



Meeting Package Menus

farm-to-table meeting packages

At Travaasa, we serve in-season, fresh, organic, and locally sourced food. Meeting Packages simplify the planning process by combining your group Meals, Break Service, Continuous Beverage Service, Audio Visual Components, and Service Charge into an inclusive per person price. A Meeting Package is a cost-effective way to efficiently budget your meeting in advance while providing a great value.

The Complete Meeting Package (CMP) includes — \$165 (per person, per day)

- Breakfast
- Full-Day Beverage Service with AM & PM Break
- Lunch
- Event Technology Package (3 AV items)
- Dinner
- Service Charge

The Day Meeting Package (DMP) includes — \$115 (per person, per day)

- Breakfast
- Full-Day Beverage Service with AM & PM Break
- Lunch
- Event Technology Package (3 AV items)
- Service Charge

Half-Day Meeting Package (HMP) includes — \$60 (per person, per day)

- Choice of Breakfast or Lunch
- Half-Day Beverage Service with Break
- Event Technology Package (3 AV items)
- Service Charge

Package Meals are served non-exclusively in The Preserve Kitchen + Bar or on Mesquite Patio where guests may enjoy scenic views of the Texas Hill Country. Working Breakfast and Lunch options are available in your function space upon request. Break and Beverage service is provided in a common area easily accessible to the function space and beverages are refreshed throughout the day.

Our fresh Menus and Break Service options are rotational and include either a house-choice rotational “buffet” or an “à la carte” menu (based on occupancy during your program dates). Chef may change menu selections based on seasonal and market availability.

Package Meals allow for private dining at additional charge.

event technology package

Meeting packages include a choice of three in-house AV items each day from the below options.

- LCD Projector (25 person minimum required)
- Screen
- Projector cart
- Wired microphone
- Power Strip & Extension cord
- Flipchart with markers
- Whiteboard with markers
- Lavalier microphone

Initial Set up is facilitated by the hotel staff. We do not have an Audio Visual Technician on property for production services. Please consult your Event Manager in advance to book an outside Audio Visual consultant for full time, allocated on-site assistance or complicated setups. Additional charges apply.

Continuous Beverage Break

Infused Water
Assorted Juices
Assorted Soft Drinks
Selection of Tazo Hot Teas
Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-Made Sweet Scones
Fresh Whole Fruit
House-made Granola Bars

PM Break

Organic Maine Root Sodas
House-made Trail Mix & Dried Fruits
Fresh Whole Fruit
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Assorted Nut Butters

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa
Steel Cut Oatmeal
dried fruit, brown sugar, nuts
Steamed Vegetables
Sweet Potato Hash
Jalapeno Chicken Sausage
Applewood Smoked Bacon
House-made Granola
Quinoa Breakfast Bowl
Seasonal Fresh Fruit
Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans
Home-made Buttermilk Pancakes
maple syrup, butter

Lunch

Fresh Mex Monday—Fajita Bar

Seasonal Fresh Salad Bar
assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses, cold salads, cilantro-lime vinaigrette

Carrot & Jicama Salad
ancho lime vinaigrette

Beef, Chicken & Portobello Fajitas
sautéed peppers, onions

Chili-Cilantro Rice & Borracho Beans

Warm Corn & Flour Tortillas
white cheddar cheese, shredded lettuce, diced tomatoes, sour cream, guacamole & salsa

Chef's Selection of Seasonal Desserts

Dinner

Chef's Palette

Fresh Seasonal Composed Salad
garden herb vinaigrette

Sourdough Crusted, Burgundy, Pasture Pork Chop
rosemary, sage, thyme

Coriander Dusted Shrimp
greek oregano, lemon zest

Portobello & Roasted Pepper Pastry Parcels

Fennel Wild Rice Pilaf
carrot, onion

Couscous-Stuffed Roasted Tomato
basil pesto

Braised Purple Cabbage & Sweet Potatoes

House-baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water
Assorted Juices
Assorted Soft Drinks
Selection of Tazo Hot Teas
Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Blueberry Muffins
Fresh Whole Fruit
House-made Granola Bars

PM Break

Organic Maine Root Sodas
House-made Trail Mix & Dried Fruits
Fresh Whole Fruit
Assorted Pretzels, Terra Chips & Kettle Chips
Assorted Freshly Baked Cookies
Hummus & Pita Chips

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa
Steel Cut Oatmeal
dried fruit, brown sugar, nuts
Steamed Vegetables
Sweet Potato Hash
Jalapeno Chicken Sausage
Applewood Smoked Bacon
House-made Granola
Quinoa Breakfast Bowl
Seasonal Fresh Fruit
Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans
Migas
scrambled eggs, onions, corn tortilla strips, cheese, fresh tomato salsa

Lunch

Al Dente Tuesday—Pasta Bar

Seasonal Fresh Salad Bar
assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses & cold salads, tomato garlic vinaigrette

Bolognese Rigatoni

Puttanesca (gf)
garlic, tomatoes, green olives

Garden Herb Marinated All-Natural Chicken Breast

Creamy Polenta (gf)

Chef's Selection of Seasonal Desserts

Dinner

South by Southwest

Fresh Seasonal Composed Salad
chili lemon vinaigrette

Chimichurri Rubbed Skirt Steak

Black Drum
roasted tomatillos, jalapenos, poblano peppers

Garbanzo Cake
ancho chilis, cilantro, lime, green onions, pico de gallo

Warm Black Bean Salad
fresh corn kernels, red peppers, poblano peppers, cilantro

Cumin Dusted Green Beans
roasted tomatoes

Cilantro Rice

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Savory Scones

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Trio of Fresh Salsas

tortilla chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Grand Marnier French Toast

maple syrup, butter

Lunch

Smokin' Good Wednesday—BBQ Bar

Seasonal Fresh Salad Bar

assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses, cold salads, lemon honey vinaigrette

House Smoked Turkey Breast

Marinated Grilled Portobello

Pulled Pork

Slider Rolls

Ham Hock Pinto Beans

garlic, molasses

House Coleslaw

Creamed Corn

Sautéed Broccoli Florets

Chef's Selection of Seasonal Desserts

Dinner

Austin's Hana, Maui

Fresh Seasonal Composed Salad

citrus vinaigrette

Miso Crusted Trout

pineapple

Shoyu Braised Boneless Short Ribs

Sesame & Panko Crusted Tofu Steaks

lemon-shoyu-cilantro dressing

Steamed Jasmine Rice

lemongrass, scallions

Five-Spice Whipped Sweet Potatoes

fresh ginger

Chef's Choice of Seasonal Stir-Fried Vegetables

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Zucchini Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Assorted Nut Butters

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa

Steel Cut Oatmeal
dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans

Omelet Two Ways
spinach & mushroom or ham & cheese

Lunch

Salt and Sea Thursday—Mediterranean Bar

Seasonal Fresh Salad Bar

*assorted lettuces, seasonal vegetables, nuts & seeds,
gourmet shredded cheeses, cold salads, peach basil
vinaigrette*

Mediterranean Chicken

feta, tomatoes, olives

Chef's Fresh Catch of the Day

Israeli Couscous

capers, toasted almond slivers

Grilled Eggplant, Green Beans or Seasonal Vegetables

Chef's Selection of Seasonal Desserts

Dinner

Avant-Garden

Fresh Seasonal Composed Salad

Rosemary Crusted Pork Loin

pan juices

Smoked Quail

orange-clove-chili glaze

Lentil Steaks

mushroom jus, roasted tomatoes

Creamy Polenta

garden fresh herbs

Oven-Roasted Broccoli Florets

Cannellini Bean Cassoulet

carrots, onions, fennel, thyme

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Sweet Scones

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Hummus & Pita Chips

Breakfast Buffet

Free-Range Scrambled
eggs, cheddar cheese, salsa

Steel Cut Oatmeal
dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt
seasonal berries, chia seeds, flax seeds, pecans

Seasonal Fruit Crepes
cream cheese filling, seasonal berry compote topping

Lunch

Stir Fry Friday—Asian Bar

Seasonal Fresh Salad Bar

*assorted lettuces, seasonal vegetables, nuts & seeds,
gourmet shredded cheeses, cold salads, orange sesame
vinaigrette*

Crispy Tofu

Organic Chicken Satay
peanut sauce

Ginger Glazed Beef

Miso Soup
stir-fried vegetables, lemongrass, scallion rice

Chef's Selection of Seasonal Desserts

Dinner

Texas Cookout

Fresh Seasonal Composed Salad

House-Smoked Sliced Brisket

House-Smoked Sliced Turkey Breast

Grilled Portobello Mushrooms

Warm Potato Salad
mustard, scallions

Green Beans
pecans, red onions

Roasted Cauliflower
brown butter

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Banana Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Trio of Fresh Salsas

tortilla chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Home-made Buttermilk Pancakes

maple syrup, butter

Lunch

Hearty Soup & Salad

Soup Selection to Include:

chili with salsa (v)

corn chowder (v)

tomato basil soup (v)

Salad Display:

*oak hill farms baby lettuce mix, seasonal vegetables,
nuts & seeds, brazos valley white cheddar, house-made
balsamic vinaigrette & texas olive oil & vinegar*

Steelhead Trout

Chicken Breast

Portobello Mushroom

House-Baked Sourdough Bread

Jalapeño, Bacon & Corn Scones

Chef's Selection of Seasonal Desserts

Dinner

Primavera il Texas

Fresh Seasonal Composed Salad

Red Wine-Braised Venison Osso Bucco

Grilled Chicken Breast

olive-sundried tomato tapenade

Eggplant Parmesan

slow roasted tomato-garlic puree

Oregano and Thyme Roasted Red Potatoes

Zucchini Gratin

parmesan, bread crumbs

Sautéed Kale

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

Continuous Beverage Break

Infused Water

Assorted Juices

Assorted Soft Drinks

Selection of Tazo Hot Teas

Regular & Decaffeinated Organic Fair Trade Coffee

AM Break

House-made Cranberry Muffins

Fresh Whole Fruit

House-made Granola Bars

PM Break

Organic Maine Root Sodas

House-made Trail Mix & Dried Fruits

Fresh Whole Fruit

Assorted Pretzels, Terra Chips & Kettle Chips

Assorted Freshly Baked Cookies

Hummus and Pita Chips

Breakfast Buffet

Free-Range Scrambled

eggs, cheddar cheese, salsa

Steel Cut Oatmeal

dried fruit, brown sugar, nuts

Steamed Vegetables

Sweet Potato Hash

Jalapeno Chicken Sausage

Applewood Smoked Bacon

House-made Granola

Quinoa Breakfast Bowl

Seasonal Fresh Fruit

Non-fat Greek Yogurt

seasonal berries, chia seeds, flax seeds, pecans

Baked Eggs

spinach, tomatoes

Lunch

Chef's Palate

Choice of Chef's Soup

Seasonal Fresh Salad Bar

assorted lettuces, seasonal vegetables, nuts & seeds, gourmet shredded cheeses & cold salads, strawberry balsamic vinaigrette

Baked Potato Bar

naked sweet potatoes & russets, bacon bits, shredded cheeses, diced & steamed fresh garden vegetables, sour cream, butter, chives

Chef's Choice of Protein Topping

Chef's Selection of Seasonal Desserts

Dinner

Hill Country Comfort

Fresh Seasonal Composed Salad

Carved Beef Tenderloin

Chicken Picatta

Seared Olive Oil & Garlic Portobellos

Roasted Rosemary Potatoes

Grilled Vegetables

House-Baked Bread & Butter

Chef's Choice of Seasonal Dessert

working breakfast options

Hot Breakfast

Choose one

Assorted Breakfast Tacos (2) per person
shredded cheese, salsa

Choice of: egg with bacon OR potato

Choice of: egg & jalapeño chicken sausage or egg & south texas antelope chorizo

Austin Breakfast Sandwich

egg, bacon, cheese, chipotle mayo, house-made ciabatta

Farm Fresh Egg Cups (2) per person

shredded cheese, smoked bacon crumbles, green onions

Individual Quiches

farm vegetable, cheese and/or spinach, onion & bacon

working lunch options

Hearty Soup & Salad

Choice of soup served with warm proteins for entrée salads

Salad Display

oak hill farms baby lettuce mix, seasonal vegetables, nuts & seeds, brazos valley white cheddar

Warm Protein Selections for Salad

steelhead trout, chicken breast, portobello mushroom

Dressings for Salad

house-made, balsamic vinaigrette, texas olive oil & vinegar

Choice of Soup

house-baked sourdough & jalapeño-bacon-corn scones

chili with salsa (v)

corn chowder (v)

tomato basil soup (v)

Sandwich Platters

Choice of three options served pre-assembled on platters. Sandwiches accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Ham, Baby Swiss & Honey Mustard

nine-grain bread

Turkey, Cream Cheese & Cranberry Relish

sliced house-baked sourdough

Bacon, Lettuce & Tomato

mayonnaise, nine-grain bread

Balsamic Tuna Salad

fresh tomatoes, avocado, nine-grain bread

Grilled Chicken Breast

herb cream cheese, charbroiled red onions

Grilled Vegetable Sandwich

marinated zucchini, squash, grilled red onions, basil balsamic spread

Accompaniments

Yogurt

with seasonal berries

Seasonal Fresh Fruit

Steel Cut Oatmeal

with brown sugar & dried fruit

Wrap Platters

Choice of three options served pre-assembled on platters. Wraps are accompanied by pasta salad or quinoa salad, bagged chips, whole fresh fruit & house-made bar desserts.

Fresh Catch Wrap

crisp slaw, pico de gallo, chipotle mayo

Organic Grilled Chicken

seasonal baby greens, honey mustard dressing

Grilled Portobello Fajita Wrap

slaw, pico de gallo, poblanos, caramelized onions

De-constructed Soup Bar

Assemble your own soup with freshly prepared ingredients & various broths.

Boxed Lunches

All of the above listed sandwiches or wraps can be made into boxed lunches & will be accompanied by a piece of fruit, bag of chips & dessert bar.

Working menus are served at your meeting room without additional surcharges the menu is served in conjunction with continuous beverage breaks that include non-alcoholic beverages.