



FOREVER
DESERVES A WORTHY
DESTINATION.

OMNI  HOTELS & RESORTS
barton creek | austin

YOUR STORY STARTS HERE.

Surrounded by gently rolling hills and lush gardens, Omni Barton Creek welcomes visitors to experience our legendary tradition of Texas-sized hospitality. Every aspect of Omni Barton Creek, located just outside Austin, Texas, embodies the spirit of the Hill Country, from our friendly staff and warm spaces to our gorgeous property and exciting things to do.





AWE-INSPIRING AMBIENCE

FUNCTION SPACES

Whether your wedding celebration takes place in one of our elaborate ballrooms or on our outdoor pavilion, the breathtaking views of the Texas Hill Country will be sure to enhance your elegant affair.

THE DARRELL K ROYAL BALLROOM

SEATING FOR UP TO 400 GUESTS

THE GOVERNORS BALLROOM

SEATING FOR UP TO 200 GUESTS

THE PAVILION

SEATING FOR UP TO 250 GUESTS

THE BARTON CREEK ROOM

SEATING FOR UP TO 130 GUESTS

THE PALM COURT

SEATING FOR UP TO 60 GUESTS

THE ROCK HOUSE

SEATING FOR UP TO 400 GUESTS

EVENT INFORMATION

CEREMONY FEES

Omni Barton Creek offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception. Please consult your catering manager for ceremony options.

Dark wood ceremony chairs are included with ceremony rental fee. Your catering sales manager will be happy to recommend wedding planners to coordinate your ceremony.

AUDIO/VISUAL PACKAGES

STANDARD WEDDING AUDIO | \$400

- ♦ 1 wireless microphone (lapel or hand held)
- ♦ Audio mixer
- ♦ 2 self powered speakers on stands
- ♦ On-site technical assistance

DELUXE WEDDING AUDIO | \$600

- ♦ 3 wireless microphones
- ♦ Audio mixer
- ♦ Audio patch (for client's ipod/mp3 devices)
- ♦ 4 self powered speakers on stands
- ♦ On-site technical assistance

CEREMONY REHEARSALS

Rehearsal times may be scheduled Sunday through Friday prior to 6:00 p.m. for a (1) hour duration. Rehearsal times may be booked thirty (30) days prior to your event. Location and times are subject to space and availability.

EVENT INFORMATION

ADDITIONAL SERVICES AND AMENITIES

- ♦ Complimentary use of the resort grounds and changing room for your bridal portrait or engagement photos.
- ♦ Complimentary tasting for the bride and groom and four additional guests.
- ♦ Welcome amenity for the parents-of-the-bride and parents-of-the-groom.
- ♦ Room amenity for the bride and groom on wedding night.
- ♦ Complimentary “changing rooms” for the bride & groom on the wedding day.
- ♦ Dedicated wedding butler to pamper bride and groom at reception.
- ♦ Complimentary self parking/discounted hosted valet parking.

ACCOMMODATIONS

WEDDING NIGHT

- ♦ Begin your life together in a complimentary suite on your wedding night (subject to a minimum spend of \$10,000.00).
- ♦ Complimentary breakfast for two in our Hill Country Dining Room the next morning.

WEDDING GUEST ACCOMMODATIONS

Discounted sleeping room rates for guests with a minimum room block of 10 contracted room nights, per night.

COMPLIMENTARY DÉCOR

Complimentary decor includes 66” round dining tables, white cotton floor length linens, overlays and napkins, base plates, table numbers, stanchions and votive candles.

EVENT INFORMATION

VENDOR POLICY

Barton Creek is not responsible for any items brought on property by an outside vendor. Please be aware of the following requirements:

- ◆ All deliveries must be made through our loading docks.
- ◆ Delivery and pick-up times must be approved through your catering manager.
- ◆ Barton Creek is not responsible for setting up, breaking down or moving items from outside vendors.
- ◆ Please see your catering sales agreement for further details.

ADDITIONAL EVENT FEES

STAGING | \$62

Price is per 4' x 8' riser, stairs included (some bands require risers). Additional charges may be incurred for bands' power requirements.

DANCE FLOOR | \$400

Up to 24' x 24' of dance floor.

AMENITIES/WELCOME GIFT BAGS | \$3

A \$3 fee will apply for gift bags that are delivered to guest rooms.

ELECTRICAL DROP | \$250

ADDITIONAL EVENT SERVICES

Our staff can arrange for flower arrangements, entertainment, ice carvings, personalized cakes, photography, specialty linens, lighting and other décor. It is our pleasure to assist you.



HORS D'OEUVRES

Two butler passed hors d'oeuvres included with menu selection.

ADD 1 ADDITIONAL HORS D'OEUVRES | \$5 PER GUEST

ADD 2 ADDITIONAL HORS D'OEUVRES | \$8 PER GUEST

LAND

PROSCIUTTO AND FIG PINWHEEL | Arugula, whipped goat cheese, candied almonds

BUTTERNUT SQUASH SOUP SHOOTER | Spanish chorizo, smoked olive oil

PEPPERED BEEF TENDERLOIN CARPACCIO | Bleu cheese aioli, candied walnuts

GRILLED BABY LAMB CHOP | Cracked pepper, mint julep mignonette

BEEF SATE | Spicy coconut sauce

PORK BELLY LOLLIPOP | Crispy rice, cilantro

STEAK CROSTINI | Red wine onions, blue cheese

SKY

APPLEWOOD BACON WRAPPED QUAIL LEG | Red chile maple syrup

JAPANESE FRIED CHICKEN BITE | Sriracha mayo

HOISIN AND DUCK CONFIT CREPE

CILANTRO SPICED CHICKEN WRAP | Avocado, tomato, chipotle mayo

GRILLED CHICKEN CAESAR ENDIVE SPEAR | Cracked pepper, parmesan cheese

BACON, JALAPEÑO, GOAT CHEESE CHICKEN BITE | Amaretto peach jam

CHICKEN SATE | Coconut peanut sauce

CHICKEN & ROASTED POBLANO CHIMICHANGA | Fresh tomatillo sauce

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EARTH

BALSAMIC MARINATED ROMA TOMATO | Smoked mozzarella, extra virgin olive oil, basil chiffonade
FIG, CAMBAZOLA, HONEY, ROSEMARY

TEXAS PECAN CRUSTED BRIE CHEESE | Warm berry compote

PARMESAN CUP | Goat cheese mousse

BURRATA, BUTTERNUT SQUASH, ARUGULA CROSTINI

ADULT GRILLED CHEESE | Brie, green apple, fig puree

BLACK BEAN EMPANADA | Avocado cilantro cream

OCEAN (RAW)

RED CHILE SEARED NACHO | Avocado salad, sticky soy glaze

SMOKED HAMACHI 'SPOON' | Grapefruit, jalapeño

OYSTER SHOOTER | Yuzu soy mignonette, tobikiko caviar

SALMON TARTARE | Crème fraiche, caviar, preserved lemon

AHI SPOON | Yuzu ponzu, pickled grapes, carrots

SPICY TUNA ROLL | Miso mayo, bonito

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OCEAN (COOKED)

SHRIMP CORN DOG | Smoked tomato ketchup

CHILLED CUCUMBER, AVOCADO SHOOTER | Crab miso salad

'LOBSTER ROLL' ON MINI BRIOCHE

CORNBREAD CRAB STUFFED MUSHROOM | Roasted poblano cream

MEXICAN SHRIMP COCKTAIL SHOOTER

PAN SEARED ROASTED PEPPER SWEET AND SOUR GLAZED SHRIMP

MINI GULF COAST CRAB CAKE | Chipotle chili lime aioli

COCKTAIL HOUR ENHANCEMENTS

MOZZARELLA BAR | \$12 PER GUEST

Burrata, mozzarella di buffalo, cow's milk mozzarella, roasted cherry tomatoes, marinated heirloom tomatoes, basil pesto, walnut pesto, Italian olive oils with artisan bread

ONLY SALUMI | \$14 PER GUEST

Prosciutto di parma, prosciutto san danielle, soppressata, coppa, porchetta, speck, mostarda, marinated figs, melon, artisan bread

SPREADS AND TAPENADES | \$8 PER GUEST

Olive tapenade, marinated assorted olives, hummus, white bean hummus, roasted eggplant spread, artichoke & spinach, spicy roasted tomato & carrot, pita and artisan bread

SEASONAL FRUITS | \$9 PER GUEST

Honey dew, cantaloupe, pineapple, oranges, fresh berries, grapes

ARTISAN CHEESES | \$14 PER GUEST

Gorgonzola, parmesan, soft goat cheese, brie, aged cheddar, brandied apricots, red wine poached figs, whole grain mustard, honey comb and artisan bread

JBG FARMS CRUDITE | \$9 PER GUEST

Crisp farmers market raw vegetables with green goddess, hummus, eggplant dip

CAVIAR STATION | A.Q.

Blini, garlic potato pancakes, chopped onions, crème fraiche, capers, citrus vodka shooters served on ice

RECEPTION: ACTION STATIONS

Includes a selection of two passed hors d'oeuvres for a one-hour cocktail reception, four action stations, iced tea, freshly brewed coffee and an assortment of hot teas. À la carte and/or additional stations may be added to the menu. Please see your Catering Manager for pricing.

ACTION STATIONS* | \$92 PER GUEST

PLEASE SELECT FOUR

MASHED POTATO BAR | Truffle, mascarpone and roasted garlic mashed potatoes

Toppings to include: applewood bacon bits, chives, sour cream, cheddar cheese, sautéed mushrooms, crumbled blue cheese, country gravy

RAW BAR | Poached Gulf shrimp, crab claws, fresh oysters on the half shell, mussels and little neck clams, cocktail sauce, mignonette, ponzu, green goddess and citrus wedges with seaweed salad

ADDITIONAL \$22 PER GUEST FOR 2 ITEMS OR \$30 PER GUEST FOR 3 ITEMS

BAKED MAC & CHEESE BAR | Baked chipotle cheddar macaroni & cheese

Toppings to include: applewood bacon bits, oven roasted mushrooms, smoked elgin sausage

ENHANCEMENTS (SELECT ONE): SOUTHERN FRIED POPCORN CHICKEN, SHREDDED PULLED PORK, SLOW COOKED BEEF SHORT RIB.

ADDITIONAL ENHANCEMENTS \$5 PER GUEST

CHOP HOUSE SALAD BAR

Classic caesar salad: anchovy garlic dressing, parmesan and herb croutons

Kale salad: grapes, dried cherries, bleu cheese, and apple

Mini wedge salad: bleu cheese, tomatoes, bacon and onions

Strawberry salad: goat cheese, pistachios, organic greens and strawberry-white balsamic dressing

*A \$150 chef's fee per action/carving station may be required.
Listed prices subject to 24% service charge and 8.25% sales tax.

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ARTISAN TOAST STATION | Crab & avocado toast, blue cheese & apple toast with speck ham, walnuts & mascarpone, fresh tomato & burrata toast with basil, salmon toast with caviar, capers, pickled onion and egg

STREET TACO BAR | Carved grilled beef tenderloin “asada”, pulled pork al pastor, blackened baha fish tacos
Pickled red cabbage, carrot slaw, pineapple relish, cilantro, queso fresco, lime wedges, red chili chipotle salsa, tomatillo poblano salsa, warm flour & corn tortillas, crispy tostadas

SLIDER STATION | Kobe beef sliders, pulled pork sliders, portabellini sliders, jalapeño mustard, miso mayo, wasabi mayo, sriracha, barbecue and chipotle BBQ, truffle, sweet potato and skinny fries with smoked, curry and chipotle ketchups

CHICKEN & WAFFLES | Traditional fried chicken tenders with Belgian waffles, candied bacon, traditional maple syrup, smoked syrup and jalapeño syrup

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CARVING STATION*

PLEASE SELECT ONE

ROASTED PRIME RIB | Yorkshire pudding, au jus, rosemary horseradish

SHINER BOCK BRINED AND SMOKED PORK LOIN | Smoked pepper barbecue sauce

ANCHO RUBBED TURKEY BREAST | Cilantro chimichurri sauce, cranberry demi-glace

SMOKED BEEF TENDERLOIN | Smoked cherry mostarda and chipotle demi-glace

(ADDITIONAL \$5 PER GUEST)

DIJON PINE NUT CRUSTED RACK OF LAMB | Roasted garlic rosemary jus, jalapeño mint jam

(ADDITIONAL \$8 PER GUEST)

ROSEMARY AND SEA SALT SMOKED SALMON

(ADDITIONAL \$8 PER GUEST)

PASTA STATION*

LOBSTER RAVIOLI Sherry saffron cream

CHEESE TORTELLINI | Pesto cream

GARLIC FOCACCIA BREAD

RED CHILI FLAKES

PARMESAN CHEESE

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Listed prices subject to 24% service charge and 8.25% sales tax.

RECEPTION: CLASSIC BUFFET

Please select two hors d'oeuvres from the cold or hot hors d'oeuvre selections on the previous page for your 1-hour cocktail reception. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

CLASSIC BUFFET* | \$94 PER GUEST

SALAD/SOUPS

PLEASE SELECT THREE

SMOKED BEET SALAD | Local goat cheese, candied pecans, sherry vinaigrette

MEXICAN WEDGE SALAD | Baby iceberg, corn, tomato, cotija, jicama, pumpkin seeds, cilantro-ancho dressing

CAESAR SALAD | Romaine hearts, parmesan cheese, croutons, garlic caesar dressing

COMPRESSED MELON SALAD | Local feta cheese, herb garden mint, artisan greens, white balsamic vinaigrette

APPLE AND BLEU CHEESE SALAD | Candied walnuts, dried cherries and port wine dressing

GREEN BEAN AND HAZELNUT SALAD | Confit tomatoes, parmesan and lemon oregano vinaigrette

ORECCHIETTE PASTA SALAD | Macadamia nut cilantro pesto

CAPRESE SALAD | Heirloom tomatoes, mozzarella cheese, basil, extra virgin olive oil

SMOKED TOMATO BISQUE

SOUTHWESTERN TORTILLA SOUP

SWEET CORN BISQUE

CREAM OF WILD MUSHROOM

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Listed prices subject to 24% service charge and 8.25% sales tax.

RECEPTION: CLASSIC BUFFET

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ENTRÉES

PLEASE SELECT TWO

MAPLE SUGAR SEARED SALMON | Hazelnut brown butter emulsion, wilted greens

SEARED SEA BASS | Charred blackened, tomato horseradish sauce

SEARED SNAPPER | Tarragon jus, caramelized fennel and artichokes

MAPLE PECAN CRUSTED CHICKEN BREAST | Red pepper coulis

STUFFED CHICKEN | Mushrooms, prosciutto, spinach, fontina with madeira wine sauce

ALMOND CRUSTED CHICKEN BREAST | Habanero chutney

CUMIN HONEY GLAZED PORK MEDALLIONS | Raspberry chipotle sauce

CARVERY*

PLEASE SELECT ONE

ROASTED PRIME RIB | Yorkshire pudding, au jus, rosemary horseradish

SHINER BOCK BRINED AND SMOKED PORK LOIN | Smoked pepper barbecue sauce

ANCHO RUBBED TURKEY BREAST | Cilantro chimichurri sauce, cranberry demi-glace

SMOKED BEEF TENDERLOIN | Smoked cherry mostarda and chipotle demi-glace

(\$5 PER GUEST SURCHARGE)

*A \$150 chef's fee per action/carving station may be required.
Listed prices subject to 24% service charge and 8.25% sales tax.

RECEPTION: CLASSIC BUFFET

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STARCH

PLEASE SELECT ONE

[SPICY 3 CHEESE MAC & CHEESE](#)

[ROSEMARY AND PARMESAN MASHED POTATOES](#)

[OLIVE OIL ROASTED FINGERLING POTATOES](#) | Rosemary and charred onions

[CHEF ANDRE'S MUSHROOM RISOTTO](#) | Parmesan and mascarpone cheese

[WILD RICE PILAF](#)

VEGETABLES

PLEASE SELECT ONE

[ROASTED ROOT VEGETABLES](#) | Omni Barton Creek honey and garden herbs

[ASPARAGUS SPEARS](#) | Sweet balsamic plum tomatoes, crimini mushrooms

[CREAMED SPINACH](#) | Crispy ranch seasoned fried onions, roasted garlic, asiago cheese mornay sauce

[CHARRED OAK BROCCOLINI AND BROCCOLI](#) | Sweet and spicy dressing, toasted garlic

[SMOKED CHARRED CARROTS](#) | Honey and chipotle

RECEPTION: BUFFET

SIGNATURE AUSTIN BUFFET | \$100 PER GUEST

LOCAL AUSTIN GREENS | JBG vegetables and pickles with assorted dressings

SMOKED CARROT SALAD | Charred onions, goat cheese, greens

TOMATO, MOZZARELLA SALAD | Sliced beef steak tomatoes, Texas mozzarella, roasted peppers, balsamic vinegar, basil oil

TEXAS FRIED QUAIL | Southern chicken fried

WILD BOAR RIBS | Chipotle BBQ glaze

SEARED GULF COAST SNAPPER | Hatch green chili lime butter, lump crab pico de gallo

SHRIMP & GRITS

SAUTÉED GREEN BEANS | Tomato, caramelized onion

CORN BREAD AND WHOLE WHEAT BREAD

RECEPTION: PLATED

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SOUPS

PLEASE SELECT ONE

SMOKED TOMATO BISQUE | Mini gruyere grilled cheese

CHILLED HEIRLOOM TOMATO GAZPACHO | Jumbo shrimp

BUTTERNUT SQUASH BISQUE

SWEET CORN BISQUE

TRADITIONAL LOBSTER BISQUE

CREAM OF WILD MUSHROOM SOUP

(EN CROUTE OPTION \$2 PER GUEST)

SALADS

PLEASE SELECT ONE

CLASSIC ROMAINE CAESAR | Shaved parmesan, crostini, garlic dressing

WEDGE SALAD | Baby tomatoes, candied pink peppercorn bacon, bleu cheese and bleu cheese dressing

STRAWBERRY 3 WAYS | Grilled, compressed and freeze dried, local goat cheese, pistachios, greens, white balsamic vinaigrette

ST. GERMAINE COMPRESSED MELON SALAD | Feta cheese, mint, arugula, sherry dressing

VARIETAL TOMATO AND ARUGULA SALAD | Smoked ricotta, basil pinenut dressing

KALE SALAD | Port poached pear, dried cherries, freeze dried grapes, bleu cheese, maple balsamic dressing

RECEPTION: PLATED

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PALATE REFRESHERS

ADDITIONAL \$5 PER GUEST

MEYER LEMON & GINGER SORBET

BLACKBERRY YUZU SORBET

MIDORI MELON & AQUAVIT GRANITE SORBET

CINNAMON SPICED RIESLING SORBET WITH FRESH BERRIES

ENTRÉES

LAND

ROASTED LONG BONE PORK CHOP | \$80 PER GUEST

Cracked mustard demi-glace, crispy fried onions

ROASTED LAMB CHOP | \$88 PER GUEST

Chimichurri, smoked mushrooms, lamb cardamom jus

NEW YORK STRIP | \$95 PER GUEST

Pepper crust, Oscar style with crab and hollandaise

BRAISED SHORT RIBS OSSO BUCCO STYLE | \$86 PER GUEST

Lemon, garlic and parsley

PETITE FILET MIGNON | \$96 PER GUEST

Bordelaise sauce

RECEPTION: PLATED

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SKY

PARMESAN CRUSTED CHICKEN BREAST | \$82 PER GUEST

Wild mushroom pearl pasta, tomato basil beurre blanc

STUFFED CHICKEN | \$84 PER GUEST

Mushrooms, prosciutto, spinach, fontina with madeira wine sauce, smoked tomato butter

TUSCAN ROASTED FREE RANGE CHICKEN | \$80 PER GUEST

Rosemary and prosciutto sauce

SMOKED CHICKEN BREAST | \$80 PER GUEST

Roasted chicken jus, quinoa, grapes

HALF ROASTED ORGANIC CHICKEN | \$80 PER GUEST

Tarragon jus

SPICED DUCK BREAST | \$85 PER GUEST

Orange cinnamon glaze

OCEAN

PAN ROASTED SALMON | \$80 PER GUEST

Parsley caper butter, saffron chardonnay cream

ROASTED SEA BASS | \$84 PER GUEST

Tomato caper relish

SEARED SNAPPER | \$82 PER GUEST

Wasabi pea emulsion, crispy shiitake mushrooms

RECEPTION: PLATED

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EARTH

GNOCCHI | \$78 PER GUEST

Braised oyster mushrooms, asparagus tips, cipolini onions

RICOTTA DUMPLINGS AND PARMESAN | \$78 PER GUEST

Asparagus and morel mushroom sauté

BUTTERNUT SQUASH RAVIOLI | \$78 PER GUEST

Mushrooms, chard, pecorino and black pepper

CREAMY PARMESAN RISOTTO | \$78 PER GUEST

Grilled portabella carpaccio, wilted garlic baby spinach, roasted sweet corn, sautéed cherry tomatoes, basil oil

COMBINATION SELECTIONS

CLASSIC FILET MIGNON WITH JUMBO LUMP CRAB CAKE | \$96 PER GUEST

Tarragon hollandaise

SMOKED BEEF FILET AND ROSEMARY CHARRED SHRIMP | \$94 PER GUEST

Charred mushrooms, chipotle demi-glace

BLEU CHEESE CRUSTED FILET MIGNON AND HERB CRUSTED HALIBUT | \$98 PER GUEST

Cabernet thyme jus, charred cipolini

BEEF TENDERLOIN AND BASIL CRUSTED SEA BASS | \$98 PER GUEST

Caramelized shallot bordelaise, lemon saffron cream

SWEET PAIRINGS

Enhance your wedding cake with any of the following.

MINI DESSERT DISPLAY | \$14 PER GUEST

Assorted mini fruit tarts, mini cheesecakes, mini chocolate raspberry parisian tortes and mini key lime pies

CRÈME BRULEE STATION | \$18 PER GUEST

SUNDAE STATION | \$12 PER GUEST

Vanilla ice cream, marshmallows, graham crackers, cherries, freeze dried strawberries, compressed pineapple, chocolate and caramel sauces

BANANAS FOSTER FLAMBÉ STATION | \$18 PER GUEST

S'MORES STATION | \$12 PER GUEST

Marshmallows, graham crackers and assorted chocolates

HOMEMADE CUPCAKES AND TWINKIES | \$4 PER GUEST

Vanilla cream filling

FRUIT AND ARTISAN CHEESE DISPLAY | \$17 PER GUEST

Melons, pineapple, berries, tropical fruit, assorted domestic and imported cheese, mustard fruits, honey, brandied apricots, house-made jam, rosemary and sea salt spiced nuts, artisan bread

MACAROON STATION | \$12 PER GUEST

Pistachio, raspberry, chocolate dipped

AFTER GLOW

FRIED PULLED PORK CHIMICHANGAS \$9 PER GUEST

Roasted tomato salsa, chipotle sour cream

TATER TOTS 'POUTINE' | \$8 PER GUEST

Smoked cheddar Shiner Bock beer sauce, brown gravy, Texas cheese curds

WARM SOFT PRETZELS | \$6 PER GUEST

Horseradish, jalapeno and yellow mustards, plain and honey nut, cream cheese, Shiner Bock beer cheese

BREAKFAST TACOS | \$7 PER GUEST

Bacon & egg, chorizo & egg, potato & egg

ARTISAN GRILLED CHEESE STATION \$9 PER GUEST

Brie & fig, red neck cheddar, bacon & blue

FRENCH FRY STATION | \$8 PER GUEST

Truffle fries, sweet potato and skinny fries, smoked, curry and chipotle ketchups

SLIDERS STATION | \$12 PER GUEST

Kobe beef sliders, pulled pork sliders, portabellini sliders, shoestring french fries, jalapeno mustard, miso mayo, wasabi mayo, sriracha, barbecue and chipotle BBQ

CHICKEN AND WAFFLES | \$14 PER GUEST

Buttermilk brined fried chicken, sea salt and pepper crust, cheddar and chive waffles, smoked and traditional maple syrup

PIZZA STATION | \$12 PER GUEST

Tomato & mozzarella, prosciutto & truffle oil with arugula, pear & gorgonzola, BBQ brisket with roasted onions and pickles

DONUT WALL | \$4 EACH

An assortment of donuts on free-standing wall
(MINIMUM OF 100)

ADDITIONAL MENUS

Children's menus are offered to children 10 years of age or younger.

CHILDREN'S MENUS | \$22 PER CHILD

CHOOSE ONE

CHICKEN TENDERS | French fries, fresh fruit salad

INDIVIDUAL CHEESE PIZZA | Fresh fruit salad

VENDOR'S MENUS

CHEF'S SELECTION OF SALAD AND HOT ENTRÉE | \$30 PER GUEST

Chef's selection of starch and vegetable

CHARBROILED OLD FASHIONED CHEESEBURGER | \$25 PER GUEST

One half pound black angus beef served on a homemade bun with choice of toppings, sea salt french fries

COACH ROYAL CHICKEN SANDWICH | \$25 PER GUEST

Hickory smoked bacon, swiss cheese, sautéed mushrooms, honey dijon sauce, sea salt french fries

GRILLED VEGETABLE SANDWICH | \$25 PER GUEST

Spiced roma tomato, avocado, cucumber, and sprout sandwich on 7-grain bread with pickled vegetables, pasta salad

BEVERAGES

A service charge of \$50 per hour, per server will be charged for bartenders and cocktail staff on “by the drink” bars and beer and wine bars. In addition, a charge of two hours per bar will be applied, to cover bar set up and tear down. Bar labor does not apply to bar packages. Cash bars are not available for wedding receptions or rehearsal dinners. Coffee and iced tea are included in the menu price; soft drinks and mineral water are charged upon consumption.

BAR PACKAGES

Table side wine service and champagne toasts are not included with these packages. Table side wine service is priced by the bottle and champagne toasts, by the person.

	4 HOURS	5 HOURS
BEER, WINE, CHAMPAGNE	\$39	\$45
CALL BRANDS	\$45	\$52
PREMIUM BRANDS	\$49	\$57
TEXAS BRANDS	\$53	\$61
LUXURY BRANDS	\$58	\$66
CHILDREN	\$19	\$21

BAR BY THE DRINK

Wine and champagne must be ordered by the bottle.

CALL BRAND LIQUORS | \$9 PER DRINK

PREMIUM BRAND LIQUORS | \$11 PER DRINK

TEXAS BRAND LIQUORS | \$11 PER DRINK

LUXURY BRAND LIQUORS | \$12 PER DRINK

HOUSE CHAMPAGNE | \$50 PER BOTTLE

HOUSE WINE | \$50 PER BOTTLE

DOMESTIC BEER | \$7 PER BOTTLE

SPECIALTY BEER | \$8 PER BOTTLE

BOTTLED WATER | \$6 PER BOTTLE

SOFT DRINKS AND JUICES | \$5 PER DRINK

BEVERAGES

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SPIRIT MENU

CALL BRANDS

Svedka Vodka
Seagrams Gin
Bacardi Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
J & B Scotch
Sauza Blanco Tequila
House Chardonnay
House Cabernet
House Sparkling

PREMIUM BRANDS

Absolut Vodka
Bombay Sapphire Gin
Mount Gay Rum
Jack Daniels Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Sauza Hornitos Reposado Tequila
Wente “Hayes Ranch” Chardonnay
Wente “Hayes Ranch” Cabernet
Cantine Maschio Prosecco

TEXAS BRANDS

Dripping Springs Vodka
Moody June Dry Gin
Treaty Oak Rum
TX Blended Whiskey
Balcones Brimstone
Republic of Texas Tequila
Deep Eddy Ruby Red Vodka
Sister Creek Chardonnay
Becker Iconoclast Cabernet
Gruet Blanc de Noir

LUXURY BRANDS

Titos Vodka
Tanqueray Ten Gin
Appleton Estate V/X Rum
Knob Creek Small Batch Bourbon
Crown Royal Black Whiskey
Glenlivet 12 yr. Single Malt Scotch
Patron Silver Tequila
Highway 12 “Carneros Highway” Chardonnay
Highway 12 “Carneros Highway” Cabernet
Gruet Blanc de Noir

BEVERAGES

A service charge of \$50 per hour, per server will be charged for bartenders and cocktail staff on “by the drink” bars and beer and wine bars. In addition, a charge of two hours per bar will be applied, to cover bar set up and tear down. Bar labor does not apply to bar packages. Cash bars are not available for wedding receptions or rehearsal dinners. Coffee and iced tea are included in the menu price; soft drinks and mineral water are charged upon consumption.

BEER MENU

DOMESTIC BRANDS

Miller Lite, Bud Light, Miller, Genuine Draft, Michelob Ultra, Budweiser, Coors, Coors Light, O’Doul’s

SPECIALTY BRANDS

Heineken, Corona, Amstel Light, Samuel Adams, Becks, Fat Tire, Shiner Bock, Dos XX Lager

TEXAS BRANDS

Pedernales Lobo Lager, Real Ale Firemans 4, St. Arnold's Fancy Lawnmower, Pearl Snap Pilsner, Twisted X Lager, Convict Hill Stout

BEVERAGE ENHANCEMENTS

ENHANCEMENTS

CHAMPAGNE TOAST | \$7 PER GUEST

CHAMPAGNE BAR* | \$12 PER GUEST

Four selections of sparkling wines and champagne served with chambord, peach schnapps, chilled orange juice, peach nectar; sliced strawberries and fresh raspberries at a separate station

MARTINI BAR* | \$12 PER GUEST

Four premium vodkas and four premium gins frozen in an ice block with its own luge; martinis are served at a separate station

MARGARITA BAR* | \$12 PER GUEST

Selection of lime, strawberry, raspberry, melon, or peach; frozen or on the rocks at a separate station

COFFEE LOVERS | \$9 PER GUEST

An array of delicious blends including hazelnut crème, vanilla hazelnut decaf, irish crème, swiss chocolate almond, vanilla hazelnut, cinnfully nutty and chocolate raspberry

BRIDAL LUNCHEON: HIGH TEA

HIGH TEA | \$38 PER GUEST

ASSORTED TEA SANDWICHES

SMOKED SALMON CANAPÉ | Cream cheese, caper and red onion on mini-pumpernickel

SCONES | Devonshire cream, jam

MINI QUICHE

GRILLED CHICKEN CAESAR CANAPÉ | Baked parmesan crouton

SLICED SEASONAL FRUIT

VEGETABLE CRUDITÉS | Roasted garlic ranch dip, green goddess dressing

SWEET PETIT FOURS & ASSORTED MINI-TARTS

FRESH BREWED ICED TEA AND COFFEE

ADD: MIMOSAS

(ADDITIONAL \$50 PER BOTTLE OF CHAMPAGNE)

BRIDAL LUNCHEON: PLATED

Selections include freshly brewed coffee and hot teas, iced tea and assorted Barton Creek rolls with butter.

BRIDAL LUNCHEON | \$38 PER GUEST

SOUPS

PLEASE SELECT ONE

CHILLED GAZPACHO | Scented with vodka

CREAM OF BROCCOLI SOUP | Smoked cheddar, bacon crouton

CREAM OF WILD MUSHROOM SOUP

CHARRED TOMATO BISQUE | Pesto creme fraiche

SOUTHWESTERN TORTILLA SOUP | Cheddar jack cheese, crispy tortilla strips, fresh cilantro

ENTRÉES

PLEASE SELECT ONE

PECAN FIRE ROASTED CHICKEN SALAD | Seasonal fruit, garden greens, champagne vinaigrette

ROMAINE HEART SALAD | Grilled chicken breast, parmesan vinaigrette, sourdough croutons

WARM BALSAMIC SOY SALAD | Grilled vegetable salad, Texas greens, honey balsamic vinaigrette

BARTON CREEK TRIO SALAD | Fire roasted chicken salad, albacore tuna, fusilli pasta salad

CHICKEN CREPES | Wild mushroom, tarragon cream sauce

BRIDAL LUNCHEON: PLATED

Selections include premium coffee and hot teas, iced tea and assorted Barton Creek rolls with butters.

DESSERTS

PLEASE SELECT ONE

DOUBLE CHOCOLATE MOUSSE | Topped with chantilly cream

STRAWBERRIES BARTON CREEK | Marinated with grand marnier & sugar, topped with chantilly cream

KEY LIME PIE | Creamy key lime custard topped with whipped cream

PEARS BELLE HELENE | Vanilla poached pears over ice cream, warm chocolate sauce

DRESSING ROOM ENHANCEMENTS

Minimum order of 10 people required per menu.

BRIDAL DRESSING ROOM SNACKS | \$26 PER GUEST

CHILLED JBG FARMS FRESH VEGETABLE CRUDITE | Green goddess, hummus

FROZEN GRAPES AND FRESH SEASONAL FRUIT

DOMESTIC AND IMPORTED CHEESE | Assorted crackers, sliced baguettes

ASSORTED TEA SANDWICHES | Cucumber, chicken salad, egg salad, pimento cheese

STRAWBERRY AND CHOCOLATE MACAROONS

FRESH BREWED ICED TEA, COFFEE AND ICED WATER

GROOM PRE-WEDDING SNACKS | \$30 PER GUEST

FRIED CHICKEN BITES | Sriracha mayo

ONIONS RINGS | Smoked BBQ ketchup

OLD BAY POTATO CHIPS AND ONION DIP

MINI SMOKED BRISKET SLIDERS | Shiner BBQ sauce, caramelized onions

GOURMET CHOCOLATE CHIP COOKIES

FRESH BREWED ICED TEA, COFFEE AND ICED WATER

POST WEDDING BRUNCH

SIGNATURE AUSTIN | \$55 PER GUEST

PIGS IN A BLANKET | Maple mustard

BREAD BASKET | Croissants, scones, coffee cakes, sliced whole grain breads, assorted nut butters

FRUIT BAR | Sliced seasonal fruit, kiwi-honey yogurt

RICOTTA PANCAKES | Blueberries, vanilla bean maple syrup

FRIED CHICKEN BISCUIT SLIDERS | Biscuit, crispy fried chicken, cream gravy, pepper bacon, sausage

EGGS BENEDICT | Poached eggs, Canadian bacon, hollandaise

BLUEBERRY SAUSAGE

HOME FRIED POTATOES

CHICKEN CHILAQUILES | Tortillas, eggs, pulled chicken, tomatillo and poblano sauces, queso fresco, onions and cilantro

SMOKED BRISKET HASH | Poblano peppers, mushrooms, cheddar sauce, poached eggs, smoked jalapeño ketchup

FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

CLASSIC BUFFET | \$42 PER GUEST

SLICED SEASONAL FRUIT SELECTION

SOFT SCRAMBLED EGGS | Hickory smoked bacon, old style sausage links, home fried potatoes

CINNAMON RAISIN FRENCH TOAST | Honey pecan butter, maple syrup

HOT OATMEAL | Brown sugar, raisins

MUFFINS, DANISH, BAGELS AND CROISSANTS

CEREAL ASSORTMENT | Milk

FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

POST WEDDING BRUNCH

TEX-MEX BREAKFAST BUFFET | \$37 PER GUEST

SLICED SEASONAL FRUIT AND BERRIES

SOFT SCRAMBLED MEXICAN MIGAS | Roasted pepper, onion

GREEN CHILI, HOME FRIED POTATOES

SOUTHWESTERN BREAKFAST QUESADILLAS | Warm flour tortillas, tomatillo salsa

FRIED SOPAPILLAS | Cinnamon sugar, honey

FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

RUSTLER'S BUFFET | \$42 PER GUEST

SLICED SEASONAL FRUIT SELECTION

SOFT SCRAMBLED EGGS

MINIATURE CHICKEN FRIED STEAKS

HICKORY SMOKED BACON, OLD STYLE SAUSAGE LINKS

RANCH FRIED POTATOES

BISCUITS AND COUNTRY GRAVY

GRIDDLE CAKES | Honey whipped butter, hot maple syrup, cream of wheat, brown sugar, raisins

FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK







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