

HOLIDAYS IN THE HILLS



**Hotel
Viata™**
AUSTIN

TIER PRICING

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

105 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

115 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, Caper, Baguette

Goat Cheese Truffle ◯ ■
Lemon, Local Honey, Marcona Almond

Harissa Vegetable Toast ● ◻
Hummus, Baguette

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
Remoulade

Truffle Arancini ■
San Marzano Tomato Sauce

Vegetable Spring Roll ■
Soy Sauce

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, Davina Fig Spread

Cheese + Charcuterie
Assorted Artisan Meats + Cheeses, Davina Mixed Olives, Crackers + Flat Breads, Davina Fig Spread

● 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 ■
Cayenne, Cilantro

Salad

Winter Greens ◦ ■
*Beets, Goat Cheese, Candied Pecans, Caramelized Onion,
Orange + Honey Vinaigrette*

Entrees

Braised LHA Beef Short Ribs ◦ •
Thyme Veal Jus

Herb Roasted Chicken Breast ◦
Champagne – Artichoke Beurre Blanc

Sides

Butter Whipped Potatoes ◦ ■
Sea Salt

Crispy Brussel Sprouts + Baby Carrots ◦ ■
Herb Butter

Desserts

Assorted Petite Holiday Desserts ■
Seasonal Berries, Sweet Cream

SILVER BELLS BUFFET

Soup

Lobster Bisque
Garlic + Herb Croutons

Salads

Spinach + Frisée ◦ ■
*Poached Pear, Gorgonzola, Marcona Almonds, Pickled Onion,
Balsamic Vinaigrette*

Brussel Sprout Slaw ◦ ■
Dried Cranberries, Pepitas, Sweet Dijon Vinaigrette

Entrees

Herb Marinated LHA Flat Iron Steak ◦ •
Seasonal Mushroom Hash, Port Veal Jus

Herb Roasted Salmon ◦
Arugula, Sun-Dried Tomato, Citrus Beurre Blanc

Sides

Roasted Heirloom Fingerling Potatoes ◦ • ■
Thyme, Garlic

Roasted Winter Squash ◦ ■
Cinnamon, Bourbon, Brown Butter

Baby Green Beans ◦ • ■
Garlic Oil

Desserts

Assorted Petite Holiday Desserts ■
Seasonal Berries, Sweet Cream

DECK THE HALLS BUFFET

Soup

Veal + White Bean ◦ •
Truffle, Herbs

Salads

Butter Lettuce + Cress ◦ ■
*Spiced Apple, Dried Cranberry, Toasted Walnut, Parmesan,
Blood Orange Vinaigrette*

Butter Nut Squash + Pomegranate ◦ ■
Kale, Pepita, Feta, Sweet Onion Vinaigrette

Entrees

LHA Prime Rib ◦
Au Jus, Creamy Horseradish

Crab Crusted Snapper
Fennel Confit, Crispy Leeks, Champagne Beurre Blanc

Sides

Herb Whipped Yukon Gold Potato ◦ ■
Butter

Saffron Basmati Rice ◦ • ■
Dried Cranberries, Almonds, Roasted Peppers

Spaghetti Squash + Spinach • ■
Grand Marnier Butter

Asparagus + Baby Carrot ◦ • ■
Garlic, Herbs

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

Locations Sauvignon Blanc Marlborough, NZ 64

Chalk Hill Chardonnay Sonoma County, California 48

Il Masso Pinot Grigio Friuli, Italy 54

Chalone Chardonnay Central Coast, California 50

The Beach Provence France 50

Firestone Riesling Santa Ynez Valley, California 58

RED

Bella Gloss Pinot Noir Sonoma County, California 72

Readers Cabernet Sauvignon Columbia Valley, Washington 64

The Prisoner Red Blend Napa Valley, California 98

Trinitas Cabernet Sauvignon Napa Valley, California 144

Firestone Cabernet Sauvignon Santa Ynez Valley, California 44

Frescobaldi Chianti Italy 50

ON CONSUMPTION

BEER 9

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

Domestic - Bud Light, Miller Lite, Michelob Ultra

Imports - Dos EXX, Heineken, Peroni

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

Absolut Vodka

Bacardi Rum

Beefeater Gin

Astral Blanco

Elijah Craig Bourbon

Dewar's White Label Scotch

ELITE SPIRITS 18

Ketel One Vodka

Captain Morgan Spiced Rum

Bombay Sapphire Gin

Espolon Blanco

Bulleit 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 16/PERSON

Festive holiday cocktails for your event

Also available on consumption

Santa's Punch

Blanco Tequila, Cranberry, Pineapple, Citrus

Rudolph Mule

Vodka, Cranberry, Orange, Ginger Beer, Mint

Gingerbread Old Fashioned

Bourbon, Chocolate Bitters, Gingerbread Syrup

Mistletoe Martini

Vodka, Elderflower Liqueur, Cranberry, Simple Syrup, Mint

Blixen's Mai Tai

Dark Rum, Amaretto Liqueur, Pineapple, Orange

HOT CIDER 60/GALLON

Dried Apples, Ground Nutmeg, Ground Cinnamon

HOT CHOCOLATE BAR 60/GALLON

Whipped Cream, Marshmallows, Chocolate Shavings



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