

HOLIDAYS IN THE HILLS



**Hotel
Viata™**
AUSTIN

TIER PRICING

Plated and family-style adaptations of each holiday menu are available using these featured selections.
Your Event Manager will customize the menu based on your preferred service style.

JINGLE BELL BANQUET

Includes

Choice of 2 Passed Appetizers **OR**
1 Display during reception

Winter Wonderland Buffet Menu

95 per person

GINGERBREAD GALA

Includes

Choice of 2 Passed Appetizers
1 Display during reception

Silver Bells Buffet Menu

up to 115 per person
plus 150 carving attendant fee

SANTA'S SPLENDID SOIRÉE

Includes

Choice of 3 Passed Appetizers
1 Display during reception

Deck the Halls Buffet Menu

up to 130 per person
plus 150 carving attendant fee

PASSED APPETIZERS

Cold

Beef Tenderloin Crostini

Boursin, Cranberry + Onion Jam

Caprese Skewer ◯ ■

Heirloom Cherry Tomato, Fresh Mozzarella, Basil Oil, Balsamic Syrup

Smoked Salmon Crostini

Dill Cream Cheese, Pickled Onion, Baguette

Goat Cheese Truffle ◯ ■

Lemon, Local Honey, Marcona Almond

Harissa Vegetable Toast • ◻

Hummus, Baguette

Tuna Poke Spoon

Wakame Salad

Whipped Ricotta Toast ■

Hot Honey, Marcona Almond

Hot

Pecan Chicken •

Bourbon-Maple Syrup

Mini Beef Wellington

Creamy Horseradish

Stretched Tempura Shrimp •

Sweet Chili Sauce

Boursin – Artichoke Beignet ■

Garlic Crema

Bacon Wrapped Scallop •

Maple Glaze

Crab Cake

Lemon Aioli

Truffle Arancini ■

San Marzano Tomato Sauce

Vegetable Spring Roll ■

Soy Sauce

Short Rib Tartlette

Crispy Onions

DISPLAYS

Seasonal Fruit Display ◯ ■

Melon, Pineapple, Grapes, Berries, Local Honey Yogurt

Vegetable Crudité ■

Seasonal Crisp Vegetables, Hummus, Pita Chips, Buttermilk Ranch

Fruit + Fromage ■

*Assorted Artisan Cheese, Grapes, Berries, Crackers + Flat Breads,
Mixed Nuts, Local Honey, Dried Fruits*

Cheese + Charcuterie

*Italian Cured Meats, Marinated Olives, Mixed Nuts, Assorted Crackers,
Pickled Vegetables*

● DAIRY FREE ◯ GLUTEN FREE ■ VEGETARIAN ◻ VEGAN

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BUFFETS

WINTER WONDERLAND BUFFET

Soup

Corn + Sweet Pepper Chowder ■

Calabrian Chili, Chive

Salad

Winter Harvest ○ ■

Beets, Goat Cheese, Candied Pecans, Dried Cranberry, Caramelized Onion, Citrus Vinaigrette

Entrees

Braised Beef Short Ribs ○ ●

Thyme Veal Jus

Herb Roasted Chicken Breast ○

Charred Lemon Beurre Blanc

Sides

Butter Whipped Potatoes ○ ■

Sea Salt

Crispy Brussel Sprouts ○ ■

Feta Cheese, Aged Balsamic

Desserts

Assorted Petite Holiday Desserts ■

Seasonal Berries, Sweet Cream

SILVER BELLS BUFFET

Soup

Fire Roasted Tomato Bisque ●

Crispy Pepperoni, Basil

Salads

Spinach + Frisée ○ ■

Poached Pear, Gorgonzola, Marcona Almonds, Pickled Onion, Balsamic Vinaigrette

Grilled Broccoli Caesar

Little Gems, Rosemary Bread Crumbs, Roasted Garlic Dressing

Entrees

Herb Marinated Flat Iron Steak ○ ●

Rosemary Jus

Herb Roasted Salmon ○

Sun Dried Tomato Hollandaise

Sides

Roasted Heirloom Fingerling Potatoes ○ ● ■

Thyme, Garlic

Warm Lentil Ragu

Tuscan Kale, Parmesan

Baby Green Beans ○ ● ■

Charred Scallion Oil

Desserts

Assorted Petite Holiday Desserts ■

Seasonal Berries, Sweet Cream

DECK THE HALLS BUFFET

Soup

Caramelized Onion Brodo ■ ●

Focaccia Croutons

Salads

Winter Chicories

Radicchio, Endive, Orange, Marcona Almond, White Balsamic Vinaigrette

Burrata & Roasted Pear ■

Arugula, Pomegranate, Toasted Walnut

Entrees

Prime Rib ○

Au Jus, Creamy Horseradish

Grilled Striped Bass

Artichoke, Fennel Beurre Blanc

Sides

Herb Whipped Yukon Gold Potato ○ ■

Butter

Wild Mushroom Polenta ■

Parmesan

Charred Broccolini □

Lemon, Crispy Garlic

Roasted Baby Carrots ■

Whipped Ricotta, Pistachio Gremolata

Desserts

Assorted Petite Holiday Desserts ■

Seasonal Berries, Sweet Cream

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BEVERAGES

BEVERAGE PACKAGES

VIATA HOUSE BAR

First Two Hours 36/person

Additional Hours 10/person, per hour

Selected Domestic and Imported Beers

House Red & White Wine

THE PRIMO BAR

First Two Hours 48/person

Additional Hours 10/person, per hour

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

Absolut Vodka, Bacardi Rum, Beefeater Gin, Astral Blanco, Elijah Craig

Bourbon, Dewar's White Label Scotch

THE ELITE BAR

First Two Hours 50/person

Additional Hours 12/person, per hour

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

Ketel One Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin,

Espolon Blanco, Bulleit Bourbon, Johnnie Walker Black Scotch

SPARKLING & CHAMPAGNE

Gambino Prosecco Veneto, Italy 50

Chandon Brut Napa Valley, California 62

Veuve Clicquot Yellow Label Champagne, France 158

Tattinger Comtes de Champagne, Grand Cuvee, 2007, Champagne, France 165

WHITE & ROSÉ

Chalk Hill Chardonnay Sonoma County, California 48

Maison St. Marguerite Provence, France 50

Il Masso Pinot Grigio Friuli, Italy 54

Firestone Riesling Santa Ynez Valley, California 58

Vavasour Marlborough, New Zealand 60

Silverado Napa, California 70

RED

Foley, Bar Lazy S Ranch, Sta. Rita Hills Santa Barbara, California 75

Silverado Napa Valley, California 75

Villa Antinori Chianti Classico Riserva Tuscany, Italy 80

The Prisoner Red Blend Napa Valley, California 98

Trinitas Cabernet Sauvignon Napa Valley, California 144

Firestone Cabernet Sauvignon Santa Ynez Valley, California 44

ON CONSUMPTION

BEER 9

Local Crafts - Native Texas Pilsner, Karbach IPA, Austin Amber

Domestic - Miller Lite, Michelob Ultra

Imports - Dos XX, Peroni, Modelo

HOUSE WINE BY THE GLASS 14

Red & White

ELITE WINE BY THE GLASS 17

Chalk Hill Chardonnay

Roth Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES 6

Assorted Soft Drinks, Juices, Bottled Water

PRIMO SPIRITS 16

Tito's Vodka

Bacardi Rum

Bombay Sapphire Gin

Teremana Blanco

Larceny Bourbon

Dewar's White Label Scotch

ELITE SPIRITS 18

Grey Goose Vodka

Captain Morgan Spiced Rum

Bombay Sapphire Gin

Espolon Blanco

Elijah Craig Bourbon

Johnnie Walker Black Scotch



ENHANCEMENTS

TABLESIDE WINE SERVICE 15/PERSON

One server per 25 guests

PASSED SPARKLING WINE 10/PERSON

One server per 25 guests

SPECIALTY COCKTAIL ADDITION 16/PERSON

Signature cocktail crafted just for your event

HOLIDAY LIBATIONS ADDITION 18/PERSON

Festive holiday cocktails for your event

Also available on consumption

Mistletoe Martini

Vodka, Elderflower Liqueur, White Cranberry Juice, Lime Juice

Amalfi Holiday Spritz

Aperol, Blood Orange, Prosecco, Soda Water

Rosemary French 75

Gin, Lemon Juice, Rosemary Syrup, Prosecco

Tuscan Sunset

Reposado Tequila, Aperol, Blood Orange, Lime

Honey & Orange Old Fashioned

Bourbon, Honey Syrup, Orange Bitters

N/A HOLIDAY LIBATIONS 16/PERSON

Winter Bramble

Ritual Gin Alternative, Blackberry Syrup, Lemon Juice, Soda Water

Cranberry Rosemary Fizz

Ritual Gin Alternative, Cranberry Juice, Rosemary Syrup, Lime Juice, Soda Water

Holiday Mule

Ritual Tequila Alternative, Ginger Beer, Cranberry Juice, Lime Juice

Pear Sparkler

Ritual Rum Alternative, Pear Nectar, Lemon Juice, Sparkling Water

Winter Orchard

Ritual Tequila Alternative, Apple Cider, Lemon Juice, Ginger Beer

HOT CIDER 60/GALLON

Dried Apples, Ground Nutmeg, Ground Cinnamon

HOT CHOCOLATE BAR 60/GALLON

Whipped Cream, Marshmallows, Chocolate Shavings

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