



Corporate Event Package



Vintage Villas Hotel & Events

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www.VintageVillas.com

2.22.16

Corporate Events Include the Following Services

Daytime Meetings

All Tables, Linens and Chairs
China, Glassware and Flatware
Complete Set-up and Clean-Up
Pens, Pads and Bottled Waters

Evening Receptions

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 Eight hour time blocks for Daytime Events
And Four hour time blocks for Evening Events

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

Colorado Room

Travis Room

Event Center

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

Audio Visual Price List

Flip Chart	Complete with markers & pad	\$50
	Extra Pads	\$35
Poster Easels		\$25
White Board	27" x 34" Complete with markers	\$50
Screen	(8' x 8') or (6' x 6') tripod	\$25
HD Television	40" Wide Screen	\$100
DVD Player		\$35
LCD Projector	Epson H328A or Optima EP719	\$100
Microphone	Stand up Microphone	\$50
	Podium Mounted Microphone	\$50
Internet	High Speed Wireless Internet	Complimentary
AV Cart		\$25
Standing Podium		\$25

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

Meeting Rooms

Meeting Rooms	Dimensions	Sq. Ft.	Reception	Theatre	Classroom	Conference
Event Center Lakeview Room	48 X 31	1,488	132	144	70	42
Event Center Sunset Room	52 X 31	1,612	156	200	75	50
Travis Room	35 X 39	1,365	80	72	45	30
Colorado Room	29 X 23	667	40	70	36	14

Let's Begin...

2

South Texas Sunrise Breakfast Buffet

Served daily in the South Texas Dining Room Only

Assorted Danish & Muffins, Butter & Preserves, Bagels with Cream Cheese

Seasonal Sliced Fresh Fruit

One Hot Breakfast Item – Chef's Choice

Assorted Chilled Juices, Iced Water, & Fresh Brewed Coffee

\$10 per person (Monday-Friday)

Seasonal Fresh Fruit, Whole Fruit and Assorted Yogurts

A Selection of Breakfast Cereals, Bagels, Breakfast Breads

Assorted Breakfast Items Including:

Sausage, Bacon, Breakfast Potatoes, Scrambled Eggs,

Stuffed French Toast, Quiche & Cheese Filled Blintzes

Assorted Chilled Juices, Iced Water & Fresh Brewed Coffee

\$12 per person (Saturday & Sunday)

~ The above items are subject to change on a daily basis

Continental Breakfasts

Served in Meeting Space

Traditional Continental

Chilled Orange & Cranberry Juices

Assorted Danish & Muffins, Butter & Preserves,

Seasonal Sliced Fruit

Coffee, Decaffeinated Coffee

Selection of Herbal Teas

\$12 per person

Texas Style Continental

Chilled Orange & Cranberry Juices

Assorted Danish & Muffins, Butter & Preserves,

Bagels with Cream Cheese

Seasonal Sliced Fruit Display

Breakfast Tacos with Salsa or Quiche

Coffee, Decaffeinated Coffee

Selection of Herbal Teas

\$15 per person

Morning & Afternoon Snacks

Served in Meeting Space

Healthy Snack

Granola Bars, Yogurt & Sliced Fresh Fruit

\$5.50 per person

Bagel Snack

Bagels with Cream Cheese & Sliced Fresh Fruit

\$5.50 per person

Pastry Snack

Assorted Breakfast Pastries served with Butter
& Sliced Fresh Fruit

\$5.50 per person

Cookie Snack

Assorted Freshly Baked Texas Size Cookies

\$5.50 per person

Salty Snack

Pretzels, Mixed Nuts & Popcorn

\$5.50 per person

Fruit and Cheese Snack

Sliced Fresh Fruit, Imported & Domestic Cheese
with Specialty Crackers

\$5.50 per person

There will be an additional \$50.00 fee for parties with less than 25 guests

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

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Beverage Services

All Day Beverage Service

(The beverages will be replenished throughout the day, based upon an eight hour meeting day)

Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee and

Choice of: Iced Tea, Lemonade or Assorted Soft Drinks

\$12 per person

Half Day Beverage Service

(The beverages will be replenished in the morning or afternoon time period, based upon a four hour meeting day)

Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee and

Choice of: Iced Tea, Lemonade or Assorted Soft Drinks

\$6 per person

A la Carte Additions

Fresh Coffee, Decaffeinated Coffee	By the Gallon	\$45.00
Iced Tea with Sliced Lemon	By the Gallon	\$45.00
Individual Bottled Water	Each	\$2.00
Assorted Bottled Juices	Each	\$3.50
Soft Drinks	Each	\$2.50
Red Bull Energy Drinks	Each	\$4.00
Starbucks Frappucinos	Each	\$4.50
Individually Wrapped Breakfast Tacos	Per Dozen	\$42.00
Bagels with Cream Cheese	Per Dozen	\$42.00
Muffins and Danishes	Per Dozen	\$42.00
Sliced Seasonal Fresh Fruit Display	Per Person	\$5.00
Cheese and Cracker Display	Per Person	\$5.00
Vegetable Crudité's Display	Per Person	\$5.00
Freshly Baked Cookies	Per Dozen	\$42.00
Selection of Granola Bars	Per Dozen	\$36.00
Assorted Candy Bars	Per Dozen	\$34.00
Assorted Mixed Nuts	12 (2oz) Servings	\$36.00



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

Meeting Packages

Executive's Package

Texas Style Continental Breakfast

Continental Breakfast with Orange & Cranberry Juices, Assorted Danishes & Muffins with Butter & Preserves, Fresh Sliced Fruit and Assorted Breakfast Tacos with Salsa OR Quiche

All Day Beverage Service

Freshly Brewed Coffee, a selection of Imported Teas, Assorted Soft Drinks and Bottled Water

Mid-Morning Break

Choice of: Healthy Snack, Bagel Snack or Pastry Snack

Buffet Luncheon

Select from one of the following options listed on the Lunch Buffets:
Pecan Crusted Chicken, Gingered Chicken Stir Fry, Blackened Southwestern Chicken, Smoked Pork Monterey or Tortilla Crusted Tilapia

Afternoon Break

Choice of: Cookie Snack, Salty Snack or Fruit & Cheese Snack
\$55 per person

Director's Package

Traditional Continental Breakfast

Continental Breakfast with Orange & Cranberry Juices, Assorted Danishes & Muffins with Butter & Preserves and Fresh Sliced Fruit

All Day Beverage Service

Freshly Brewed Coffee, a selection of Imported Teas, Assorted Soft Drinks and Bottled Water

Mid-Morning Break

Choice of: Healthy Snack, Bagel Snack or Pastry Snack

Buffet Luncheon

Select from one of the following options listed on the Lunch Buffets Menus...On the Lighter Side:
Deli Buffet, Tortilla Wrap Sandwiches or Mediterranean Salad with Pistachio Crusted Chicken

Afternoon Break

Choice of: Cookie Snack, Salty Snack or Fruit & Cheese Snack
\$48 per person

There will be an additional \$50.00 fee for parties with less than 25 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 for parties of 20 guests.

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

Lunch Buffet Menus

Pecan Crusted Chicken

Chef's Selection of Salad
Pecan Crusted Chicken with
Roasted Corn Cilantro Sauce
Served with Cornbread Pudding
Sautéed Seasonal Vegetables
Warm Rolls & Butter
Chef's Selection of Dessert,
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$22 per person

Gingered Chicken Stir Fry

Chef's Selection of Salad
Chicken & Vegetables Pan Fried
with Ginger & Garlic
Served with Basmati Rice, Steamed Dumplings
& Crispy Egg Rolls
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$22 per person

Tortilla Crusted Tilapia

Chef's Selection of Salad
Tilapia Fillets Rolled in Crusted Corn Tortillas
Pan Fried & Served with a Cilantro Corn Crème,
Aztec Rice & Seasonal Vegetables
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$20 per person

Smoked Pork Monterey

Chef's Selection of Salad
Hickory Smoked Pork Monterey
Served with Cheddar Mashed Potatoes
& Grilled Vegetables
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$22 per person

The Texas Barbecue

Chef's Selection of Salad
Mustard Potato Salad & Coleslaw
Smoked Beef Brisket & Chicken
Spicy Barbecue Sauce
Green Chili Pinto Beans
Mild Jalapeno Corn Bread & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$24 per person

Blackened Southwest Chicken

Chef's Selection of Salad
Tender Chicken Breast Topped with Caramelized
Mushrooms, Bell Peppers, Onions,
Monterrey Jack Cheese & Tomatillo Sauce
Served with Green Chili Corn Pudding
& Grilled Vegetables
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$20 per person

Citrus Rosemary Chicken

Chef's Selection of Salad
Hickory Grilled Marinated Chicken Breast
Finished in a Light Lemon Beurre Blanc with
Angel Hair Pasta Dijonnaise & Asparagus Provencal
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$20 per person

London Broil

Chef's Selection of Salad
London Broil
Finished in a Rich Adobe Sauce
Served with Garlic Mashed Potatoes
& Grilled Vegetables
Warm Rolls & Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$24 per person

There will be an additional \$50.00 fee for parties with less than 25 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 for parties over 20 guests.

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

Lunch Buffet Menus... On the Lighter Side

Vintage Villas Deli

Chef's Selection of Sliced Deli Meats and Cheeses
Assortment of Individual Bagged Potato Chips
A Selection of Breads and Rolls
Accompanied with the Appropriate Condiments
German Potato Salad & Pesto Penne Pasta 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 Served with 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

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 Pesto Penne Pasta Salad
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$16 per person

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 25 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.

Dinner Buffet Menus

Pistachio Crusted Chicken

Villas Signature Salad
Pistachio Crusted Chicken Breast
with Mango-Chipotle Beurre Blanc
Served with Herb Roasted Potatoes
Sautéed Seasonal Vegetables
Warm Rolls and Creamery Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Little Italy

Caesar Salad with Romaine Hearts and Garlic Croutons
with Freshly Grated Parmesan and Caesar Dressing
Chicken Picatta with Capers and a Delicate
White Wine & Lemon Sauce
Traditional Lasagna layered with Meaty Sauce, Ricotta &
Mozzarella Cheeses
Sautéed Seasonal Herbed Vegetables
Toasted Garlic French Bread
Chef's Selection of Dessert
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 and Chipotle Ranch Dressing
Tortilla Chips with Con Queso
Grilled Beef and Chicken Fajitas
Sautéed with Bell Peppers and Onions
Served with Guacamole, Sour Cream, Specialty Salsa,
Grated Cheeses and Warm Flour Tortillas
Spanish Brown Rice & Borracho Beans OR Refried Beans
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$28 per person

Stuffed Pork Chop

Caesar Salad with Romaine Hearts and Garlic Croutons
with Freshly Grated Parmesan and Caesar Dressing
Garlic-Sour Cream Mashed Potatoes
Sautéed Seasonal Garden Vegetable Medley
Warm Rolls and Creamery Butter
Skillet Seared Pork Chop
Stuffed with Apple Cornbread Stuffing
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$28 per person

Boursin Stuffed Chicken

Villas Signature Salad
Tender Chicken Breast Stuffed with Shredded Carrots,
Roasted Walnuts and Boursin
Rolled Lightly in Parmesan Bread Crumbs
Grilled Asparagus, Baby Carrots and Button Mushrooms
Warm Rolls and Creamery Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Chicken Monte Carlo

Villas Signature Salad
Sautéed Breast of Chicken
Topped with Prosciutto Ham and Gruyere Cheese
in a Demi Glaze
Served with Roasted Herbed Potatoes
Sautéed Seasonal Vegetables
Warm Rolls and Creamery Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$26 per person

Branding Iron Barbecue

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

Salmon & London Broil Duo

Villas Signature Salad
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 and Sautéed Seasonal Vegetables
Warm Rolls and Creamery Butter
Chef's Selection of Dessert
Coffee & Decaffeinated Coffee
Iced Tea & Water
\$30 per person

There will be an additional \$50.00 fee for parties with less than 25 guests
An additional 21% Service Charge and 8.25% Sales Tax (Sales Tax subject to change) will be added to final bill.
Menus are quoted as presented buffet service. Plated Service may be used for parties under 20 guests.

Dinner Buffet Menus

The Banquet

Select One Display

- ~ Seasonal Fruit and Berry Display
- ~ Imported and Domestic Cheeses with Crackers
- ~ Vegetable Crudités with Roasted Garlic & Spinach Dip

Select One Salad

- ~ The Villas Signature Salad ~ Panache of Greens with Candied Pecans, Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette
- ~ Caesar Salad with Romaine Hearts and Garlic Croutons with Freshly Grated Parmesan and Caesar Dressing

Accompaniments

Sautéed Seasonal Garden Vegetable Medley
Warm Dinner Rolls and Creamery Butter

Select One

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

Select Two Entrees

- ~ Ginger Cilantro Crusted Salmon
Finished with Coconut Lime Beurre Blanc
 - ~ Hill Country Glazed Pork Loin, Calvados Style
 - ~ Prime Rib Carving Station
with Au jus, Silver Dollar Rolls and Condiments
 - ~ Crab & Crawfish Creole Stuffed Chicken Paillard
 - ~ Pistachio Crusted Chicken Breast
- with Mango Chipotle Beurre Blanc & Fresh Mango Relish

Dessert

Chef's Selection of Dessert

Beverages

Iced Tea, Iced Water & Coffee

\$36 per person

The Sunset

Salad

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

Accompaniments

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

Entree

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

Dessert

Chef's Selection of Dessert

Beverages

Iced Tea, Iced Water & Coffee

\$32 per person

Surf and Turf

Salad

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

Accompaniments

Dauphinoise Potatoes
Asparagus, Mushroom, Baby Carrot Medley
Warm Dinner Rolls with Creamery Butter

Entrees

Jumbo Lump Crab Cakes Topped
with Asparagus Tips and Grilled Shrimp
Filet Mignon with Shiitake Green Pepper Corn Demi

Dessert

Chef's Selection of Dessert

Beverages

Iced Tea, Iced Water & Coffee

\$34 per person

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
- ~ Barbecue Grilled Pork Tenderloin garnished
with Fried Wontons
- ~ Red Thai Curry Chicken

Dessert

Chef's Selection of Dessert

Beverages

Iced Tea, Iced Water & Coffee

\$34 per person

There will be an additional \$50.00 fee for parties with less than 25 guests

Menus are quoted and presented as a buffet service. Plated Service may be used for parties under 20 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 \$50.00 fee for parties with less than 25 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 Packages

Include: Bar Set-Up, Bartender, and Soft Drinks

	<u>One Hour</u>	<u>Two Hours</u>	<u>Three Hours</u>
Beer & Wine Bar Domestic Beer & House Brand Wine	\$12 per person	\$16 per person	\$18 per person
Full Bar with House Brand Liquor Domestic & Premium Beer & House Brand Wine	\$14 per person	\$18 per person	\$20 per person
Full Bar with Call Brand Liquor Domestic & Premium Beer & House Brand Wine	\$16 per person	\$20 per person	\$22 per person
Full Bar with Premium Brand Liquor Domestic & Premium Beer & House Brand Wine	\$18 per person	\$22 per person	\$24 per person

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 & White Zinfandel

Liquor Selections:

<u>Type</u>	<u>House Brand</u>	<u>Call Brand</u>	<u>Premium Brand</u>
VODKA	McCormick	Titio'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 & White Zinfandel \$4 per person

~Parducci- Chardonnay, Merlot, Cabernet Sauvignon & 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