

For over a century, The Driskill Hotel has been the crown jewel of Texas. The grand lobby evokes timeless elegance accented by majestic three-story columns framing the hand-laid artisan imported marble floor and the hotel's signature work-of-art stained glass dome ceiling. From distinguished boardrooms to the elegant bi-level Victorian Room to the legendary Driskill Ballroom, event space is located throughout the hotel and is as varied as the hotel is unique. With over 18,000 square feet of incomparable meeting and event space, The Driskill's ability to create a memorable experience is only limited by the imagination.

The Driskill culinary team is led by Executive Chef, Jonathan Gelman. After graduating magna cum laude from the California Culinary Academy in San Francisco, Chef Gelman fine-tuned his craft with some of the nation's premier chefs and held executive chef positions at four and five-star hotels as well as owned his own event and catering company in Napa Valley, California. "The style of my food reflects exquisite contemporary American cuisine with French and Mediterranean influences," says Gelman. "I focus on locally-grown products, seasonal ingredients, impeccable presentation and cutting-edge menu choices to create a truly memorable dining experience."

Pastry Chef Tony Sansalone baked his first cookies in the family kitchen in Italy and later received formal training at the American Culinary Federation in Palm Beach, FL. Following several years with prestigious resorts in South Florida, Tony launched his career with Four Seasons Hotels which led him to the Four Seasons Austin where he quickly commanded a devoted following. During his 15-years there, the accommodating and talented chef became a fixture in the community, participating in countless culinary and fundraising events. After two years of owning his own business, Chef Sansalone joined The Driskill culinary team. Now the distinctive dessert traditions of the Driskill combined with Chef Sansalone's innovative artistry make for a legendary duo.

## ❧ CONTENTS ❧

Weddings at the Driskill	2
Driskill Details	3
Hors d'Oeuvres	4
Displays	5
Chef's Stations	6
Carving Stations	7
Dessert Stations	8
Reception Buffets	9
Dinner Buffets	10
Plated Dinners	12
The Driskill's "Gold Service"	15
1886 Bakery Wedding Cakes	16
Beverage Arrangements	17
Specialty Beverages	18
Bridal Luncheons	19
The Driskill Afternoon Tea	20
Miscellaneous Ideas	21

# WEDDINGS AT THE DRISKILL

The Driskill is a full-service hotel that provides complete food and beverage services, wedding cakes, tables, chairs, white linens, china, silverware, glassware, personalized menu cards, silver cake plateaus, crystal toasting flutes, cake knife & server sets, dance floors, staging and set-up and tear-down of your event. Votive candles are provided for the tables, and if no centerpieces are arranged, silver mint julep cups with white roses are available. All of these services are available at no additional charge & are part of your wedding package.

Wedding Coordinators, floral arrangements, entertainment, photography, videography, lighting and specialty linens should be hired by the bride. The Driskill is not responsible for outside vendor's property and equipment. Any special arrangements, electrical needs, or set-up requirements for outside vendors are subject to the approval of your Catering Representative and must be provided prior to the day of the event.

## WEDDING PACKAGES

Recommended for Receptions over 150 people--

### **The Mezzanine**

Wedding Package Fee: \$6,500.00

Food and Beverage Minimum: \$17,000.00

Includes the Cattle Baron Suite, LBJ Presidential Suite, Heritage Bridal Suite & Two Historic Senate Guestrooms for the evening of your wedding

Recommended for Receptions up to 150 people--

### **The Victorian Room**

Wedding Package Fee: \$3,000.00

Food and Beverage Minimum: \$8,000.00

Includes two Senate Guestrooms for the evening of your wedding

Recommended for Receptions up to 100 people--

### **The Citadel**

Wedding Package Fee: \$1,500.00

Food and Beverage Minimum: \$5,000.00

Includes one Senate Guestroom for the evening of your wedding

## AFTERNOON WEDDING PACKAGES

Offered between 11:00am-3:30pm.

All Afternoon Wedding Packages include one Senate Room for the evening of your wedding.

### **The Mezzanine**

Wedding Package Fee:

\$2,500.00

Food and Beverage Minimum:

\$5,000.00

### **The Victorian Room**

Wedding Package Fee:

\$1,500.00

Food and Beverage Minimum:

\$3,000.00

### **The Citadel**

Wedding Package Fee:

\$750.00

Food and Beverage Minimum:

\$2,000.00

# DRISKILL DETAILS

## ∞ FOOD & BEVERAGE ∞

A food and beverage minimum (exclusive of tax and service charge) will apply to your event. Your menu, bar beverages and wedding cakes (if purchased from the hotel) will go toward meeting this minimum. The food and beverage minimum is the amount that you are committed to, however the actual price will be determined by your menu choices and the amount of beverages consumed. The menu should be determined no later than one month prior to the reception.

The Driskill has complete food and beverage services and is the sole licensed provider of all food and beverages served in hotel event facilities. Therefore, it is not permissible to bring food or beverage items in or out of private dining facilities without prior consent from your Catering Manager.

The Driskill's 1886 Café & Bakery can accommodate your wedding cake needs. A meeting with our Pastry Chef can be scheduled through your Catering Representative. At that time, price and design will be discussed. A cake-cutting fee of 3.00 per person will apply to cakes brought on property from an outside baker.

## ∞ GUARANTEED ATTENDANCE ∞

Please inform your Catering Representative of the final number of guests attending your event three business days before the date of your event. After this time, you may increase your count but it cannot be decreased.

## ∞ DEPOSIT & PAYMENTS ∞

In order to hold space on a definite basis, a signed contract, credit card guarantee form and deposit are required. The deposit is the wedding package fee, and is non-refundable. The contract will determine the date, time, location, estimated attendance, wedding package fee and food and beverage minimum. Pre-payment, based on the estimated cost, is required for all wedding receptions. The contract will specify the payment schedule and amounts.

## ∞ GUEST ROOMS ∞

Room Blocks or Courtesy Rates are available for out of town guests. Your Catering Representative will be able to provide you with rates and information.

## ∞ PARKING ∞

The Driskill Valet offers event parking at a rate of 14.00 per car. Overnight parking is available for \$25.00 per car.

## ∞ TAXES & SERVICE CHARGES ∞

State Food tax is 8.25%. Food and Beverage Service Charge is 21%. Room Rental Service Charge is 21%. Room Rental Tax is 6%. Guest Room Tax is 15%. Entertainment electrical needs will be provided by Hotel's Audio Visual Company. The charge is \$300.00 plus tax and will include necessary power and an on-site audio visual technician for your event.

## ∞ SPECIAL ACCOMMODATIONS ∞

The Driskill Concierge will assist with arranging transportation, salon & spa services, group outings and any other special needs that are required throughout the wedding weekend. A list of preferred vendors is available through your Catering Representative.

## ∞ LIABILITY ∞

The Driskill is not responsible for losses or damages to equipment, decorations, etc. brought in prior to or left after your event. All items should be removed immediately after your event unless prior approval is received from your Catering or Conference Services Representative.

## ∞ BUTLER SERVICE ∞

In the legendary Driskill tradition, imagine a butler solely committed to attend to you throughout the course of your entire event. Designed for the bride-to-be, mother-of-the-bride or event planner, The Driskill can provide a hospitality expert to run errands, handle administrative tasks, shadow you or take over whatever tasks will help ease your hectic schedule. Several package options are available.

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# HORS D'OEUVRES



Cold Items may be Passed or Displayed. Chef recommends hot items to be Displayed.  
When Passing Hors d'Oeuvres, a minimum of one piece of each item per person is required.  
When Displaying Hors d'Oeuvres, a minimum of two pieces of each item per person is required.  
Hors d'Oeuvres are priced per piece.

## COLD

Oyster on the Half Shell with Mignonette Jus & Micro Cilantro	4.00
Curry Chicken Salad in Phyllo Cups	3.00
Housemade Pâté on Rye with Grain Mustard	3.50
Smoked Salmon Rillettes with Goat Cheese on Crostini	3.00
Prosciutto Wrapped Asparagus & Fig Jam	3.00
Dungeness Crab Salad in Phyllo Cup with Mango Vinaigrette	4.00
Yucca Chips with Wasabi Caviar & Ranch	3.00
Red & Yellow Tomato Bruschetta with Kalamata Olive on Crostini	3.50
Smoked Trout with Ginger Mango Relish on Crisp Cucumber	3.50
Shaved Beef Carpaccio with Whole Grain Mustard on Parmesan Toast	4.00
Purple Potato with Truffled Crème Fraîche & Caviar	4.00
Sevruga Caviar Cigar with Red Onion Crème Fraîche	4.50
Lobster & Crab Gazpacho Shooter filled with Lobster Salsa	4.50
Seasonal Oyster with Yuzu Jelly, Micro Herbs, Mignonette Sauce	4.00
Charred Ahi Sashimi, Tobiko, Sprouts on Cucumber	4.50
Brie Cheese & Apple Chutney on Crisp Baguette	3.00
Chicken Mousse & Raspberry Jam on Toasted Rosemary Brioche	3.00

## HOT

Beef or Chicken Satay with Peanut Dipping Sauce	3.50
Pumpkin Seed Crusted Boneless Quail with Guajillo Chili BBQ Sauce	3.50
Bamboo Skewered Pineapple Shrimp	4.00
Chinese Vegetable Spring Roll with Sweet Chili Sauce	3.50
Baked Oyster with Horseradish & Parmesan Crust	4.00
Beef Tenderloin & Manchego Empanada with Cumin-Lime Crème Fraîche	4.00
Crimini Mushroom Cap filled with Boursin Cheese & Garlic Shrimp	3.50
Assorted Mini Quiche	3.50
Smoked Duck & Wild Mushroom Baked in Phyllo	4.50
Teriyaki Glazed Salmon Satay with Ginger Ponzu Sauce	4.00
Jumbo Scallop Wrapped in Pancetta with Grain Mustard Sauce	4.50
Cumin Rubbed Chicken Satay with Cilantro Lime Cream	3.50
Herb Crusted Dijon Lamb Lollipop with Wild Berry Demi	4.50
Beef Ravioli with Toasted Fennel & Tomato Relish	3.50
Coriander & Ginger Shrimp Cake with Roasted Garlic Aioli	4.00
Mini Beef Wellington with Tarragon Cream Sauce	4.00
Swedish Meatball with Basil Crème Fraîche	3.50
Driskill Crabcakes with Charred Yellow Tomato Remoulade	4.00

## SPOONS

Mushroom Seared Beef Tenderloin on Marsala Onion & Parmesan	4.00
Dungeness Crab Salad & Cantaloupe Relish	4.00
Charred Ahi with Tobiko	4.50
Red & Yellow Tomato with Goat Cheese Fondue	3.50
Shrimp Scampi on Bacon Melted Leeks	4.00
Crisp Crab Rolls on Avocado Salsa	3.50
Bay Scallops on Truffled Potatoes	3.50

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# DISPLAYS

Displays are priced per person.

## SEAFOOD

Iced Oysters, Gulf Shrimp, Crab Claws  
Citrus Fennel Dip, Cocktail Sauce, Garlic Butter  
18.00

## POACHED SALMON

Whole Poached Atlantic Salmon  
Tarragon Relish, Lemon Crème Fraîche  
Onion Confetti  
10.00

## GOURMET CHEESE

Selection of Brie, Chèvre with Cracked Pepper  
Boursin with Herbs and other Assorted  
Imported and Domestic Cheeses  
Dried & Fresh Fruit  
Assorted Crackers & Toasted Baguettes  
8.00

## VEGETABLE CRUDITÉ

Seasonal Crisp Vegetables  
Olives, Pepperoncini, Sweet Pickles  
Smoked Fennel Aioli  
7.50

## BAKED BRIE EN CROUTE

Brie Cheese in Puff Pastry  
Raspberry Jam Spiced Walnuts & Pine Nuts  
Assorted Crackers & Toasted Baguettes  
6.50

## CITRUS POACHED SHRIMP DISPLAY

Poached Shrimp on Ice  
Cocktail & Remoulade Sauces  
Fresh Lemon  
12.00

## ANTIPASTI

Prosciutto, Sopressata, Bocconcini,  
Roasted Peppers, Imported Olives  
& Marinated Artichokes  
9.00

## SMOKED OR CURED SALMON

Tequila Lime Cured Salmon  
Lemon Crème Fraîche  
Red Onion Confetti, Fried Capers  
8.00

## GRILLED & MARINATED VEGETABLES

Chef's Selection of Fresh Grilled Vegetables  
Roasted Tomato Oil, Fresh Basil  
Bleu Cheese Crumbs  
6.50

## BABY SPINACH BOUQUETS

Baby Spinach Salad Wrapped in English Cucumber  
Wild Berry Vinaigrette with Candied Pecans  
6.00

## CAVIAR

Sevruga  
Market price per ounce

Osetra  
Market price per ounce

“000” Beluga Caviar  
Market price per ounce

Caviar Served with Toast Points, Crème Fraîche  
Chopped Eggs & Onions

# CHEF'S STATIONS

Chef's Stations are priced per person. Guest Counts below 20 are subject to a surcharge.  
One station per 50 guests is recommended.  
Uniformed Chefs will prepare Action Stations at 150.00 per Uniformed Chef.

## SUSHI STATION

Assorted Sashimi, Nirgi, & California Rolls  
Wasabi, Pickled Ginger, Soy Sauce  
(Based on 3 pieces per person)  
15.00

## TOSTADA STATION

Hawaiian Tostada  
*Rock Shrimp Poke, Cucumber Namasu*  
*Sesame-Tomato Relish*  
Asian Guacamole & Tobiko  
*Spicy Bomb Sauce on Crisp Wonton Shells*  
Sonoran Tostada  
*Pork Carnitas Style, Black Bean Cilantro Relish, Manchego Cheese*  
*Shredded Cabbage Slaw & Cumin Crème Fraîche*  
*On Crisp Tortilla Rounds*  
14.00

## ASIAGO CHEESE RAVIOLI

English Peas, Piquillos Peppers, Tarragon Cream  
14.00

## TEXAS HOT ROCK

Achiote Salmon, Herb Sea Scallops  
Rosemary Lamb Chops  
Seared on Hot Stone Slabs  
*Tarragon-Saffron Aioli*  
*Mint & Cactus Chutney*  
Artichoke Tapenade & Herb Crostini  
14.00

## SAVORY RISOTTO MARTINI BAR

Truffle Risotto, Porcini Mushroom, Asparagus  
Prosciutto, Aged Parmesan  
14.00

## GOURMET PIZZERIA

Prosciutto  
*Smoked Mozzarella, Niçoise Olives*  
*on Rosemary Focaccia*  
Scampi Style Shrimp  
*Asiago, Oven Dried Tomato on Pesto Focaccia*  
Roasted Portobello  
*Gorgonzola, Caramelized Onions*  
*on Sundried Tomato Focaccia*  
12.00

## ASIAN OCCASION

Roasted Chinese BBQ Duck  
*Steamed Mushu Buns & Hoisin BBQ Sauce*  
Assorted Dim Sum Displayed in Steamer Baskets  
*Yin Yang Sauce*  
14.00

## POTATO MARTINI BAR

Roasted Garlic Potatoes  
*Caramelized Onions, Gorgonzola Crumbles, Basil Pesto*  
*Sautéed Wild Mushrooms, Roasted Bell Peppers*  
*Whipped Truffle Butter*  
Whipped Sweet Potatoes  
*Horseradish Sour Cream, Crisp Pancetta*  
*Chopped Chives*  
*Oven Dried Tomato, Whipped Orange-Basil Butter*  
14.00

## YUKON GOLD GNOCCHI

Forestière of Mushrooms, Truffle & Vermouth Cream  
14.00

## EDIBLE MARTINI BAR

Smoked Salmon with Diced Cucumber  
*Lemon & Citron Vodka*  
Bay Scallops with Texas Citrus  
*Microgreens & Pepper Vodka*  
Lump Crab with Tobiko, Avocado  
*Nori Strips & Plum Sake*  
14.00

## QUESADILLAS

Shrimp, Chicken, Beef,  
*Assorted Cheeses, Mushrooms*  
*Black Beans, Grilled Peppers & Onions, Salsa*  
*Pineapple Pico de Gallo, Guacamole, Cilantro, Sour Cream*  
12.00

## PAELLA STATION

Traditional Paella with Shrimp, Scallops, Mussels  
Pork, Chicken, Vegetables over Saffron Rice  
12.00

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# CARVING STATIONS

One station per 50 guests is recommended.  
Uniformed Chefs will prepare Action Stations at 150.00 per Uniformed Chef.

## ROASTED STEAMSHIP ROUND

Au Jus, Creamy Horseradish, Sourdough Rolls  
Serves 60 Guests  
355.00

## WHOLE ROASTED FILET MIGNON

Grain Mustard, Thyme Demi-Glace, Sesame Rolls  
Serves 25 Guests  
325.00

## BEEF WELLINGTON

Dijon Mustard, Huckleberry Compote, Mushroom Cream Sauce, Herb Rolls  
Serves 25 Guests  
325.00

## HERB-RUBBED PRIME RIB

Rosemary Au Jus, Creamy Horseradish, Mustard, Crusty French Rolls  
Serves 50 Guests  
325.00

## ROASTED LEG OF LAMB

Blackberry Mint Coulis, Mint Jelly, Rosemary Demi-Glace, Sourdough Rolls  
Serves 35 Guests  
275.00

## WHOLE SALMON WRAPPED IN PUFF PASTRY

Red Pepper Aioli, Lemon-Caper Sauce  
Serves 35 Guests  
275.00

## BROWN SUGAR PINEAPPLE-ROASTED BONE-IN HAM

Honey-Bourbon Glaze, Cranberry Sauce, Dijon Mustard, Sourdough Rolls  
Serves 40 Guests  
250.00

## CUMIN-ROASTED PORK TENDERLOIN



Cranberry-Orange Relish, Horseradish, Grain Mustard, Sourdough Rolls  
Serves 30 Guests  
245.00

## SMOKED BREAST OF TURKEY

Ginger-Cranberry Relish, Rosemary Aioli, Herb & Garlic Rolls  
Serves 45 Guests  
225.00

## MUSTARD-CRUSTED RACK OF LAMB

Mint Cactus Jelly, Truffle Demi-Glace, Herb & Garlic Rolls  
Serves 7 Guests – 7 Bone Rack  
75.00



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# DESSERT STATIONS



Dessert Stations are priced per person. Guest Counts below 20 are subject to a surcharge.

One station per 50 guests is recommended.

Uniformed Chefs will prepare Action Stations at 150.00 per Uniformed Chef.

## VIENESSE TABLE

Chef's Spectacular Selection of  
Pies, Cakes, Tarts  
Gateaus and Assorted Miniature Pastries  
16.00

## STRAWBERRY FIELDS

Strawberry Shortcake  
White & Milk Chocolate Dipped Strawberries  
Fresh Strawberry Tart, Strawberry Swirl Cheesecake  
Grand Marnier Flambé Strawberries  
House Spun Vanilla Bean Ice Cream  
14.00

## MIXED BERRY GRAND MARNIER

Grand Marnier Flambé Fresh Berries  
House Spun Vanilla Bean Ice Cream  
Shortbread Cookies  
10.00

## FLAMING BANANAS

Flambé Bananas & Rum  
Served Over  
House Spun Mexican Vanilla & Espresso Ice Cream  
10.00

## DECADENT CHOCOLATE FOUNTAIN

Flowing Chocolate  
-Select Six of the Following Dipping Items-  
Strawberries, Pineapple Chunks, Banana Chunks  
Maraschino Cherries  
Rice Krispies Treats, Large Pretzel Sticks, Donut Holes  
Large Marshmallows  
Brownie Bites, Mini Cream Puffs, Pound Cake Bites  
Nutter Butters, Graham Crackers, Oreos  
(Subject to Chocolate Fountain Fee)

12.00

## PARIS

Trilogy of Brûlées (Caramel, Orange, Almond)  
French Fruit Tarts, Chocolate Truffles, Napoleons  
Warm Chocolate Fondue with Chocolate Eclairs  
Fresh Strawberries  
12.00

## SWEET HAWAII

Chocolate Dipped Fortune Cookie  
Coconut Tapioca Brûlée  
Macadamia Hawaiian Chocolate Cream Puffs  
Warm Pineapple & Lilikoi Bread Pudding  
House Spun Coconut Ice Cream  
12.00

## SPICY PINEAPPLE

Ginger Spiced Pineapple Compote  
Served Over  
Toasted Pecan & Coconut Crusted Ice Cream  
10.00

## BUTLER PASSED DESSERTS

Mini Root Beer Floats  
Mini Creamsickle Floats  
Mini Vanilla Milk Shakes  
Mini Chocolate Milk Shakes  
5.00 each

## ICE CREAM SUNDAE

House Spun  
Vanilla, Chocolate & Strawberry Ice Cream  
Chocolate & Caramel Sauces  
M&M's, Crumbled Oreo Cookies  
Chocolate Shavings  
Nuts, Fruit, Fresh Bananas, Whipped Cream  
14.00



# RECEPTION

If you request, our professional culinary team may design a custom reception menu for your exclusive event.

## SAMPLE MENU

### Passed Chilled Hors d'Oeuvres

*Dungeness Crab Salad in Phyllo Cup with Mango Vinaigrette*  
*Yucca Chips with Wasabi Caviar & Ranch*  
*Red & Yellow Tomato Bruschetta, Kalamata Olive Crouton*

### Baby Spinach Bouquets

*Wrapped in English Cucumber, Wild Berry Vinaigrette, Candied Pecans*

### Baked Brie en Croute

*Brie Cheese in Puff Pastry with Raspberry Jam-Spiced Walnuts, Pine Nuts*  
*Assorted Crackers & Toasted Baguettes*

### Artisan Selection of Cheeses & Seasonal Fruit

### Hot Hors d'Oeuvres

*Cumin-Rubbed Chicken with Cilantro Lime Cream*  
*Herb-Crusted Lamb Lollipop with Dijon & Black Currant Demi-Glace*  
*Beef Ravioli with Toasted Fennel & Tomato Relish*  
*Mini Beef Wellingtons with Tarragon Mushroom Sauce*  
*Crisp Crab Rolls on Avocado Salsa*

### Cumin-Roasted Pork Tenderloin Carving Station

*Cranberry-Orange Relish, Horseradish, Grain Mustard, Sourdough Rolls*

### Asiago Cheese Ravioli Station

*English Pea Ravioli with Piquillos & Tarragon Cream*

### Pastry Chef's Dessert Selection

*Tarts, Cake, Pies, Freshly Baked Mini Pastries*

# DINNER BUFFETS

Includes Premium Brewed Coffees & Gourmet Teas  
Driskill Rolls & Butter  
Guest counts below 20 are subject to a surcharge.

## CONGRESS AVENUE

Helen Corbitt Cheddar Cheese Soup  
Driskill House Salad  
*Toasted Pecans & Assorted Dressings*  
Scallop & Spinach Salad  
*Carrots, Onions, Wild Mushrooms*  
*Dijon Vinaigrette*  
Artisan Selection of Cheeses & Seasonal Fruit  
Roulade of Beef  
*Grilled Vegetables & Chasseur Sauce*  
Parsley-Crusted Snapper with Tomato Saffron  
Roasted Pork Loin with Honey-Bourbon Glaze  
Garlic Scalloped Potatoes  
Wild Rice Confetti  
Stuffed Roasted Roma Tomatoes  
*Julienne Vegetables & Smoked Carrot Compote*  
70.00

## CESAR CHAVEZ

Jalisco Pozole  
*Pork, Hominy, Cilantro, Diced Onion, Radishes*  
Jicama & Cactus Salad  
*Lime Cilantro Vinaigrette*  
Mixed Green Salad  
*Roasted Corn, Black Beans, Tomatoes*  
*Ancho Ranch Dressing*  
Mexican Fruit Salad  
Adobo Pork Loin with Cilantro Patron Cream  
Sirloin Tips with Roasted Tomatoes, Poblanos  
Achiote Chicken with Sautéed Onions & Bell Peppers  
Mexican Rice Pilaf with Poblano Pico de Gallo  
Frijoles Borrachos  
Sautéed Zucchini & Squash with Cilantro  
60.00

## SONORAN GRILL

Black Bean & Poblano Soup  
Provençale Baked Roma Tomatoes  
Shrimp Garbanzo Salad  
*Yellow Tomatoes, Red Onions, Jicama*  
*Ancho Vinaigrette*  
Mixed Green Salad  
*Avocados, Apple-Cured Bacon, Jack Cheese*  
*Fried Tortilla Strips*  
Roasted Achiote Leg of Lamb  
Pepper-Smoked New York Strip  
*Mint Cactus Relish, Red Pepper Aioli & Herb Dijon*  
*Salted Herb Rolls & French Olive Rolls*  
Pan-Roasted Free Range Chicken with Porcini Jus  
Roasted Peruvian & Sweet Potatoes  
*Garlic-Parsley Butter*  
Brown Rice with Plum Tomatoes  
Green Beans with Toasted Almonds & Cotija Cheese  
Stuffed Roasted Roma Tomatoes  
Julienne Vegetables  
70.00

## ZILKER PARK

Tomato Fennel Bisque  
Mesclun Salad with Mandarin Oranges  
*Avocado & Assorted Dressings*  
Chicken Waldorf Salad  
Artisan Selection of Cheeses & Seasonal Fruit  
Grilled Atlantic Salmon  
*Dill Butter & Caramelized Onions*  
Sundried Tomato & Goat Cheese Chicken Roulade  
*Saffron Cream*  
Garlic-Roasted Yukon Gold Potatoes  
Purple Passion Rice with Herbs  
Green Bean Amandine with Bacon & Mushrooms  
Roasted Squash Zucchini Au Gratin  
60.00



# DINNER BUFFETS



Includes Premium Fresh-Brewed Coffees & Gourmet Teas  
Driskill Rolls & Butter  
Guest counts below 20 are subject to a surcharge.

## IMPERIAL GARDEN

Chinese Vegetable Spring Rolls with Sweet Chili Sauce  
Thai Shrimp Salad with Cucumber Namasu & Long Rice Noodles  
Butter Lettuce Filled with Szechwan Bean Salad

Assortment of California Rolls, Vegetable Rolls & Spicy Tuna Rolls  
*Pickled Ginger, Soy Sauce & Wasabi*  
(3 pieces per person)

Sake Beef Sirloin with Asian Mustard Sauce, Sesame Rolls & Nori Rolls  
Teriyaki Grilled Chicken with Green Onions, Sesame Seeds & Fried Noodles  
Hoisin Glazed Duck Breast with Kumquat & Lychee Compote  
Baby Bok Choy Stir-Fry  
Low Mein Noodles  
Sesame Fried Rice  
Assorted Dim Sum in Bamboo Steamer Baskets with Yin Yang Sauce  
65.00

## WESTERN GRILL


Sliced Texas Onions, Red & Yellow Beefsteak Tomatoes & Maytag Bleu Cheese Crumbles

Western Salad  
*Bacon, Avocado, Tomato, Crisp Romaine & Radicchio & Creamy Cracked Pepper Dressing*


Texas Chili Bar  
*Chili Con Carne & Vegetarian Black Bean Chili*  
*Sliced Jalapeños, Pepper Jack & Cheddar Cheeses, Scallions, Diced Onions, Sour Cream*  
*Crispy Tortilla Strips & a Variety of Smokin' Hot Sauces*

Grill Station  
*Kansas City Strip Steaks with Sautéed Mushrooms & Onions*  
*Barbecue Pork Ribs & Honey Smoked Barbecue Chicken*  
*Southwestern Grilled Shrimp*

Baked Potato with Sour Cream, Chives & Bacon Bits  
Fresh Watermelon Wedges with Honeydew Pico de Gallo  
Cowboy Potato Salad with Bacon & Horseradish Dressing  
Green Chile & Dried Jack Cheese Macaroni Gratin  
Sweet Corn on the Cobb  
Corn & Jalapeños Buttermilk Biscuits  
*Cinnamon Honey Butter & Strawberry Rhubarb Jam*  
65.00



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# PLATED DINNERS

Courses are priced per person. Three Course minimum required  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter

## STARTER

- 12.00 -

Dungeness Crab & Ahi Tower  
*Tomato & Avocado Relish*  
Pan-Roasted Sea Scallops  
*Charred Corn, Basil Orzo & Garlic Brown Butter Sauce*  
Hawaiian Ahi Tartar  
*Sushi Rice, Tobiko & Sesame-Soy Vinaigrette*  
Martini Shrimp Cocktail  
*Lemon-Curry Poached Shrimp, Avocado Salad*  
*Oven-Dried Tomato Cocktail Sauce*  
Prime Beef Carpaccio  
*Shaved Reggiano Parmesan*  
*Garlic-Pesto Aioli, Olive Crostini*  
White Bean Truffle Ravioli  
*Butter Poached Shrimp & Creamy Mascarpone Sauce*  
Chilled Terrine of Pheasant Breast  
*Celeriac Salad, Cherry Balsamic Compote*  
*Brioche Toast*  
Fresh Mozzarella Antipasto  
*Vine-Ripe Tomato, Sweet Basil, Roasted Portobello*  
*Aged Balsamic*

Tuna Carpaccio  
*Marinated Vegetables, Crumbled Feta*  
*Kalamata Olives with Lemon-Basil Oil*  
Prosciutto & Asiago Ravioli  
*Roasted Garlic Parsnip Purée*  
*Shallot-Rosemary Butter Sauce*  
Spicy Dungeness Crab Cake  
*Japanese Mushroom Stir Fry*  
*Lemon-Curry Vinaigrette*  
Wild Mushroom & Brie Strudel  
Shaved Vegetable Salad  
*Roasted Yellow Tomato Coulis*  
Charred Ahi Sashimi  
*Pickled Cucumber, Shiso Leaves, Wasabi Aioli*  
Cold Smoked Duck Breast  
*Roasted Beets, Frisée, Sweet Onions, Walnut Vinaigrette*  
Ancho Honey Glazed Shrimp  
Baby Greens, Jicama-Cilantro Slaw  
California Citrus Salad

## SOUP

- 10.00 -

Pacific Rock Shrimp Bisque  
*Sun-Dried Tomato Crostini & Fresh Chervil*  
French Onion Soup  
*Crouton & Gruyere*

Wild Mushroom Soup en Crouete  
*Chives, Cream & Brandy*  
Ginger Butternut Squash  
*Cinnamon & Maple Crème Fraiche*

## SALAD

- 10.00 -

Local Baby Greens  
*Olive Chèvre Toast, Roasted Cipollini Onions*  
*Oregano-Pancetta Vinaigrette*  
Avocado & Mango Salad  
*Local Baby Lettuces, Sweet Texas Onions*  
*Coriander-Lime Vinaigrette*  
Endive & Frisée Salad  
*Grilled Pear, Jicama*  
*Spanish Sherry Vinaigrette*  
Butter Lettuce with Brie  
*Candied Pistachios, Texas Citrus Fruits*  
*Cracked Pepper Vinaigrette*  
Buffalo Mozzarella & Vine-Ripened Tomato Stack  
*Shaved Texas Onions*  
*Pesto Balsamic Vinaigrette*

Tossed Arugula & Radicchio Salad  
*Roasted Golden Beets, Maytag Bleu Cheese*  
*Walnut Vinaigrette*  
Grilled Asparagus Salad  
*Roasted Peppers, Baby Red & Green Oak, Gorgonzola Pancetta*  
*Vinaigrette*  
Bouquet of Red & Green Petite Romaine  
*Shaved Parmesan, Peppered Croutons*  
*Kalamata Olive Caesar Dressing*  
Bibb Lettuce & Endive Salad  
*Candied Walnuts, Cambozola Crostini*  
*Asian Pear Vinaigrette*  
Roasted Portobello & Golden Tomatoes  
*Spanish Anchovies, Marinated Artichokes,*  
*Manchego Cheese*  
*Sun-Dried Tomato Vinaigrette*

## INTERMEZZO

-5.00-

Available Upon Request

All prices are subject to a 21% Service Charge & applicable Sales Tax.

# PLATED DINNERS

Courses are priced per person.  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter  
Three Course minimum required.

## ENTRÉE

Smoked Veal Rib-Eye  
*Warm Peruvian Potato Salad*  
*Roasted Wild Mushrooms, Cumin-Chili Jus*  
42.00

Smoked Center Cut Filet Mignon  
*Potato & Mushroom Gratin, Braised Baby Vegetables*  
*Sun-Dried Cherry-Peppercorn Jus*  
38.00

Roasted Tuscan Rack of Lamb  
*Fingerling Potato Artichoke Salad*  
*Marinated Chèvre in Grape Leaves*  
*Olive Lamb Jus*  
38.00

Dijon Crusted Rack of Lamb  
*Charred Corn Soufflé, Spaghetti Squash*  
*Roasted Pepper & Feta Salad*  
*Rosemary Demi*  
38.00

Pan Seared Red Snapper  
*Vanilla Parsnip Puree, Baby Carrots*  
*Almond Caper vinaigrette*  
34.00

Roasted Veal Loin Filled with Wild Mushrooms  
*Herb & Mascarpone Polenta, Garlic Confit*  
*Madeira Veal Glaze*  
38.00

Horseradish-Crusted Filet Mignon  
*Roasted Corn & Potato Cake*  
*Haricot Verts Provençale*  
38.00

Pesto Roasted Sea Bass  
*Pearl Couscous, Eggplant Rollatini*  
*Niçoise Vegetable Salad, Yellow Tomato Coulis*  
34.00

Herb-Roasted Chicken  
*Layered with Prosciutto*  
*Sweet Basil & Smoked Mozzarella*  
*Butter-Whipped Potatoes & Balsamic Demi-Glaze*  
32.00

Pan Roasted Free Range Chicken  
*Creamy Parmesan Risotto, Wilted Shallots & Spinach*  
*Pancetta-Sherry Vinegar Sauce*  
32.00

## MIXED GRILL ENTRÉE

Petite Filet Mignon & Sesame Crusted Mahi Mahi  
*Coconut-Lemongrass Rice*  
*Wilted Baby Bok Choy, Ginger-Lobster Reduction*  
40.00

Austin Mix Grill  
*Rosemary Marinated Lamb*  
*Gorgonzola Crusted Petite Filet*  
*Garlic Roasted Gulf Shrimp*  
*Wild Mushroom Cumin-Flan, Asparagus*  
*Brandied Veal Jus*  
44.00

Beef Tenderloin Medallion & Maine Lobster Tail  
*Rosemary Whipped Yukon Gold Potatoes*  
*Tapenade & Blood Orange Infused Brown Butter*  
*Artichoke Tomato*  
48.00

Grilled Petite Filet Mignon & Pacific Prawns  
*Truffle Potato Purée, Roasted Portobello*  
*Baby Corn Asparagus Bundle & Merlot Jus*  
42.00

Petite Filet Mignon & Tarragon Crusted Salmon  
*Parsnip-Orange Zest Purée, Asparagus Wrap, Olive Oil Poached*  
*Tomato Confit*  
38.00

Petite Filet Mignon, Herb Skewered Broiled Prawn  
& Diver Scallop  
*Chorizo Orzo, Green Beans Provençale*  
*Green Peppercorn Sauce*  
44.00

## VEGETERIAN ENTRÉE

- 32.00 -

Saffron Risotto  
*Asparagus & Wild Mushrooms in Puff Pastry*  
*Napoleon of Grilled Vegetables*  
*Mozzarella Cheese & Tomato Coulis*

Wild Rice & Grilled Seasonal Vegetables  
*Wrapped in Brick Pastry*  
*Honey Roasted Mushroom*  
*Spinach & Gruyere Baklava*  
*Toasted Pine Nuts*

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# PLATED DINNERS

Courses are priced per person.  
Includes Premium Brewed Coffees, Gourmet Teas, Driskill Rolls & Butter  
Three Course minimum required

## DESSERT

- 12.00 -

### Chocolate Symphony

*Chocolate Brûlée, Chocolate Cakelette, Chocolate Sorbet in Chocolate Hazelnut Tuile*

### Pacific Sampler

*Mini Passion Fruit Brûlée, Tahitian Vanilla Rice Pudding, Macadamia & Hawaiian Chocolate Torte  
Chocolate Cappuccino Coffee Cup with Mocha Cream & Biscotti*

### Raspberry Ricotta Cake

*Orange Short Dough, Fresh Raspberries, Orange Caramel Sauce*

### Grand Marnier Trio

*Brûlée, Gateau, Berries & Sabayon*

### Toasted Pecan & Bourbon Tart

*Mocha Caramel Anglaise Sauce*

### Artisan Cheese Selection

*Candied Nuts, Truffle Honey, Dried Fruit, Port Reduction, Cracked Lavosh*

### Chocolate Hazelnut Torta

*Flourless Almond Meringue Layered with Hazelnut Praline Cream  
Chocolate Truffle Frangelico Anglaise*

### Triple Chocolate Raspberry Torte

*Wild Berry Sauce*

### Fuji Apple & Cinnamon Crisp

*Sundried Cherry Compote & Spiced Rum Cane Sugar Sauce*

### Tiramisu

*Layered with Coffee-Soaked Ladyfingers & Kahlua Anglaise*

### Margarita Lime Pie



*Roasted Meringue Strawberry Sauce*

### Vanilla Raspberry Brûlée


*Orange-Chocolate Praline*

### Chocolate Mousse Cake

*Blood Orange Sabayon & Cinnamon-Pistachio Biscotti*



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# THE DRISKILL'S "GOLD SERVICE"

The Driskill is pleased to offer our signature "Gold Service", a distinctive dinner option for your special events. Award-Winning Executive Chef Jonathan Gelman will create a unique menu exclusively for your event that includes a choice for your guests of starters, entrées & desserts. When seated, your guests will be presented with a customized printed menu which will describe our culinary specialties.

## SAMPLE MENU

### -FIRST COURSE-

St. Anne's Oysters  
*On the Half Shell, Sauce Mignonette, Vodka Sunrise*

White Asparagus Vichyssoise  
*Dungeness Crab, Gorgonzola Crostini, Fines Herbs*

Lobster Velouté en Croute  
*Crème Fraîche & Wild Mushrooms*

### -SECOND COURSE-

Honey & Butter Roasted Forestière Mushrooms  
*Crispy Pancetta, Chèvre & Spinach Baklava*

Duck Confit Spring Roll, Blackberry Coulis

Arugula & Baby Beet Salad  
*Maytag Bleu Cheese, Poached Pear & Hazelnut Vinaigrette*

### -INTERMEZZO-

Coconut Lime Sorbet

### -ENTRÉE-

Poached Maine Lobster  
*Black Truffle Agnolotti & Vanilla Braised Baby Fennel*

Fennel Curry Crusted Ahi  
*Beluga Lentils, Ginger & Fennel Salad, Bok Choy, Sage Buerre Blanc*

Grilled Veal Chop  
*Mascarpone Polenta, Picholine Olives & Fermented Lemon*

Prime Filet of Beef Tenderloin  
*Sweet Potato Purée, Glazed Baby Artichokes*

Dijon-Crusted Colorado Lamb Chops  
*Trumpette Royal, Ratatouille, Dauphinoise Potatoes*

### -DESSERT-

Chocolate Tower  
*Chocolate Soda Cake, Cappuccino Mousse, White Chocolate Truffle  
with Frangelico Ice Cream & Port Wine Sauce*

Artisan Cheese Selection  
*Candied Nuts, Truffle Honey, Dried Fruit, Port Reduction, Cracked Lavosh*  
150.00

All prices are subject to a 21% Service Charge & applicable Sales Tax.



## 1886 BAKERY WEDDING CAKES

Pastry Chef Tony Sansalone baked his first cookies in the family kitchen in Italy and later received formal training at the American Culinary Federation in Palm Beach, FL. Following several years with prestigious resorts in South Florida, Tony launched his career with Four Seasons Hotels which lead him to the Four Seasons Austin where he quickly commanded a devoted following. During his 15 years there, the accommodating and talented chef became a fixture in the community, participating in countless culinary and fundraising events. After two years of owning his own business, Chef Sansalone joined The Driskill culinary team and now the distinctive dessert traditions of the Driskill combined with Chef Sansalone's innovative artistry make for a legendary duo.

### **ITALIAN CREAM CAKE**

Buttermilk Sponge Cake, Toasted Coconut & Pecans, Sweet Cream Cheese Filling

### **LEMON "CIELO"**

White Cake, Lemon Infused Mascarpone Cream, Candied Lemon Zest, Fresh Raspberries

### **CLASSICAL COMFORT**

Classical White Cake, Candied Almond Cream Filling

### **SANSALONE'S RASPBERRY DELIZIA**

White Cake, Fresh-Made Raspberry Preserves, Hazelnut Mascarpone Cream, Frangelico Liqueur

### **CARROT CAKE**

Spice Carrot Cake, Wild Honey Cream Cheese, Toasted Walnuts

### **STRAWBERRY AMARETTO**

Almond Amaretto Cake, Strawberry Custard, Candied Almond Cream, Amaretto Liqueur

### **SANSALONE'S TIRAMISU CAKE**

White & Chocolate Cake, Cappuccino Mascarpone Cream, Espresso Coffee

### **DRISKILL'S 1886 CHOCOLATE CAKE**

Rich Devil's Food Cake, Chocolate Mousse, Fresh Strawberries

### **PEANUT BUTTER CAKE**

Chocolate Devil's Food Cake, Peanut Butter Crunch Mousse

### **GERMAN CHOCOLATE CAKE**

Dark Chocolate Cake, Condensed Milk, Toasted Coconut-Pecan Filling

### **CHOCOLATE TRUFFLE CAKE**

Chocolate Cake, Rich Chocolate Ganache Filling

### **SHAWN'S RED VELVET CAKE**

Shawn's Signature Red Velvet Cake, Sweet Cream Cheese Filling

From 7.00 per person

# BEVERAGE ARRANGEMENTS

The Driskill requires one bartender per 75 guests.  
 Bartenders are provided at 25.00 each per hour with a minimum of three hours.  
 Cash Bars are not available for social events.

## HOST BAR

Premium Brand Cocktails	8.00
Select Brand Cocktails	7.00
Essential Brand Cocktails	6.50
Wine & Sparkling Wine	see list
Imported/Premium Beer	5.00
Domestic Beer	4.50
Assorted Sodas	3.50
Bottled Water	3.50

	ESSENTIAL	SELECT	PREMIUM
<b>SCOTCH</b>	Ballantine	Dewars	Chivas Regal
<b>BOURBON</b>	Jim Beam	Jack Daniels	Woodford Reserve
<b>CANADIAN</b>	Seagram's 7	Seagram's VO	Crown Royal
<b>VODKA</b>	Monopolowa	Stolichnaya	Grey Goose
<b>GIN</b>	Bombay	Tanqueray	Bombay Sapphire
<b>RUM</b>	Bacardi	Bacardi Dark	Appleton
<b>TEQUILA</b>	Sauza Silver	Sauza Hornitos	El Tesoro

## BEVERAGE PACKAGES

All beverage packages are priced per person & include Red & White Wine,  
 Sparkling Wine, Imported/Premium & Domestic Beer Selections, Assorted Sodas & Mineral Water.  
 Beverage Packages are available as an alternative to a bar charged on consumption.

### ESSENTIAL PACKAGE

2 Hours	21.00
3 Hours	28.00
4 Hours	36.00
5 Hours	40.00

### SELECT PACKAGE

2 Hours	23.00
3 Hours	31.00
4 Hours	39.00
5 Hours	43.00

### PREMIUM PACKAGE

2 Hours	25.00
3 Hours	32.00
4 Hours	41.00
5 Hours	45.00

Alcoholic beverage tax is included in all prices listed. Host bar prices are subject to taxable service charge of 21%.  
 Cash Bar prices are inclusive of tax & gratuity. Other liquor, liqueurs, cordials & specialty beverages are available upon request

### UNDER AGE BAR PACKAGE

Unlimited Sodas, Juices and Non-Alcoholic Specialty Beverages  
 \$15.00 per person

All prices are subject to a 21% Service Charge & applicable Sales Tax.



## SPECIALTY BEVERAGES

### MARTINIS

Maximum of 4 Selections

#### **Something Blue**

Grey Goose Vodka, Blue Curacao, Fresh Lime Juice and a Twist of Lemon

#### **Cucumber Martini**

Grey Goose Vodka, Fresh Lemon Juice, Mint Leaves, Cucumbers

#### **Milk Chocolate Martini**

Grey Goose Vodka, Godiva Dark and White Chocolate Liqueur

#### **Lemon Drop Martini**

Grey Goose Vodka, Fresh Lemon Juice, Splash Sour Mix

#### **Blushing Bride**

Grey Goose Vodka, Peach Schnapps and Cassis

#### **Pomegranate Martini**

Grey Goose Vodka, Pama Liqueur, Squeeze of Fresh Lemon

#### **Crème Brulee Martini**

Grey Goose Le Vanille Vodka, Cointreau, Frangelico, and Cream

#### **Caramel Apple Martini**

Grey Goose Vodka, Apple Liqueur and Butterscotch Schnapps

10.00 per cocktail

### MARGARITAS

Frozen Margaritas and Margaritas on the Rocks

Subject to Frozen Margarita Machine Rental

110.00 per gallon

Suggested Swirls: Midori, Chambord, Sangria, Grand Marnier

### LATIN LIBATIONS

Mojito

Sangria

Havana Cocktail

Cuba Libre

10.00 per cocktail

### CORDIALS

Recommended to complete your event or added to a Gourmet coffee bar

Amaretto

Bailey's Irish Cream



Grand Marnier

Kahlua

Sambuca

Cointreau

9.00 per cocktail



All prices are subject to a 21% Service Charge & applicable Sales Tax.

# BRIDAL LUNCHEONS

Includes Premium Fresh-Brewed Coffees & Gourmet Teas

## FIRST COURSE

☞ SELECT ONE ☜

Helen Corbitt's Cheese Soup

Chilled Gazpacho

*Avocado & Lump Crabmeat*

Ancho-Honey Glazed Shrimp

*Grapefruit & Jicama*

Tomato Mozzarella Stacks

*Pesto Olive Dressing*

## SECOND COURSE

☞ SELECT ONE ☜

Charred Ahi Niçoise

*Fingerling & Peruvian Potatoes*

Driskill Salad Trio

*Raisin-Pecan Chicken Salad*

*Seasonal Fruit Salad with Honey-Balsamic Dressing*

*With Your Choice of Pan Seared Salmon or Grilled Chicken Breast*

Driskill House Salad

*Toasted Pecans, Texas Feta Cheese, Honey-Balsamic Dressing*

*With Your Choice of Pan Seared Salmon or Grilled Chicken Breast*

Light Lunch

*Choice of: Tuna Salad, Chicken Salad or Turkey & Swiss on Freshly Baked Croissant*

*Served with Seasonal Sliced Fruit and Petit House Salad*

Beef Tenderloin Wrap

*Manchego Cheese, Wild Mushrooms & Chipotle Aioli*

Smoked Duck Torta

*Shaved Sweet Onion, Lolla Rossa, Fig Dressing on Rosemary Panini*

Baby Romaine with Fresh Marinated Artichokes & Virgin Olive Oil Dressing

Peppered Ahi Carpaccio

*Shaved Fennel Slaw, Dijon Aioli, Olive. Crostini*

## THIRD COURSE

☞ SELECT ONE ☜

Tiramisu

*Kahlua Dipped Ladyfingers, Espresso Chocolate Syrup*

1886 Chocolate Cake

*In the Style of the Heritage Society of Austin's Original Recipe*

Fuji Apple & Cinnamon Crisp

*Sundried Cherry Compote & Spiced Rum Cane Sugar Sauce*

Texas Pecan & Bourbon Tart

*Mocha Caramel Anglaise Sauce*

Margarita Lime Pie

*Roasted Meringue Strawberry Sauce*

28.00

All prices are subject to a 21% Service Charge & applicable Sales Tax.



# THE DRISKILL AFTERNOON TEA

Afternoon Tea served buffet style. Guest counts below 20 are subject to a surcharge.

## ASSORTED FINGER SANDWICHES

☞ SELECT FOUR ☜

Smoked Salmon with Lemon Cream  
Asparagus with Prosciutto  
Cucumber & Pancetta with Dill Cream  
Berry Preserves with Sweet Cream  
Herb Marinated Chicken with Rosemary Mayonnaise  
Smoked Turkey, Tomato & Mozzarella  
Honey Baked Ham with Smoked Cheddar Cheese Pimento Cream  
Egg, Spinach & Goat Cheese  
Tomato & Mozzarella with Pesto Mayonnaise  
Prosciutto Ham with Apricot Cream Cheese  
Thinly Sliced Roast Beef with Horseradish Cream  
Raisin Chicken Salad with Boursin Cheese

## FRESH BAKERY SCONES

Devonshire Cream & Preserves

## AN ASSORTMENT OF SWEETS



☞ SELECT SIX ☜

Raspberry Grand Marnier Tarts  
Blackberry Vanilla Tarts  
Strawberry Cream Tarts  
Lemon Tarts  
Praline Profiteroles  
Chocolate Profiteroles  
Double Chocolate Cake  
Chocolate Dipped Strawberries  
Pecan Diamonds  
Macaroons  
Mini Double Chocolate Chip Cookies  
Biscotti

## ASSORTED GOURMET TEA SELECTIONS

Fresh Mint, Honey, Sugar Cubes  
Milk, Cinnamon Sticks, Lemon

32.00



All prices are subject to a 21% Service Charge & applicable Sales Tax.



# MISCELLANEOUS IDEAS



## VENDORS

*Don't forget about your hardworking vendors!*

Chef's Selection of Vendor Meals

Includes Coffee, Assorted Sodas and Bottled Water

17.00 per person

## KIDS MEALS

*Keep the kids happy!*

Fresh Fruit Cup

Chicken Fingers Served with French Fries & Ketchup

Chocolate Chip Cookie

Assorted Sodas, Juices & Milk

17.00 per person

## LATE-NIGHT

*Keep the party going with a Late Night Snack!*

Seasoned French Fries with Buttermilk Ranch

Pigs-in-a-blanket

Frito Pies

Three-Cheese Quesadillas

Sesame Seed Chicken with Spicy Honey Mustard

5.00 each

## WEDDING FAVORS

Chocolate Truffle Boxes

10.00 per person

Driskill Cookie Tins (Includes 6 Assorted Freshly Baked 1886 Cookies)

18.00 per person

Freshly Baked 1886 Cookies & Milk

10.00 per person