



LAUREL

PATIO • FOOD • SPIRIT™

Large Party Menus



Welcome to Laurel at Hotel Viata — where the warmth of Italian cuisine meets the bold spirit of Austin, Texas. Laurel offers a refined yet approachable dining experience that blends old-world Italian flavors with the rich culinary traditions of Texas. Whether you're joining us for an intimate dinner or planning a private celebration, Laurel provides a variety of customizable spaces perfect for any occasion. Let us craft a memorable experience, tailored just for you.

LAUREL PRIVATE DINING ROOM

Maximum 12 guests
\$150 to \$250 rental fee
no food & beverage minimum

PARTIAL BUYOUT LAUREL DINING ROOM

A section of the dining room will be reserved for your party.

12 - 24 guests
no rental fee
\$3,200 food & beverage minimum

LAUREL TERRACE BUYOUT

The entire outside space will be privatized for your events, it includes large umbrella, a fire place area with soft seating, bistro lighting.

20 - 60 guests
\$500 to \$1,000 rental fee
\$6,000 food & beverage minimum

..... OPTION 1

FIRST COURSE

for the table

WARM FOCACCIA

Whipped Calabrian Chile + Honey Butter

SECOND COURSE

guest choice of one

TUSCAN KALE SALAD

Tart Apple, Crispy Shallot, Sheep's Milk Gouda, Smoke Pistachio Vinaigrette

CAESAR SALAD

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

MAIN COURSE

Family Style - Grilled Broccolini, Pickled Shallot, Pepper Conserva & Butter Whipped Yukon Potatoes

guest choice of one

HERB ROASTED HALF CHICKEN

Italian Salsa Verde

PAN SEARED VERLASSO SALMON

Lemon, Capers, Butter

RIGATONI ALLA VODKA

Tomato Sugo, Chili Flake, Parmesan Cream

DESSERT

planner choice of one

CLASSIC TIRAMISU

Espresso Sponge Cake, Whipped Mascarpone, Cocoa

CANNOLI TRIO

Chocolate, Pistachio, Vanilla with Orange Confit

PISTACHIO + RICOTTA CAKE

Raspberry Coulis, Whipped Sweet Cream

\$75 per person

+ tax & gratuity

..... OPTION 2

FIRST COURSE

for the table

WARM FOCACCIA

Whipped Calabrian Chile + Honey Butter

planner choice of one - served family style

FRESH BURRATA CHEESE

Toasted Hazelnuts, Strawberries, Saba Glaze

HOUSE-MADE MEATBALLS

Roasted Garlic, Tomato Sugo, Parmesan Breadcrumbs

SECOND COURSE

guest choice of one

TUSCAN KALE SALAD

Tart Apple, Crispy Shallot, Sheep's Milk Gouda, Smoke Pistachio Vinaigrette

CAESAR SALAD

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

MAIN COURSE

Family Style - Grilled Broccolini, Pickled Shallot, Pepper Conserva & Butter Whipped Yukon Potatoes

guest choice of one

HERB ROASTED HALF CHICKEN

Italian Salsa Verde

PAN SEARED VERLASSO SALMON

Lemon, Capers, Butter

GRILLED 8OZ BEEF TENDERLOIN

Red Wine Sauce

DESSERT

planner choice of one

CLASSIC TIRAMISU

Espresso Sponge Cake, Whipped Mascarpone, Cocoa

CANNOLI TRIO

Chocolate, Pistachio, Vanilla with Orange Confit

PISTACHIO + RICOTTA CAKE

Raspberry Coulis, Whipped Sweet Cream

\$105 per person

+ tax & gratuity

OPTION 3

FIRST COURSE

for the table

WARM FOCACCIA

Whipped Calabrian Chile + Honey Butter

planner choice of two - served family style

FRESH BURRATA CHEESE

Toasted Hazelnuts, Strawberries, Saba Glaze

SALUMI BOARD

Italian Cured Meats, House Pickles, Marinated Olives

HOUSE-MADE MEATBALLS

Roasted Garlic, Tomato Sugo, Parmesan Breadcrumbs

CHEESEMONGER BOARD

Artisan Cheese, Marcona Almonds, Honeycomb

SECOND COURSE

guest choice of one

TUSCAN KALE SALAD

Tart Apple, Crispy Shallot, Sheep's Milk Gouda, Smoke Pistachio Vinaigrette

CAESAR SALAD

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

MAIN COURSE

Family Style - Grilled Broccolini, Pickled Shallot, Pepper Conserva & Butter Whipped Yukon Potatoes

guest choice of one

HERB ROASTED HALF CHICKEN

Italian Salsa Verde

PAN SEARED VERLASSO SALMON

Lemon, Capers, Butter

GRILLED 8OZ BEEF TENDERLOIN

Red Wine Sauce

14OZ PRIME RIBEYE

Italian Salsa Verde

DESSERT

planner choice of one

CLASSIC TIRAMISU

Espresso Sponge Cake, Whipped Mascarpone, Cocoa

CANNOLI TRIO

Chocolate, Pistachio, Vanilla with Orange Confit

PISTACHIO + RICOTTA CAKE

Raspberry Coulis, Whipped Sweet Cream

\$135 per person

+ tax & gratuity

SPARKLING

Gambino Prosecco, Veneto, Italy	15 58
Lucien Albrecht Brut Rose, Cremant d'Alsace, France	18 72
Chandon Brut, Napa Valley, CA	72
Iron Horse Blanc de Noir Wedding Cuveé, Sonoma County, CA	100

CHAMPAGNE

Nicolas Feuillatte, Champagne, France	110
Veuve Cliquot Rosé, Reims, France	185
Veuve Cliquot Yellow Label, Reims, France	175
Taittinger Comtes de Champagne, Grand Cuveé, Reims, France 2007	400

WHITE

PINOT GRIS / PINOT GRIGIO

Il Mazzo, Pinot Grigio, Friuli, Italy	14 54
Four Graces Pinot Gris, Willamette Valley, OR	58

SAUVIGNON BLANC

Trinitas Cuvee Blanc, Napa Valley	17 68
Chalk Hill, Sonoma Coast, CA	16 64
Ferrari Carano, Fumé Blanc, Sonoma County, CA	15 58
Orin Swift Blank Stare, Russian River Valley, CA	92
Locations by Dave Phinney, Marlborough, NZ	16 64
Cliff Lede, Napa Valley, CA	80

ROSÉS

Maison St. Marguerite, Provence, France	15 58
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CHARDONNAY

Trinitas, Napa Valley, CA	150
Silverado, Napa, CA	20 80
Adelsheim, Willamette Valley, OR	76

ITALIAN & OTHER WHITES

Mathiasson Ribolla Gialla, Ribolla, Napa Valley, CA	135
Argillae, Orvieto Superiore, Umbria, Italy	65
Bibi Graetz, Toscana Casamatta Bianco Tuscany, Italy	55

RED

PINOT NOIR

Bella Glos, Clark & Telephone, Santa Barbara, CA	22 88
Chalone, Monterey County, CA	68
Four Graces, Willamette Valley, OR	64

RED BLEND & OTHER REDS

Saldo Red Blend, Napa Valley, CA	17 70
Locations by Dave Phinney, Texas High Plains, TX	70
The Prisoner Red Blend, Napa Valley, CA	125
Trinitas Sandy Lane, Napa Valley	175
Peju Merlot, North Coast, CA	190

CABERNET SAUVIGNON

Roth, Alexander Valley CA	17 68
Silverado, Napa Valley, CA	25 100
Firestone, Santa Ynez Valley, CA	52
Banshee, Sonoma County, CA	52
Louis M. Martini, Napa Valley, CA	120
Mount Veeder, Napa Valley, CA	160
Orin Swift Palermo, Napa Valley, CA	172
Trinitas Reserve, Napa Valley, CA	185

ITALIAN REDS

Frescobaldi Nipozzano, Chianti Rufina Riserva, Toscana, Italy	16 58
Vietti Perbacco, Nebbiolo, Langhe, Piemonte, Italy	20 74
Villa Pozzi, Nero D'avola Terra Sicilliane, Italy	50
La Valentina, Montepulciano d' Abruzzo, Italy	68

ORGANIC & SUSTAINABLE

Jermann Pinot Grigio, Friuli Italy	64
Martis, Alexander Valley, CA	160

BEVERAGES

SODAS 5

Coke, Diet Coke, Sprite, Dr. Pepper

ICED TEA 5

SAN PELLEGRINO SPARKLING WATER 12

ACQUA PANNA STILL WATER 12

FULL BAR AND SPECIALTY COCKTAILS AVAILABLE UPON REQUEST

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