



LAKEWAY RESORT AND SPA

MEETING PACKAGE MENUS

ELEGANT MEETINGS *at lakeway*

Half Day | 4 Hours Meeting Time Max.

- Continuously Refreshed Beverages
*Lavazza Coffee, Rishi Hot Tea, Coke Products,
Water Station*
- AM or PM Snack Break
30 minutes of service
- Basic AV in One Meeting Space
Screen, Projector, AV Cart, Power Strip
- Meeting Room Rental Waived
with formal sales contract
*Breakout Rooms or Meal Rooms will Incur
Rental Fees*

Breaks Only \$55++

Lunch \$85++

Breakfast & Lunch \$95++

Breakfast, Lunch, & Dinner \$155++

Breakfast \$70++

Dinner \$100++

Lunch & Dinner \$130++

Full Day | 8 Hours Meeting Time Max.

- Continuously Refreshed Beverages
*Lavazza Coffee, Rishi Hot Tea, Coke Products,
Water Station*
- AM and PM Snack Break
30 minutes of service
- Basic AV in One Meeting Space
Screen, Projector, AV Cart, Power Strip
- Meeting Room Rental Waived
with formal sales contract
*Breakout Rooms or Meal Rooms will Incur
Rental Fees*

Breaks Only \$80++

Lunch \$110++

Breakfast & Lunch \$125++

Breakfast, Lunch, & Dinner \$170++

Breakfast \$100++

Dinner \$120++

Lunch & Dinner \$145++

BREAKFAST *buffets*

Includes: Regular & Decaf Lavazza Coffee, Assorted Fruit Juices

TRADITIONAL CONTINENTAL

No minimum guest requirement

SLICED FRUITS + BERRIES

BREADS | Croissants, Danishes, Muffins

BAGELS | Cream Cheese, Jams

PARFAITS | Low-Fat Plain, Fruit Yogurt with Gluten-Free Granola



TEXAS CONTINENTAL

No minimum guest requirement

SLICED FRUITS + BERRIES

BREADS | Croissants, Danishes, Muffins

PRE-MADE BREAKFAST TACOS | Egg, Potato, Bacon, Cheese

PARFAITS | Low-Fat Plain, Fruit Yogurt with Gluten-Free Granola



BREAKFAST *buffets cont.*

TEX-MEX BREAKFAST BUFFET

Minimum of 25 people

**\$5++ per person small group fee for groups under 25.*

SLICED FRUITS + BERRIES

CAGE-FREE SCRAMBLED EGGS

PROTEINS | Applewood Smoked Bacon + Pork Sausage

SKILLET FRIED POTATOES | Bell Peppers + Onions

CHEESE | Cheddar + Pepper Jack

TORTILLAS | Flour + Corn

HOUSE-MADE SALSA

RODEO BREAKFAST BUFFET

Minimum of 25 people

**\$5++ per person small group fee for groups under 25.*

SLICED FRUITS + BERRIES

MUFFINS, DANISHES, CROISSANTS

BUTTERMILK BISCUITS | with Bacon Gravy

SCRAMBED EGGS

RODEO BREAKFAST MIX | Applewood Smoked

Bacon, Green Chili Home Fried Potatoes

HEALTHY KICK BREAKFAST BUFFET

Minimum of 25 people

**\$5++ per person small group fee for groups under 25.*

SLICED FRUITS + BERRIES

STEEL CUT OATMEAL | Flax Seed, Blueberries, Strawberries,

Bananas, Almonds, Pecans, Walnuts, Raisins, Dried Cranberries,

Brown Sugar

ASSORTED GREEK YOGURT | with Granola

SCRAMBLED EGGS

HEALTHY MIX | Chicken Apple Sausage + Steamed Vegetables

PIONEER PANCAKE BUFFET

Minimum of 25 people

**\$5++ per person small group fee for groups under 25.*

SLICED FRUITS + BERRIES

MUFFINS, DANISHES, CROISSANTS

PANCAKES | Butter, Syrup, Peanut Butter, Whipped Cream

SCRAMBLED EGGS

SKILLET BREAKFAST POTATOES

BREAK *options*

AM BREAK ONE

WHOLE FRESH FRUIT
BREAKFAST BARS
ASSORTED SCONES

AM BREAK TWO

WHOLE FRESH FRUIT
ASSORTED GREEK YOGURT
ASSORTED GRANOLA + BERRIES

AM BREAK THREE

WHOLE FRESH FRUIT
BAGEL HALVES
CREAM CHEESE + JAMS

PM BREAK ONE

TRAIL MIX
ASSORTED CHOCOLATE CANDY BARS

PM BREAK TWO

TORTILLA CHIPS
SALSA + GUACAMOLE

PM BREAK THREE

CAKE POPS
POPCORN

**Our current service charge of 26% plus .70% state recovery fee and 8.25% tax are added to all food amounts.*

LUNCH *buffets*

*Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Iced Tea
25 person minimum required*

**\$5++ per person small group buffet fee for groups under 25*

SOUTH OF THE BORDER BUFFET

BABY MIXED GREENS | Diced Sweet Potatoes, Beets, Chimichurri, Cotija Cheese, Saffron-Chili Aioli

CHICKEN ENCHILADAS

CHEESE ENCHILADAS

SPANISH RICE | with Refried Beans

SIDES | Guacamole, Salsa, Chips

CHURROS | with Dipping Sauce

TACO BAR BUFFET

TORTILLA SOUP | Avocado, Tortilla Strips

CHOPPED ROMAINE | Corn, Tomatoes, Cotija Cheese, Pumpkin Seeds, Cilantro Lime Vinaigrette

FAJITAS | Chicken + Beef

PEPPERS + ONIONS

SIDES | Guacamole, Salsa, Shredded Cheese, Sour Cream, Flour + Corn Tortillas

TRES LECHES CAKE

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DEEP SOUTH BUFFET

CHOPPED LETTUCE | Shaved Cucumber, Carrots,
Roma Tomatoes, Croutons, Ranch + Savory Vinaigrette

BRISKET + SWEET CORN SOUP

BUTTERMILK FRIED CHICKEN | Black Pepper Gravy

SMOKED BBQ PORK

RED SKIN POTATOES | with Green Beans

CROISSANT BREAD PUDDING

BBQ LUNCH BUFFET

TRADITIONAL POTATO SALAD

TEXAS COLESLAW | Garnished with Mixed Baby Greens

SMOKED BRISKET

SMOKED BBQ CHICKEN

SIDES | BBQ Beans, Creamed Corn

PECAN PIE

FRESH + LIGHT BUFFET

POTATO LEEK SOUP

QUINOA SALAD | Kale, Cherry Tomatoes, Burrata, Lemon,
Olive Oil

GRILLED SALMON | Lemon Thyme, Extra Virgin Olive Oil

GRILLED CHICKEN BREAST | with Red Pepper Vinaigrette

SAUTÉED VEGETABLES | Sesame Dressing

NEW YORK CHEESECAKE

DELI LUNCH BUFFET

TOMATO BISQUE

POTATO SALAD

SLICED MEAT | Turkey, Ham, Roast Beef

CONDIMENTS | Cheese, Tomato, Lettuce, Onions,

Pepperoncinis, Pickles, Assorted Breads, Mayo, Mustards

POTATO CHIPS

COOKIES + BROWNIES

BOXED LUNCHES

SANDWICHES | choose 2, additional sandwich choice +\$5pp

- Turkey + Provolone on Ciabatta
- Ham + Cheddar on Rustic Bread
- Roast Beef + Swiss on Brioche Bun
- Veggie + Hummus on Whole Wheat Wrap

SALADS | choose one

- Potato Salad
- Greek Salad

SIDES | both included

- Chips
- Fresh Fruit

DESSERT | choose one

- Jumbo Cookies
- Brownies



PLATED *lunch*

Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Iced Tea

SALADS | choose one

CAESAR SALAD | Romaine, Parmesan Cheese, Croutons, Garlic Caesar Dressing

BABY ARUGULA SALAD | Blueberries, Strawberries, Candied Pecans, Herb Goat Cheese, Fig Infused Balsamic Vinaigrette

SPINACH SALAD | Walnuts, Sliced Pears, Blue Cheese Crumbles, Champagne Vinaigrette

MIXED GREENS | Shredded Carrots, Heirloom Tomatoes, Cucumber, Champagne Vinaigrette

ENTREES | choose one

HERB ROASTED CHICKEN BREAST | with Risotto + Asparagus

GRILLED ATLANTIC SALMON | with Garlic Whipped Potatoes + Vegetable Medley

GRILLED FLANK STEAK | with Roasted Fingerling Potatoes + Steamed Seasonal Vegetables

EGGPLANT PARMESAN | with Tomato Basil, Smoked Mozzarella, Herb Salad

DESSERTS | choose one

ATX PECAN PIE | Molasses Roasted Pecans, Blueberries Compote, Spiced Wine Reduction

FLOURLESS CHOCOLATE CAKE | Raspberry Jelly, White Chocolate Mousse, Pistachio Crumble

OPERA ESPRESSO CAKE | Buttercream, Chocolate Ganache, Apple Compote, Toasted Walnuts

NY CHEESECAKE | Caramelized Pineapple Strawberry Compote, Raspberry Purée

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DINNER *buffets*

Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Hot Tea

**25 person minimum required*

**\$5++ per person small group buffet fee for groups under 25*

TEX MEX BUFFET

CHICKEN TORTILLA SOUP | with Avocado + Tortilla Strips

TEX MEX SALAD | Black Beans, Corn, Onions

PULLED PORK ENCHILADAS | with Tomatillo Sauce + Queso Fresco

FAJITA MEAT | Shredded Chicken

PEPPERS + ONIONS

SIDES | Guacamole, Chips, Salsa, Queso, Spanish Rice, Borracho Beans, Flour + Corn Tortillas

DESSERTS | Churros with Dipping Sauce and Tres Leches Cake

BBQ DINNER BUFFET

SALAD | Iceberg Lettuce, Blue Cheese Crumbles, Sunflower Seeds, Cherry Tomatoes, Cucumbers, Vinaigrette"

TOMATO + MOZZARELLA SALAD

PROTEIN | Smoked Chicken, Smoked Brisket

SIDES | Pinto Beans, Mini Corn on the Cob, Jalapenos, Red Onions, Pickles

DESSERT | Apple Pie

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HILL COUNTRY BUFFET

BAKED POTATO SOUP

FIELD GREENS SALAD | Olives, Carrots, Cucumbers, Croutons,
Ranch + Balsamic Vinaigrette

CRISPY CHICKEN FRIED STEAK | Black Pepper Gravy

GRILLED TILAPIA | Black-Eyed Pea Relish

CREAMY GREEN BEANS | with Wild Mushrooms

GARLIC WIPPED POTATOES

DESSERT | Chocolate Hazelnut's S'Mores Pudding



LAKEWAY DINNER BUFFET

MIXED GREENS SALAD | Shaved Cucumber, Carrots, Roma Tomatoes,
Croutons, Ranch + Savory Vinaigrette

POTATO + LEEK SOUP

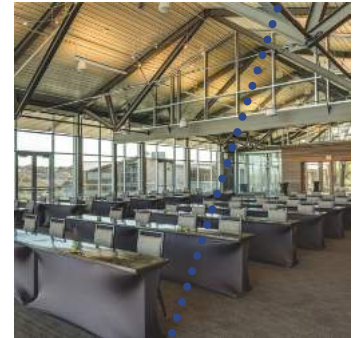
ROASTED SALMON | with Sautéed Zucchini, Salsa Verde

CHICKEN BREAST | with Bell Peppers + Onions Fondue

SEASONAL VEGETABLE RATATOUILLE

LOCAL FARMS FINGERLING POTATOES

DESSERT | New York Cheesecake



PLATED *dinner*

Includes: Rolls & Butter, Regular & Decaf Lavazza Coffee, Rishi Hot Tea

SALADS | choose one

CAESAR SALAD | Romaine, Parmesan Cheese, Croutons, Garlic Caesar Dressing

BABY ARUGULA SALAD | Blueberries, Strawberries, Candied Pecans, Herb Goat Cheese, Fig Infused Balsamic Vinaigrette

SPINACH SALAD | Walnuts, Sliced Pears, Blue Cheese Crumbles, Champagne Vinaigrette

MIXED GREENS | Shredded Carrots, Heirloom Tomatoes, Cucumber, Champagne Vinaigrette

ENTRÉES | choose one

HERB ROASTED CHICKEN BREAST | Jalepeño Jack Cheese + Spinach Grits, Fried Chickpeas, Rosemary Oil

GRILLED ATLANTIC SALMON | Grilled Rapini, Pearl Couscous with Herb + Preserved Lemon, Toasted Almonds, Basil Pesto

GRILLED FLANK STEAK | with Potato Gratin, Grilled Asparagus, Sautéed Mushrooms, Horseradish Cream, Cabernet Reduction

ROASTED CAULIFLOWER STEAK | with Curried Chickpeas, Cinnamon + Raisin Pilau Rice

DESSERTS | choose one

ATX PECAN PIE | Molasses Roasted Pecans, Blueberries Compote, Spiced Wine Reduction

FLOURLESS CHOCOLATE CAKE | Raspberry Jelly, White Chocolate Mousse, Pistachio Crumble

OPERA ESPRESSO CAKE | Buttercream, Chocolate Ganache, Apple Compote, Toasted Walnut

NEW YORK CHEESECAKE | Caramelized Pineapple Strawberry Compote, Raspberry Purée



LAKEWAY RESORT AND SPA

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