



When you select Hotel Granduca Austin for your wedding you will receive one of the following experiences based on your Food and Beverage Expenditure.

\*Minimum Food and Beverage Expenditures do not include sales tax and service charge.

## *Classico*

Complimentary Borgo Suite

Wedding Amenity

Complimentary Bridal Dressing Room

Complimentary Use of Hotel Granduca Austin for Bridal Portraits

Complimentary Menu Tasting for up to Four Guests (*see Wedding Tasting Guidelines*)

Show Plates for Plated Meals

## *Lussuoso*

Complimentary Granduca Suite

Wedding Amenity

Wedding Amenity for the Parents of the Bride and Groom

Complimentary Use of Hotel Granduca Austin or Houston for Bridal Portraits

(based on availability at either Granduca property)

Complimentary Menu Tasting for up to Four Guests (*see Wedding Tasting Guidelines*)

Show Plates for Plated Meals

Complimentary Valet Parking for the Bride, Groom, and Parents of the Bride and Groom

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## *Your Ceremony*

Ceremonies can be hosted in our elegant, outdoor Courtyard, located in the heart of the hotel; or choose to host your ceremony on our inviting Italian tiled pool deck, overlooking the hills of Westlake.

*\*Note:* Your Catering Sales Manager will be happy to recommend event specialists and “day of” planners to coordinate your ceremony.

## *Complimentary Decor*

66” round tables, white ceremony folding chairs, gold Chiavari reception chairs, floor-length ivory Italian linens with coordinating napkins, fine bone china with base plates, sterling silver flatware, Italian glass stemware, fresh cut flowers, votive candles, dance floor and bandstand.

## *Guest Room Accommodations*

Discounted room blocks are available with a minimum of 10 rooms. Please contact your Catering Sales Manager for more details

## *Outside Vendor Policy*

Hotel Granduca Austin welcomes all professional vendors. Please contact your Catering Sales Manager for our Recommended Vendor List.

## *Parking*

Hotel Granduca Austin exclusively offers valet parking for all guests. Discounted rates are available for events. Please contact your Catering Sales Manager for rates and information.



# Plated

*Consists of three passed hors d'oeuvre, salad and entrée  
Served with Granduca bread assortment, cultured butter, freshly brewed coffee and a collection of Might Leaf Teas® (You may select additional hors d'oeuvre at \$7 per person)*

## Cold Hors D'oeuvre

Ahi Tuna Tartar Cone, Avocado  
Shrimp and Vegetable Spring Rolls,  
Sweet Chili Dipping Sauce  
Tomato Basil Bruschetta  
Chive Potato Pancake, Caviar  
Beef Carpaccio, Baby Arugula, Lemon, Parmesan  
Smoked Salmon Roulade, Horseradish Cream  
Zucchini and Goat Cheese Cannelloni, Sweet Pepper Aioli  
Watermelon Feta Skewers  
Baby Mozzarella and Cherry Tomato Pipettes  
Poached Pear, Gorgonzola Cheese on Walnut Toast  
Avocado and Jicama Salad, Corn Tortilla

## Hot Hors D'oeuvre

Mini Quiche, Leeks, Goat Cheese, Truffle  
Thai Chicken Satay, Coconut Peanut Sauce  
Rolled Chicken Quesadillas, Guacamole  
Crispy Asian Duck Rolls, Scallions, Hoisin Sauce  
Blue Crab Cake, Mango Tartar Sauce  
Crispy Risotto Balls, Fontina Cheese, Pomodoro Sauce  
Falafel with Spiced Hummus  
Beef Empanada, Sundried Tomato Aioli  
Warm Brie Tartlet, Caramelized Onion  
Chimichurri Beef Skewer  
Spinach and Ricotta Tarts  
Pork Belly Confit, Texas Peach Compote  
Coconut and Kataifi Crusted Shrimp, Curry Orange  
Sauce



# Plated

## PLATED APPETIZERS (add on)

### Cold

Heirloom Tomato, Burrata, Balsamic Jelly, Crostini, Tomato Truffle Vinaigrette

Prosciutto di Parma, Melon, Lime, Petite Arugula, Port Wine Fig

Grilled Shrimp, Petite Frisee, Hearts of Palm, Citrus, Avocado Puree

Scottish Smoked Salmon, Fingerling Potato Salad, Dill Cream, Fennel, Pickled Onion, Caviar

Togarashi Seared Tuna Fillet, Quinoa, Ginger, Totsoi, Yuzu Honey Dressing

*\$12 per person*

### Warm

Spanish Spiced Gulf Shrimp, Cheese Polenta, Roasted Tomato Broth

Spinach and Feta Cheese Strudel, Roasted Tomato Jam, Cured Lemon Emulsion

Jumbo Lump Blue Crab Cake, Tropical Fruit Ceviche, Crispy Sweet Potato, Mango Tartar Sauce

Grilled Asparagus, Smoked Mozzarella, Prosciutto di Parma on Ciabatta Crostini

Crispy Salmon Roll, Stir-fried Asian Greens, Blood Orange Vinaigrette

Pancetta Wrapped Seared Diver Scallop, Celery Root Puree, Port Wine Shallot Reduction

Lobster Bisque with Spinach Flan

Roasted Tomato Soup, Goat Cheese Crostini, Opal Basil

*\$14 per person*

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# *Plated*

## Salad

*choose one*

Bouquet of Baby Greens, Endive, Marcona Almonds, Gorgonzola,  
Poached Pear, Champagne Vinaigrette

Heart of Bibb, Sugar Roasted Beets, Julienne Vegetables, Watermelon Radish,  
Sorrel, Lemon Vinaigrette

Iceberg Wedge Salad, Arugula, Bacon, Texas Blue Cheese,  
Beefsteak Tomato, Truffle Ranch Dressing

Grilled Asparagus, Trumpet Mushroom, Petite Frisee, Watercress, Sesame Soy  
Dressing

Heirloom Tomato Mozzarella Tower, Balsamic , Ficelle Crisp, Micro Basil

Tricolore Salad with Romaine, Frisee, Radicchio, Focaccia Croutons,  
Shaved Parmesan, Parmesan Dressing

Mixed Greens, Shaved Carrots, Beet Spirals, Pea Shoots, Goat Cheese Crostini,  
Black Olive Tapenade, Herb Vinaigrette

Artisan Gem Lettuce, Shaved Carrots, Watermelon Radish, Pea Sprouts,  
Buttermilk Green Goddess Dressing



# Plated

## Entrées

Seared Beef Tenderloin,  
Bordelaise, King Oyster Mushroom, Olive  
Oil Crushed Potatoes

*\$90 per person*

Chianti Braised Beef Short Ribs,  
Pearl Onions, Cremini Mushrooms,  
Pancetta Lardons, Mascarpone  
Potato Puree, Asparagus

*\$81 per person*

Grilled Breast of Chicken,  
Oven Roasted Fingerling Potatoes,  
Broccolini, Pommerey Mustard Chicken  
Jus

*\$64 per person*

Chicken Breast Stuffed with  
Wild Mushrooms, Spinach,  
Herb Spätzle, Sugar Snaps,  
Thyme Jus

*\$76 per person*

Branzino, Rainbow Cauliflower, Saffron  
Potatoes, Crispy Fennel, Preserved Lemon  
Emulsion

*\$76 per person*

Sake Miso Marinated Chilean  
Sea Bass, Bok Choy Crispy Rice Roll,  
Yuzu Sauce

*\$81 per person*

Scottish Salmon, Green Asparagus, Grain  
Pilaf, Chardonnay  
Mustard Dill Sauce

*\$76 per person*

Herb Crusted Lamb Loin,  
Garbanzo Frites,  
Eggplant, Vegetable Cannelloni

*\$84 per person*

Marcona Almond  
Crusted Diver Scallops,  
Cauliflower Puree, Caper Sauce

*\$75 per person*

Gulf Snapper with Cannellini Beans,  
Haricot Verts, Sweet Peppers,  
Chorizo Conch Stew

*\$79 per person*

## Dual Entrées

Chicken and Shrimp,  
Herb and Olive Orzo, Greek Oregano Sauce

*\$83 per person*

Beef Tenderloin and Chilean Sea Bass,  
Okinawa Sweet Potato Mash, Cabernet, Yuzu  
Glaze

*\$90 per person*

Beef Tenderloin and Crab Cake "Oscar",  
Goat Cheese Potato Gratin,  
Horseradish Tomato Béarnaise Sauce

*\$88 per person*

Beef Short Ribs and Jumbo Diver Scallop,  
Yellow Soft Polenta, Fresh Corn, Fontina Cheese,  
Chianti Reduction Salsa Verde

*\$87 per person*

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# *Family Style Italian*

## Passed Hors D'oeuvre

Herb Crusted Lamb Chop, Roasted Garlic, Lamb Jus

Filo Crusted Scallop, Orange Ginger Sauce

Mini Spinach & Ricotta Tarts

## Antipasti

Tricolore Salad, Arugula, Frisee, Radicchio, White Balsamic Vinaigrette

Shaved Fennel, Orange Salad

Heirloom Tomatoes, Fresh Mozzarella

Italian Cheese and Salumi

## Primi

Penne Arrabiata, San Marzano Tomato Sauce

Farfalle, Salmon, Asparagus, Dill Sauce

Orecchiette, Chicken, Broccoli

## Secondi *(choice of two proteins)*

Chicken al Mattone

Red Snapper Livornese

Bistecca a la Fiorentina, Sliced Angus Sirloin Florence Style

Roasted Fingerling Potatoes

Brussel Sprouts, Pancetta, Caramelized Onions

Roasted Cauliflower, Lemon, Chili, Bread Crumbs

Regular & Decaffeinated Illy® Coffee and Mighty Leaf Teas®

*\$90 per person*

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# Argento

## For Your Cocktail Hour

### Passed Hors D'oeuvre

Caramelized Onion and Goat Cheese Tart  
Southwest Chicken with Avocado, Crispy Tortilla  
Candied Citrus Gravlax, Rice Cake, Sweet Soy

### Displayed Hors D'oeuvre

Spinach and Artichoke Dip  
Chorizo and Manchego Dip  
Hummus, Bruschetta, Olive Tapenade  
Pita Chips, Crostinis, Flat Breads and Grissini

## For Your Dinner

### Caesar Salad Station

Chipotle Grilled Chicken,  
Citrus Cumin Marinated Shrimp,  
Romaine Lettuce, Focaccia Herb Croutons,  
Parmesan Cheese,  
Caesar Dressing

### Grilled & Roasted Vegetable Display

Baby Carrots, Zucchini, Eggplant,  
Asparagus, Portobello Mushrooms,  
Artichokes, Red Pepper,  
Lemon Basil Aioli

### Mac N' Cheese Display

*choose three*

Short Ribs, Wild Mushrooms

Fusilli, Rock Shrimp, Spinach

Truffle and Artichoke  
Cavatappi, Fontina

Traditional Mac N' Cheese,  
Aged Cheddar

Carbonara, Guanciale,  
Peas, Romano

### Italian Porchetta\*

Crispy Boneless Pork Roast,  
Sour Orange Jus, Ciabatta Rolls  
*\*Minimum 25 Persons*

Regular & Decaffeinated Illy' Coffee  
and Mighty Leaf Teas' served with your  
Wedding Cakes

*\$82 per person*

*\*\$100 culinary attendant fee  
required per 75 guests*

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## Oro

### *For Your Cocktail Hour*

#### Passed Hors D'oeuvre

Poached Pear, Gorgonzola Cheese, Walnut Toast

Chive and Potato Pancake, Caviar

Beef Medallion, Smoked Paprika Aioli

Blue Crab Cake, Mango Tartar Sauce

#### Grilled & Roasted Vegetable Display

Baby Carrots, Zucchini, Eggplant, Asparagus,

Portobello Mushrooms, Artichokes,

Red Pepper, Lemon Basil Aioli

### *For Your Dinner*

#### International Artisanal Cheese Display

Triple Crème Brie, Herbed Boursin, Aged Cheddar,  
Manchego, Roquefort and Peppered Goat Cheese

Fresh and Dried Fruits, Homemade Fruit Chutney

Assortment of Breads

#### Beef Short Ribs\*

Braised Beef Short Ribs,

Horseradish Potato Purée

#### Salad Display

Crisp Romaine Lettuce, Parmesan Lemon Dressing, Herb Croutons

Quinoa Salad, Roasted Vegetables, Dried Cranberries

Cavatappi Pasta Salad, Grilled Asparagus, Cherry Tomato, Basil Pesto



*Oro*

*For Your Dinner*  
*continued*

**Meatball Shop Station**

*Served with Italian Sandwich Rolls  
choose three*

Classic Beef Meatball, Tomato Sauce

Bolognese Meatball,  
Spicy Tomato Sauce

Pork Meatball, Barbeque Sauce

Thai Meatball, Peanut Sauce  
Turkey Meatball, Cranberry Chutney

Swedish Meatball, Cream Gravy,  
Lingonberries

Jerk Chicken Meatball,  
Mango Chutney

Mexican Pork Meatball, Salsa Roja

Veggie Balls, Arugula Pesto

**Flatbread Station\***

*choose three*

Margherita, Mozzarella Tomato, Basil

Barbeque Chicken,  
Roasted Garlic, Arugula

Wild Mushrooms, Fontina, Thyme

Grilled Vegetable with  
Shaved Pecorino

Turkey, Pear, Fontina Cheese

Duck, Provolone, Orange Hoisin

Wild Mushrooms, Roasted Peppers,  
Asparagus

Tomato, Pepperoni, Mushrooms

Bacon, Caramelized Onions,  
French Gruyère

Spinach, Artichoke, Ricotta Cheese

Shrimp, Roma Tomatoes,  
Chives, Lime

Regular & Decaffeinated Freshly Brewed Coffee and Mighty Leaf Teas<sup>®</sup>  
served with your Wedding Cakes

*\$90 per person*

*\*\$100 culinary attendant fee  
required per 75 guests*

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# Platino

## *For Your Cocktail Hour*

### Passed Hors D'oeuvre

Ahi Tuna Tartar Cone with Avocado

Crispy Asian Duck Rolls, Scallions, Hoisin Sauce

Crispy Risotto Balls, Fontina Cheese, Pomodoro Sauce

Sirloin Beef Medallion with Smoked Paprika Aioli

## *For Your Dinner*

### Salad Display

Crisp Romaine Lettuce, Parmesan Lemon  
Dressing, Herb Croutons

Cavatappi Pasta Salad,  
Grilled Asparagus, Cherry Tomato, Basil  
Pesto

Quinoa Salad, Roasted Vegetables, Dried  
Cranberries

### Bruschetta Station

*Grilled Italian Bread Brushed with Extra Virgin Olive Oil and Garlic and topped with various condiments  
choose four*

Classic Tomato, Garlic, Basil

Grilled Zucchini, Summer Squash, Eggplant, Peppers

Roasted Eggplant, Capers, Olives

Whipped Ricotta Cheese, Truffles, Spinach

Roasted, Marinated Red and Yellow Sweet Peppers

Cannellini Beans, Herbs

Roasted Mixed Mushrooms, Marsala

Sundried Tomatoes, Pesto

Roasted Artichokes, Lemon

Italian Burrata, Micro Basil, Balsamic Vinegar



# Platino

*For Your Dinner*

*continued*

## Pasta Station\*

*Focaccia, Bread Sticks, Parmesan Cheese  
choose two*

Conchiglie, Rock Shrimp, Zucchini, Red  
Pepper, Saffron

Penne Pasta, Chicken, Spinach, Sundried  
Tomatoes, Vodka Sauce

Cheese Tortellini, Wild Mushrooms,  
Roasted Tomatoes

Green and White Potato Gnocchi,  
Prosciutto Di Parma,  
Grape Tomatoes, Pine Nuts, Pesto

Radiatore Primavera,  
Garden Fresh Vegetables,  
Light Mascarpone Sauce

Orecchiette, Sausage,  
Broccoli Rabe, Fennel, Chili Flakes

Ricotta, Mascarpone and Parmesan Cheese  
Ravioli, Fresh Tomatoes, Caperberries,  
Olives, Oregano

## Gambas al Ajillo Station-Spanish Garlic Shrimp Tapas\*

Large Shrimp Sautéed with Garlic, Extra Virgin Olive Oil,

Spanish Paprika, Cognac, Parsley, Lemon

French Bread

## Roasted Beef Tenderloin\*

Cabernet Jus, Horseradish Cream

Assorted Rolls

## Apples Calvados Flambé\*

Tart Granny Smith Apples Sautéed in Butter, Brown Sugar, Cinnamon

Flambéed with French Calvados, Cinnamon Ice Cream

Regular & Decaffeinated Freshly Brewed Coffee and Mighty Leaf Teas®  
served with your Wedding Cakes

*\$110 per person*

*\*\$100 culinary attendant fee  
required per 75 guests*

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# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event.  
Minimum of three stations or displays are required for any event lasting more than 2 hours.  
\*Culinary or attendant fee of \$100 per 50 guests.*

## Bruschetta Station\*

*Grilled Italian Bread brushed with Extra Virgin Olive Oil and Garlic, topped with various condiments  
choose four*

|   |  |  |
|---|--|--|
| Chicken Livers, Fresh Marjoram                        | Classic Tomato, Garlic and Basil                   | Cannellini Beans and Herbs                                 |
| Roasted Artichokes, Lemon                             | Roasted Eggplant, Capers, Olives                   | Caponata, White Tuna, Garlic,<br>Olive Oil, Lemon, Parsley |
| Grilled Zucchini, Summer Squash,<br>Eggplant, Peppers | Roasted, Marinated Red<br>and Yellow Sweet Peppers | Sun Dried Tomatoes, Pesto                                  |
| Whipped Ricotta Cheese,<br>Truffles, Spinach          | Roasted Mixed Mushrooms, Marsala                   | Italian Burrata, Micro Basil,<br>Balsamic Vinegar          |

*\$20 per person*

## Gambas al Ajillo Station-Spanish Garlic Shrimp Tapas\*

Large Shrimp Sautéed with Garlic, Extra Virgin Olive Oil,  
Spanish Paprika, Cognac, Parsley, Lemon  
French Bread

*\$26 per person*

## Empanada Station\*

Argentinean Style Empanadas:  
Three Cheese  
Braised Short Ribs of Beef  
Pulled Chicken with Red Mole

Cilantro Aioli, Pico de Gallo, Avocado Tomatillo Sauce

*\$24 per person*



# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Italian Salumi Display

Prosciutto di Parma, Speck, Mortadella,

Salami, Capocollo, Bresaola

Italian Breads, Fruit Mostarda and Marinated Olives

*\$18 per person*

## Steak Diane Station \*

Beef Tenderloin Medallions sautéed with Shallots,

Garlic, Beef Jus, Mustard and Cream

Flambéed in Cognac

Gaufrette Potatoes

\$26 per person

## Grilled & Roasted Vegetable Display

Baby Carrots, Zucchini, Eggplant, Asparagus,

Portobello Mushrooms, Artichokes,

Red Pepper, Lemon Basil Aioli

\$22 per person

## Caesar Salad Station

Chipotle Grilled Chicken, Citrus Cumin Marinated Shrimp,

Romaine Lettuce, Focaccia Herb Croutons,

Parmesan Cheese, Caesar Dressing

\$22 per person

## International Artisanal Cheese Display

Triple Crème Brie, Herbed Boursin, Aged Cheddar,

Manchego, Roquefort and Peppercorn Goat Cheese

Fresh and Dried Fruits, Homemade Fruit Chutney

Assortment of Breads

\$16 per person



# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Mac N' Cheese Display

*choose three*

Short Rib, Wild Mushrooms  
Fusilli, Rock Shrimp, Spinach  
Truffle and Artichoke Cavatappi,  
Fontina

Conchiglie, Lobster, Asparagus  
Campanelle, Eggplant, Tomatoes  
Traditional Mac N' Cheese,  
Aged Cheddar

Orecchiette, Sausage, Broccoli Rabe  
Radiator, Chicken, Roasted Garlic  
Carbonara, Guanciale,  
Peas, Romano

\$20 per person

## Breads, Spreads & Dip

Spinach and Artichoke Dip  
Chorizo and Manchego Dip

Hummus, Bruschetta, Olive Tapenade  
Pita Chips, Crostini, Flatbreads,  
Grissini

\$14 per person

## Seafood on Ice

Mustard Sauce, Chipotle Cocktail Sauce and Lemon Wedges

Chilled Jumbo Prawns  
\$700 per 100 Pieces

Lobster Medallions  
\$900 per 100 Pieces

Cold Water Oysters  
\$700 per 100 Pieces

Snow Crab Claws  
\$700 per 100 Pieces

Florida Stone Crab Claws  
Seasonal Pricing



# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Pasta Station\*

*Focaccia, Bread Sticks, Parmesan Cheese*

*choose two*

Conchiglie, Rock Shrimp, Zucchini,  
Red Pepper, Saffron

Penne Pasta, Chicken, Spinach,  
Sundried Tomatoes, Vodka Sauce

Calamaretti, Clams, Mussels,  
Calamari, White Wine,  
Lemon, Parsley

Green and White Potato Gnocchi  
Prosciutto Di Parma,  
Grape Tomatoes, Pine Nuts, Pesto

Radiatore Primavera,  
Garden Fresh Vegetables  
and a light Mascarpone Sauce

*\$24 per person*

Orecchiette, Sausage, Broccoli Rabe,  
Fennel, Chili Flakes

Cheese Tortellini, Wild Mushrooms,  
Roasted Tomatoes

Ricotta, Mascarpone and Parmesan  
Cheese Ravioli, Fresh Tomatoes  
Caperberries, Olives, Oregano

## Meatball Shop Station

*Served with Italian Sandwich Rolls*

*choose three*

Classic Beef Meatballs,  
Tomato Sauce

Bolognese Meatballs,  
Spicy Tomato Sauce

Greek Lamb Meatballs, Feta,  
Roasted Peppers

Pork Meatballs, Barbeque Sauce

Thai Meatballs, Peanut Sauce

Veal Meatballs, Pesto

Turkey Meatballs,  
Cranberry Chutney

*\$24 per person*

Jerk Chicken Meatballs,  
Mango Chutney

Mexican Pork Meatballs,  
Salsa Roja

Swedish Meatballs, Cream Gravy,  
Lingonberries

Veggie Balls, Arugula Pesto





# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Deluxe Garden Crudité Display

*choose two dips*

Onion, Gorgonzola Cheese, Ranch, Lemon Aioli  
or Roasted Eggplant

*\$18 per person*

## Slider Station

*choose two*

Classic Beef, Turkey, Lamb, Pork, Veal,  
Salmon, Grain and Bean, Chicken

Yellow Mustard, Ketchup, Mayonnaise, Onions, Lettuce,  
Sliced Pickles, Mini Potato Rolls

Housemade French Fry Cones

*\$22 per person*

## Paella Station\*

*choose one*

Paella Valenciana, Chicken, Chorizo, Pork, Artichokes,  
Green Beans, Red Bell Peppers, Peas

Paella de Mariscos, Shrimp, Lobster, Mussels,  
Clams, Calamari, Saffron Rice

*\$23 per person*



# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Grilled Cheese\*

*choose two*

Cabot Horseradish Cheddar,  
Braised Short Rib, Sourdough

24-Month Aged Cheddar,  
Vine Ripe Tomato,  
Applewood Smoked Bacon

Havarti, Turkey and Apples

Fontina della Val D'aosta,  
Balsamic Grilled Vegetables, Ciabatta

*\$18 per person*

Manchego, Serrano Ham  
and Fig Spread, Grain Bread

French Gruyère,  
Caramelized Onions

## Flatbread Station\*

*choose three*

Margherita, Mozzarella,  
Tomato, Basil

Barbeque Chicken,  
Roasted Garlic, Arugula

Wild Mushrooms, Fontina, Thyme

Smoked Salmon, White Sturgeon  
Caviar, Crème Fraiche, Dill

Grilled Vegetable, Shaved Pecorino

Turkey, Pear, Fontina

Duck, Provolone, Orange Hoisin

Wild Mushrooms, Roasted Peppers,  
Asparagus

*\$20 per person*

Shrimp, Roma Tomatoes,  
Chives, Lime

Tomato, Pepperoni, Mushrooms

Bacon, Caramelized Onions,  
French Gruyère

Spinach, Artichoke, Ricotta



# Specialty Stations & Displays

*Items will be ordered for the number of guests guaranteed for the event*

*Minimum of three stations or displays are required*

*\*Culinary or attendant fee of \$100 per 75 guests*

## Mexican Station

Ceviche de Camarón, Poached Shrimp,  
Pico de Gallo, Mango Jicama Slaw, Serrano,  
Lime Chili Piquin Broth and Mint

Tacos al Pastor, Chili Lime Marinated Roasted Pork,  
Grilled Pineapple, Corn Tortillas

Lemon Thyme Marinated Grilled Chicken Tacos,  
Serrano Bacon Mojo

Epazote, Marinated Skirt Steak,  
Corn, Salsa Verde, Crispy Potato

Cheese Quesadillas, Chihuahua and Oaxaca Cheese,  
Corn, Roasted Poblanos, Tomatillo Salsa, Crema Fresca

Warm Corn Tortilla Chips, Queso, Guacamole, Lime,  
Roasted Tomato Chipotle and Tomatillo Avocado Salsas

*\$30 per person*

## Guacamole Bar

*choose three*

Tradicional Tomatillo Pico de Gallo, Jalapeño,  
Garlic, Key Lime, Cilantro

Ramps, Tomatillo Pico de Gallo, Epazote, Pickled Ramps,  
Habanero, Grilled Corn

Mango, Jicama, Chipotle, Pico de Gallo

Al Pastor, Pico de Gallo, Double Cut Bacon,  
Grilled Pineapple, Cured Onions,  
Ancho Guajillo Chiles, Cilantro

Poblano, Roasted Poblanos, Serrano Chile,  
Cilantro, Pico de Gallo

Toreado, Sautéed Chile Serrano, Garlic,  
Oregano, Tomatillo Pico de Gallo

Warm Corn Tortilla Chips, Carrot, Jicama Sticks

*\$26 per person*



# Specialty Stations & Displays

*\*Culinary or attendant fee of \$100 per 70 guests*

## Herb Crusted Rack Of Lamb

Pinot Noir, Roasted Garlic,  
Rosemary Sauce, Minted Couscous and  
Vegetable Salad

*\*Minimum 25 Persons*  
*\$24 per person*

## Roasted Beef Tenderloin

Cabernet Jus, Horseradish Cream  
Assorted Rolls

*\*Minimum 25 Persons*  
*\$24 per person*

## Lemon and Sage Brined Oven Roasted Turkey Breast

Natural Pan Jus, Cranberry Chutney,  
Rosemary Aioli  
Whole Wheat Rolls

*\*Minimum 25 Persons*  
*\$15 per person*

## Italian Porchetta

Crispy Boneless Pork Roast  
Ciabatta Rolls

*\*Minimum 25 Persons*  
*\$16 per person*

## Cedar Planked Irish Salmon

Orange Mustard Dill Sauce

*\*Minimum 25 Persons*  
*\$17 per person*

## DINNER BUFFETS

Dinners served with Granduca bread assortment, butter, coffee and a collection of Mighty Leaf Teas\*.  
Based on 60 Minutes of Continuous Service. *A set-up fee of \$150 will apply for dinner tables less than 30 guests.*

### GRANDUCA DINNER BUFFET

Roasted Tomato Bisque, Goat Cheese Crostini  
Grilled Asparagus, Eggs, Pine Nuts, Parsley  
Fingerling Potato Salad, Artichokes, Olives, Roasted Peppers  
Local Farmers Salad Greens, Watermelon Radish, Shaved Carrots, Cucumber,  
Grape Tomatoes, Herb Croutons, Sherry Vinaigrette, Herb Ranch Dressings

*Choose two:*

Seared Natural Chicken Breast, Wild Mushroom Sauce  
Crispy Gulf Red Snapper, Saffron Fennel Sauce  
Chianti Braised Beef Short Rib

Horseradish Potato Puree  
Roasted Brussels Sprouts, Carrots

Tiramisu, Carrot Cake, Opera Strip Cake  
*\$95 per person*  
*\$98 per person, with three proteins*

### TEX-ITALIAN BUFFET

Tuscan White Bean Soup, Applewood Smoked Bacon  
Grilled Seasonal Vegetables, Rosemary Aioli  
Kale Caesar Salad, Garlic Croutons, Parmesan Caesar Dressing  
Texas Tomato Salad, Arugula, Cucumber, Baby Mozzarella

*Choose two:*

Grilled Chicken Breasts, Goat Cheese Polenta, Natural Chicken Jus  
Pan Seared Texas Redfish, Preserved Lemon Sauce  
Roasted NY Striploin, Wild Mushrooms

Grilled Broccolini with Garlic Lemon Olive Oil  
Olive Oil Yukon Gold Potato Puree

Lemon Tarts, Pecan Tarts, Carmel Delight  
*\$85 per person*  
*\$90 per person with three proteins*



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## DINNER BUFFETS (continued)

Dinners served with Granduca bread assortment, cultured butter, Illy® coffee and a collection of Mighty Leaf Teas®. Based on 60 Minutes of Continuous Service. *A set-up fee of \$150 will apply for dinner tables less than 30 guests.*

### ITALIAN BUFFET

#### ANTIPASTI

Tricolore Salad, Arugula, Frisee, Radicchio, White Balsamic Vinaigrette  
Heirloom Tomatoes, Fresh Mozzarella  
Italian Cheese and Salumi

#### PRIMI

Penne Arrabiata, San Marzano Tomato Sauce,  
Orecchiette, Italian Sausage, Dried Tomatoes, Broccoli Rabe

#### SECONDI

*Choose two:*

Chicken al Mattone  
Red Snapper with Black Olives, Tomatoes, Pinenuts and Basil  
Bistecca alla Fiorentina Sliced Angus Sirloin Florence Style

Brussels Sprouts, Pancetta, Caramelized Onions  
Roasted Fingerling Potatoes

#### DOLCI

Tiramisu  
Flourless Chocolate Cake  
Premium Cheesecake, Seasonal Fruit Topping

*\$95 per person*

*\$100 per person with three proteins*



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## Late Night Snacks

*priced per item*

*15 minimum piece order for each hors d'oeuvre*

|                                      |  |
|--------------------------------------|--|
| Crab Cake Sliders                    | French Fry Cones                               |
| \$8                                  | \$4  |
| Cheeseburger Sliders                 | Assorted Breakfast Tacos                       |
| \$7                                  | \$7  |
| Mini Cuban Sandwiches                | Shrimp, Chicken, Beef or Vegetable Tostadas    |
| \$7                                  | \$6  |
| Housemade Sausage in a Blanket       | Breakfast Empanadas                            |
| \$5                                  | \$5  |
| Grilled Cheese and Tomato Soup Shots | Assorted Donut Holes                           |
| \$8                                  | \$3  |
| Mini Croissants, Bacon, Egg, Cheese  | Cinnamon Churros, Caramel Sauce, Whipped Cream |
| \$6                                  | \$4  |

*Hotel GRANDUCA*



## *Children's Meal*

*choose one*

Fresh Seasonal Fruit

Mixed Green Salad, Italian Vinaigrette

*choose one*

Baked Gnocchetti,  
Tomato, Basil, Mozzarella  
Spaghetti and Meatballs,  
Tomato Sauce

Spaghetti, Cheese, Butter  
Breaded Chicken Tenders,  
Crispy Fried Potatoes or Fruit  
Hamburger or Cheeseburger,  
Crispy Fried Potatoes or Fruit

Grilled Fish of the Day,  
Steamed Vegetables,  
Crispy Fried Potatoes  
Grilled Chicken, Steamed Vegetables,  
Crispy Fried Potatoes

*choose one*

House Baked Cookies  
Italian Chocolate Pudding

*\$25 per child*

*Hotel GRANDUCA*





# *Vendor Meals*

## **Vendor Meal Plated**

- Chef's Choice of Salad
- Chef's Choice of Chicken, Pasta, or Vegetable
- Chef's Choice of Dessert
- Bottled Waters
- \$35 per person*

## **Vendor Meal Deli**

- Chef's Choice of Salad
- Chef's Choice of Deli Presentation
- Chef's Choice of Dessert
- Bottled Waters
- \$35 per person*

***Hotel GRANDUCA***



*Beverages*

## HOSTED BAR SERVED BY THE HOUR

(prices per person)

|                        | 1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours |
|------------------------|--------|---------|---------|---------|---------|
| <b>Premio</b>          | \$21   | \$29    | \$37    | \$45    | \$53    |
| <b>Di Lusso</b>        | \$24   | \$32    | \$40    | \$48    | \$56    |
| <b>Beer &amp; Wine</b> | \$18   | \$25    | \$32    | \$39    | \$46    |

\*A minimum of \$500 sale per bar is required or a \$100 bartender fee will apply

### PREMIO

Tito's Vodka  
Tanqueray Gin  
Jimador Blanco Tequila  
Jack Daniel's Bourbon  
Pendleton Canadian Blended Whisky  
Johnnie Walker Red Scotch  
Bacardi Superior Rum  
House Wines  
Domestic and Imported Beers  
Assorted Sodas

### DI LUSO

Grey Goose Vodka  
Bombay Sapphire Gin  
Patrón Silver Tequila  
Makers Mark Bourbon  
Crown Royal Canadian Blended Whisky  
Johnnie Walker Black Scotch  
Myers Dark Rum  
House Wines  
House Prosecco  
Domestic, Craft and Imported Beers  
Assorted Sodas



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# Beverages

## HOSTED BAR SERVED BY THE GLASS

*\*A minimum of \$500 sale per bar is required or a \$100 bartender fee will apply*

|                      |                                       |                                 |
|----------------------|---------------------------------------|---------------------------------|
| Premio<br>\$9        | Imported &<br>Local Craft Beer<br>\$8 | Soft Drinks<br>\$5              |
| Di Lusso<br>\$11     | House Wine<br>\$9                     | Fruit Juice<br>\$5              |
| Domestic Beer<br>\$7 |                                       | Mineral / Bottled Waters<br>\$5 |

## CASH BAR SERVED BY THE GLASS

*\*A minimum of \$500 sale per bar is required or a \$100 bartender fee will apply*

*\* A \$50 per hour / per cashier will be required for all cash bars*

|                      |                                       |                                 |
|----------------------|---------------------------------------|---------------------------------|
| Premio<br>\$10       | Imported &<br>Local Craft Beer<br>\$9 | Soft Drinks<br>\$6              |
| Di Lusso<br>\$12     | House Wine<br>\$10                    | Fruit Juice<br>\$6              |
| Domestic Beer<br>\$8 |                                       | Mineral / Bottled Waters<br>\$6 |



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*Beverages*

## WINE BY THE BOTTLE

### SPARKLING

La Marca Prosecco, Italy \$40  
Cleto Chiarli Brut Rosé, Emilia Romagna \$50  
Col de Salici Prosecco di Valdobbiadene, Veneto \$60

### ROSÉ

Castello di Bossi Rosato, Tuscany \$48  
Chateau de Berne Impatience, Provence \$60

### WHITE

Chardonnay, Stemmari, Italy \$36 \*  
Pinot Grigio, Stemmari, Italy \$36 \*  
Cortese, La Scolca Gavi di Gavi, Piedmont \$52  
Pinot Grigio, Terlano, Alto Adige \$52  
Chardonnay, Antinori Bramito, Umbria \$56  
Baileyana 'Firepeak' Edna Valley \$52  
Vermentino, Antinori 'Guado al Tasso', Tuscany \$72

### RED

Cabernet Sauvignon, Stemmari, Italy \$36 \*  
Nero D' Avola, Stemmari, Italy \$36 \*  
Malbec, La Posta Fazzio Vineyard, Argentina \$44  
Sangiovese, Castelvecchi Chianti Classico, Tuscany \$52  
Dolcetto d'Alba, Enzo Boglietti Old Vine, Piedmont \$58  
Pinot Noir, Au Bon Climat, Santa Barbara County \$68  
Cabernet Sauvignon, Yardstick 'Ruth's Reach', Napa \$66

\*House Wines



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