



VINTAGE VILLAS

Hotel & Events

Overlooking Lake Travis

Social Event Package



Vintage Villas Hotel & Events

4209 Eck Lane, Austin, TX 78734

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

www.VintageVillas.com

1.3.16

Social Events Include the Following Services

*All Tables, Linens and Chairs
China, Glassware and Flatware
Complete Set-up and Clean-Up*

*Centerpiece Components including:
Glass Bubble & Lily Bowls,
Hurricane Lamps, Mirrors and
Votive Holders with Tea Lights*

Facility Rental



Colorado Room



Travis Room



Event Center

**Facility Rental includes Four hour time blocks for Daytime Events
And Six hour time blocks for Evening Events**

~ Additional facility rental hours may be purchased based upon availability only

		<u>Colorado Room</u>	<u>Travis Room</u>	<u>Event Center</u>
Sunday - Thursday	<u>Daytime:</u>	\$250	\$500	\$750
	<u>Evening:</u>	\$350	\$1,000	\$1,500
Friday	<u>Daytime:</u>	\$350	\$750	\$1,000
	<u>Evening:</u>	\$550	\$1,500	\$2,000
Saturday	<u>Daytime:</u>	\$550	\$1,000	\$1,250
	<u>Evening:</u>	\$750	\$2,000	\$2,500

Lunch Buffet Menus... On the Lighter Side

Tortilla Wrap Sandwiches

California Smoked Turkey & Swiss cheese, Pecan Chicken Salad,
and New Orleans Ham & Provolone Cheese - all Wrapped in Flour Tortillas

Served with Kettle One Potato Chips and German Potato Salad

Chef's Selection of Dessert

Coffee & Decaffeinated Coffee

Iced Tea & Water

\$16 per person

Mediterranean Salad with Pistachio Crusted Chicken

Organic Spring Greens with Artichoke Hearts, Sun dried Tomatoes, Kalamata Olives, Fresh Mozzarella,
Cucumbers, Carrots, Sweet Peppers and Focaccia Croutons Tossed in a Creamy Garlic Dressing

Warm Rolls & Creamery Butter

Chef's Selection of Dessert

Coffee & Decaffeinated Coffee

Iced Tea & Water

\$16 per person

Entrée Served Plated Only

Caramelized Walnut and Pear Salad

Mixed Baby Spinach and Romaine Hearts, Caramelized Walnuts, Bleu Cheese Crumbles, Red Bell
Pepper and Diced Pears

Tossed with Champagne Vinaigrette and crowned with Grilled Chicken Strips

Served with Fresh assortment of breads

Chef's Selection of Dessert

Coffee & Decaffeinated Coffee

Raspberry Iced Tea & Water

\$17 per person

Entrée Served Plated Only

Soup ~ Salad ~ Potato Bar Buffet

Garden Fresh Medley of Greens

with Tomatoes, Grated Carrots, Sliced Cucumber and Radishes

Ranch & Basil Vinaigrette Dressing Selections

Baked Potato Bar with Sour Cream, Butter, Grated Cheddar Cheese, Bacon Bits and Chives- **on the side**

Choice of: Thick Chicken and Sausage Gumbo, Tomato Basil Zuppa OR Broccoli & Cheese Soup

Cracker, Warm Rolls and Creamery Butter

Chef's Selection of Dessert

Coffee & Decaffeinated Coffee

Iced Tea & Water

\$18 per person

There will be an additional \$50.00 fee for parties with less than 10 guests

Menus are quoted and presented as a buffet service.

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.

Lunch & Dinner Buffet Menus

Pistachio Crusted Chicken

The Villas Signature Salad ~
Greens tossed with Candied Pecans, Red Pepper,
Feta and Red Onions served with Balsamic Vinaigrette
Pistachio Crusted Chicken Breast
with Mango-Chipotle Beurre Blanc
& Fresh Mango Relish
Served with Roasted Herb Red Potatoes
& Sautéed Seasonal Vegetables
Warm Rolls & Creamery Butter
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Boursin Stuffed Chicken

The Villas Signature Salad ~
Greens tossed with Candied Pecans, Red Pepper,
Feta and Red Onions served with Balsamic Vinaigrette
Tender Chicken Breast Stuffed with Shredded Carrots,
Roasted Walnuts & Boursin
Rolled Lightly in Parmesan Bread Crumbs
Sautéed Garden Medley & Roasted New Potatoes
Warm Rolls & Creamery Butter
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

South of the Border

Taco Salad: Variety of Greens, Tortilla Strips, Black
Olives, Red Bell Peppers, Pico de Gallo, Roasted Corn,
Jalapeño Jack Cheese & Chipotle Ranch Dressing
Tortilla Chips with Con Queso
Grilled Beef & Chicken Fajitas
Sautéed with Bell Peppers & Onions
Served with Guacamole, Sour Cream, Specialty Salsa,
Grated Cheeses & Warm Flour Tortillas
Spanish Brown Rice & Borracho Beans OR Refried Beans
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$28 per person

Salmon & London Broil Duo

The Villas Signature Salad ~
Greens tossed with Candied Pecans, Red Pepper,
Feta and Red Onions served with Balsamic Vinaigrette
Marinated London Broil Finished in a Madeira
Wine Sauce Paired with Basil Crusted Salmon Fillet
Topped with a Fresh Mango Relish Served
with Cous Cous & Sautéed Seasonal Vegetables Warm Rolls & Creamery Butter
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$30 per person

Little Italy

Caesar Salad with Crisp Romaine Hearts, Parmigiano-
Reggiano, Focaccia Croutons with Caesar Dressing
Chicken Piccata with Capers & a Delicate White Wine
& Lemon Sauce
Traditional Lasagna layered with Meaty Sauce, Ricotta
& Mozzarella Cheeses
Sautéed Seasonal Herbed Vegetables
Toasted Garlic French Bread
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Chicken Monte Carlo

The Villas Signature Salad ~
Greens tossed with Candied Pecans, Red Pepper,
Feta and Red Onions served with Balsamic Vinaigrette
Sautéed Breast of Chicken Topped with
Prosciutto Ham & Greure Cheese in a Demi Glaze
Served with Roasted Herbed Potatoes
& Sautéed Seasonal Vegetables
Warm Rolls & Creamery Butter
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Branding Iron Barbecue

An Array of Greens with Grated Carrots,
Tomatoes, Bell Peppers
& Ranch Buttermilk Dressing
Broccoli Cranberry Walnut
Sweet~n~Sour Vinaigrette Coleslaw
Smoked Beef Brisket, Barbecue Chicken Breast
& Grilled Sausage in Spicy Barbecue Sauce
Green Chili Pinto Beans
Mild Jalapeno Corn Bread and Butter
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$28 per person

There will be an additional \$50.00 fee for parties with less than 10 guests

Menus are quoted and presented as a buffet service. Plated Service may be used for parties under 20 guests.

Additional \$3 per person for plated meal service.

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill..

Just Hors d'oeuvres Menu

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

Select One Passed Hors d'oeuvre

- ~ Sun Dried Tomato Pesto & Goat Cheese Crostini
- ~ Smoked Salmon on Pumpkinseed Crostini
- ~ Focaccia Coins with Pecan Basil Pesto and Mozzarella
- ~ Crispy Brie Phyllo Tartlets with Pistachio Apricot Jam
- ~ Gulf Shrimp Drizzled with Cilantro Remoulade
- ~ Mini Crab Cakes with Cajun Remoulade

Select Three Stationed Hors d'oeuvres

- ~ Sesame Tempura Chicken Strips
with Curry Honey Mustard
- ~ Chinese Egg Rolls with Sweet & Sour Sauce
- ~ Wild Mushroom & Spinach Quesadillas
- ~ Italian Meatballs with Provolone
- ~ Chicken Satay with Peanut and Coconut Sauce
- ~ Beef Satay with Pineapple & Peanut Sauce
- ~ Smoked Chicken & Mango Brochettes
- ~ Chicken Quesadillas with Charred Poblanos
& Monterrey Jack Cheese

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

\$38 per person

The Celebration Menu

Select One Display

- ~ Elegant Seasonal Fruit and Berry Display with Chocolate Fondue
- ~ Imported and Domestic Cheeses with Specialty Crackers
- ~ Fresh 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
& Focaccia Croutons with Caesar Dressing

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Warm Dinner Rolls and Butter

Select One

- ~ Garlic Mashed Potatoes
- ~ Wild Rice Pilaf
- ~ Herb Roasted Red Potatoes

Entrées

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

\$40 per person

The Celebration Menu with One Entrée Choice; \$32 per person

Menus are quoted and presented as a buffet service. Additional \$3 per person for plated meal service.

There will be an additional \$250.00 fee for parties with less than 50 guests

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.

The Sunset Reception Menu

Select One Display

- ~ Elegant Seasonal Fresh Fruit & Berry Display Served with Poppy seed Yogurt Dip
 - ~ Imported & Domestic Cheeses with Specialty Crackers
 - ~ Fresh Vegetable Crudités with Thick Ranch Dip

Select One Passed Hors d'oeuvre

- ~ Sun Dried Tomato Pesto & Goat Cheese Crostini
- ~ Smoked Salmon on Pumpernickel Crostini
- ~ Focaccia Coins with Pecan Basil Pesto and Mozzarella
- ~ Crispy Brie Phyllo Tartlets with Pistachio Apricot Jam
- ~ Gulf Shrimp Drizzled with Cilantro Remoulade
- ~ Mini Crab Cakes with Cajun Remoulade

Select Two Stationed Hors d'oeuvres

- ~ Sesame Tempura Chicken Strips with Curry Honey Mustard
- ~ Chinese Egg Rolls with Sweet & Sour Sauce
- ~ Wild Mushroom & Spinach Quesadillas
- ~ Chicken Satay with Peanut and Coconut Sauce
- ~ Beef Satay with Pineapple & Peanut Sauce
- ~ Smoked Chicken & Mango Brochettes
- ~ Chicken Quesadillas with Charred Poblanos & Monterrey Jack Cheese

Select One Carving Station

- ~ Slow Roasted Turkey with Pineapple Cranberry Chutney
- ~ Bourbon Glazed Ham with Spicy Mustard Sauce
- ~ Mustard Thyme Crusted Inside Round of Beef with Au Jus & Horseradish Cream*

\$34 per person

The Lakeview Reception Menu

Select Two Displays

- ~ Elegant Seasonal Fresh Fruit & Berry Display Served with Poppy seed Yogurt Dip
 - ~ Imported & Domestic Cheeses with Specialty Crackers
 - ~ Fresh Vegetable Crudités with Thick Ranch Dip

Select One Passed Hors d'oeuvre

- ~ Sun Dried Tomato Pesto & Goat Cheese Crostini
- ~ Smoked Salmon on Pumpernickel Crostini
- ~ Focaccia Coins with Pecan Basil Pesto and Mozzarella
- ~ Crispy Brie Phyllo Tartlets with Pistachio Apricot Jam
- ~ Gulf Shrimp Drizzled with Cilantro Remoulade
- ~ Mini Crab Cakes with Cajun Remoulade

Select Three Stationed Hors d'oeuvres

- ~ Sesame Tempura Chicken Strips with Curry Honey Mustard
- ~ Chinese Egg Rolls with Sweet & Sour Sauce
- ~ Wild Mushroom & Spinach Quesadillas
- ~ Chicken Satay with Peanut and Coconut Sauce
- ~ Beef Satay with Pineapple & Peanut Sauce
- ~ Smoked Chicken & Mango Brochettes
- ~ Chicken Quesadillas with Charred Poblanos & Monterrey Jack Cheese

Select One Carving Station

- ~ Slow Roasted Turkey with Pineapple Cranberry Chutney
- ~ Bourbon Glazed Ham with Spicy Mustard Sauce
- ~ Mustard Thyme Crusted Inside Round of Beef with Au Jus & Horseradish Cream*

\$40 per person

Upgrade to Prime Rib or Beef Tenderloin Carving Station for an additional \$6 per person

Menus are quoted and presented as a buffet service. Carving stations served with appropriate condiments.

There will be an additional \$250.00 fee for parties with less than 40 guests

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.

The Banquet Menu

Select Two Displays

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

Select One Salad

- ~ The Villas Signature Salad ~ a 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 with Caesar Dressing
- ~ Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Warm Dinner Rolls and Butter

Select One

- ~ Herb Roasted Golden Yukon Potatoes
- ~ Mediterranean Style Cous Cous
- ~ Garlic-Sour Cream Mashed Potatoes
- ~ Basmati Lemon Scented Rice
- ~ Cornbread Pudding

Select Two Entrees

- ~ Ginger Cilantro Crusted Salmon Finished with Coconut Lime Beurre Blanc
- ~ Hill Country Glazed Pork Loin, Calvados Style
- ~ Crab & Crawfish Creole Stuffed Chicken Paillard
- ~ Pistachio Crusted Chicken Breast with Mango-Chipotle Beurre Blanc and Fresh Mango Relish

\$40 per person



Menus are quoted and presented as a buffet service.

Additional \$3 per person for plated meal service.

There will be an additional \$250.00 fee for parties with less than 75 guests

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.

The Regale Menu

Select Two Displays

- ~ Elegant Seasonal Fruit and Berry Display
- ~ Served with Hazelnut 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

Select One Passed Hors d'oeuvre

- ~ Sun Dried Tomato Pesto & Goat Cheese Crostini
 - ~ Smoked Salmon on Pumpernickel Crostini
 - ~ Focaccia Coins with Pecan Basil Pesto & Mozzarella
 - ~ Caribbean Jerk Pork Tenderloin with Mango Chutney on Honey Wheat Crostini
 - ~ Smoked Chicken Wrap with Chipotle Salsa
 - ~ Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread
- ~ Crispy Brie Phyllo Tartlets with Pistachio Apricot Jam
- ~ Gulf Shrimp Drizzled with Cilantro Remoulade
 - ~ Mini Crab Cakes with Cajun Remoulade
 - ~ Peppered Roast Beef with Roquefort Aioli & Spiced Walnuts
 - ~ Grilled Portabella Mushroom, Roasted Red Pepper and Smoked Mozzarella on Focaccia with Balsamic Syrup

Select Two Salads

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

Accompaniments

- Asparagus with Parisienne Carrots & Mushrooms
- Potatoes Dauphinoise
- Basmati Rice with Toasted Pine Nuts and Grilled Pineapple
- Warm Dinner Rolls and Butter

Select Two Entrees

- ~ Sesame-Almond Crusted Trout with Mango-Chipotle Aioli
- ~ Chicken Roulade Stuffed with Prosciutto and Spinach and Caramelized Shallots
- ~ Beef Tenderloin Carving Station with Aus Jus, Silver Dollar Rolls and Condiments
 - ~ Cajun Andouille Sausage & Shrimp Stuffed Pork Loin
 - ~ Jumbo Lump Crab Cakes Topped with Asparagus Tips and Grilled Shrimp
 - ~ Ancho Chili Glazed BBQ Ribeye Steak with Roasted Garlic Compound Butter

\$50 per person

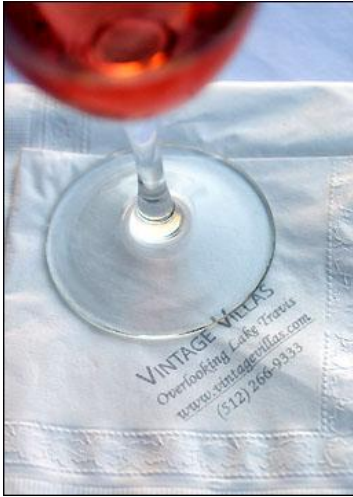
Menus are quoted and presented as a buffet service.

Additional \$3 per person for plated meal service.

There will be an additional \$250.00 fee for parties with less than 75 guests

An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.

The Bar Menu... it's always better with wine



Hosted Bar Package

Hosted Bar Packages are based on a per person charge
Include: Bar Set-Up, Bartender, and Soft Drinks

<u>Bar Package</u>	<u>Two Hours</u>	<u>Three Hours</u>	<u>Four Hours</u>
Domestic Beer and Wine	\$16	\$18	\$22
Full Bar with House Liquor	\$18	\$20	\$24
Full Bar with Call Liquor	\$20	\$22	\$26
Full Bar with Premium Liquor	\$22	\$24	\$28

~ Full Bar Packages Also Include All Beer and Wine Selections

Beer Selections:

Domestic- Bud Light, Miller Lite, 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

Passed Wine (with the purchase of a bar package)

~ Passed Wine service for 30 minutes	\$2 per person
~ Wine service table-side during meal (one hour)	\$4 per person

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

Includes Coffee & Decaffeinated Coffee with Flavored Syrups,
Frangelico, 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 for One Hour

Per person pricing is based on the guaranteed attendance.

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.