



Weddings

at TRAVAASA AUSTIN



# SOLIDAGO GARDENS

## INCLUDES

- Availability for up to 50 guests for ceremony and/or reception at Solidago Gardens including setup\*
- One-hour rehearsal time
- Use of Travaasa banquet tables, including 60" round tables, white resin folding chairs (up to 100), 6' banquet tables and standing cocktail tables (up to four)
- Use of the Parlor for a bridal changing or prep area on the event day

Use of Travaasa Wedding Décor including:

- Two candelabras with electric pillar candles
  - Fabric swag for use over Solidago doors to frame ceremony
  - Two framed event signs on easels
  - Microphone with portable PA
  - House Table centerpieces
  - Choice of linen color
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- Cake cutting by Travaasa Event Staff
  - Champagne toast for all guests
  - Complimentary self-parking in Travaasa event parking lot
  - Spa discount at 10% for guests
  - Complimentary night stay for the Bride & Groom with a minimum of 15 or more confirmed room nights

## OTHER REQUIREMENTS:

- Client is required to hire outside wedding coordinator/planner.
- Guests room block requirement of 8 rooms for the night of the event or an accumulative 15-room total
- No children under the age of 16 allowed
- \*Setup does not include setup of outside vendor décor or equipment
- Event Fee is subject to 22% service and 7.25% Sales Tax





# THE FARM

## INCLUDES:

Availability for up to 75 guests for ceremony and or reception at the Travaasa lower farm including set up\*

Rehearsal time (1) hour

Use of travaasa banquet tables including 60" round tables, white Resin folding chairs, 6' banquet tables, standing cocktail tables (up to 4)

Use of event platform under live oak tree and hanging lights

Use of the parlor for a bridal changing or prep area the day of the event

Use of Travaasa wedding décor including:

- o (2) candelabras with electric pillar candles
- o fabric swag
- o (2) framed event signs on easels
- o microphone with portable pa
- o house table centerpieces
- o choice of linen color

Cake cutting by travaasa event staff

Champagne toast for all guests

Self parking in travaasa event parking lot

Travaasa event shuttle to transport guests from parking lot to the event venue

Spa discount at 10% for guests

One night stay for the bride & groom with a minimum of 15 or more confirmed room nights

## OTHER REQUIREMENTS:

The Client is required to hire an outside wedding coordinator/ planner.

Guests Room Block Requirement of 8 guest rooms the night of the event or an accumulative 15 room night total

Allowance for children during event- children are not allowed in the public areas of Travaasa Resort or Guestrooms

\*Set up does not include set up of outside vendor décor or equipment. There is an additional \$10.00 per person fee for each guest over 75 persons.

Event Fee is subject to 22% service and 7.25% Sales Tax





# TRAVAASA STABLES

## INCLUDES

- Exclusive use of the Travaasa facilities during buy out\*\*
- Availability for up to 150 guests for ceremony and or reception at choice of venue based on existing capacity (includes cost for set up fees)
- Rehearsal time (1) hour
- Use of Travaasa banquet tables including 60" round tables, white resin folding chairs (up to 120), 6' banquet tables, standing cocktail tables (up to 4)
- Use of the parlor for a bridal changing or prep area during buy out

Use of Travaasa wedding décor including:

- (2) candelabras with electric pillar candles
- Fabric swag
- (2) framed event signs on easels
- Microphone with portable pa
- House table centerpieces
- Choice of linen color
- Cake cutting by Travaasa event staff
- Champagne toast for all guests
- Spa discount at 10% for guests
- Couples massage
- Two night stay for bride and groom

The client is required to hire an outside wedding coordinator/planner.

Guests room block requirement of 70 guest rooms for a two night minimum including the night of the event

Allowance for children during buy out dates/times

\*Setup does not include set up of outside vendor décor or equipment

\*\*Buy out begins at 3:00pm on the day of the arrival and ends at 12:00 p.m. the day of check out.

Event fee is subject to 22% service and 7.25% sales tax



# PRE-RECEPTION OFFERINGS



## Stations

Select one station or three canapés. Add \$12 per person to select from both options.

### Artisan Cheese Display

Assorted artisan cheeses displayed with marinated olives, nuts and dried fruits served with sliced housemade sourdough bread and crackers

### Farm to Table Crudité

assorted vegetables including crisp green beans, grape tomatoes, squash, baby carrots, and red peppers served with spiced pecans, seasonal fruits, rosemary cream cheese spread, round rock honey cream

### Cheese Spread

with sliced house-made sourdough bread

## Hand Passed Canapés

### Mini Portobello Goat Cheese Tart

### Grilled Marinated Vegetable Crostini

### Homemade Potato & Vegetable Samosas

### Stuffed Crimini Mushrooms

with shrimp and andouille

### Pulled Smoked Pork on Mini Texas Toasts

with wild plum bbq sauce

### Petite Cottage Pie Tartlet

with whipped potatoes and broiled cherry tomatoes

### Texas Wagyu Carpaccio

with capers arugula and black truffle oil on house-baked crostini

### Sundried Tomato, Goat Cheese & Capicola Crostini

## Starters

Select one to be served family style or buffet. Add a second starter option for \$8 per person.

### Chef's Salad

selection of seasonal composed salad with nuts and dried fruits

### Medley of Baby Lettuces

wine soaked cranberries and honey roasted shallots

### Two Hearts Salad Hearts of Romaine and Palm

niçoise olives, shaved manchego cheese and lemon citronette

### Baby Spinach Salad

crispy bacon, soft boiled eggs with pickled shallots and honey sherry vinaigrette

### Summer Melon Carpaccio

thinly sliced seasonal melons, toasted pine nuts, texas goat cheese, fresh basil, balsamic reduction

### Tomatillo Salad

grilled tomatillos, avocado, sliced cucumbers, pomegranate seeds, fresh pineapple, poblano dressing



Entrées

Select two to be served family style or buffet.

- Farm Raised Chicken Breast  
with baby arugula pesto
- Braised Texas Beef Short Rib  
with espagnole reduction
- Coffee Rubbed Beef Medallions  
with muscadine grape reduction
- Thunderheart Bison Strip Loin  
with fair trade organic coffee crust (+ \$5 per person)
- Gulf Caught Black Drum Fish  
with cherry tomatoes and garden-fresh mint
- Black Drum Veronique  
with white wine & red grape sauce
- Smoked Lamb Shoulder  
with balsamic, rosemary and dijon reduction
- Grilled Lockhart Quail  
with apple chipotle glaze
- Smoked Duck Breast (+ \$5 per person)
- Seared U-10 Scallops (+ \$5 per person)
- Rosemary Grilled Shrimp (+ \$5 per person)

Compliments

Select three to be served family style or buffet. \$75 per person.

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| Whipped Sweet Potatoes   | Johnson’s Backyard Garden Tri-Color Crisp     |
| Roasted Mushroom Risotto   | Green Beans                                   |
| Pan Seared Polenta Cakes   | Wilted Spinach<br>with roasted garlic         |
| Oven Fired Red Bliss Potatoes  | Classic Mashed Potatoes<br>with garden herbs  |
| Sautéed Kale with Toasted Pecans   | Sautéed Carrots<br>over a purple cabbage slaw |
| Roasted Summer Squash with Garden Fresh Oregano                                      | Lentil Steaks<br>with roasted tomatoes        |
| Cannelini Bean and Broccoli Cassoulet<br>with Lemon White Wine Reduction and Capers  | J & B Farms Corn on the Cob                   |
| Grilled Portobello Mushroom<br>marinated in extra virgin olive oil, garlic and basil |   |

MAIN COURSE



