



LAKEWAY RESORT AND SPA

WEDDINGS

DREAM WEDDING *at lakeway*

Includes the following:

- Two (2) complimentary nights in a lakeview executive king room
- All day set-up
- 5-hour timeframe, excluding ceremony
- Bridal ready room, groom ready room & vendor room
- White or brown chairs, tables, dance floor, stage, china, glass, and silver
- Charger plates, napkins, and votive candles
- Complimentary golf cart departure
- Complimentary cake cutting service
- Complimentary menu tasting with Catering Coordinator & Chef
- Ceremony rehearsal space evening prior to wedding

Upgrade Options:

- Passed Champagne Toast \$8 per person
- Tableside Wine Service \$40 per bottle



"If you're looking for a beautiful hill country view at an elegant place where your guests will be wowed by the beautiful sunset's this is your place!!!!" - Diane G.

"We had our ceremony and reception at Lakeway Resort & Spa in October this year and it was beyond wonderful! I cannot say enough about the staff at Lakeway!" - Shelley G.



COCKTAIL HOUR *hors d'oeuvres*

Three (3) Butler passed hors d'oeuvres included with ALL menu selections
Additional pieces \$7 per person

- TRIPLE CREME BRIE | Granny Smith Apples & Fig Chutney on Crostini
- SMOKED SALMON + BOURSIN CHEESE | Bagel Chip with Capers
- SEARED TUNA | Avocado Cream & Micro Basil served on Crispy Wonton
- MINI JUMBO LUMP CRAB CAKE | Jalapeno Aioli
- BACON WRAPPED SCALLOPS
- CRISPY VEGETARIAN EGG ROLL
- PORK POTSTICKER
- VEGETABLE POTSTICKER
- BAKED BRIE | Asian Pear Tartlet with Micro Basil + Toasted Almonds
- CANDIED PEPPERED BACON
- SHRIMP + GRITS
- CAPRESE SKEWER
- MINI LOBSTER CORNDOG
- CHICKEN FRIED STEAK BITES
- FRIED MAC + CHEESE BITES
- SWEET CHILI GLAZED MEATLOAF BITES
- SHORT RIB SAUSAGE "PIG-IN-A-BLANKET"
- PORK BELLY LOLLIPOP | Crispy Rice + Cilantro
- CRAB SALAD STUFFED MUSHROOM | Roasted Poblano Cream
- ARTICHOKE + BOURSIN CHEESE STUFFED MUSHROOM CAPS

COCKTAIL HOUR *displays*

One (1) display included with ALL menu selections
Additional displays \$14 per person

- **ARTISAN CHEESE DISPLAY**
Texas Artisanal Cheese, Fresh Berries & Grapes, Honeycomb, Rustic Bread + Crackers
- **CRUDITÉS DISPLAY**
Raw & Grilled Vegetables, Avocado Ranch, Hummus, Blue Cheese Dipping Sauce
- **ANTIPASTO DISPLAY**
Artichokes, Olives, Grilled Vegetables, Bresaola, Soppressata, Prosciutto, Capicola, Feta, Mozzarella, Focaccia
- **SALSA BAR**
Guacamole, Mild & Hot Salsa, Pico, Queso, Poblano Peppers, Chorizo, Tortilla Chips



PLATED *salads*

One (1) Salad included with Plated Entrée

BABY ARUGULA SALAD

Blueberries, Strawberries, Candied Pecans, Herb Goat Cheese, Fig Infused Balsamic Vinaigrette

MEXICAN WEDGE SALAD

Corn, Tomato, Cotija Cheese, Jicama, Pumpkin Seeds, Cilantro-ancho Dressing

KALE SALAD

Poached Pear, Dried Cherries, Grapes, Blue Cheese, Maple Balsamic Dressing

CUCUMBER WRAPPED MIXED BABY GREENS

Citrus Segments, Toasted Sliced Almonds, Goat Cheese, Champagne Vinaigrette



PLATED *entrées*

Includes: One (1) Salad, Coffee & Iced Tea, Rolls & Butter

FISH

SEARED NORTH ATLANTIC SALMON | 90

Grilled Rapini, Pearl Couscous, Herb & Preserved Lemon, Rosemary Lemon Butter Sauce

TEXAS RED FISH | 95

Spanish Rice Pilaf, Salsa Verde, Blistered Cherry Tomatoes

FOWL

DUO OF CONFIT DUCK LEG + BREAST | 95

Creamy Garlic Whipped Potatoes, Grilled Asparagus, Baby Carrots, Rosemary + Thyme Jus

HERB ROASTED CHICKEN BREAST | 90

Jalapeño Jack Cheese & Spanish Grits, Fried Chickpeas, Rosemary Oil

ROASTED CHICKEN BREAST | 90

Truffled Fingerling Potatoes, Braised Red Cabbage, Maple Glazed Turnips

MEAT

CERTIFIED ANGUS BEEF TENDERLOIN | 95

Potato Gratin, Grilled Asparagus, Sautéed Mushrooms, Horseradish Cream, Cabernet Reduction

SHORT RIBS | 95

Mashed Potatoes, Sautéed Mushrooms, Smoked Pancetta, Baby Carrots, Pearl Onions, Red Wine Sauce

OVEN ROASTED LAMB RACK | 98

Parmesan Polenta, Gremolata, Cured Tomato, Rosemary & Thyme Jus

BONE-IN PORK CHOP | 80

Mustard Demi-Glace, Crispy Fried Onions, Mashed Potatoes, Asparagus

VEGETARIAN + VEGAN

EGGPLANT PARMESAN | 80

Tomato Basil, Smoked Mozzarella, Herb Salad

STUFFED PORTOBELLO MUSHROOM | 80

Forbidden Rice, Sweet Potato, Olives, Brussel Sprouts, Red Pepper

ROASTED CAULIFLOWER STEAK | 80

Curried Chickpeas, Cinnamon & Raisin Pilau Rice

DUETS

ROASTED CHICKEN + SALMON | 95

Rosemary Lemon Butter Sauce

BEEF TENDERLOIN + ROASTED CHICKEN | 100

Lemon Saffron Cream

FILET MIGNON + JUMBO LUMP CRAB CAKE | 105

Tarragon Hollandaise

BEEF TENDERLOIN + GULF SHRIMP | 105

Red Wine Shallot Sauce



"The Vistas Ballroom is INCREDIBLE - unlike any other ballroom I've ever seen, with 3 of 4 walls as windows and a giant terrace overlooking beautiful Lake Travis. There is nothing else like it and it can't be beat. The food was also AMAZING!" - Nicole D.



BUILD YOUR OWN *buffet*

Two (2) Entrées for \$108, Three (3) Entrées for \$115, One (1) Starch, Two (2) Vegetables, Coffee & Iced Tea, Rolls & Butter
Includes: Two (2) Selections of Salad and Soup

SALADS

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

CHOPPED ROMAINE | Corn, Tomato, Cotija Cheese, Jicama, Pumpkin Seeds, Cilantro-ancho Dressing

CAPRESE SALAD | Mozzarella, Tomato, Basil, Balsamic Drizzle

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

ORECCHIETTE PASTA SALAD | Macadamia Nut Cilantro Pesto

MAPLE SYRUP ROASTED BUTTERNUT SQUASH | Mozzarella, Roasted Pear Vinaigrette, Candied Brioche Croutons

SOUPS

TORTILLA SOUP | Tortilla Strips, Avocado, Cilantro

BRISKET + SWEET CORN SOUP | Chopped Green Onions

SMOKED TOMATO BISQUE | Add Lump Crab, +\$5

FRENCH ONION SOUP | Gruyere Cheese Croutons

ENTRÉES

GRILLED CHICKEN | Mushrooms, Prosciutto, Spinach, Fontina with Wine Sauce

THYME + ROASTED GARLIC CHICKEN BREAST | Wild Mushroom Ragout

MAPLE SUGAR SEARED SALMON | Hazelnut Brown Butter

SEARED BASS | Tomato Horseradish Sauce

BEEF MEDALLIONS | Red Wine Demi-Glace

BONELESS BEEF SHORT RIB | Cabernet Reduction

GNOCCHI | Braised Oyster Mushrooms, Asparagus Tips, Onions

BUTTERNUT SQUASH RAVIOLI | Kale Pesto, Sage & Hazelnut Brown Butter

STUFFED PORTOBELLO MUSHROOM | Vegetable Medley

STARCH

PARMESAN CRUSTED MAC + CHEESE

GARLIC WHIPPED POTATOES

MUSHROOM RISOTTO

ROASTED FINGERLING POTATOES

VEGETABLES

ASPARAGUS | Plum Tomatoes

SAUTÉED BRUSSEL SPROUTS | Pearl Onions, Mushrooms

GREEN BEANS | Oven-Dried Tomatoes

ROASTED CARROTS | Smashed Cauliflower



MAGICAL *moments*

PRE-MADE *buffets*

Includes: Coffee & Iced Tea, Rolls & Butter

LAKEWAY BUFFET | 110

GOLDEN POTATO + BRIE SOUP | Fresh Basil

MIXED GREENS | Cherry Tomatoes, Cucumber, Carrots, Cheddar Cheese, Croutons, Ranch & Champagne Vinaigrette

ROASTED CHICKEN BREAST | Lemon Garlic Cream Sauce

SALMON | Tomato + Pesto Crusting

GRILLED FLANK STEAK | Creamy Horseradish & Ancho Au Jus

MAC + CHEESE | 4-Cheese with Parmesan Crusting

SEASONAL VEGETABLES | Steamed Medley

TEXAS TAILGATE | 115

CHOWDER | Poblano Cream + Corn

FRESH SALAD | Watermelon, Mint, Strawberry

COLESLAW | Apple Cider Vinegar, Toasted Cumin

CARNITAS QUESADILLAS | Guacamole, Salsa, Sour Cream

BBQ SPECIALTIES | Brisket + Smoked Sausage, Glazed Baby Back Ribs

TRADITIONAL SIDES | Potato Salad, Mini Corn-on-the-Cob, Campfire Baked Beans, Cornbread + Butter

FARM TO TABLE | 120

CHILLED SWEET CORN SOUP | Toasted Brioche Croutons

BABY ROMAINE SALAD | Pickled Eggs, Smoked Bacon, Feta, Cumin-Orange Vinaigrette

QUINOA | Roasted Fennel, Beets, Sweet Onions

GRILLED POMEGRANATE CHICKEN | Wild Mushrooms, Corn Jalapeno Butter

GULF SHRIMP | Fingerling Potatoes, Sweet Peppers, Herbs, Creole Aioli

NY STEAK | Tabasco Onions, Tarragon Chimichurri

POTATO BAR | Bacon Bits, Honey Chive Butter, Sour Cream, Whipped Boursin, Chives

CAULIFLOWER GRATIN | White Cheddar, Almond Pesto

FRESH BROCCOLINI | Toasted Almonds, Citrus Olive Oil



ACTION STATION *options*

Includes: Coffee & Iced Tea, Rolls & Butter

Minimum four (4) Stations

HOUSE SALAD BAR | 10

Pick Two: Caesar Salad, Mixed Greens & Assorted Toppings, Caprese Salad, Mini Wedge Salad

MASHED POTATO STATION | 11

Bacon, Cheese, Sour Cream, Butter, Scallions

MAC + CHEESE STATION | 12

Bacon, Chives, Cheese, Sausage, Mushrooms

STREET TACO BAR | 20

Flank Steak, Chicken, Onions + Peppers, Cheese, Sour Cream, Guacamole, Salsa, Tortillas

SLIDER STATION | 20

Pick Two: Pulled Pork Sliders, Portabellini Sliders, Kobe Beef Sliders with Cheese, Tomato Jam, Dijon Mustard, Tomato + Mozzarella Sliders with Basil Aioli + Balsamic Glaze

CHICKEN + WAFFLES STATION | 10

Fried Chicken Tenders, Belgian Waffles, Candied Bacon, Maple Syrup, Jalapeño Syrup

PASTA STATION | 30

Lobster Ravioli, Cheese Tortellini, Garlic Focaccia Bread, Red Chili Flakes, Parmesan Cheese

VEGGIE STATION | 10

Pick Two: Carrots + Asparagus, Broccolini + Cauliflower,
Sliced Zucchini + Squash with Crusted Parmesan Cheese,
Grilled Eggplant with Olive Oil, Garlic + Thyme

CARVING STATION | *requires attendant fee, 150*

Brown Sugar Baked Bone-In Ham | *23 per person*

Roasted Prime Rib | *36 per person*

Smoked Pork Loin | *26 per person*

Rack of Lamb | *44 per person*



LATE NIGHT *snacks*

\$10 per person

HONEY BUTTER CHICKEN BISCUITS
BREAKFAST TACOS
ADULT GRILLED CHEESE | Brie + Apples
BEEF OR PULLED PORK SLIDERS
MINI CHICKEN & WAFFLES
TRUFFLE FRENCH FRIES IN A CONE
DONUT HOLES | topped with Hot Bacon Bites
CHURROS | with Chocolate Sauce

KIDS *options*

\$25 per child | ages 3 - 13

CHICKEN FINGERS | with Mac + Cheese, Fruit Cup
PERSONAL CHEESE PIZZA | with Fruit Cup

VENDOR MEAL *options*

CHEF'S CHOICE HOT PLATED MEAL | 30
PRE-MADE SANDWICH + CHIPS | 25



READY ROOM *enhancements*

BEVERAGES

- Self Serve Mimosas | 48 per bottle
- Bucket of Beer | based on consumption and type of beer
- Unlimited Non-Alcoholic Drinks | 15 per person
- coffee, iced tea, sodas

SNACKS

- DELI PLATTER | 30 per person
- meats, cheese, breads, condiments, chips, sliced fruit
- CHIPS, SALSA, GUACAMOLE | 12 per person
- add queso | +\$6
- BREAKFAST PASTRIES | 48 per dozen
- BAGELS + CREAM CHEESE | 36 per dozen
- BREAKFAST TACOS | 40 per dozen

BRIDAL *lunch*

\$38 per person

Includes: One (1) Soup or Salad, Two (2) Sandwich Options, One (1) Dessert

SOUP + SALAD

TORTILLA SOUP | Tortilla Strips, Avocado, Cilantro

BRISKET | Sweet Corn Broth

SMOKED TOMATO BISQUE | Add Lump Crab +\$5

FRENCH ONION SOUP | Gruyere Cheese Croutons

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

CHOPPED ROMAINE | Corn, Tomato, Cotija Cheese, Jicama, Pumpkin Seeds, Cilantro-Ancho Dressing

CAPRESE SALAD | Mozzarella, Tomato, Basil, Balsamic Drizzle

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

SANDWICHES

BLACK FOREST HAM | Onion, Gouda, Ciabatta

TURKEY | Havarti, Bacon, Lettuce, Tomato, Focaccia Bread

CHICKEN SALAD | Grapes, Red Onion, Celery, Croissant

ROAST BEEF | Roasted Pepper, Horseradish Sauce, Provolone Cheese, Three-Cheese Bread

DESSERTS

NY CHEESE CAKE

FRESH FRUIT TART

CHOCOLATE MOUSSE CAKE

MINI KEY LIME PIE

BRIDAL *tea*

\$38 per person

Includes: Coffee & Iced Tea

CARVED FRUIT DISPLAY

FINGER SANDWICHES

- **SMOKED SALMON** | Dill + Cream Cheese
- **CUCUMBER** | Rice Wine Vinegar + Boursin Cheese
- **ALBACORE TUNA SALAD** | Saffron Aioli + Capers
- **GRILLED CHICKEN SALAD** | Onion, Celery, Dijon Mustard, Lemon Juice, Mayo, Grapes

SCONES + MUFFINS

MINI PASTRIES



BAR *prices + packages*

LAKEWAY BAR

by the drink

EVENT BEER	8
EVENT WINE	12
SUPER PREMIUM	13
ULTRA PREMIUM	15
EVENT NON-ALCOHOLIC	7

CASH BAR (\$500 minimum)

EVENT BEER	9
EVENT WINE	13
SUPER PREMIUM	14
ULTRA PREMIUM	16
EVENT NON-ALCOHOLIC	8

BEER + WINE PACKAGES

2-HOUR	30
3-HOUR	36
4-HOUR	43
5-HOUR	50

SUPER PREMIUM PACKAGES

2-HOUR	45
3-HOUR	50
4-HOUR	55
5-HOUR	60

ULTRA PREMIUM PACKAGES

2-HOUR	50
3-HOUR	55
4-HOUR	60
5-HOUR	65

SUPER PREMIUM LIQUOR

Vodka: New Amsterdam
Rum (Light): Cruzan Aged Light
Rum: Diplomatico Mantuano
Gin: New Amsterdam
Whiskey: Jim Beam White
Scotch: Laphroaig 10 Year
Bourbon: Makers Mark
Tequila: Espolon Blanco
Cognac: Remy Martin VSOP
Sweet Vermouth: Carpano Classico Sweet
Dry Vermouth: Carpano Classico Dry
Triple Sec: Dekuyper

EVENT WINE

Sparkling: One Hope Sparkling
Rose: Fleur de Prairie Rose
Pinot Grigio: Proverb
Sauvignon Blanc: Proverb
Chardonnay: Proverb
Pinot Noir: Proverb
Merlot: Proverb
Cabernet Sauvignon: Proverb

ULTRA PREMIUM LIQUOR

Vodka: Hanson of Sonoma Organic Vodka
Rum (light): Cruzan Aged Light
Rum: Diplomatico Reserva Exclusiva 12 yr
Gin: Gray Whale
Whiskey: Jim Beam White
Scotch: Laphroaig 10 Year
Bourbon: Knobs Creek
Tequila: Casamigos Blanco
Mezcal: Montelobos
Cognac: Remy Martin VSOP
Sweet Vermouth: Carpano Antica Formula Sweet
Dry Vermouth: Carpano Classico Dry

EVENT BEER

Michelob Ultra
Bud Light
Coors Light
Miller Light
Corona Extra
Sam Adams Boston Lager
Love Street Blonde Ale/Lost Gold IPA
Truly Hard Seltzer (Wild Berry)
High Noon (Pineapple)

EVENT NON-ALCOHOLIC

Red Bull Energy Drink
Ginger Beer
Club Soda
Spectacular Tonic
Bud Zero



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