



# LAUREL

PATIO • FOOD • SPIRIT™

Family Style + Pre-Fixe Menus



Just like the Italian coast or countryside, there's an ease to Texas Hill Country that's undeniable. Escape into a culinary adventure that's as simple as it is sophisticated, and where Austin's signature sense of experimentation and centuries of time-honored Italian traditions come together in every delicious – and eye-catching – tablescape.



### TOMMY SUDDETH, MBA, CEC

With 27 years of experience in the culinary industry, Tommy Suddeth joined Hotel Viata's culinary team

with a passion to curate and deliver a guest dining experience that rivals all others. At Hotel Viata, Suddeth serves as the Hotel's Executive Chef, leading a team of culinarians with the mission to create locally sourced, eclectic menus influenced by coastal Italian flavors and Texas Hill Country influence. Suddeth began his career in high school at a local member owned country club. This is where he began his fondness for elegant cuisine. He worked through college as a sous chef and when he graduated discovered he wasn't ready to hang up the apron. He then worked his way up through various hotels to include the Houston Marriott Westchase, the Hyatt Regency in the Galleria and The Yacht Club at Horseshoe Bay Resort.

Suddeth's presence at Laurel Restaurant has allowed the culinary aspirations of Hotel Viata to flourish, which translates to perfectly curated group menus for your enjoyment.

## OPTION 1

### FAMILY STYLE

#### STARTERS

##### FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

##### CRISPY BRUSSEL SPROUTS

Lemon Honey, Roasted Pepper Aioli

##### CAESAR SALAD

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

#### MAIN COURSE

##### FETTUCCINE AL LIMONE

Lemon Cream, Micro Basil

##### JOYCE FARMS BONE-IN CHICKEN BREAST

Fingerling Potatoes, Arugula, Heirloom Tomato, Red Wine Jus

##### LHA RESERVE NY STRIP

Charred Broccolini, Black Garlic Veal Jus

#### DESSERT

##### ASSORTED PETITE DESSERTS

\$90 per person

+ tax & gratuity

ALL FAMILY STYLE MENUS CAN BE MADE INTO  
BUFFETS FOR 20 PEOPLE OR MORE.

## OPTION 2

### FAMILY STYLE

#### STARTERS

##### FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

##### CROCCANTE SHRIMP FRA DIAVOLO

Herb Focaccia Crusted, Spicy Tomato Sauce, Basil, Cipollini in Agrodolce

##### TUSCAN SALAD

Seasonal Greens, Baby Kale, Roasted Peppers, Kalamata Olives, Roasted Mushrooms, Caramelized Onions, Heirloom Tomatoes, Local Goat Cheese, Lemon Herb Vinaigrette

##### MARGHERITA PIZZA

Heirloom Tomato, Garlic Oil, Fresh Mozzarella, Basil, San Marzano Tomato Sauce

#### MAIN COURSE

##### LHA RESERVE BONE-IN BEEF TENDERLOIN

Mushroom Ragout, Roasted Cipollini Onion Puree, Thyme Veal Jus

##### CHILEAN SALMON

Calabrian Chili Spiced Creamed Corn, Roasted Cauliflower

##### GRILLED ASPARAGUS

Calabrian Chili, Mint, Pistachio Gremolata

##### CRISPY FINGERLING POTATOES

Garlic, Lemon, Thyme Salsa

#### DESSERT

##### ASSORTED PETITE DESSERTS

\$105 per person

+ tax & gratuity

ALL FAMILY STYLE MENUS CAN BE MADE INTO  
BUFFETS FOR 20 PEOPLE OR MORE.

## OPTION 3

AL A CARTE

### FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

#### FIRST COURSE

*choose one*

### CRISPY BRUSSEL SPROUTS

Lemon Honey, Roasted Pepper Aioli

### LAUREL SALAD

Seasonal Greens, Whisky Maple Pepper Bacon Lardons, Gorgonzola,  
Dried Tomato, Balsamic Vinaigrette

### CAESAR SALAD

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

#### SECOND COURSE

*choose one*

### LHA RESERVE BONE-IN BEEF TENDERLOIN

Mushroom Ragout, Roasted Cipollini Onion Puree, Thyme Veal Jus

### CHILEAN SALMON

Calabrian Chili Spiced Creamed Corn, Roasted Cauliflower

### JOYCE FARMS BONE-IN CHICKEN BREAST

Fingerling Potatoes, Arugula, Heirloom Tomato, Red Wine Jus

### FRUTTI DI MARE

Scallop, Shrimp, Lobster, Calamari, Fettuccine, Fennel, Calabrian Chile, Seafood Tomato Broth

#### DESSERT

*choose one*

### PISTACHIO RICOTTA CAKE

### NONNA'S TART

\$110 per person

+ tax & gratuity

## RENTAL FEES

### PRIVATE DINING ROOM

Maximum 12 guests

\$250

\$100 per person food & beverage minimum

### LAUREL TERRACE 1

\$3,000

\$1,000 Food & Beverage minimum

### LAUREL TERRACE 2

\$2,500

\$1,000 Food & Beverage minimum

### LAUREL BAR BUYOUT

\$2,000

\$2,500 food & beverage minimum

### LAUREL DINING ROOM BUYOUT

\$9,000

\$5,000 food & beverage minimum

## CORKAGE FEES

\$30 Per bottle

## CUSTOM MENUS

Our chefs can also create a custom menu for your event please contact [laurel@hotelviata.com](mailto:laurel@hotelviata.com).







# LAUREL

PATIO • FOOD • SPIRIT™

320 S Capital of Texas Hwy, Bldg B, Austin, TX  
laurel-austin.com | 512-306-6500