



HYATT REGENCY AUSTIN

HYATT WEDDING GUIDE



Sizzling Sweethearts Fajita Dinner Buffet

SIZZLING SWEETHEARTS FAJITA DINNER BUFFET

\$75

Per Person

SOUP AND SALAD

Chopped Romaine & Baby Kale Salad with Watermelon Radish, Cucumber & Diced Mango, Cotija Cheese, and Cilantro Vinaigrette
Gluten-Free, Nut-Free, Soy-Free, and VeganCotija Cheese- Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and VegetarianCilantro Vinaigrette- Gluten-Free, Nut-Free, and Vegan.

Francis' Grilled Corn Tortilla Soup with Crisp Tortilla Strips
Soup- Gluten-Free, Nut-Free, Soy-Free, and Vegan

ORIGINAL LA VISTA SPICED FAJITAS

Chicken Fajitas with Sautéed Bell Peppers and Onions
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

Beef Fajitas with Sautéed Bell Peppers and Onions
Dairy-Free, Egg-Free, Gluten-Free, and Nut-Free

ACCOMPANIMENTS

Warm El Milagro Flour Tortillas
Nut-Free, Soy-Free, and Vegan

Smoked Onion Salsa, Tomatillo Salsa, Shredded Cheddar Cheese, Citrus Dredged Avocado, Lime Wedges, Diced Onion and Fresh Cilantro

Spanish Rice with Grilled Corn
Gluten-Free, Nut-Free, Soy-Free, and Vegan

Roasted Vegetable Enchiladas with Queso Fresco & Fresh Oregano
Egg-free, Gluten-free, Nut-free, Soy-free, Vegetarian

Tejano Pinto Beans
Gluten-Free, Nut-Free, Soy-Free, and Vegan

DESSERT

Traditional Flan with Mexican Caramel & Macerated Berries
Nut-Free, Soy-Free, and Vegetarian

Mexican Wedding Cookies with Ancho Chocolate Drizzle

Nut-Free, Soy-Free, and Vegetarian

All prices are subject to applicable service charge and current sales taxGuarantee Due 7 Days Prior to EventMenu pricing may change based on availability and market conditions.Bartender required for any alcohol service per Texas law

Smokin Sweethearts BBQ Dinner Buffet

SMOKIN SWEETHEARTS BBQ DINNER BUFFET

\$75

Per Person

TENDER SPRING SALAD

- Spring Mix, Carrot, & Diced Cucumber
Gluten-Free, Nut-Free, Soy-Free, and Vegan
- Candied Bacon
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free
- Blue Cheese Crumbles
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian
- Garlic Herb Croutons
Dairy-Free, Egg-Free, Nut-Free, Soy-Free, and Vegetarian
- Peppercorn Ranch
Gluten-Free, Nut-Free, and Vegetarian
- Cilantro Lime Vinaigrette
Gluten-Free, Nut-Free, and Vegan

ACCOMPANIMENTS

- Barbecue Baked Beans
Gluten-Free, Nut-Free, Soy-Free, and Vegetarian
- Southern Style Creamed Corn
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian
- Jalapeno Cornbread Muffins with Cracked Sea Salt Butter
Muffins- Nut-Free and Vegetarian

FROM THE SMOKE HOUSE WITH POST OAK WOOD:

- Slow Smoked Beef Brisket with Dr. Pepper BBQ Sauce
Brisket- Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-FreeBBQ Sauce- Gluten-Free, Nut-Free, Soy-Free, and Vegetarian
- Hudson Meats Smoked Sausage with Braised Red Cabbage
Dairy-Free, Egg-Free, Gluten-Free, and Nut-Free
- Broccoli and Cheddar Soup with Assorted Crackers
Egg-free, Nut-free, Soy-free, Vegetarian
- Teriyaki Glazed Smoked Tofu with Grilled Pineapple
Gluten-Free, Nut-Free, and Vegan

DESSERTS

Individual Banana Puddings with Nilla Wafers and Bruleed Meringue
Nut-Free and Vegetarian

Texas Pecan and Treaty Oak Bourbon Pie
Vegetarian

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Rise & Dine

BUILD YOUR OWN BRUNCH

Select Three Entrees, Two Sides and One Dessert

\$60

Per Person

STARTERS

- Seasonal Sliced Fruit
- Individual Greek Yogurt Parfaits with Berry Compote and House Made Granola
- Jalapeño Corn Muffins, Buttermilk Biscuits and Multigrain Croissants
- Cracked Sea Salt Butter and Seasonal Jams

SIDES

- All Natural Bacon
- Chicken Apple Sausage

ENTREES

- Gulf Shrimp and Andouille Sausage with Creamy White Cheddar Grits
- Short Rib and Chorizo Tamale Cakes, Poached Eggs, Poblano Hollandaise
- Fried Chicken and Waffles, Peach Orange Maple Honey
- Nutella French Toast Bourbon Maple Syrup
- Pan Seared Salmon Corn, Edamame Succotash
- Chorizo, Onion, Pepper, Potato and Cheddar Frittatas

DESSERTS

- Double Chocolate Layer Cake
- Lemon Curd Tarts

Roasted Baby Marble Potatoes with Peppers and Onions
.....
Sweet Potato Vegetable Hash
.....

Balsamic Macerated Berries, Pound Cake, Whipped Cream
.....

BEVERAGES

Coffee and Tea Selection
.....
Selection of Chilled Juices
.....

All prices are subject to applicable service charge and current sales taxBuffet service time for 1 1/2 hoursGuarantee Due 7 Days Prior to EventMenu pricing may change based on availability and market conditions.

PRIDE AND JOY

PRIDE AND JOY

Based on 100 Guests Site Fee: \$1,000 Reception: \$15,000 (\$150 Per Guest) Bartender Fee: \$150 (1 Bartender per 100 Guests)
Total:\$16,150 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Two Butler Passed Hors D’oeuvres
- Two Course Plated Dinner Service (Chicken or Beef)
- Tableside Bread Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Standard Tables and Chairs
- Standard China, Flatware, and Glassware
- Standard Tablecloths and Napkins
- Dance Floor
- Glass Votive Candles
- Easels for Client Provided Materials
- Complimentary Guest Room for Wedding Couple the Night of the Wedding*

Event Space Rental Fee

\$1,000 to \$5,000

Food and Beverage Minimum

Based Upon Date, Guest Count and Event Space

Reception Package Pricing

Beginning at \$150 per guest



HORS D'OEUVRES

- Coconut Chicken Skewers with Mango Chutney
Dairy-Free
- Smoked Pork Belly Bites with Dr. Pepper BBQ & Toasted Brioche
Nut Free and Soy Free
- Spinach Falafel Stuffed Mushroom
Gluten-Free and Vegan
- Gruyere Cheese Puffs with Honey & Sea Salt
Nut-Free, Soy-Free, and Vegetarian
- Bacon Wrapped Shrimp with Raspberry Glaze
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free
- Lavender Sugar Bruléed Brie Crostini with Preserved Strawberries & Micro Basil
Egg-Free, Nut-Free, and Vegetarian
- Grilled and Chilled Gulf Shrimp and Cilantro Chipotle Cocktail Sauce Shooter
Dairy Free, Egg Free, Gluten Free, Nut Free, and Pescatarian
- Crudité Shooter with Seasonal Hummus
Gluten-Free, Nut Free, and Vegan
- Sweet Potato Canapé with Vegan Avocado and Poblano Crema with Tortilla Strips
Gluten-Free, Nut-Free, Soy-Free, and Vegan
- Heirloom Cherry Tomato and Ciliegine Caprese with Fresh Basil and Balsamic Glaze
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian

ENTREE

- Herb Seared Chicken Breast Fried Capers and Charred Lemon Piccata Sauce, Confit Tomato Orzo
Egg Free, Nut Free, and Soy-Free
- Cajun Seared Chicken Poblano Polenta, Thyme Jus
Egg-Free, Gluten-Free, Nut-Free and Soy-Free
- Pan Seared Filet Mignon Horseradish and Chive Yukon Gold

STARTER

- Organic Spring Mix with Blackberries, Candied Walnuts, Crumbled Goat Cheese, and Triple Berry Vinaigrette
Egg-Free, Gluten-Free, and Vegetarian
- Baby Arugula and Fennel Frond with Citrus Segments, Candied Pecans, Crumbled Prairie Breeze Cheddar, and Sherry Vinaigrette
Egg-free and vegetarian
- Baby Gem Wedge with Crumbled Hatch Chile Cheddar, Chives, and Rendered Prosciutto with Tomato Vinaigrette
Egg-Free, Nut Free, and Vegetarian
- Lobster Bisque with Sherry Cream and Fresh Dill
Egg-Free, Nut Free, and Salt-Free
- Post Oak Smoked Pork Belly, with Jalapeno Polenta Cake, Orange Mezcal Glaze, Cilantro
Gluten-Free, Nut-Free, and Soy-Free
- Fried Goat Cheese Croquette with Poached Pear, Crispy Prosciutto, Lemon Oregano Gastrique
Nut-Free and Soy-Free
- Jackfruit Cake with Candied Jalapeno and Mango Chutney
Gluten-Free, Nut-Free, Soy- Free and Vegan

Mashed Potatoes, Cabernet Reduction
Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

.....

Oaxacan Short Rib Chorizo Sweet Corn Polenta Cake, Red Chile
Sauce
Egg-Free, Gluten-Free, and Soy-Free

.....

White Truffle, Mushroom and Asparagus Vegan Risotto
Gluten-free, Nut-free, Soy-Free, and Vegan

.....

Roasted Vegetable Polenta Cake in a Portobello Mushroom Cap
with Seasonal Vegetables, Tomato Coulis and Balsamic
Reduction
Gluten-free, Nut Free, Soy-Free, and Vegan

.....

Tofu Vegetable Stack with Roasted Garlic Polenta, Smoked
Tomato Coulis
Gluten-Free, Nut-Free, and Vegan

.....

DF - Dairy Free | EF - Egg Free | GF - Gluten Free | NF - Nut Free | P - Pescatarian | SF - Soy Free | V -Vegetarian | VG - Vegan

PIECE OF MY HEART

PIECE OF MY HEART

Based on 100 Guests Site Fee: \$1,000 Reception: \$12,500 (\$125 Per Guest) Bartender Fee: \$150 (1 Bartender per 100 Guests) Total: \$13,650 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Two Butler Passed Hors d’oeuvres
- Buffet Dinner Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Standard Tables and Chairs
- Standard China, Flatware, and Glassware
- Standard Tablecloths and Napkins
- Dance Floor
- Glass Votive Candles
- Easels for Client Provided Materials
- Complimentary Guest Room for Wedding Couple the Night of the Wedding*

Event Space Rental Fee

\$1,000 to \$5,000

Food and Beverage Minimum

Based Upon Date, Guest Count and Event Space

Reception Package Pricing

Beginning at \$150 per guest

HORS D'OEUVRES

Coconut Chicken Skewers with Mango Chutney
Dairy-Free

Smoked Pork Belly Bites with Dr. Pepper BBQ & Toasted Brioche
Nut Free and Soy Free

Spinach Falafel Stuffed Mushroom
Gluten-Free and Vegan

Gruyere Cheese Puffs with Honey & Sea Salt
Nut-Free, Soy-Free, and Vegetarian

Bacon Wrapped Shrimp with Raspberry Glaze
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

Lavender Sugar Bruléed Brie Crostini with Preserved Strawberries
& Micro Basil
Egg-Free, Nut-Free, and Vegetarian

Grilled and Chilled Gulf Shrimp and Cilantro Chipotle Cocktail
Sauce Shooter
Dairy Free, Egg Free, Gluten Free, Nut Free, and Pescatarian

Crudit  Shooter with Seasonal Hummus
Gluten-Free, Nut Free, and Vegan

Sweet Potato Canap  with Vegan Avocado and Poblano Crema
with Tortilla Strips
Gluten-Free, Nut-Free, Soy-Free, and Vegan

Heirloom Cherry Tomato and Ciliegine Caprese with Fresh Basil
and Balsamic Glaze
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian

SOUP

Roasted Corn and Green Chili Chowder
Egg-Free, Nut-Free, and Vegan

Curried Senegalese Soup

SALADS

Roasted Heirloom Carrot Salad with Bourbon Hydrated Raisins,
Fresh Dill and Tahini Vinaigrette
Gluten-Free and Vegan

Panzanella Salad, Heirloom Tomatoes, Red and Green Baby
Romaine, Shaved Pecorino, Herb Focaccia
Egg-Free, Nut Free, and Vegetarian

Arugula Salad, Shaved Fennel, Citrus Segments, Watermelon
Radishes and Strawberry Balsamic Vinaigrette
Gluten Free, Nut Free, and Vegan

Mixed Greens with Heirloom Cherry Tomatoes, English
Cucumber, Candied Texas Pecans, Carrot Ribbons and Lemon
Dijon Vinaigrette
Gluten-Free and Vegan

ENTREES

Grilled Flat Iron Steak with Fried Onions, Blistered Tomatoes and
Chipotle Demi
Dairy Free, Egg Free, Gluten Free, Nut Free, and Soy-Free

Gluten-Free and Vegan

Pedernales River Chili with Green Onions, Shredded Cheddar, and Sour Cream
Dairy Free, Egg Free, Gluten Free Soy-Free

Post Oak Smoked Brisket with DR. Pepper BBQ
Dairy-Free, Egg-Free, Gluten-Free and Nut-Free

Seared Gulf Snapper Cilantro-Lime Butter
Egg-Free and Gluten-Free and Nut-Free and Soy-Free

Herb Roasted Pork Tenderloin with Exotic Mushrooms & Brandy Cream Sauce
Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

Organic Chicken Breast with Black Kale and Balsamic Drizzle
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free.

Chicken Breast with House-Made LBJ BBQ Sauce
Egg-Free, Gluten-Free, and Nut-Free.

Beef Short Ribs, Thyme Demi-Glace
Egg-Free, Gluten-Free, Nut-Free, and Soy-Free.

ACCOMPANIMENTS

Pepper Jack Grits
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian.

Green Chile Mashed Potatoes
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian.

Roasted Mixed Squash Medallions with Minced Sweet Onion and Shaved Parmesan
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian

Fried Parmesan Gnocchi with Spinach, Davina Tomatoes and Cracked Black Pepper & Texas Lemon Oil, With Greens, Apples, Celery, Walnuts, Raisins and Lemon Mayonnaise Dressing
Nut-Free and Vegetarian

Rosemary Roasted Marble Potato
Gluten-Free, Nut-Free, Soy-Free, and Vegan

Mélange of Exotic Mushrooms and Spring Onions with Fresh Herbs
Gluten-Free, Nut-Free, Soy-Free, and Vegan

Smoked Cheddar Mac n' Cheese, Herbed Bread Crumbs
Nut-Free, Soy-Free, and Vegetarian

Farm Fresh Vegetable Rice Pilaf
Gluten-Free, Nut-Free, Soy-Free, and Vegan

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Host Sponsored Bar Per Person

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate Garnishes.

CONCIERE BAR

- Vodka
- Gin
- Silver Rum
- Silver Tequila
- Bourbon
- Whiskey & Scotch

\$38 *One Hour / Per Person*

\$56 *Two Hour/ Per Person*

\$66 *Three Hour/ Per Person*

\$76 *Four Hour / Per Person*

TOP TIER BAR

- Ketel One Vodka
- Hendricks Gin
- Diplomatico Reserva Rum
- Don Julio Silver Tequila
- Maker's Mark Bourbon

- Crown Royal Canadian Whiskey
- Jameson Irish Whiskey
- Jack Daniel's American Whiskey
- Johnnie Walker Black Scotch
- Del Maguey Vida Mezcal

\$40 *One Hour/ Per Person*

\$58 *Two Hour/ Per Person*

\$68 *Three Hour / Per Person*

\$78 *Four Hour/ Per Person*

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Host Sponsored Bar Per Drink

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

HOSTED BAR PER DRINK

- Top Tier Cocktails | \$18
Mixers include Red Bull, Fever-Tree, Assorted Soft Drinks and Juices
- Conciere Cocktails | \$17
Mixers include Red Bull, Fever-Tree, Assorted Soft Drinks and Juices
- Cordials | \$17
- Premium Wines | \$17
- Sparkling Wine | \$17
- Premium and Imported Beer | \$10

- Select Wine - Canvas by Michael Mondavi | \$15
- Domestic Beer | \$9
- Mineral Water, Juice and Soft Drinks | \$8

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Guest Pay Per Drink

GUEST PAY PER DRINK

Includes full bar set ups. Credit card charges only.

GUEST PAY PER DRINK

- Top Tier Cocktails | \$18 Each
- Mixers include Red Bull, Fever-Tree, Assorted Soft Drinks and Juices
- Top Tier Cocktails | \$17 Each
- Mixers include Red Bull, Fever-Tree, Assorted Soft Drinks and Juices
- Cordials | \$17 Each
- Premium and Imported Beer | \$11 Each
- Domestic Beer | \$10 Each
- Premium Wines | \$18 Per Glass
- Select Wine - Canvas by Michael Mondavi | \$16 Per Glass
- Mineral Water, Juice and Soft Drinks | \$9 Each

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HORS D'OEUVRES

HORS D'OEUVRES
Minimum order of 25 pieces per selection

COLD SELECTIONS

- Grilled and Chilled Gulf Shrimp and Cilantro Chipotle Cocktail
Sauce Shooter | \$8 Per Piece
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Pescatarian
- Sweet Potato Tostada with Poblano & Avocado Mousse & Micro
Cilantro | \$8 Per Piece
Gluten-Free, Nut-Free, Soy-Free, and Vegan
- Lavender Sugar Bruléed Brie Crostini with Preserved Strawberries
& Micro Basil | \$8 Per Piece
Egg-Free, Nut-Free, and Vegetarian
- Crudit  Shooter with Seasonal Hummus | \$8 Per Piece
Gluten-Free, Nut-Free, and Vegan
- Heirloom Cherry Tomato and Ciliegine Caprese with Fresh Basil
and Balsamic Glaze | \$8 Per Piece
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Vegetarian
- Red Snapper, Jalapeno & Cucumber Ceviche Shooter | \$8 Per
Piece
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and
Pescatarian
- Balmoral Smoked Salmon on Cucumber with Avocado Cream
Cheese and Fried Capers | \$8 Per Piece
Egg-Free, Gluten-Free, Nut-Free, Soy-Free, and Pescatarian
- Tarragon and Crab Salad Stuffed Endive with Old Bay Aioli | \$8
Per Piece
Dairy-Free, Gluten-Free, Nut-Free, and Pescatarian

WARM SELECTIONS

- Coconut Chicken Skewers with Mango Chutney | \$8 Per Piece
Dairy-Free

- Spinach Falafel Stuffed Mushroom | \$8 Per Piece
Gluten-Free and Vegan
- Bacon Wrapped Shrimp with Raspberry Glaze | \$8 Per Piece
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free
- Gruyere Cheese Puffs with Honey & Sea Salt | \$8 Per Piece
Nut-Free, Soy-Free, and Vegetarian.
- Smoked Pork Belly Bites with Dr. Pepper BBQ & Toasted Brioche | \$8 Per Piece
Nut-Free and Soy-Free.
- Pimento Cheese Fritter with Pepper Bacon Jam | \$8 Per Piece
Cheese Fritter- Nut-Free, Soy-Free, and Vegetarian.Bacon Jam- Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free.
- Hatch Chili Crab Cake with Roasted Red Pepper Aioli | \$8 Per Piece
Nut-Free and Pescatarian
- Mini Beef Wellington | \$8 Per Piece
Nut-Free
- Truffle Mac & Cheese Lollipops | \$8 Per Piece
Nut-Free and Vegetarian
- Miniature Vegetable Egg Rolls with Mae Ploy Sweet Chili Sauce | \$8 Per Piece
Dairy-Free, Egg-Free, Nut-Free, and Vegetarian

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STATIONS

PRESENTATION STATIONS
Minimum Of (3) stations per event function required

MAIN SQUEEZE CHEESE STATION

- Add Vegan Cheese | \$10 Per Person
- Selection of Handmade Texas Cheeses
- Served with Local Honey, Seasonal Jams & Compotes, Fresh Baked Bread, Lavosh and Specialty Crackers

OLIVE YOU SO MUCH

- Spanish Chorizo, Coppa, Bresaola, 5 Star Pepper Crusted Ciliegine, Smoked Provolone, Marinated Goat Feta
- Herb Marinated Olive Medley, Pepperoncini, Artichoke Hearts, Heirloom Tomato, Spiced Pepita

\$34*Per Guest*

WEDDING CREW-DITE

Rainbow Cauliflower, Broccoli Florets, Watermelon Radish, Sweet Mini Peppers, Cucumber, Grilled & Chilled Asparagus, Heirloom Carrot, Baby Heirloom Tomato
Dairy-Free, Gluten-Free, Soy-Free, and Vegan

Pink Peppercorn Ranch Dip
Gluten-Free, Vegetarian, and Nut-Free

Classic Sour Cream & Onion Dip
Egg-Free, Gluten-Free, Nut-Free, and Vegetarian

Traditional Hummus, Meyer Lemon Oil Drizzle
Gluten-Free, Nut-Free, and Vegan

\$28*Per Guest*

BELOVED BITES

Wagyu Beef Sliders with White Cheddar and Caramelized Onions
Nut-Free and Soy-Free

Nashville Style Hot Chicken Slider with Jicama Slaw
Dairy-Free, Egg-Free, and Nut-Free

Visca Tuscan Salami, Fresh Mozzarella, Micro Basil, & Vinaigrette
Egg-Free and Nut-Free

Sweet Potato Waffle Fries, Horseradish Pickles, Whole Grain Mustard, and Ketchup
Gluten-Free, Nut-Free, Soy-Free, and Vegan

\$28*Per Guest*

Candied Walnuts, Stone Fruit Mostarda, Poblano Mango Chutney, Honeycomb

Assorted Crackers and Baguettes

\$32*Per Guest*

TACO BOUT LOVE

El Milagro Tortilla Chips & Queso
Egg-Free, Nut-Free, and Vegetarian

Fajita Spiced Skirt Steak with Argentine Chimichurri
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

Post Oak and Poblano Pepper Smoked Pork Shoulder
Dairy-Free, Egg-Free, Gluten-Free, Nut-Free, and Soy-Free

Lone Star Beer Braised Pulled Chicken
Dairy-Free, Egg-Free, Nut-Free, and Soy-Free

SWB Smoked Onion Salsa, Tomatillo Salsa, Diced Mango, Elote de Gallo, Cilantro and Onion, Fresno Crema, Cotija Cheese, Limes, Yellowbird Hot Sauce

El Milagro Handmade Flour Tortillas
Nut-Free, Soy-Free, and Vegan

\$30*Per Guest*

SOMETHING BORROWED, SOMETHING GREEN

GREENS
Romaine Hearts, Baby Arugula, Spinach, Baby Gem Wedges

VEGGIES
Heirloom Tomatoes, English Cucumbers, Watermelon Radish, Roasted Exotic Mushrooms, Sautéed Fajita Peppers and Onions, Roasted Corn, Black Eyed Peas, Roasted Golden Beets

CRUNCH
Sunflower Seeds, Spiced Pepitas, Tortilla Strips

CHEESES
Texas Pepperjack, Cotija, Feta Cheese, Shredded Cheddar

PROTEIN

Fajita Spiced Grilled Chicken and Grilled Tofu

.....

DRESSINGS

Pink Peppercorn Ranch, Cilantro Lime Vinaigrette and
Champagne Vinaigrette

.....

OILS

Texas Lemon Oil, Texas Chipotle Oil

.....

\$24 *Per Guest*

ENDLESS PASTABILITIES

Butternut Squash Ravioli with Pistachio Brown Butter Cream and
Crispy Sage

Vegetarian

.....

Tortellini with Braised Short Rib, Roasted Corn, Fajita Peppers,
Serrano Pepper Tequila Cream Sauce

Nut-Free

.....

Gluten Free Garden Vegetable Ravioli with Tuscan Kale, Pine
Nuts, Roasted Brussels Sprouts Vodka Sauce

Gluten-Free and Vegetarian

.....

Penne and Local Italian Sausage Aglio e Olio with Oven Dried
Tomato, Leeks, and Fresh Basil

Egg-Free, Nut-Free, and Soy-Free

.....

Green Chili and Baked Crab Mac & Cheese with Pepper Jack
Queso and Panko Crust

Egg-Free, Nut-Free, and Soy-Free

.....

\$28 *Per Guest*

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SWEETS

SWEETS

Select Four

CUPID'S CONFECTIONS

Oreo Coffee Cream Parfait
Vegetarian

Individual Banana Puddings with Nilla Wafers and Bruleed
Meringue
Nut-Free and Vegetarian.

Peanut Butter S’mores Shooter
Vegetarian

Gluten Free Brownies
Vegetarian

Texas Pecan and Treaty Oak Bourbon Pie Tartlets
Vegetarian

Strawberry Shortcake Panna Cotta
Nut-Free and Vegetarian

Chocolate “Razmatazz” Cupcake, Raspberry Filling, Raspberry
Butter Cream
Nut-Free and Vegetarian

Key Lime Pie Shooters
Nut-Free, Soy-Free, and Vegetarian

Mexican Wedding Cookies with Ancho Chocolate Drizzle
Nut-Free, Soy-Free, and Vegetarian

Strawberry Rhubarb Curd Tart with Whipped Cream Cheese &
Toasted Almond Streusel
Vegetarian

\$30 *Per Guest*

ENHANCE SWEETS

\$10 *Per Guest*

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Catering Facility Fee

CATERING FACILITY FEE
Hotel Provides • Work Area for Dish Up • Standard China, Flatware and Glassware • Le Creuset Serving Dishes, Stenos and Serving Utensils • Coffee and Tea Service • Standard Tables and Chairs • Standard Tablecloths and Napkins • Glass Votive Candles • Dance Floor • Easels with Directional Signage provided by Client • Dedicated Hotel Event Manager and Professional Event Captain Caterer Provides • Copy of Health Permit and Liability Insurance • Menu and Equipment Needs • Staff Personnel for Loading/Unloading • Preparation and Replenishing for Buffet Client Provides Signed Food Waiver Removing Liability from Hyatt Regency Austin for Catered Food <i>*Alcohol and Soft Drinks Priced Separately</i>

CATERING FACILITY FEES

Breakfast Facility Fee \$45 Per Person	
Lunch Facility Fee \$55 Per Person	
Dinner Facility Fee \$65 Per Person	

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian