



EVENTS MENU
SPRING | SUMMER
2015

604 BRAZOS ST. | AUSTIN, TEXAS



Welcome to the Legendary Driskill Hotel. We look forward to assisting with every detail of your event. Please refer to the information we've listed below to help you as you plan your event. Don't hesitate to contact your Event Manager with any questions.

FOOD & BEVERAGE INFORMATION

Food and beverage selections must be made two weeks prior to your event. The Driskill is the sole licensed provider of all food and beverages served in hotel function and event space. The Driskill is regulated by the Texas Alcoholic Beverage Commission and in accordance with these regulations; all alcohol, beer and wine must be purchased from the hotel. When alcohol is served in licensed areas, it must be served by TABC certified bartenders and servers.

Menu items are subject to change based on seasonal availability. Current year menu pricing applies.

The hotel is responsible for the quality and freshness of food served to its guests. In accordance with health regulations, food may not be taken out after it has been prepared and served to your guests. Additionally, no food may be brought into the hotel.

Buffet Attendants, Chefs, Cashiers and Bartenders may be required for your event based upon menu selections. Please refer to the menus for more information. In the event, that we prepare multiple entrée selections for your guests at lunch or dinner the higher priced entrée price will apply to all entrées.

Buffet menus are based on a minimum guarantee of 25 guests. For groups of less than 25, a fee of \$150 will be charged for set-up & services.

Guaranteed Attendance

The final number of guests attending your event is due by 12:00 PM three business days prior to the event. After this time, you may increase your count, but it cannot be decreased. If a guarantee is not provided, the original estimated attendance on the contract will be considered the final guarantee.

Service Charge, Tax & Payment

All room rental, food and beverage prices are subject to a taxable service charge of 22%. All applicable taxes will be added in accordance with Texas state law and local ordinances. Full payment must be received in advance unless credit has been established. Deposits and payment schedules are outlined in your contract.

AUDIO VISUAL, COMMUNICATIONS & ELECTRICAL

The Driskill features in-house audio visual services from Presentation Services Audio Visual. Presentation Services has a comprehensive, state-of-the-art inventory of equipment available for rental. High-speed internet, telephones, fax machines and computers are also available to rent through Presentation Services. Lighting, exhibits and entertainment may require additional power and are subject to an electrical fee.

SECURITY

The Driskill Hotel is not responsible for the damage or loss of property brought into the hotel. Social events of 200 or more guests are required to have a traffic officer. Please see your Event Manager for more information.

PARKING

Valet parking is available at an event rate. No surface parking is available at the hotel.

SIGNS & DISPLAYS

Signage is permitted in registration and private function areas only and must be approved by the hotel. All banners must be hung by hotel personnel and will be charged a fee of \$50 per banner.

SPECIAL SERVICES

Your Event Manager will assist with transportation, group outings, salon and spa services and any other special needs.

SHIPPING POLICY

The hotel has limited storage. Please coordinate shipping with your Event Manager so that your packages arrive no more than three days prior to your event. Handling charges may apply for the storage and movement of boxes and or equipment. All boxes sent to the hotel should be addressed as follows;

The Driskill Hotel, 604 Brazos Street, Austin, Texas 78701
Attention: Name of your Event Manager

CANCELLATION

Cancellation, attrition and deposit policies are outlined in your contract or terms and conditions.



**EXECUTIVE CHEF
TROY KNAPP**

**WE WOULD LIKE TO RECOGNIZE THE PURVEYORS AND ARTISANS WHO ENRICH OUR MENU
WITH THEIR FRESH INGREDIENTS AND EXPRESSION OF LOCAL FLAVORS.**

604 BRAZOS ST. | AUSTIN, TEXAS



BREAKFAST

604 BRAZOS ST. | AUSTIN, TEXAS



CONTINENTAL BREAKFAST

Locally and Seasonally Inspired Fruit

Bakery Selection to Include Gluten Free Option

Served with Sweet Butter, No Two Days Alike

Individual Glasses of Greek Yogurt with Berries and Fruit Coulis

Chilled Fresh Squeezed Juices

Premium Tea Selections & Locally Roasted Organic Ferra Coffee

ENHANCEMENTS

Enhancements are priced per guest and must accompany a continental breakfast.

FARMERS MARKET

Fresh Scrambled Eggs, Local Pork Sausage,

Hardwood Smoked Bacon, Roasted Potatoes and Rustic Herbs

BUILD YOUR OWN BREAKFAST TACOS

Scrambled Farm Eggs, Chorizo and Chicken Sausage

Tofu Scramble with Roasted Peppers

Black Beans, Potatoes and Tortillas

Shredded Cheddar and Jack Cheeses, Roasted Poblano Chiles, Salsa Fresca

32

SMOKED SALMON

Served with Bagels and Traditional Accompaniments

SMOKED BRISKET HASH

Farm Eggs and Ranchero Sauce

BREAKFAST GRIDDLE SANDWICHES

Spinach and Roasted Red Pepper Omelet, Gruyere and Country Bread

Fried Egg, Smoked Cheddar, Honey Peppered Bacon on Croissant

SAVORY BREAKFAST STRUDEL

Pastry Layered with Eggs, Brie, Leeks and House Made Tomato Jam

STEEL CUT OATMEAL

Dried Fruit, Toasted Nuts and Organic Brown Sugar

GRANOLA CREATIONS

Granola and Assorted Cereals, Almond and Hormone Free Milk

Dried Fruits, Local Honey and Mixed Berries

11

9

8

9

6

6

10

10

All menus are subject to a 22% service charge and applicable sales tax.
604 BRAZOS ST. | AUSTIN, TEXAS



BRUNCH

Seasonal Melon and Berries

Signature Driskill Salad | Local Greens Bouquet, Carrot Curls, Sugar Pecans, Tear Drop Tomatoes

Dressings | Maple Vinaigrette, Balsamic, Buttermilk Ranch, Maytag Blue Cheese

Eggs Benedict with Roasted Tomato Hollandaise

Chorizo Sweet Cornbread Waffles, Agave Maple Syrup, Preserved Fruits

Griddled Breakfast Potatoes

Thick Cut Smoked Local Bacon and Country Sausage

Roasted All Natural Chicken, Grilled Corn and Sweet Peppers

Butter Poached Salmon, Olive Oil Tomatoes, Swiss Chard, Tender Herbs

Local Market Vegetables, House Baked Breads, Sweet Butter

Petite Fours, Eclairs, and Cream Puffs

Locally Roasted Organic Ferra Coffee & Premium Tea Selections

50

PLATED BREAKFAST

SERVED WITH BREAKFAST PASTRIES, ORANGE JUICE, PREMIUM TEA SELECTIONS & LOCALLY ROASTED ORGANIC FERRA COFFEE

STARTER

SELECT ONE

House-Made Granola and Fruit Parfait with Local Market Berries and Greek Yogurt

Seasonal Fruit and Berries, Lemon Yogurt Dip

Texas Grapefruit, Prosecco Glaze and Mint

ENTRÉE

SELECT ONE

TRADITIONAL

Scrambled Eggs with Chives, Breakfast Potatoes, Thick Cut Smoked Bacon or

Sausage Links, Grilled Heirloom Tomatoes

34

FRENCH TOAST

Brioche and House-Made Banana Bread French Toast

Topped with Warm Bananas, Mixed Berries and Maple Syrup

34

BAKED QUICHE

Fresh-Baked Quiche Filled with Spinach, Sweet Peppers and Local Goat Cheese,

Tomato Jam, Breakfast Potatoes with Fresh Herbs

34

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BREAKS

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SNACK BAR

18

- All Natural Trail Mix
- Vegan Peanut Butter Cookies
- Pistachio and Mascarpone Filled Apricots
- Iced Texas Sweet Dreams Tea

COFFEE KIOSK

18

- Almond Milk Iced Latte
- Chocolate Covered Espresso Beans
- Biscotti – Hazelnut, Citrus and Chocolate Sea Salt
- Locally Roasted Organic Ferra Coffee

AFTERNOON TEA

18

- Savory and Sweet Macarons and Eclairs
- House-Made Miniature Quiche Bites
- Petite Scones with Devonshire Cream and Lemon Curd
- Premium Tea Selections

ENHANCE YOUR BREAK

4

- Priced per guest and must accompany a themed coffee break.*
- Locally Roasted Organic Ferra Coffee and Premium Tea Selections

HOUSE SPECIALTIES

18

- Driskill Beef Jerky
- White Truffle Popcorn
- Spiced and Sugared Nuts
- Local Kombucha Sodas

NOURISH

18

- SunButter, Cashew Butter, Almond Butter
- Apple Slices, Celery and Banana Chips
- House Made Crackers
- Chilled Macha Lattes

REFRESH

18

- Quinoa Chips and Cucumber Salsa
- White Chocolate Spiced Grapefruit Bark
- Icebox Cookies
- Watermelon Mint Lemonade

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A LA CARTE

Assorted Breakfast Bakeries	\$56 Per Dozen	Locally Roasted Organic Ferra Coffee & Premium Tea Selections	\$85 Per Gallon
Assorted Bagels with Flavored Cream Cheese	\$56 Per Dozen	Assorted Sodas	\$5.50 Each
House Made Cinnamon Rolls	\$56 Per Dozen	Assorted Still and Sparkling Water	\$5.50 Each
1886 Bakery Cookies	\$52 Per Dozen	Assorted Bottled Juices	\$5.50 Each
Homemade Granola and Fruit Walnut Bars	\$52 Per Dozen	Bottled Smoothies	\$6.50 Each
1886 Brownies, Pecan and Lemon Bars	\$52 Per Dozen	Bottled Flavored Iced Coffee	\$6.50 Each
Chef Tony's Homemade Cupcakes	\$52 Per Dozen	Bottled Iced Tea	\$6.50 Each
Donut Holes with Mexican Cinnamon Sugar and Chocolate Sauce	\$52 Per Dozen	Red Bull (Regular and Sugar Free)	\$6.50 Each
Chisholm Trail Mix <i>Selection of Sweet and Savory</i>	\$6 Per Person	Daily Greens – Local Cold Pressed Juice	\$10 Each
Candy Bars	\$5 Each	Hibiscus Iced Tea	\$50 Per Gallon
Individual Bags of Chips, Popcorn and Pretzels	\$5 Each	Jasmine Green Tea Lemonade	\$50 Per Gallon
Assorted Individual Yogurts	\$5 Each	Lemon Mint Infused Water	\$50 Per Gallon
Yogurt, Granola and Berry Parfaits	\$6.50 Each		
Sliced Seasonal Fruit and Berries	\$11 Per Person		
1886 Café Bread Sticks with Crudite and Hummus	\$11 Per Person		

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LUNCH

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LUNCH BUFFETS

ALL LUNCH BUFFETS ARE SERVED WITH PREMIUM TEA SELECTIONS & LOCALLY ROASTED ORGANIC FERRA COFFEE , MINIMUM 25 SERVED

PECAN STREET

Summer Squash Bisque, Fresh Chervil, Whipped Crème Fraiche
Cucumber Wrapped “Blue Bonnet” Greens, Cucumber Wrap, Roasted Heirloom Tomato with Meyer Lemon Basil Vinaigrette
Grilled Watermelon Salad with Candied Watermelon Rind, Arugula and Sweet Pecans
Gulf Seafood Bouillabaisse, Shrimp, Mussels, Scallops, Heirloom Tomato
Grilled Flat Iron Steak, Poblano Herb Salad, Fresh Mint, Edamame, Lemon Caper Tapenade
Driskill Bread Presentation
Roasted Peach-Pecan Shortcakes
Lemon Spritzer Cookies with Lavender

LOCALLY SOURCED

Helen Corbitt’s Cheese Soup
Apple Pomegranate Salad with Frisee, Shaved Fennel and Maple Vinaigrette
Arugula and Grilled Peach Salad with Pecan Praline, Shaved Manchego with Sherry-Ginger Vinaigrette
Gulf Snapper, Preserved Lemons and Saffron
Roasted All Natural Chicken and Grilled Asparagus with Pan Sauce
Homestead Gristmill – Creamy Grits with Aurelia’s Chorizo
Driskill Bread Presentation
Ferra Coffee Infused Ganache Torte & Fresh Peach Cream Trifle

52

52

FIESTA

Tortilla Soup, Cheese, Avocado, Tortilla Strips
Ancho Caesar Salad with Pepitas and Shaved Manchego, Pickled Red Onions, Summer Squash
Jicama Fruit Salad, Toasted Coconut, Pecans
Marinated Beef and Chicken Fajitas with Flour Tortillas, House-Made Salsa, Sour Cream, Guacamole, Pico de Gallo, Jalapeno Jack Cheese, Cheddar Cheese
Spanish Rice and Vegetarian Black Beans
Tequila Lime Tarts and Individual Mexican Chocolate Flans

TEXAS BARBECUE

Coleslaw with Cilantro and Lime
Southern Dill and Egg Potato Salad
Grilled Elgin Sausage
Smoked Chicken Breasts, Chimichurri
BBQ Baby Back Ribs
Corn Muffins
Texas Green Beans, Almonds, Roasted Garlic
Country Baked Beans
Miniature Coconut Cream Pies
Peach Crumb Tartlets

52

52

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DELICATESSEN

Roasted Bell Pepper and Heirloom Tomato Soup
Charcuterie Display, Local Cheese, Dried Fruits, Pickled Vegetables
Kale Panzanella Salad
Grilled Watermelon, Candied Rind, Sweet Jalapeno Vinaigrette
Blue Bonnet Green Bouquet, Cherry Tomato, Cucumber, Carrot, Champagne Vinaigrette
Toppings to Include:
Sliced Ribeye, Char-Grilled Chicken Breast, and Grilled Shrimp
Whole Grain and Ciabatta Bread
Aged Balsamic Bruschetta, Olive Tapenade, Roasted Artichoke
Texas “Valley Lemon” Bars
House-Made Banana Pudding Parfaits

WORKING LUNCH

SOUPS

CHOOSE ONE

Helen Corbitt’s Cheese Soup
Vegetable Tortilla Soup, Avocado, Cilantro, Crispy Tortilla Strips
Rock Shrimp Bisque, Crispy Shrimp, Polenta Cake
Summer Squash and Toasted Pepitas

52

SALADS

CHOOSE ONE

Blue Bonnet Green Bouquet, Cherry Tomato, Cucumber, Carrot, Champagne Vinaigrette
Baby Romaine, Pickled Red Onion, Grilled Corn, Summer Squash, Roasted Tomatoes, Cotija, Caesar Dressing
Tomato and Mozzarella with Balsamic Marinated Forest Mushrooms
Southern Dill and Egg New Potato Salad
Quinoa, Grilled Broccoli, Sun Dried Tomato, Asparagus, Aged Balsamic
Kale Salad, Spanish Style Chorizo, Sugared Lemon and Pure Luck Goat Cheese

SANDWICHES

CHOOSE TWO

Charcuterie - Soppressata, Lomo, Tomato Vinaigrette, Shredded Iceberg Lettuce, Peperoncini, Roma, Baguette
Driskill Croissant - Chicken, Bacon, Avocado, Butter Lettuce, Local Honey-Mustard Spread
Farmers Market - Portobello, Roasted Peppers, Sunflower Sprouts, Caper Aioli, Carrot, Cucumber on Whole Grain Baguette
Heirloom - Tomato, Mozzarella, Organic Arugula, Balsamic Onions, Basil Aioli, Focaccia

49

DESSERTS

CHOOSE TWO

Assorted French Macarons
Vegan Peanut Butter Cookies
Salted Chocolate Tarts
Apple Strudel Bites
Texas “Valley Lemon” Bars



PLATED LUNCHES

ALL PLATED LUNCHES ARE SERVED WITH DRISKILL BREAD PRESENTATION, PREMIUM TEA SELECTIONS & LOCALLY ROASTED ORGANIC FERRA COFFEE

STARTERS

CHOOSE ONE

- Heirloom Tomato Gazpacho, Crab Salad, Red Pepper
- New Potato Chipotle Soup, Fresh Avocado
- Rock Shrimp Bisque, Charred Shrimp, Polenta Cake
- Market Salad, Fresh Local Greens, Cucumber, Market Vegetables, Texas Valley Lemon Vinaigrette
- Local Greens, Cured Tomatoes, Carrots Curls, Toasted Pecans, Herb Vinaigrette
- Local Baby Romaine Salad, Roasted Olives, Pappadew Peppers, Creamy Garlic Vinaigrette, Parmesan Crisp
- Baby Bibb Salad, Brie, Texas Citrus, Caramelized Sweet Onions, Toasted Nuts, Prosecco Vinaigrette

ENTRÉES

- Lobster Gnocchi, Grilled Half Lobster Tail, Seasonal Vegetables, Lemon Crème, Pea Tendrils **54**
- Herb Roasted Natural Chicken Breast, Local Market Vegetables, Butter Whipped Potatoes, Red Currant Cream **46**
- Shiner Bock Short Ribs, Creamy Polenta, Swiss Chard and Roasted Tomatoes **54**
- Pan Seared Redfish, Meyer Lemon, Butter Sauce with Basil Oil, Texmati Rice and Wilted Kale **49**

- Grilled Shrimp, Smoked Poblano Homestead Grits, Crispy Horseradish, Sweet Corn Relish **49**
- Flank Steak, Grilled Potatoes, Salt Roasted Asparagus, Chimichurri Cream **49**
- Pork Tenderloin Medallions, Fresh Ribbon Pasta, Mustard Caper Sauce, Parsley **47**
- Vegetarian Quinoa Pilaf, Roasted Portobello Mushroom, Sun Dried Tomato, Asparagus, Grilled Broccolini, 18 Year Balsamic **43**
- Pumpkin Ravioli, Pistachio Pesto, Manchego Cheese, Toasted Pine Nuts, Wilted Pea Tendrils **43**

DESSERT

- Signature 1886 Chocolate Cake, Vanilla Bean Cremeaux and Raspberry Sauce
- Texas Pecan Pie with Bourbon Hard Sauce
- Lemon Buttermilk Tart and Raspberry Hibiscus Sauce
- Vanilla Crème Fraiche Panna Cotta with Raspberry Hibiscus Sauce and Orange Segments
- Lime Tart and Cactus Pear Sauce
- Mango Cheesecake with Passion Fruit Curd, Vanilla Bean Cream and Blood Orange Sauce

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RECEPTION

604 BRAZOS ST. | AUSTIN, TEXAS



HORS D'OEUVRES

PASSED/DISPLAYED

RECOMMEND ONE CHILLED AND TWO WARM PER PERSON

CHILLED

Red and Yellow Tomato Bruschetta, Goat Cheese, Grilled Toast
Brie Cheese and Honey Lemon Preserve on Toasted Brioche
Salmon Tartar, Whipped Crème Fraîche, Caviar, English Cucumber
Beef Tenderloin Tartar, Capers, Anchovy Butter Dill Chip
Duck Confit, Apricot Jelly, Jalapeno, Pita Point
Open Faced Pork Tenderloin Sandwich, Smoked Peach Chutney,
Grilled Scallions
Rock Shrimp Ceviche, Avocado, Lime, Tequila Onions, Corn Chip
Goat Cheese Tartlet, Black Pepper Honey, Candied Yellow Beet, Slivered
Almonds
Tarragon Chicken Salad, Red Grapes, Walnuts, Phyllo Cup
Prosciutto Wrapped Asparagus, Madeira Fig
Tuna Poke, Sweet Chili Glaze, Fresh Lime, Lavosh Cracker
Blue Cheese Mousse and Fig on Endive with Walnut

5

WARM

Beef Tenderloin Empanada, Cumin Lime Cream
Pumpkin Seed Crusted Quail, Spicy Cilantro Sauce
Stuffed Crimini Mushroom, Boursin Cheese, Garlic Chive Shrimp
Driskill Crab Cakes, Charred Tomato Remoulade
Lamb Lollypop, Creole Mustard, Herb Crust, Peppercorn Cherry Demi
Pork Belly Slider, Pimento Cheese, Pickled Jalapeno
Mini Beef Wellington, Blood Orange Béarnaise
Manchego Cheese Risotto Ball, Fresh Herbs, Pomegranate Chipotle Jam
Curry Coconut Shrimp Skewer, Mulato Pepper Sauce
Mole Spiced Chicken Satay
Vegetable Spring Rolls, Sweet Chile Sauce
Pastry Wrapped "Besitos" Baby Spanish Chorizo
Black Pepper Fig and Cambozola Tartlet

6

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DISPLAYS

FROM THE COAST TOTAL OF FOUR PIECES PER PERSON

Poached Shrimp, Crab Claws, Seasonal Oysters
Cocktail Sauce, Charred Tomato Remoulade, Honey Chipotle Mignonette

CLASSIC SHRIMP COCKTAIL THREE PER PERSON

House Cocktail Sauce, Lemon Wedges, Tabasco

GARDEN VEGETABLES

Marinated, Grilled and Fresh Vegetables, Olive Pesto,
Buttermilk Ranch Dip

ARTISANAL CHEESE PLATTER

Selection of House Baked Crackers and Breads, Artisanal Cheeses, Nuts,
Dried Fruits, Chutney and Preserves

BUTCHER BLOCK

Selection of House, Domestic, International Styles of Cured Meats
Pate's, Assortment of Chutneys and Preserves
House-Made Crackers, Cheese Sticks, Local Honey, Candied Nuts

STATIONS

GOURMET TACOS

28

Mahi Mahi, Lime Aioli, Sweet Jicama Slaw

Pulled Pork, Green Chili, Avocado

Rebecca Creek Bourbon Chicken, Red Onion, Cilantro

Charred Cauliflower, Chipotle, Pickled Onion, Cotija Cheese

Pineapple, Tomatillo, Charred Tomato Salsas

QUESADILLA

26

Pulled Pork and Cilantro

Grilled Chicken and Caramelized Onions

Spinach, Mushrooms and Roasted Peppers

Salsa Bar

GOURMET PIZZAS

22

Caprese, Buffalo Mozzarella, Cured Tomato, Balsamic Onions, Fresh Basil

Red Onion, Garlic, Gulf Prawns, Cilantro Crema

BBQ Sauce, Beef Short Rib, Smoked Pepper Coulis

Gorgonzola, Avocado, Shallot, Garlic Marinated Chicken

For all stations, we recommend one station per every 50 guests. An attendant is required at \$125 per station.

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604 BRAZOS ST. | AUSTIN, TEXAS



STATIONS

SHRIMP & GRITS

Local Gulf Shrimp, Aurelias Chorizo, Homestead Grits

Assorted Toppings to Include:

Cheddar Cheese, Green Onion, Roasted Garlic,
Marinated Tomatoes, Manchego, Crispy Shallots

MINI-SALAD | Select One

Local Greens Bouquet | Crisp Cucumber, Curly Carrots,
Feta Cheese

Baby Romaine, Fresh Marinated Artichokes, Roasted Tomatoes,
Caesar Dressing

Mini Wedge, Iceberg, Red Onion, Black Pepper Bacon, Blue Cheese,
Radish, Cherry Tomato

GOURMET MAC & CHEESE

Ballerine Pasta with Black Truffle Mornay Sauce

Assorted Toppings to Include:

Pancetta, Roasted Garlic, Sauteed Mushrooms, Pistachio Pesto

24

SLIDERS & FRIES

26

Seared Pork Belly with House Made Pimento Cheese and Pickled Jalapeno

Sliced Ribeye with Blue Cheese Sauce and Balsamic Onions

Grilled Crimini Mushroom, Fresh Mozzarella, Roma Tomato and Pesto

Polenta Fries with Saffron Aioli

14

Parmesan Herb French Fries, Spicy Ketchup

TEXAS INSPIRED SMALL PLATES | Select Two

28

Oven Roasted Venison Loin, Cornbread Puree, Sour Cherry Demi,
Horseradish Shoots

Texmati Spanish Chorizo Stuffed Bandera Quail, Peach Glaze, Jalapeno
Jam, Micro Green Salad

Roasted Beet Pave, Round Rock Honey, Farmers Cheese Panna Cotta,
Texas Olive Oil, Blood Orange Vinaigrette

22

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CARVING

SERVED WITH DRISKILL BREAD PRESENTATION

Chimichurri Seared Beef All Natural Eye Round SERVES 20 Toasted Horseradish Cream, Mustards, Rosemary Demi	420
Niman Ranch Beef Tenderloin SERVES 16 Béarnaise, Cherry Bourbon Sauce	380
BBQ Dry Rubbed Prime Rib SERVES 20 Caramelized Onion, Herbs, Forest Mushroom Au Jus	400
Citrus Brined Pork Loin SERVES 30 Stone Fruit Preserve	540
Slow Roasted Turkey Breast SERVES 16 Raspberry White Mole, Pan Gravy	260
Brown Sugar Pecan Salmon SERVES 15 Slow Smoked, Black Berry Jam	270
Herb Crusted Leg Of Lamb SERVES 20 Mint Gastrique, Roasted Garlic, Mustard Cream	480
Chef 's Choice "Broken Arrow Ranch" Texas Game Accoutrements to be Determined Based on Season	MP

For all carving stations, we recommend one station per every 50 guests.

A uniformed Chef is required at \$125 per station.

SWEET ENDINGS

FRESH AND LIGHT

19

- Lemon Jasmine Tarts with Roasted Meringue
- Eclairs with Strawberry Preserves and Lavender Fondant
- Rosewater and Champagne Soaked Fruit
- Raspberry Rooibos Parfait with Candied Ginger and Crunchy Oats

TIMELESS CLASSICS

19

- 1886 Chocolate Cake
- Vanilla Bean Crème Brulee
- Roasted Peach Shortcakes
- French Apple Tarte with Crème Anglaise

CHEESE AND CHOCOLATE

19

- Honey Brown Sugar Roasted Peaches with Salted Mascarpone Cheese
- Goat Cheese Panna Cotta, Pink Peppercorn-Citrus Gelee
- Traditional Sicilian Cannolis with Ricotta Cheese
- Seasonal Chocolate Bark
- Local Cheeses and Jams

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DINNER

604 BRAZOS ST. | AUSTIN, TEXAS



PLATED DINNER

THREE COURSE DINNER INCLUDES SOUP OR SALAD, ONE ENTRÉE AND DESSERT.
DINNERS PRICED BY ENTRÉE. ENHANCE MENU TO FOUR COURSE WITH AN APPETIZER.
PLATED DINNERS SERVED WITH PREMIUM TEA SELECTIONS & LOCALLY ROASTED
ORGANIC FERRA COFFEE AND DRISKILL BREADS

APPETIZER

Grilled Shrimp and Besito Sausage with Calaspara Rice,
Saffron and Sweet Peppers

Braised Pork Belly with Port Gastrique and Farro

Smoked Lamb Loin with Braised Leeks, Bacon, Verjus and Arugula Salad

House Charcuterie and Local Cheese with Seasonal
Chutney and Pickled Vegetables

Pan Seared Crab Cake with Prosecco Butter Sauce and Caramelized
Apricots

Golden Beet Terrine, Goat Cheese, Red Beet Caramel, Honeycomb

12

SOUP

Summer Squash with Grilled Crostini and Basil Pistou

Cannellini Bean Soup with Bacon Lardons

Rock Shrimp Bisque, Cilantro Oil Crab Salad

SALAD

Signature Driskill Salad Bouquet, Baby Local Greens, Carrot Curls,
Candied Pecans, Cherry Tomatoes, Fresh Cucumber, Prosecco Vinaigrette

Carrot and Grilled Radicchio Salad with Hazelnut, Reggiano
Black Garlic Dressing

Mizuna, Pickled Blueberries, Candied Pumpkin Seed,
Texas Valley Lemon Poppyseed Vinaigrette

Baby Romaine, Cucumber, Olives, Pappadew Peppers, Parmesan Crisp,
Roasted Garlic, Caesar Dressing

Local Greens, Grilled Peaches, Toasted Pecans, Manchego with
Smoked Honey Vinaigrette

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PLATED DINNER

ENTRÉE

Sliced Beef Tenderloin with Mushroom Barley, Oven Tomatoes and Spinach	76
Driskill Filet, Butter Whipped Potatoes, Local Market Vegetables, Madeira Sauce	78
Oven Roasted All Natural Chicken Breast with Farro Risotto, Garlic Chips and Seasonal Vegetable	66
Short Rib “Osso Bucco,” Paired with Shrimp and White Cheddar Grits Local Vegetable	80
Pan Roasted Salmon, Potato Rosti, Cherry Tomato Jam, Lemon Frisee Salad	69
Pork Tenderloin Medallions, Spaetzle, Goat Cheese and Arugula Mustard Caper Sauce	68
Roasted Lamb Rack & Quail, Blackberry-Lavender Gastrique, Baby Carrots, Roasted New Potatoes and Bacon Lardons	80
Gulf Wild Snapper, Lemon Herb Texmati Rice, Grilled Zucchini	71
Prime Ribeye & Half Lobster Tail, Parsnip Puree, Salt Roasted Asparagus, Caramelized Pearl Onions, Rosemary Beurre Monte	80
Broken Arrow Ranch Game (Please Inquire) Traditional Sides to Pair	MP

DESSERT

Orange-Vanilla Bean Crème Brule, Fresh Raspberries, Rooibos Tea Anglaise
Buttermilk Cheesecake, Lemon Curd, Citrus Compote
Bittersweet Chocolate Tart with Candied Orange Peel and Organic Pistachio Cremeaux
Peach Cobbler, Crunchy Oat Topping, Local Honey and Crème Fraiche
Banana Pudding with Rum Toffee

ENHANCE WITH PERSONAL PREFERENCE 102

Planner chooses first two courses and dessert for guests.

Guests select up to three options onsite at the event.

Chef’s selection of accompaniments

Minimum of 25 Guests Required

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BUFFETS

ALL BUFFETS ARE SERVED WITH A DRISKILL BREAD PRESENTATION,
PREMIUM TEA SELECTIONS & LOCALLY ROASTED ORGANIC FERRA COFFEE.
MINIMUM 25 SERVED.

SOUPS | Select One

Summer Squash with Lemon Basil Pistou

Cannellini Bean Soup with Bacon Lardons

Green Tomato Gazpacho, Red Pepper Oil and Blackened Gulf Shrimp

SALADS | Select Three

Carrot and Grilled Radicchio, Hazelnut, Reggiano and Lemon Vinaigrette

Roasted Golden Beets, Local Goat Cheese, Watercress and Rose Vinaigrette

Baby Romaine, Cucumber, Roasted Olives, Red Pepper Julienne with Caesar Dressing

Ribbon Pasta, Arugula, Toasted Pine Nuts, Shaved Parmesan, Olive Oil Dressing

Grilled Peach and Arugula with Pecan Praline and Sherry Jalapeno Vinaigrette

ENTREES | Select Three

Gulf Snapper with Olive Oil and Preserved Lemon Sauce

Tenderloin Medallions with Blue Cheese Butter

Combread and Andouille Stuffed Texas Quail and Pan Sauce

Sliced Sirloin of Natural Beef with Wild Mushrooms

Pan Roasted "Gulf Wild" Catch with Red Currants and Almonds

Herb Brined and Roasted Semi Boneless Chicken Breast

95

ACCOMPANIMENTS | Select Three

Lemon Buttered Asparagus and Black Garlic

Green Beans with Roasted Garlic and Fresh Tomatoes

Smoked Cheddar Grits

Braised Pearl Onions with Red Flame Raisins

Wilted Chard with Chorizo

Butter Whipped Potatoes

Roasted Fingerling Potatoes

DESSERTS | Select Two

1886 Chocolate Cakelette

Individual Caramelized Banana Pudding Trifles

Vanilla Bean Brulee

Chocolate Hazelnut Crunch

Honey Roasted Peaches with Mascarpone Cream and Almonds

All menus are subject to a 22% service charge and applicable sales tax.
604 BRAZOS ST. | AUSTIN, TEXAS



BEVERAGE ARRANGEMENTS

604 BRAZOS ST. | AUSTIN, TEXAS



BAR PACKAGES

THE DRISKILL REQUIRES ONE BARTENDER PER 75 GUESTS. CASH BARS REQUIRE ONE BARTENDER AND ONE CASHIER PER 75 GUESTS. BARTENDERS ARE PROVIDED AT \$125.00 EACH AND CASHIERS AT \$50.00 EACH

HOST BAR

Premium Brand Cocktails	10.00
Select Brand Cocktails	9.00
Select Wine	9.00
Imported/Premium Beer	8.00
Domestic Beer	7.00
Assorted Sodas	5.50
Bottled Water	5.50

CASH BAR

Premium Brand Cocktails	11.00
Select Brand Cocktails	10.00
Select Wine	10.00
Imported/Premium Beer	9.00
Domestic Beer	8.00
Assorted Sodas	6.50
Bottled Water	6.50

BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES ARE PRICED PER PERSON AND INCLUDE RED AND WHITE HOUSE WINE, SPARKLING HOUSE WINE, IMPORTED/PREMIUM AND DOMESTIC BEER SELECTIONS, ASSORTED SODAS AND MINERAL WATER. BEVERAGE PACKAGES ARE AVAILABLE AS AN ALTERNATIVE TO A BAR CHARGED ON CONSUMPTION.

PACKAGES	SELECT	PREMIUM
2 Hours	30	36
3 Hours	38	44
4 Hours	46	52

LIQUOR

Scotch	Dewar's	Chivas Regal
Bourbon	Jack Daniel's	Makers Mark
Canadian	Seagram's 7	Crown Royal
Vodka	Tito's Handmade Vodka	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Silver	Captain Morgan
Tequila	Jose Cuervo Blanco	Don Julio Anejo

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