Truffle Vinaigrette
- ~ Vintage Villas Quiche ~ Sausage, Bell Peppers & Cheddar Cheese ~ Eggs Benedict with Filet Mignon
- ~ Parmesan Crusted Chicken with Lemon-Artichoke Buerre Blanc ~ Prime Rib, Spiral Glazed Ham, **OR** Hickory Smoked Pork Loin Carving Station

Beverages

Chilled Orange & Cranberry Juice,
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee
Fruit Punch **OR** Lemonade
And Ice Water

\$38 per person

*buffet service only

The Lighter Side of Lake Travis

Two Salads

The Villas Signature Salad ~ Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette

Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette

Accompaniments

Herb Roasted New Potatoes
Sautéed Seasonal Garden Vegetable Medley
Rolls and Butter

Entrée

Chicken Picatta with Capers
Served in a Delicate White Wine and Lemon Sauce

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$28 per person

The Lunch Brunch

Select One Salad

- ~ The Villas Signature Salad ~ Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette
- ~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, and Focaccia Croutons with Caesar Dressing

Accompaniments

Breakfast Potatoes
Sautéed Seasonal Garden Vegetable Medley
Warm Rolls and Butter

Select Three Entrées

- ~ Quiche ~ Sausage, Bell Peppers & Cheddar Cheese
- ~ Stuffed French Toast with Pastry Cream and Blueberries ~ Classic Eggs Benedict
- ~ Barbecue Smoked Pork Loin
- ~ Tortilla Crusted Chicken with Tomatillo & Corn Crème Sauces

Beverages

Chilled Orange & Cranberry Juice,
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee
Fruit Punch **OR** Lemonade
And Ice Water

\$32 per person

*buffet service only

The Sunrise Brunch

Salad

The Villas Signature Salad ~ Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette

Accompaniments

Breakfast Potatoes
Seasonal Medley of Sautéed Vegetables

Select Two Entrées

- ~ Tortilla Crusted Chicken with Tomatillo & Corn Crème Sauces ~ French Toast with Maple Syrup
- ~ Vintage Villas Quiche ~ Sausage, Bell Peppers & Cheddar Cheese
- ~ Migas Served with Salsa & Tortillas
- ~ Scrambled Eggs with Smoked Ham & Bell Peppers

Beverages

Chilled Orange & Cranberry Juice, Iced Water
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee
Fruit Punch **OR** Lemonade

\$30 per person

*buffet service only

Reception menus are serviced for one hour; there is an additional \$3 per person for plated service. If plated: displays will not be served as plated items, the two salads will be designed as one combined salad, and both entrees will be served on one plate. An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

Lunch & Dinner Reception Menus

Fajita Fiesta

Salad

Taco Salad with Crisp Greens, Tortilla Strips, Black Olives, Red Bell Peppers, Pico de Gallo, Roasted Corn, Jalapeno Jack Cheese served with Chipotle Ranch Dressing & Balsamic Vinaigrette

Accompaniments

Three Cheese Queso with Roasted Corn Pico de Gallo, and Tortilla Chips
Spanish Brown Rice and Borracho OR Refried Beans

Entrées

~ Mesquite Grilled Marinated Chicken
~ Chili-Garlic Rubbed Beef Fajitas
with Sliced Onions and Bell Peppers

Served with Guacamole, Sour Cream, House Specialty Salsa, Grated Cheeses and Warm Flour Tortillas

Beverages

Fruit Punch **OR** Lemonade

Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$32 per person

*buffet service only

Asian Fusion

Select One Passed Hors d'oeuvre

~ Chicken Satay

~ Shrimp Tempura with Chili Apricot Glaze
~ Crunchy Vegetable Spring Rolls

Display

Seasonal Fresh Fruit & Berry Display with Chocolate Fondue

Salad

Mixed Greens tossed with Carrots, Cilantro, Cucumbers, Peanuts and Sweet Bell Peppers in a Peanut Vinaigrette

Accompaniments

Stir-Fry of Napa Cabbage, Carrots, Green Beans,
Bell Peppers and Squash

Select One

~ Pan Fried Rice with Ginger, Peas and Egg
~ Wasabi Mashed Potatoes

Select Two Entrées

~ Crispy Coconut Panko Tilapia with Scallions and Chili-Curry Aioli

~ Hoison Barbecue Grilled Pork Tenderloin garnished with Fried Wontons

~ Red Thai Curry Chicken

Beverages

Fruit Punch **OR** Lemonade

Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$38 per person

Texas Barbecue

Salads

An Array of Greens with Grated Carrots, Tomatoes, Bell Peppers served with Buttermilk Ranch Dressing & Balsamic Vinaigrette

Broccoli Cranberry Walnut Salad

Potato Salad

Accompaniments

Green Chili Pinto Beans

Sweet-n-Sour Vinaigrette Coleslaw

Mild Jalapeno Corn Bread and Butter

Entrées

~ Grilled Sausage in a Spicy Barbecue Sauce

~ Smoked Texas Style Brisket

~ Barbecue Chicken

Beverages

Fruit Punch **OR** Lemonade

Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$32 per person

*buffet service only

The Tuscan

Passed Hors d'oeuvre

Sun Dried Tomato Pesto and Goat Cheese Crostini

Display

Imported and Domestic Cheeses with Specialty Crackers

Select One Salad

~ The Vintage Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions with Balsamic Vinaigrette

~ Caesar Salad with Crisp Romaine Hearts, Focaccia Croutons, Freshly Grated Parmesan and Caesar Dressing

Accompaniments

Sautéed Seasonal Garden Vegetable Medley

Toasted Garlic French Bread

Select One Starch

~ Angel Hair Pasta Bundles with Creamy Alfredo Sauce

~ Parmesan Roasted New Potatoes

Entrées

~ Tuscan Style Chicken Paillard Stuffed with Roasted Garlic, Spinach, Mushrooms, Rosemary & Sundried Tomatoes in a Chianti Veal Glaze

~ Traditional Lasagna with Italian Sausage, Ground Beef, Ricotta & Mozzarella Cheeses (may be substituted for Vegetarian Lasagna)

Beverages

Fruit Punch **OR** Lemonade

Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$40 per person

Reception menus are serviced for one hour. There is an additional \$3 per person for plated service. If plated: displays will not be served as plated items, the two salads will be designed as one combined salad, and both entrees will be served on one plate.

An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

The Sunset

Select One Display

- ~ Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
- ~ Imported and Domestic Cheeses with Specialty Crackers
- ~ Vegetable Crudités with Roasted Garlic and Spinach Dip

Select One Salad

- ~ The Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette
- ~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, and Focaccia Croutons with Caesar Dressing

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Dinner Rolls and Butter

Select One Starch

- ~ Garlic Mashed Potatoes
- ~ Herb Roasted New Potatoes

Entrée

Grilled Beef Tenderloin Medallions
topped with Fresh Pesto Mozzarella & Prosciutto
finished with a Roasted Garlic Demi-Glace

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$36 per person

The Celebration

Select One Display

- ~ Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
- ~ Imported and Domestic Cheeses with Specialty Crackers
- ~ Vegetable Crudités with Roasted Garlic and Spinach Dip

Select One Salad

- ~ The Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette
- ~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, and Focaccia Croutons with Caesar Dressing

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Dinner Rolls and Butter

Select One Starch

- ~ Garlic Mashed Potatoes
- ~ Wild Rice Pilaf
- ~ Herb Roasted New Potatoes
- ~ Duchess Rosettes with Pesto Sour Cream

Entrées

~ Pistachio Crusted Chicken Breast
with Coconut Ginger Beurre Blanc and Fresh Mango Relish
~ Chimichurri Grilled London Broil
served with Wild Mushroom Bordelaise

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$40 per person

Vegetarian & Vegan

Select One Display

- ~ Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
- ~ Imported and Domestic Cheeses with Specialty Crackers
- ~ Vegetable Crudités with Roasted Garlic and Spinach Dip

Select One Salad

- ~ Mesculin Greens tossed with Toasted Walnuts, Sesame Seeds, Pepitas, Carrot Spirals, Beets, Jicama, Red Onions, and Tofu served in a Dill-Cucumber Cashew Dressing
- ~ Spinach Salad tossed in a Chipotle Raspberry Vinaigrette with Almonds, Raspberries, Red Onions, and Yellow Peppers

Accompaniments

Select One Vegetable

- ~ Roasted Asparagus and Grape Tomatoes with Lemon Olive Oil and Balsamic Syrup
- ~ Steamed Squash, Carrots, Mushrooms, and Red Pepper with White Miso Broth

Select One Starch

- ~ Capellini Bundles with Pomodora
- ~ Cauliflower Mash Potatoes with Nutritional Yeast
- ~ Quinoa with Roasted Corn, Edamame, Black Beans, and Cilantro
- ~ Roasted New Potatoes with Garlic and Chives

Select Two Entrées

- ~ Grilled Tofu Steaks with Coconut Red Curry and Potato-Vegetable Relish
- ~ Spinach and Mushroom Lasagna
- ~ Eggplant Parmesan
- ~ Grilled Portabella Steak with a Sundried Tomato Pesto, Israeli Cous Cous, and Grilled Vegetables

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$42 per person

The Banquet

Three Displays

Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
Imported and Domestic Cheeses with Specialty Crackers & Baguettes
Vegetable Crudités with Roasted Garlic & Spinach Dip

Select Two Salads

~ The Villas Signature Salad ~ Panache of Greens
tossed with Candied Pecans, Red Pepper, Feta and Red Onions
served with Balsamic Vinaigrette**
~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano,
and Focaccia Croutons with Caesar Dressing
~ Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Dinner Rolls and Butter

Select One Starch

~ Parmesan Roasted Baby New Potatoes
~ Mediterranean Style Cous Cous
~ Garlic-Sour Cream Mashed Potatoes
~ Sesame-Date Basmati Rice
~ Cornbread Pudding**

Select Two Entrées

~ Grilled Atlantic Salmon with Heirloom Tomatoes, Sautéed Arugula and Balsamic Vinaigrette
~ Hill Country Glazed Pork Loin, Calvados Style
~ Slow Roasted Prime Rib Carving Station with Natural Au Jus and Horseradish Cream**
~ Crab & Crawfish Creole Stuffed Chicken Paillard
~ Pistachio Crusted Chicken Breast with Coconut Ginger Beurre Blanc and Fresh Mango Relish**

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$50 per person

**Vintage Villas Favorite

Reception menus are serviced for one hour; menus are quoted as buffet service. There is an additional \$3 per person for plated service. If plated: displays will not be served as plated items, the two salads will be designed as one combined salad, and both entrees will be served on one plate. Chef Carver fees are included in the price of menus; carving stations are served with silver dollar rolls and appropriate condiments. An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

The Regale

Three Displays

Seasonal Fruit and Berry Display Served with Belgium Chocolate Fondue and Champagne Strawberry Romanoff Sauce
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Hors d'oeuvres

Select Two Passed Hors d'oeuvres from the Just Hors d'oeuvre Options (page 10)

Select Two Salads

~ The Villas Signature Salad ~ Panache of Greens
tossed with Candied Pecans, Red Pepper, Feta, Red Onions and served with Balsamic Vinaigrette**
~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons and Caesar Dressing
~ Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette

Accompaniments

French Green Beans, Parisienne Carrots and Mushrooms
Potatoes Dauphinoise**
Basmati Rice with Toasted Pine Nuts and Grilled Pineapple
Dinner Rolls and Butter

Select Two Entrées

~ Blackened Mahi Mahi Served with a Shrimp Creole Sauce
~ Chicken Roulade Stuffed with Prosciutto, Spinach and Caramelized Shallots
~ Beef Tenderloin Carving Station with Natural Au Jus and Horseradish Cream
~ Herb Crusted Pork Loin Drizzled with a Port Reduction
~ Jumbo Lump Crab Cakes Topped with Asparagus Tips and Grilled Shrimp**
~ Slow Roasted Prime Rib Carving Station with Natural Au Jus and Horseradish Cream**

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$58 per person

**Vintage Villas Favorite

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If plated: displays will not be served as plated items, the two salads will be designed as one combined salad, and both entrees will be served on one plate.
Chef Carver fees are included in the price of menus; carving stations are served with silver dollar rolls and appropriate condiments.
An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

The Carver

Three Displays

Seasonal Fruit and Berry Display Served with Belgium Chocolate Fondue and Champagne Strawberry Romanoff Sauce
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Hors d' oeuvres

Select Three Passed Hors d'oeuvres from the Just Hors d'oeuvre Options (page 10)

Select Two Salads

- ~ The Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette**
- ~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons and Caesar Dressing
 - ~ Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette

Accompaniments

Grilled Vegetables with Truffle Oil
Duchess Potatoes with Pecan Pesto Sour Cream**
Basmati Rice Pilaf
Dinner Rolls with Butter

Select Two Carving Stations

- ~ Slow Roasted Prime Rib with Natural Au Jus and Horseradish Cream**
 - ~ Maple Glazed Hill Country Ham with Pineapple Chipotle Salsa
- ~ Blue Crab Stuffed Salmon en croute with Fresh Dill-Pecan Pesto and citrus Crème Fraiche**
 - ~ Rosemary & Dijon Crusted Leg of Lamb with Mint Chutney
 - ~ Slow Roasted Turkey with Pineapple Cranberry Chutney
 - ~ Tamale Cornbread Stuffed Boneless Quail
- ~ Beef Tenderloin Carving Station with Natural Au Jus and Horseradish Cream

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$68 per person

*buffet service only

**Vintage Villas Favorite

Reception menus are serviced for one hour; menus are quoted as buffet service.
Chef Carver fees are included in the price of menus; carving stations are served with silver dollar rolls and appropriate condiments.
An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

The Carver Hors d'oeuvres

Three Displays

Elegant Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Two Pastas

~ Cavatapi Pasta in a Pomadora Sauce with House Made Meatballs and Italian Sausage
~ Angel Hair in Carbonara Sauce with Rosemary-Lemon Chicken with Prosciutto and Sweet Peas
With Grated Fresh Parmesan Cheese, Fresh Cracked Pepper and Crushed Red Pepper**

Hors d' oeuvres

Select One Passed Hors d'oeuvre from the Just Hors d'oeuvre Options (page 10)
Select Two Stationed Hors d'oeuvres from the Just Hors d'oeuvre Options (page 10)

Select One Carving Station

*buffet service only

- ~ Slow Roasted Turkey with Pineapple Cranberry Chutney priced at **\$42 per person**
- ~ Bourbon Glazed Ham with Spicy Mustard Sauce priced at **\$42 per person**
- ~ Mustard Thyme Crusted Inside Round of Beef with Au Jus and Horseradish Cream priced at **\$45 per person**
- ~ Whole Baked Salmon Pecan Pesto en Croute with a Lobster Sherry Cream priced at **\$45 per person**
- ~ Green Peppercorn Crusted Prime Rib with Au Jus and Horseradish Cream** priced at **\$47 per person**
- ~ Rosemary & Dijon Crusted Boneless Leg of Lamb with Mint Chutney priced at **\$48 per person**
- ~ Roasted Tenderloin of Beef with Au Jus and Horseradish Cream priced at **\$52 per person**

Beverages

Fruit Punch OR Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

Suggested Upgrades:

Martini Mashed Potato Bar

Hot Mashed Potatoes Served in a Martini Glass
Accompaniments: Cheddar Cheese, Bacon Bits, Balls of Butter, Chives and Sour Cream
\$6 per person

Late Night Snack

Potato and Tortilla Chips with Roasted Red Pepper Dip and Salsa, Pretzels and Mixed Nuts
\$5 per person

Reception menus are serviced for one hour; menus are quoted as buffet service.
Chef carver fees are included in the price of menus; carving stations are served with silver dollar rolls and appropriate condiments.
An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill; gratuity not included.

Just Hors d'oeuvres

Three Displays

Elegant Seasonal Fruit and Berry Display with Belgium Chocolate Fondue
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes

Two Pastas

~ Cavatapi Pasta in a Pomadora Sauce with House Made Meatballs and Italian Sausage
~ Angel Hair in Carbonara Sauce with Rosemary-Lemon Chicken with Prosciutto and Sweet Peas
With Grated Fresh Parmesan Cheese, Fresh Cracked Pepper and Crushed Red Pepper**

Hors d'oeuvres

Select One Passed Hors d'oeuvre from the Just Hors d'oeuvre Options (page 10)
Select Three Stationed Hors d'oeuvres from the Just Hors d'oeuvre Options (page 10)

Beverages

Fruit Punch **OR** Lemonade
Freshly Brewed Dark Roast Coffee & Decaffeinated Coffee,
Iced Tea and Water

\$38 per person

*buffet service only

Suggested Upgrades:

Martini Mashed Potato Bar

Hot Mashed Potatoes Served in a Martini Glass
Accompaniments: Cheddar Cheese, Bacon Bits, Balls of Butter, Chives and Sour Cream
\$6 per person

Late Night Snack

Potato and Tortilla Chips with Roasted Red Pepper Dip and Salsa, Pretzels and Mixed Nuts
\$5 per person

Enhanced Beverage Station

Upgrade your non-alcoholic beverage station with fruits, syrups and infused water of your choice
Includes: Strawberries, Blueberries, Raspberries, Lavender Syrup, Lemons, Limes and Cucumbers
\$3 per person

Just Hors d'oeuvre Options

Passed Hors d'oeuvres

One hors d'oeuvre per person, **\$3 per person**

After your ceremony, your guests are served a hors d'oeuvre of your choice (for 30 minutes).

- ~ Smoked Salmon on Pumpernickel Crostini
- ~ Crispy Brie Phyllo Tartlets with Pistachio and a Raspberry Jam
- ~ Peppered Roast Beef with Roquefort Aioli & Spiced Walnuts
- ~ Caribbean Jerk Pork Tenderloin with Mango Chutney on a Honey Wheat Crostini
- ~ Gulf Shrimp Drizzled with Louis Sauce and a Cucumber Dill Relish
- ~ Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread
- ~ Snow Pea Peddle with Bouison Cheese Mousse
- ~ Grilled Portabella Mushroom, Red Pepper and Smoked Mozzarella on Focaccia with Balsamic Syrup
- ~ Mini Crab Cakes with Cajun Remoulade
- ~ Sun Dried Tomato Pesto and Goat Cheese Crostini
- ~ Apple Smoked Bacon and Artichoke Tarts
- ~ Crab Bienville Stuffed Mushroom Caps
- ~ Focaccia Coins with Pecan Basil Pesto and Fresh Mozzarella

Stationed Hors d'oeuvres

Two hors d'oeuvres per person, **\$4 per person**

Enjoy a stationed hors d'oeuvre on your buffet or after your ceremony.

- ~ Italian Meatballs with Provolone
- ~ Chinese Egg Rolls with Sweet and Sour Sauce
- ~ Thai Coconut Chicken Strips with Curry Honey Mustard
- ~ Pork Pot Stickers with Scallion Peanut Slaw and Ginger Soy
- ~ Chicken or Steak Quesadillas with Charred Poblanos and Monterrey Jack Cheese
- ~ Beef Satay with a Pineapple and Peanut Sauce
- ~ Chicken Satay with Peanut and Coconut Sauce
- ~ Wild Mushroom and Spinach Quesadillas
- ~ Cheese Stuffed Jalepeno Poppers
- ~ Pulled Pork and Green Chili Quesadillas
- ~ Smoked Chicken and Mango Brochettes
- ~ Smoked Chicken Wrap with Chipotle Salsa

Children & A la Carte Additions

Children's Menu (ages 4-9) **25% Off Your Selected Menu**

Enhanced Beverage Station
Upgrade your non-alcoholic beverage station with fruits, syrups and an infused water of your choice
Includes: Strawberries, Blueberries, Raspberries, Lavender Syrup, Lemons, Limes and Cucumbers
\$3 per person

Martini Mashed Potato Bar
Hot Mashed Potatoes Served in a Martini Glass
Accompaniments: Cheddar Cheese, Bacon Bits, Balls of Butter, Chives and Sour Cream
\$6 per person

Personalized Candy Bar
Treat your guests to your choice of sweets, brought in by you.
Let us provide the decorative unique glass vases, bowls, granite slabs or mirror tiles, risers and serving scoops
\$50

Late Night Snack Options
~ Potato and Tortilla Chips with Roasted Red Pepper Dip and Salsa, Pretzels and Mixed Nuts - **\$5 per person**
~ Sliders and Fries - **\$8 per person**
~ Chocolate Chip Cookies and Milk - **\$6 per person**
~ Create your own custom Late Night Snack – **Price to be determined**

S'mores Dessert Bar
Create a cozy spot on the patio for your guests to come together and enjoy these delicious treats
Includes: a Roasting Station and Skewers with Graham Crackers, Marshmallows, and Chocolate
\$5 per person + \$50 set-up

Salsa Bar
Choice of three of the following dips served with tostada chips:
Fire Roasted Tomato Salsa, Tomatillo Salsa Verde, Mango Pico de Gallo, Queso Blanco, Jalepeno Ranch Dip,
or Guacamole (minimum of 50 people)
\$6 per person

Ceremony Rehearsal Additions
During your rehearsal, let us serve your wedding party Champagne and One Passed Appetizer for 30 minutes
\$10 per person

Stationed Appetizer Displays
A beautiful display of Fruits & Berries, Cheeses & Crackers or Vegetable Crudités
\$5 per person for One Display, \$10 per person for Two Displays, \$12 per person for all Three Displays

All of the above upgrades are to be accompanied with a dinner or reception menu only.
An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill.

Bar Services

All bar packages provide your guests with unlimited drinks based on a per person rate and include your bar set-up, one bartender, and soft drinks.

For our Full Bar packages, you simply choose the grade of liquor and all mixers, juices, and garnishes are included.

- Additional hours may be purchased pro-rated, with a five hour maximum
- A \$5 per person soft drink charge will be applied for guests under 21



	<u>Evening (4 Hours)</u>	<u>Daytime (3 Hours)</u>
Beer and Wine Bar Domestic Beer and House Brand Wine	\$22 per person	\$16 per person
Full Bar with House Brand Liquor Domestic & Premium Beer, House Brand Wine, And House Brand Liquor	\$26 per person	\$20 per person
Full Bar with Call Brand Liquor Domestic & Premium Beer, House Brand Wine, And Call Brand Liquor	\$28 per person	\$22 per person
Full Bar with Premium Brand Liquor Domestic & Premium Beer, Champagne, House Brand Wine, and Premium Brand Liquor	\$32 per person	\$26 per person
Brunch Bar House Champagne, Mimosas, Poinsettias and Bloody Mary's	\$20 per person	\$14 per person

Beer Selections:

Domestic - Bud Light, Miller Light, Shiner Bock, and Michelob Ultra

Premium - Dos Equis, Blue Moon, and Fireman's #4

Wine Selections:

House Brand- Vista Point Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

Liquor Selections:

<u>Type</u>	<u>House Brand</u>	<u>Call Brand</u>	<u>Premium Brand</u>
VODKA	McCormick	Tito's	Grey Goose
GIN	McCormick	Tanqueray	Bombay Sapphire
RUM	Bacardi	Bacardi Silver	Bacardi Dark
SCOTCH	Highland Mist	Dewars	Glenlivet
BOURBON	Evan Williams	Jack Daniels	Crown Royal & Makers Mark
TEQUILA	Juarez	Jose Cuervo	Patron

Per person pricing is based on the guaranteed attendance. Cash bars are not available. An additional 21% service charge and 8.25% sales tax (sales tax subject to change) will be added to final bill. Vintage Villas abides by all Texas Alcohol and Beverage Commissions laws, rules and regulations.

Suggested Bar Upgrades

Additional Bar

Additional Bar in the Lakeview Room OR on the Event Center Patio
\$300 for Beer & Wine or \$500 for Full Bar (with the purchase of a bar package)

Frozen Drinks

Margarita, Peach Bellini, Pina Colada, Strawberry Daiquiri, Blue Hawaiian, Hurricane or Bahama Mama
\$250 per batch (90 servings) + \$150 for machine rental

Champagne Toast

House Champagne served to you and your guests for that special moment
\$5 per person

Passed Wine Service

Passed Wine service during cocktails (30 minutes)
\$2 per person (with the purchase of a bar package)
Wine service table-side during meal (one hour)
\$4 per person (with the purchase of a bar package)

Wine Upgrade

Robert Mondavi - Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel
\$4 per person
Parducci - Chardonnay, Merlot, Cabernet Sauvignon and Rose
\$6 per person

Coffee, Liqueur and Sweets Bar (served for Two Hours)

Includes Rich Citavo Columbian Coffee, Assorted Flavored Coffee Syrups, Frangelica, Kahlua, Grand Marnier, Jameson's Irish Whiskey and Baileys Irish Cream, Whipped Cream, Freshly Ground Nutmeg, Cinnamon Stir Sticks and Chocolate Shavings
\$6 per person

Signature Drink

Add a Signature Drink to the Call or Premium Brand Bar
Starting at \$3 per person (price based upon all needed ingredients)

Add Premium Beer to the Beer & Wine Bar

\$2 per person

Gazebo & Event Center Facility Rental

Capacity: 250 or Less

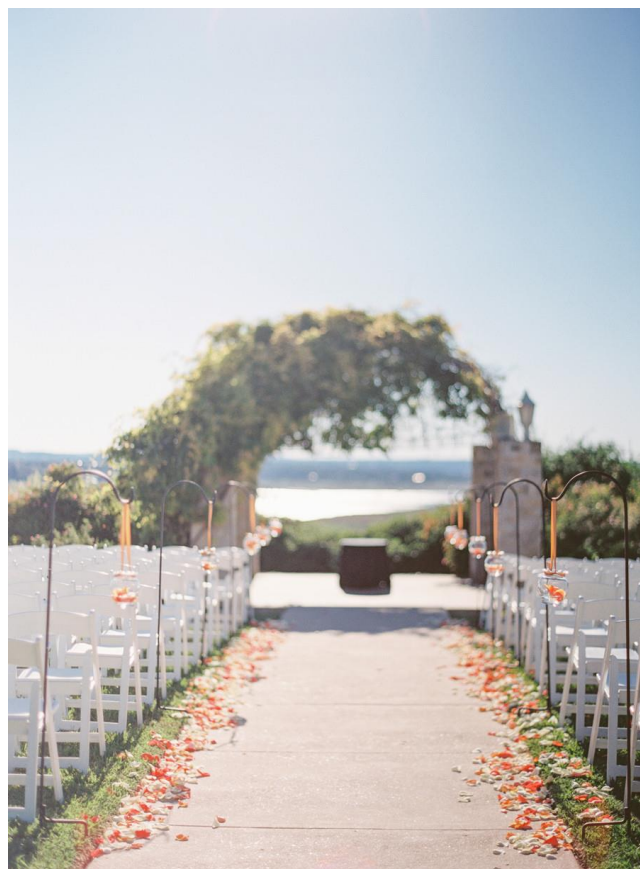
- ❖ 2 Hour Engagement Photo Session Allotment
- ❖ 1 Hour Ceremony Rehearsal Time
- ❖ 6 Hour Use of Site for Evening Events (vary upon sunset time)
OR 5 Hour Use of Site for Daytime Events
- ❖ Additional 1 Hour for Vendor Set-Up
- ❖ Gorgeous Outdoor Ceremony & Indoor Reception
- ❖ Indoor Rain Plan

The following Facility Items are included:

- ❖ Classic White Folding Chairs, Tables, White China, Glassware & Flatware
- ❖ Standing Microphone for Ceremony & Reception
- ❖ Centerpiece Components to include:
- ❖ Bubble Bowl, Hurricane Lamps, Lily Bowls, Mirrors, & Votive Holders with Tea Lights
- ❖ Your choice of Black or White Linens

Also:

- ❖ Set-up and Tear Down of the above Facility Items
- ❖ Cake Cutting & Cake Service
- ❖ Ample Parking on the Grounds
- ❖ Groom Changing Room with Private Restroom
- ❖ Bridal Room with Natural Sunlight, Large Mirrors & Private Restroom
- ❖ Complimentary King Hotel Room with a Jacuzzi Tub



	<u>Evening (6 Hours)</u>	<u>Daytime (5 Hours)</u>
<u>March, April, May, September, October & November</u>		
Monday - Thursday	\$1,500	\$1,000
Friday	\$3,500	\$1,500
Saturday	\$5,000	\$2,500
Sunday	\$2,500	\$2,000
<u>June & December</u>		
Monday - Thursday	\$1,000	\$500
Friday & Sunday	\$2,000	\$1,000
Saturday	\$3,500	\$1,500
<u>January, February, July & August</u>		
Monday - Thursday	\$1,000	\$500
Friday & Sunday	\$1,500	\$750
Saturday	\$2,500	\$1,500

A 21% service charge and 8.25% sales tax (sales tax subject to change) applies to the Facility Room Rental; gratuity not included.

Prices may vary

Arbor & Travis Room Facility Rental

Capacity: 80 or Less

- ❖ 2 Hour Engagement Photo Session Allotment
- ❖ 1 Hour Ceremony Rehearsal Time
- ❖ 6 Hour Use of Site for Evening Events OR
5 Hour Use of Site for Daytime Events
- ❖ Additional 1 Hour for Vendor Set-Up
- ❖ Gorgeous Outdoor Ceremony & Indoor Reception
- ❖ Indoor Rain Plan

The following Facility Items are included:

- ❖ Classic White Folding Chairs, Tables, White China, Glassware & Flatware
- ❖ Standing Microphone for Ceremony & Reception
- ❖ Centerpiece Components to include:
- ❖ Bubble Bowl, Hurricane Lamps, Lily Bowls, Mirrors, & Votive Holders with Tea Lights
- ❖ Your choice of Black or White Linens

Also:

- ❖ Set-up and Tear Down of the above Facility Items
- ❖ Cake Cutting & Cake Service
- ❖ Ample Parking on the Grounds
- ❖ One Complimentary King Hotel Room with a Jacuzzi Tub & One Complimentary Queen Hotel Room



	<u>Evening (6 Hours)</u>	<u>Daytime (5 Hours)</u>
<u>March, April, May, September, October & November</u>		
Monday - Thursday	\$750	\$375
Friday	\$2,500	\$750
Saturday	\$3,000	\$1,500
Sunday	\$1,500	\$1,000
<u>June & December</u>		
Monday - Thursday	\$750	\$375
Friday & Sunday	\$1,500	\$500
Saturday	\$2,500	\$750
<u>January, February, July & August</u>		
Monday - Thursday	\$500	\$250
Friday & Sunday	\$750	\$375
Saturday	\$1,500	\$1,000

A 21% service charge and 8.25% sales tax (sales tax subject to change) Applies to the Facility Room Rental; gratuity not included.

Prices may vary

Tell me more...

How do we secure our wedding date?

In order to secure your wedding date your wedding contract must be signed and returned within three days of receiving it. The first payment of 30% of the contracted total is due with the return of the signed contract and necessary to hold the event as definite. This payment and all received payments are non-refundable. Wedding dates will have assigned total minimums that must be met in order to secure an event date. These total minimums will vary and will include the following: food, beverage, facility rental, coordination fee, 21% service charge and 8.25% sales tax.

Do you require that we use Vintage Villas' catering and alcohol services?

Yes, we do. We are pleased to exclusively offer in-house catering for amazing fresh food prepared on-site by Chef Steve Michalzik. We have custom menus for every taste and budget. Vintage Villas has their liquor license, prohibiting any alcohol to be brought in. We offer a wide selection of alcohol and all packages are customizable. Menu and beverage selections must be made at least 30 days prior to the event date.

How can we schedule a tasting?

We offer up to three tastings. Our chef will prepare tastings directly from weddings and events that are taking place. Offering the tasting in this light will give you the opportunity to see the presentation and taste the quality food when it is prepared for an actual event. Please be advised, the menu items served at the tastings may not be your specific preferences. All tastings will take place in the Vintage Villas Hotel and Events Dining Room. To schedule your tasting, please contact your sales manager and inform them on the menu options you are interested in tasting. They will then let you know if that specific menu is available to taste. If that menu does not have any upcoming tasting opportunities, they will provide you with other tasting opportunities based off of different menus packages.

Can we add additional time to our facility rental time block?

Absolutely! If it does not interfere with an event taking place before or after your wedding, you're allowed to extend your time. Additional facility rental hours may be purchased in advance for \$500.00 per hour, based upon availability only. Additional set-up hours may be purchased in advance for \$100.00 per hour, based upon availability only.

Does Vintage Villas offer event coordination services?

Yes! We are pleased to offer on-site event coordination services. Your Wedding Specialist is assigned to you after you sign your wedding contract and is the person who will potentially coordinate your ceremony and reception. The coordinator fee is \$475, plus service charge. This fee will be waived if the client hires a professional wedding planner.

Can we rehearse at Vintage Villas?

Ceremony rehearsals may be scheduled Sunday through Friday prior to 6pm for a one hour duration. Location and times are subject to space and availability.

What are the rules regarding decorations?

You can bring in your own décor, but it can only be installed in a way that will not damage our facility – no staples, tacks, tape, glue guns or nails can be used. Red rose petals are prohibited.

What are we responsible for regarding clean-up at the end of our event?

The client is responsible for removing all personal belongings and leaving the facility in good condition. Vintage Villas assumes no responsibility for any items brought or left by guests or vendors.

Do you require that we use vendors from an approved list or can we bring our own?

We do not require use of particular vendors. With the exception of food and beverage, you may bring in any outside vendors that you'd like. We do provide you with a recommended vendors list once you return your signed contract.

How do I block hotel rooms for my guests to stay at Vintage Villas?

Decide how many rooms you wish to block and contact Mary Gividen, Front Office Manager, at Mary@vintagevillas.com or at 512.220.0198. She will then check availability and prepare a hotel contract for you. Only two villas can be blocked per Bride and Groom.