

EVENTS
IN THE
HILLS OF
AUSTIN



Hotel GRANDUCA
AUSTIN

MORNING BUFFETS

Minimum of 25 guarantee for all buffet options. Our eggs are cage-free and our sausage and bacon contain no nitrates or additives. We will always happily select the freshest fruit of the season for you. Breakfast buffets include freshly brewed Peerless regular and decaffeinated coffee and assorted Mighty Leaf teas.

EARLY RISER 39

Assorted Breakfast Pastries, Preserves, Butter

Greek Yogurt with Granola or Overnight Oats with Dried Fruit (VG)

Select Two

Orange, Grapefruit, Cranberry, Apple Juice

TRADITIONAL BREAKFAST 47

Assorted Daily Muffin, Croissant

Steel Cut Oatmeal, Dried Fruit, Nuts, Brown Sugar (VE)

Scrambled Eggs, Chives (VG) (GF)

Skillet Fried Red Bliss Potato, Sweet Onion (VE)

Applewood Bacon or Pork Sausage Links (GF)

Select Two

Orange, Grapefruit, Cranberry, Apple Juice

BREAKFAST ON THE GO 31

Mini Croissant

Scrambled Egg Sandwich, Aged Provolone, Bacon

Individual Cup of Lemon Yogurt (VG) (GF)

Whole Fruit (VG) (GF)

PLATED BREAKFAST 41

Fresh Baked Pastries, Preserves, Butter

Sliced Seasonal Fruit (VG) (GF)

Scrambled Eggs, Fresh Chives (GF)

Select Two

Applewood Bacon, Griddled Ham, Pork Sausage, Jalapeño Cheddar Sausage (GF)

Skillet Fried Red Bliss Potato, Sweet Onion (VE)

ENHANCEMENTS

Sliced Fresh Fruit and Berries 12 (VG) (GF)

Mixed Berries 16 (VG) (GF)

Jalapeño Cheddar Sausage 9

Applewood Bacon or Pork Sausage 9 (GF)

Egg Whites, Spinach, Tomato Scramble 9 (VG) (GF)

Assorted Bagels and Cream Cheese 65/dozen

Whole Seasonal Fruit 4 (VG) (GF)

Ham, Egg, Cheese Croissant 12

Organic Smoked Salmon with Traditional Accompaniments 14

Breakfast Burrito 12

Bacon, Egg, Pico de Gallo, Cheddar Cheese



LUNCH BUFFETS

Minimum of 25 guarantee for all buffet options. Lunch buffets include bread service and freshly brewed Peerless regular and decaffeinated coffee and assorted Mighty Leaf teas.

THE HILLS CLASSIC 61

SOUP *Select One*

Roasted Corn Soup

Tomato Basil Soup

SALAD BAR *Select Two*

Tuna Niçoise Salad

Grilled Fresh Tuna, Mixed Greens, Marinated Tomatoes, Olives, Hard Boiled Eggs, Haricot Vert, Anchovy Lemon Vinaigrette

Green Salad Bar

Seasonal Greens, Crisp Garden Vegetables, House White Balsamic Vinaigrette, Green Goddess Dressing

Chilled Pesto Pasta Salad

Cherry Tomato, Parmesan, Basil

SANDWICHES *Select Two*

Hand Carved Roasted Turkey Sandwich

Lettuce, Peppered Peach Spread on Ciabatta

Vegetable Muffuletta

Hummus, Grilled Vegetables, Provolone, Olive Tapenade

Rueben

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marble Rye

Meatball Slider

Tomato Sauce, Caramelized Onions, Brioche

Kettle Chips

DESSERT

Assorted Cookies, Brownies, Whole Fruit

SAN JACINTO 65

SOUP *Select Two*

Tortilla Soup (VG) (GF)

Pozole Soup

SALAD

Chop Salad (VG) (GF)

Romaine, Iceberg, Tomato, Cucumber, Black Bean, Roasted Corn, Pepitas, Cilantro Dressing

ENTRÉES

Grilled Flank Steak (GF)

Poblano Chili & Caramelized Onion, Chipotle-Honey Glaze

Achiote Chicken Breast (GF)

Pickled Carrot & Peppers

Sour Cream, Salsa, Cabbage, Onion, Jalapeño

Spanish Rice

Borracho Beans with Cotija Cheese (GF)

Warm Flour Tortillas

DESSERT

Churros with Cinnamon Whipped Cream (VE)

ADDITIONAL PROTEINS *Per Person*

Sautéed Shrimp 8

Barbecue Pulled Chicken Legs 6

Grilled Chicken Breast 6

Pulled Slow Cooked Pork 6

Lunch buffets include bread service and freshly brewed Peerless regular and decaffeinated coffee and assorted Mighty Leaf teas.

COUNTRY STYLE COOKOUT 66

Yukon Gold Potato Salad
Stone Ground Mustard Dressing

Wedge Salad
Iceberg Lettuce, Bacon, Bleu Cheese, Cherry Tomatoes,
Garlic Croutons, Bleu Cheese Dressing

ENTRÉES *Select Two*
Beer-Brined BBQ Chicken
Sonoran Honey Chipotle Glaze

Sliced Brisket
BBQ Sauce

Smoked Sausage
Grilled Peppers and Onions

SIDES
Macaroni & Cheese
Bourbon Creamed Corn
Coleslaw
Sliced White Bread, Country Rolls, or Cornbread

DESSERT
Pecan Pie



FARM TO LADLE 61

SOUP
Chef's Seasonal Soup

SALAD
Mixed Greens (VG) (GF)
Cucumber, Tomato, Carrot, Radish, Sprouts

Baby Arugula & Romaine (VG) (GF)
Shaved Fennel, Roasted Beets

GRILLED & CHILLED PROTEINS
Herb Marinated All-Natural Chicken Breast (GF)
Garlic Shrimp with Calabrian Chilies (GF)
Citrus Marinated Salmon Medallions & Charred Lemons (GF)

DESSERT
Tropical Mini Cheesecake



ADDITIONAL PROTEINS *Per Person*

- Sautéed Shrimp 8
- Barbecue Pulled Chicken Legs 6
- Grilled Chicken Breast 6
- Pulled Slow Cooked Pork 6

PLATED & BOXED LUNCH

Plated and boxed lunches include freshly brewed Peerless regular and decaffeinated coffee and assorted Mighty Leaf teas.

PLATED LUNCH

Bread Service

SOUP OR SALAD *Select One*

Baked Potato Soup ^{GF}

Bacon, Chives, Sour Cream

Chef's Seasonal Soup ^{GF} ^{VE}

Baby Arugula, Radicchio, Walnut, Blue Cheese, Cabernet Vinaigrette

Classic Caesar ^{VE}

Romaine, Garlic Crouton, Parmesan

Artisan Greens ^{VG} ^{GF}

Cucumber, Tomato, Red Onion, Olive, Balsamic Dressing

ENTRÉES *Select Two*

Grilled Chicken Breast 48 ^{GF}

Red Bliss Potato and Parsley, Baby Carrot

Herb Marinated Sirloin 58 ^{GF}

Garlic Mashed Potato, Broccolini

Sustainable Salmon Fillet 52 ^{GF}

Fingerling Potato, Asparagus

Cauliflower Steak 40 ^{VG} ^{GF}

Caper, Raisin, Carrot Emulsion, Fennel Salad

DESSERTS *Select One*

Tiramisu ^{GF}

Espresso Ladyfingers, Mascarpone, Amaretto, Dark Chocolate

Coconut Panne Cotta ^{VG} ^{GF} ^{VE}

Fresh Berries, Vanilla Bean, Local Honey

Chocolate Flourless ^{GF}

Strawberries

BOXED LUNCH

SANDWICHES & WRAPS 49

Boxed lunches require a minimum of 10 people. All boxed lunches are served with a whole fruit and kettle potato chips, choice of dessert and bottled water. Dessert must be the same for all lunches. Limit of 2 sandwich/wrap choices for groups of 40 or less. Up to 3 choices for groups larger than 40.

Chicken Wrap

Grilled Chicken, Mixed Greens, Avocado Mayonnaise, Grilled Onion, Flour Tortilla

Roasted Turkey Sandwich

Sliced Turkey, Green Chiles, Onions, Cheddar Cheese, Iceberg Lettuce on Sourdough Bread

Ham Sandwich

Sliced Ham, Buffalo Mozzarella, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta

Vegan Garden Wrap

Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto in a Spinach Tortilla

Roast Beef Sandwich

Horseradish Cream, Heirloom Tomato, Swiss Cheese, Leaf Lettuce

DESSERTS *Select One*

Chocolate Chip Cookie

Rice Krispy Treat

Brownie *Contains Nuts*

Dried Fruit Oat Bar

Prepared
to perfection



TAKE A BREAK

HYDRATION PACKAGE

Peerless Regular Coffee, Hot Water, Mighty Leaf Teas, Iced Tea, Water, Sodas

Full day 40/person

Half day 30/person

A LA CARTE BEVERAGES

Peerless Coffee, Regular or Decaf 105/gallon

Hot Water & Assorted Mighty Leaf Teas 105/gallon

Iced Tea 90/gallon

Orange, Grapefruit, Cranberry, Apple, Pineapple, or Tomato Juice 80/gallon

Sodas, Coca-Cola products 6/can

Bottled Water 5/bottle

Topo Chico Sparkling Water 7/bottle

Red Bull Energy Drink 7/can

DONUT WALL 44/DOZEN

Assortment of local, fresh donuts

BREAKFAST BREAK 20

Build Your Own Break

Vanilla Yogurt, Granola, Fresh Berries, Mixed Nuts

HIKING TRAIL 20

Trail Mix, Dried Fruit, Assorted Kind Bars, Brownies, Blondies

MOVIE THEATER 22

Regular and Peanut M&M's, Twix Bar, Milky Way, Gummy Bears, Snickers Bar, Skittles, White Cheddar Smart Popcorn

TRUE DECADENCE 22

Lemon Lover's, Blondie, Ultimate Brownie, Strawberry Swirl Cheesecake

HEALTHY KICK 23

Assorted Naked Juice, Pita Chips, Granola Bars, Protein Bars, Whole Fruit

TAKE A DIP 23

Pimento Cheese Dip, Chili con Queso, Roasted Pepper Hummus, Salsa Roja, Tortilla Chips, Pita Chips, Crostini, Carrot, Cucumber Sticks

THE GAME 24

Salted Soft Pretzel, Spicy Mustard, Queso Vegetable Crudité with Ranch

BLOODY MARY BAR 34

Build Your Own Skewer

Roasted Pork Belly, Olives, Marinated Feta, Grilled and Chilled Shrimp, Tajin Dusted Cucumbers, Celery

A LA CARTE SNACKS

Chocolate Chip Cookies 60/dozen

Dark Chocolate Brownies 60/dozen

Raspberry White Chocolate Bars 60/dozen

Red Velvet Cupcakes 60/dozen

Blondies 60/dozen

Lemon Bars 60/dozen

Warm Pretzel Sticks 60/dozen

HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 50 pieces of each. Any additional orders must be orders in increments of 25.

COLD 9/PIECE

Prosciutto, Fig Crostini

Olive Tapenade, Toast Point

Apricot, Brie Cheese Puffs

Shrimp Ceviche, Cucumber Pico, Avocado, Jalapeño

Deviled Egg, Candied Bacon, Chive

Tomato Bruschetta, Basil, Roasted Garlic

Ahi Tuna Tataki, Wonton, Scallion, Dark Soy

Tomato Caprese Skewer, Basil Pesto

HOT 9/PIECE

Truffled Arancini, Tomato Sugo

Chicken-Lemongrass Pot Stickers, Ponzu Dip

Cashew Chicken Spring Roll, Sweet Thai Chili Sauce

Curried Chicken Satay, Yogurt Dipping

Tempura Shrimp, Nuoc Cham

RECEPTION STATIONS

Reception stations require a minimum of 20 people (20% under sell of total count). Prices quoted are per person.

MARKET VEGGIES & HUMMUS

21 Per Person

Selection of Raw Vegetables Crudit , Roasted Pepper Hummus, Feta Cheese, Pita Chips, Crackers

CHILLED SMOKED VEGETABLES

25 Per Person

Selection of Local Vegetables, Lightly Smoked

Served with Chive Sour Cream, Chipotle Ranch, Chimichurri, Pickles

GUACAMOLE & SALSA 27 Per Person

House Guacamole, Salsa Verde, Salsa Quemada, Warm Tortilla Chips, Sour Cream, Jalape o, Hot Sauce

TEXAS FAJITAS 27 Per Person

Fajita Chicken, Fajita Beef

Spanish Rice, Black Beans, Cumin Spiced Roasted Peppers, Onions, Fire Roasted Salsa Roja, Pico de Gallo, Cheese, Sour Cream, Guacamole, Corn Tortillas, Flour Tortillas

ASIAN FUSION 27 Per Person

Nuoc Cham Marinated Chicken Thighs, Soya Glazed Skirt Steak

Vegetable Fried Rice, Roasted Chili Sauce, Fried Onions, Green Onions, Roasted Peanuts

MAC & CHEESE BAR 27 Per Person

Roasted Mushrooms, Fried Onions, Jalape os, Caramelized Onions, Scallions, Green Chili, Chipotle Ranch, Roasted Tomatoes

TATER TOT BAR 27 Per Person

Bacon, Cheddar, Scallions, Cilantro, Mushroom Gravy, Aged Cheddar Cheese Sauce

MEAT AND CHEESE 27 Per Person

Selection of Cured Meats, Domestic & Imported Cheeses

Accompaniments: Olives, Mustard, Dried Fruit, Fruit Jam, Crackers, Crostini

POKE BOWL 33 Per Person

Ahi Tuna, Sustainable Salmon, Gulf Shrimp

Seasoned Rice, Cucumber Salad, Radish, Edamame, Tomato, Bean Sprout, Fried Garlic, Crispy Wonton, Sriracha, Soy Sauce, Togarashi, Furikake



ADDITIONAL PROTEINS Per Person

Saut ed Shrimp 8

Barbecue Pulled Chicken Legs 6

Grilled Chicken Breast 6

Pulled Slow Cooked Pork 6

Carving stations require a minimum of 25 people. Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis.

SIGNATURE DISPLAYS

All displays serve 20–25 people.

★
Roasted Prime Rib 800
 Au Jus, Horseradish Cream

★
Slow Cooked Brisket 295
 Black Pepper BBQ Sauce

★
Maple Brine Turkey 195
 Honey-Mustard

ADDITIONAL DISPLAYS

Crudités and Dips 22 (VE)
 Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Olive Tapenade, Pimento Cheese Spread

Grilled Vegetable Display 23 (DF) (GF) (VG)
 Marinated Grilled Seasonal Vegetables, Roasted Peppers, Hummus, Baba Ghanoush, Artichoke Hearts

Artisanal Meat and Cheese Display 30
 Selection of Cured Meats, Domestic and Imported Cheeses, Apricot-Fig Chutney, Nuts, Pickled Vegetables, Marinated Olives, Stone Ground Mustard, Crackers, Grissini, Bread

Domestic Artisanal Cheese Display 27 (VE)
 Selection of Hard and Soft Cheeses, Dried Fruits, Grapes, Honey Comb, Apricot-Fig Chutney, Nuts, Bread, Crackers, Grissini

A LA CARTE LATE NIGHT SNACKS

Warm Bavarian Pretzel Sticks 12
 Cheese Sauce

Fried Pickles 12
 Ranch, Tartar Sauce

Chicken Quesadillas 14
 Salsa, Guacamole, Sour Cream

Pulled Chicken Street Tacos 16 (GF)
 Corn Tortilla, Taqueria Green Salsa, Shredded Cabbage, Cilantro, Onions, Smashed Avocado

Chicken Wings 15
 Barbeque Sauce, Buffalo Wing Sauce, Chipotle Ranch

CHILDREN'S MEAL (Choose one) 30

APPETIZER
 Apples, Carrots, or Mixed Berries (GF) (VE)

ENTRÉE
Grilled Striploin Steak or Chicken Breast (GF)
 Mashed Potatoes, Carrots

Veggie Grain Bowl (VG)
 Pepitas

Chicken Tenders & Fries

DESSERT
 Vanilla Gelato Sundae (GF)

VENDOR MEALS 45

Vendor meals are offered with a maximum of 10 meals per event. Selection of meal is least expensive option of client's meal choice via event order. Vendor meals are priced prior to applicable service fees and taxes.

DINNER BUFFETS

Dinner buffets require a minimum of 20 people (20% under sell of total count).

TASTE OF ITALY 90

SOUP

Minestrone, Cannellini Bean, Market Vegetables (GF)
Focaccia Bread, House Olive Mix

SALAD

Baby Arugula Salad

Shaved Fennel, Orange, Aged Balsamic Vinaigrette

Caprese Salad

Vine Ripe Tomato, Fresh Mozzarella, Basil, Texas Olive Oil

ENTRÉES

Rigatoni Primavera

Tomato, Broccoli Rabe, Crushed Chilies

Chicken Piccata

Roasted Potatoes, Caper Butter, Charred Lemon

Steak Pizzaiola

Braised Tomato, Mushrooms, Rosemary

DESSERTS

Tiramisu, Coffee Cake

SOUTHERN COMFORT 95

SOUP

Corn Chowder with Snow Crab
Cornbread, Local Honey Butter

SALAD

Chop-Chop Salad

Iceberg, Corn, Bacon, Pickled Green Tomato, Smoked Cheddar, Black Beans (GF)

ENTRÉES

Slow & Low Barbeque Brisket

Pickles, Onions, House Sauce

Barbeque Chicken

Charred Green Onion

ACCOMPANIMENTS

Peas, Creamy Mustard Dressing

Tangy Coleslaw, Potato Salad

Baked Mac-N-Cheese

DESSERT

Apple Crisp, Watermelon (GF)

HILL COUNTRY EXTRAVAGANZA 104

SALAD

Wedge Salad

Hard Boiled Egg, Tomato, Bacon, Scallion,
Fried Onions, Blue Cheese Dressing

Baby Kale Salad (VE)

Cranberries, Walnuts, Croutons, Parmesan,
Italian Vinaigrette

Tomato Salad (VG)

Mustard Dressing

ENTRÉES

Herb and Sea Salt Crusted Rib Eye (GF)

Maple Glazed Salmon (GF)

ACCOMPANIMENTS

Caramelized Onions, Mushrooms (GF)

Loaded Mashed Potatoes, Sour Cream, Scallion, Cheddar
Cream Corn (GF)

Roasted Broccolini, Cauliflower (GF) (DF)

DESSERTS

Carrot Cake, Lemon Bars



PLATED DINNER

Plated dinners require a minimum of 20 people and are served with your choice of Peerless coffee, herbal teas and bread and butter service. Our Executive Chef will work with you to customize the perfect four or five-course gourmet dinner.

FIRST COURSE *Select One*

SOUP

Chef's Seasonal Soup

Truffled Cauliflower Soup (GF) (VE)

Potato Leek Soup, Crisp Leeks, Chive Oil (GF) (VG)

SALAD

Kale Salad (GF) (VE)

Arugula, Pistachios, Cranberries, Snap Peas,
Green Goddess Dressing

Mini Wedge (GF)

Bacon, Blue Cheese, Shaved Red Onion, Cherry Tomato,
Chives, Blue Cheese Dressing

Burrata (VG) (VE)

Kale Pesto, Roasted Pepper-Olive Oil, Crostini

Baby Arugula & Radicchio (GF) (VE)

Shaved Parmesan, Toasted Hazelnut, Lemon Dressing

Artisan Greens (GF) (VG)

Watermelon Radish, Walnut, Cherry Tomato, Cucumber,
Orange Emulsion

Romaine Lettuce (GF) (VG)

Red Cabbage, Frisée, Roasted Beets, Goat Cheese,
Pistachio, Cabernet Vinaigrette

Tomato Caprese (VE)

Vine Ripe Tomato, Fresh Mozzarella, Basil,
Texas Olive Oil, Crostini

APPETIZER

Braised Pork Belly (GF)

Smoked Carrot Purée, Crispy Onions

Smoked Carrots (VE)

Chimichurri Cream, Fried Onions, Frisée

Watermelon & Arugula Salad (GF) (VE)

Almonds, Feta Cheese, Whole Lemon Vinaigrette

Griddled Polenta (GF) (VE)

Wild Mushrooms, Tomato, Shallot, Roasted Pepper Sauce

Cheese Tortellini (VE)

Asparagus Tips, Toasted Pine Nut, Basil Oil

SECOND COURSE *Select Two*

Petit Filet 105 (GF)

Wild Mushroom Ragout, Cheddar-Chive Mashed Potatoes, Heirloom
Baby Carrot

Grilled All Natural Chicken Breast 89 (GF)

Fingerling Potato, Roasted Asparagus, Natural Jus

Braised Prime Beef Short Rib 100 (GF)

Garlic Mashed Potato, Oven Roasted Tomato, Broccolini

Texas Red Snapper 95 (GF)

Cannellini Bean Ragout, Citrus-Tomato Salad

Charred Flank Steak 88 (GF)

Garlic Infused Farro, Grilled Broccoli, Mushroom Jus

Pan Seared Salmon 89 (GF)

Quinoa & Jasmine Rice Pilaf, Rapini, Carrot Emulsion

Vegan Grain Bowl 75 (VG)

Farro-Quinoa, Broccolini, Charred Pearl Onions, Gremolata

Vegetable Risotto 75 (GF) (VG)

Asparagus, Zucchini, Tomato, Butternut Squash, Fresh Herbs

OR

DUO ENTRÉES *Select One*

4oz Petite Filet | 3oz Roasted Salmon 119 (GF)

Yukon Gold Mashed Potatoes, Asparagus, Roasted Mushrooms, Herb
Jus, Tarragon Beurre Blanc

6oz Ribeye | 3 Jumbo Shrimp 135

Lentil Ragout, Roasted Baby Carrot, Cipollini Onion,
Sweet Potato Purée, Mushroom Masala

Roasted 5oz Airline Chicken Breast | Herb Crusted Halibut 135

Horseradish Potatoes, Braised Brussels Sprouts,
Wilted Kale, Zinfandel Bordelaise Sauce

DESSERTS *Select One*

Panne Cotta (GF) (VE)

Roasted Fruit Compote, Strawberry Gelée

Tiramisu (VE)

Espresso Ladyfingers, Mascarpone, Amaretto, Dark Chocolate

Caramel Crumb Cake (VE)

Chocolate and Caramel Sauce

Chocolate Torte (VE)

Strawberries

Fashioned
to delight



BEVERAGES

Hosted bars are priced on a per person basis.

SPARKLING & CHAMPAGNE

- Riondo Prosecco *Veneto, Italy* 45
- Chandon Brut *Napa Valley, California* 76
- Cleto Chiarli Brut Rose *Emilia-Romagna, Italy* 68
- Veuve Clicquot Rosé *Champagne, France* 205*
- Veuve Clicquot Yellow Label *Champagne, France* 195*

WHITE & ROSÉ

- Ruffino Aqua di Venus Rosé *Toscana IGT, Italy* 56
- Trefethan Rieseling *Napa Valley, California* 68
- Barone Fini Pinot Grigio *Valdadige, Italy* 52
- Banshee Sauvignon Blanc *Sonoma County, California* 56
- Cliff Lede Sauvignon Blanc *Napa Valley, California* 76
- Tenuta Guado al Tasso Vermentino *Bolgheri, Italy* 64
- Trinitas Chardonnay *Napa Valley California* 76
- Chalk Hill Chardonnay *Sonoma County, California* 68
- Chalone Chardonnay *Central Coast, California* 64
- Eos Estate Chardonnay *Central Coast, California* 45

RED

- Bella Gloss Pinot Noir *Sonoma County, California* 88
- Rickshaw Pinot Noir *Sonoma County, California* 60
- Chalone Pinot Noir *Monterey County, California* 64
- Firestone Cabernet Sauvignon *Santa Ynez Valley, California* 56
- Roth Cabernet Sauvignon *Sonoma County, California* 72
- Mount Veeder Cabernet Sauvignon *Napa Valley, California* 94
- Eos Cabernet Sauvignon *Central Coast, California* 45
- Banshee Cabernet Sauvignon *Sonoma County, California* 65
- Villa Pozzi Nero D'avola *Terre Siciliane, Italy* 44
- Frescobaldi Nipozzano Chianti Rufina Riserva *Toscana, Italy* 64
- Vietti Perbacco Nebbiolo *Langhe, Piemonte, Italy* 72
- Gaja Ca'Marcanda Promis *Toscana, Italy* 125*

HOSTED BARS

HOUSE BAR

House Wines, Domestic and Craft Beer, Soft Drinks and Bottled Water

First Hour 24/person
Additional Hours 8/person, per hour

PRIMO BAR

Wines, Imported, Domestic and Craft Beer, Soft Drinks and Bottled Water

First Hour 34/person
Additional Hours 10/person, per hour

- Ketel One
- Captain Morgan
- Bombay Sapphire Gin
- Codigo 1530
- Evan Williams Black Label
- Dewar's White Label Scotch
- EOS Chardonnay *Central Coast, California*
- EOS Cabernet Sauvignon *Central Coast, California*

DI LUSSO BAR

Wines, Imported, Domestic and Craft Beer, Soft Drinks and Bottled Water

First Hour 44/person
Additional Hours 12/person, per hour

- Grey Goose
- Bacardi Rum
- Nolet's
- Patron Silver
- Makers Mark BBN
- Johnnie Walker Black Label
- Trinitas Chardonnay *Napa Valley, California*
- Skyside Cabernet Sauvignon *North Coast, California*

*Based on availability.

Hoping to *host you soon*

Book your event with us today.

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Hotel GRANDUCA
AUSTIN