



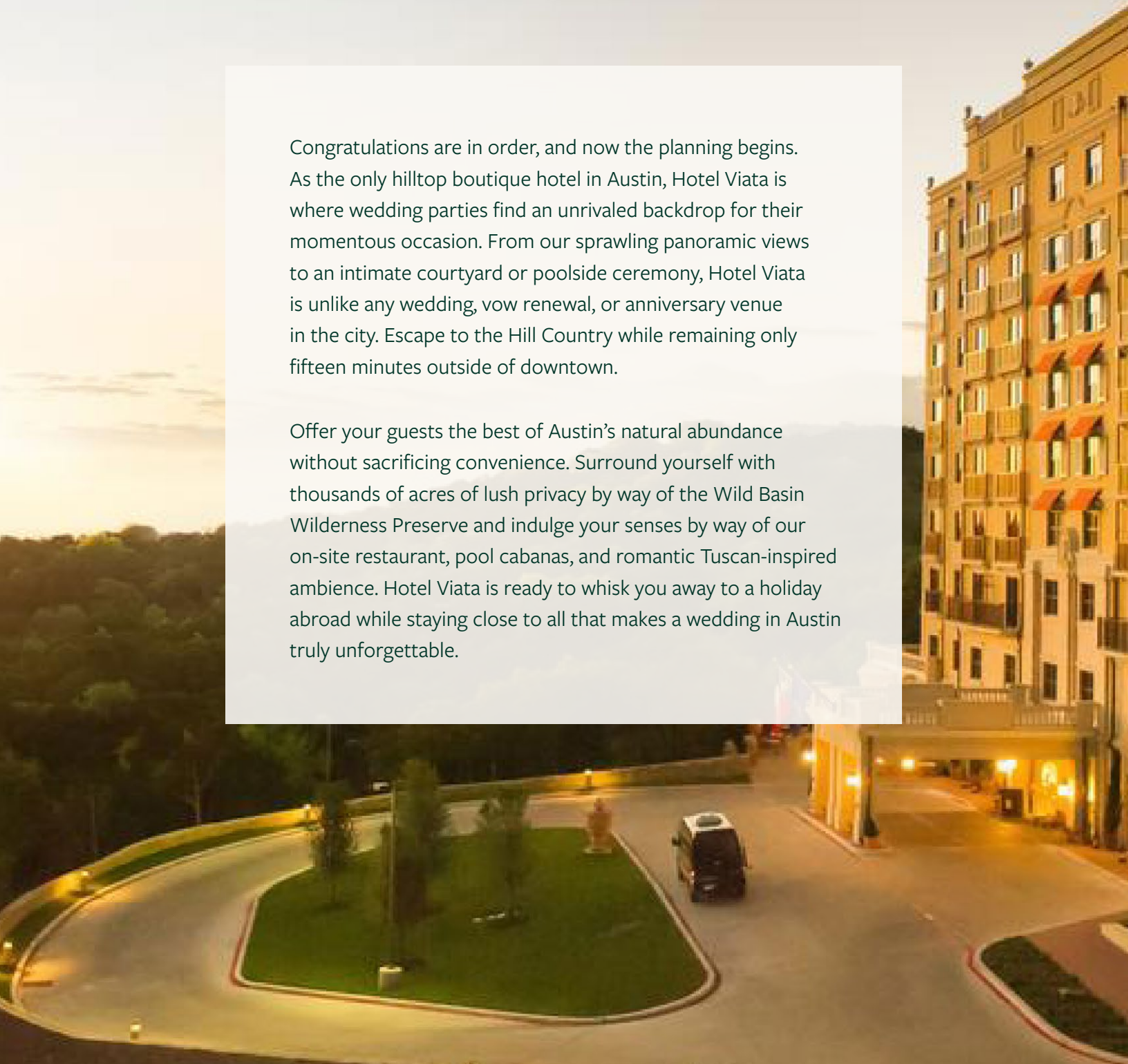
Your Sweetest Day Awaits

**Hotel
Viata™**
AUSTIN

Your Dream Wedding Among the Trees

Congratulations are in order, and now the planning begins. As the only hilltop boutique hotel in Austin, Hotel Viata is where wedding parties find an unrivaled backdrop for their momentous occasion. From our sprawling panoramic views to an intimate courtyard or poolside ceremony, Hotel Viata is unlike any wedding, vow renewal, or anniversary venue in the city. Escape to the Hill Country while remaining only fifteen minutes outside of downtown.

Offer your guests the best of Austin's natural abundance without sacrificing convenience. Surround yourself with thousands of acres of lush privacy by way of the Wild Basin Wilderness Preserve and indulge your senses by way of our on-site restaurant, pool cabanas, and romantic Tuscan-inspired ambience. Hotel Viata is ready to whisk you away to a holiday abroad while staying close to all that makes a wedding in Austin truly unforgettable.





Wedding Packages

Wedding Packages

Hillside Weddings

Hotel Viata is your wedding destination for Hill Country ceremonies and receptions up to 200 guests.

With our wedding packages, you can watch your dream celebration come to life with every little detail.

VIATA MIO WEDDING PACKAGE

\$25K++

- Friday and Sunday Weddings Only
- Romantic Amenity the Night of Your Wedding
- Round and Rectangular Tables Provided
- Customizable Menu Selections
- Ivory Floor Length Table Linen and Complimenting Napkins
- Flatware, Glassware and China
- Choice of Gold Chiavari Chairs or White Garden Chairs
- Bridal Portrait Locations
- Customized Room Layouts
- Designated Event Captain
- Coordination of Catering Details by Your Professional Catering Manager

VIATA AMORE WEDDING PACKAGE

\$35K++

- Viata Mio +
- Complimentary Menu Tasting for Two

LA DOLCE VIATA WEDDING PACKAGE

\$45K AND OVER++

- Viata Amore +
- One Night Stay in Our Sparrow Suite on Wedding Night
- Complimentary Menu Tasting for Four
- Complimentary Champagne Breakfast in Bed
- Complimentary Cake Cutting

Start Planning Your Dream Wedding

Contact Kelsey Chandler, Catering Sales Manager, at 512 306 6473
or sales@hotelviata.com

A long, elegantly set outdoor dining table in a courtyard. The table is covered with a light-colored cloth and is set with white plates, glasses, and silverware. A centerpiece of white roses and greenery runs down the center of the table, interspersed with gold lanterns. The table is flanked by gold chairs with white cushions. In the background, there is a large, light-colored building with a staircase and a large potted tree. String lights are visible overhead.

Venues

Venues

Cypress Ballroom

Our ballroom space, Cypress Ballroom, is the perfect venue for your dream wedding, complete with three designer wrought iron chandeliers and French doors that open onto the central courtyard.

Dimensions: 72'x51'

Size: 3,672 sq. ft.

Ceiling: 13' + 15'

Capacity: 240



Venues

Willow Pre-Function

The Willow Pre-Function space located off of the Cypress Ballroom provides a great gathering space for a cocktail hour in between your ballroom ceremony and your Courtyard reception. Or, utilize the space for your special wedding cake cutting moment!

Dimensions: 29'x26'

Size: 754 sq. ft.

Ceiling: 13'

Capacity: 50



Venues

Magnolia

Off of our Veranda, you'll find the Magnolia room, the perfect space for an intimate reception, shower or send-off brunch.

Magnolia is the ideal backdrop for designing your dream wedding event, and our dedicated staff is here to make sure everything is executed flawlessly.

Dimensions: 25'x33'

Size: 825 sq. ft.

Ceiling: 13'

Capacity: 60



Venues

Courtyard

For a picturesque outdoor event, the Courtyard at Hotel Viata offers your guests the perfect place to gather under the Texas blue sky. Adjacent to our Cypress Ballroom and Veranda, the Courtyard accommodates up to 300 guests for a night of dancing under the Hill Country stars.

Dimensions: 63'x57'

Size: 3,600 sq. ft.

Ceiling: –

Capacity: 300



Menus



Wedding Menus

Tiered Menu Overview

Tier One

Tablesideside Sparkling Wine Toast
Two Passed Appetizers
Choice of Two Course Plated Dinner or Buffet

\$135
Per Guest++

Tier Two

Tablesideside Sparkling Wine Toast
Three Passed Appetizers
Choice of Two Course Plated Dinner,
Buffet or Four Stations

\$150
Per Guest++

Tier Three

Tablesideside Sparkling Wine Toast
Three Passed Appetizers
Choice of Two Course Duo Plated Dinner,
Buffet or Five Stations

\$175
Per Guest++

Attended stations require an attendant fee of \$150 per attendant.

One attendant for every 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

Tier One

\$135 Per Guest++

Includes: Tableside Sparkling Wine Toast, Two Passed Appetizers

Choice of: Two Course Plated Dinner or Buffet

TWO COURSE PLATED DINNER

SALAD

Select One

CLASSIC CAESAR

Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

SPINACH SALAD ^{V GF DF}

Caramelized Onion, Blackberry, Marcona Almonds, Balsamic Vinaigrette

WEDGE SALAD

Iceberg, Bacon, Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Blue Cheese Dressing

STRAWBERRY FIELDS ^{VG GF}

Fresh Strawberry, Goat Cheese, Arugula, Walnuts, White Balsamic Vinaigrette

ENTRÉE

Select One

CHICKEN SALTIMBOCCA

Prosciutto-Wrapped Chicken Breast, Herb Demi Glaze, Garlic Whipped Mashed Potatoes, Roasted Asparagus

RATATOUILLE CHEESE TORTELLINI ^{VG}

Squash, Mushrooms, Eggplants, Peppers, San Marzano Tomato Sauce

SEARED SALMON

Saffron Risotto, Roasted Broccolini, Beurre Blanc

CHICKEN PARMESAN

Breaded Chicken Breast, Mozzarella, San Marzano Tomato Sauce, Angel Hair Pasta

BUFFET

SALADS

STRAWBERRY FIELDS ^{VG GF}

Fresh Strawberry, Goat Cheese, Arugula, Walnuts, White Balsamic Vinaigrette

CLASSIC CAESAR

Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

ENTRÉES

CHICKEN SALTIMBOCCA

Prosciutto Wrapped Chicken Breast, Herb Demi Glaze

RATATOUILLE CHEESE TORTELLINI ^{VG}

Squash, Mushrooms, Eggplants, Peppers, San Marzano Tomato Sauce

SIDES

GARLIC WHIPPED MASHED POTATOES ^{VG GF}

ROASTED SEASONAL VEGETABLES ^{V GF}

V VEGAN **VG** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

Tier Two

\$150 Per Guest++

Includes: Tableside Sparkling Wine Toast, Three Passed Appetizers

Choice of: Two Course Plated Dinner, Buffet or Four Stations

TWO COURSE PLATED DINNER

SALAD

Select One

CLASSIC CAESAR

Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

SPINACH SALAD ^{V GF DF}

Caramelized Onion, Blackberry, Marcona Almonds, Balsamic Vinaigrette

WEDGE SALAD

Iceberg, Bacon, Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Blue Cheese Dressing

STRAWBERRY FIELDS ^{VG GF}

Fresh Strawberry, Goat Cheese, Arugula, Walnuts, White Balsamic Vinaigrette

BUTTER LETTUCE & CRESS ^{VG GF}

Poached Pear, Gorgonzola, Glazed Pecans, Honey Thyme Vinaigrette

ENTRÉE

Select One

JOYCE FARMS BONE-IN CHICKEN BREAST

Cipollini Onion Demi Glaze, Roasted Seasonal Vegetables, Garlic Whipped Potatoes

BLACKENED REDFISH

Lump Crab Pico de Gallo, Beurre Blanc, Cilantro Lime Rice, Roasted Squash

SHRIMP PICCATA

Grilled Shrimp, Angel Hair Pasta, Lemon Caper Butter Sauce

BRAISED SHORT RIBS

Garlic Whipped Potatoes, Seasonal Vegetables, Herb Jus

FLAT IRON STEAK ^{GF}

Herb Marinated, Roasted Fingerling Potatoes, Charred Broccolini

BUFFET

SALADS

BUTTER LETTUCE & CRESS ^{VG GF}

Poached Pear, Gorgonzola, Glazed Pecans, Honey Thyme Vinaigrette

WEDGE SALAD

Iceberg, Bacon, Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Blue Cheese Dressing

ENTRÉES

JOYCE FARMS BONE-IN CHICKEN BREAST

Cipollini Onions, Herb Jus

SEARED SALMON

Crab Beurre Blanc

FLAT IRON STEAK ^{GF}

Herb Marinated, Roasted Mushroom, Garlic Thyme Jus

SIDES

ROASTED FINGERLING POTATOES ^{VG GF DF}

SEASONAL VEGETABLES ^{V GF DF}

SAFFRON RISOTTO

V VEGAN VG VEGETARIAN GF GLUTEN FREE DF DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

Tier Three

\$175 Per Guest++

Includes: Tableside Sparkling Wine Toast, Three Passed Appetizers

Choice of: Two Course Duo Plated Dinner, Buffet or Five Stations

TWO COURSE DUO PLATED DINNER

SALAD

Select One

CLASSIC CAESAR

Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

SPINACH SALAD ^{V GF DF}

Caramelized Onion, Blackberry, Marcona Almonds,
Balsamic Vinaigrette

WEDGE SALAD

Iceberg, Bacon, Blue Cheese Crumbles, Heirloom Cherry Tomatoes,
Blue Cheese Dressing

STRAWBERRY FIELDS ^{VG GF}

Fresh Strawberry, Goat Cheese, Arugula, Walnuts, White
Balsamic Vinaigrette

BUTTER LETTUCE & CRESS ^{VG GF}

Poached Pear, Gorgonzola, Glazed Pecans, Honey Thyme Vinaigrette

ENTRÉE

Select One

5OZ PETITE TENDERLOIN + GRILLED GULF SHRIMP

Dauphinoise Potato, Seasonal Vegetables, Herb Jus, Beurre Blanc

12OZ NY STRIP + LUMP CRAB CAKE

Roasted Fingerling Potatoes, Heirloom Vegetables, Red Wine
Veal Jus, Tarragon Beurre Blanc

BRAISED SHORT RIB + JOYCE FARMS CHICKEN BREAST

Garlic Whipped Potatoes, Corn Succotash, Broccolini, Herb Jus

SPINACH AND PARMESAN STUFFED CHICKEN BREAST

+ CHILEAN SALMON

Manchego Risotto, Crispy Brussels Sprouts, Lemon Thyme Jus,
Tarragon Beurre Blanc

BUFFET

SALADS

BUTTER LETTUCE & CRESS ^{VG GF}

Poached Pear, Gorgonzola, Glazed Pecans, Honey Thyme Vinaigrette

BRUSSELS SPROUTS + QUINOA ^{VG GF}

Shaved Brussels Sprouts, Roasted Beets, Goat Cheese, Pomegranate
Seeds, Honey Mustard Vinaigrette

WEDGE SALAD

Iceberg, Bacon, Blue Cheese Crumbles, Heirloom Cherry Tomatoes,
Blue Cheese Dressing

ENTRÉES

CRAB CRUSTED CHILEAN SALMON

Crab Pico de Gallo, Tarragon Beurre Blanc

BRAISED SHORT RIBS

Roasted Mushrooms, Thyme Veal Jus

CIDER-BRINED DUCK BREAST

Apple Cider and Sour Cherry Jus

SIDES

GARLIC WHIPPED POTATOES, CONFIT GARLIC ^{VG GF}

BOURSIN & TRUFFLE RISOTTO ^{VG GF}

ROASTED SEASONAL VEGETABLES ^{V GF DF}

V VEGAN **VG** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

STATIONS & CARVINGS

Attended stations require an attendant fee of \$150 per attendant.

One attendant for every 100 people.

STATIONS

POTATO BAR

Roasted Garlic Whipped Russet Potato, Honey Whipped Sweet Potato

Braised Linz Beef Short Rib, Herb Roasted Pulled Chicken, Pepper Gravy

Bacon, Cheddar, Green Onion, Sour Cream, Roasted Mushrooms, Caramelized Onions, Marshmallows, Brown Sugar

FARMERS MARKET

Seasonal Greens, Romaine Hearts, Baby Spinach

Caesar Dressing, Buttermilk Ranch, Balsamic Vinaigrette, Lemon-Honey Vinaigrette

Grilled Chicken, Lemon-Pepper Shrimp

Heirloom Cherry Tomatoes, Cucumbers, Roasted Mushrooms, Roasted Cauliflower, Caramelized Onions, Pickled Onions, Olives

Cheddar, Gorgonzola, Goat Cheese

Herb Croutons

BYO MAC & CHEESE

Cavatappi Pasta, Smoked Gouda Cheese Sauce

Gorgonzola, Boursin, Cheddar

Herb Marinated Chicken, Pulled Pork, Italian Sausage

Spinach, Heirloom Cherry Tomatoes, Caramelized Onions, Roasted Mushrooms, Roasted Bell Peppers

Add Butter Poached Lobster \$12

BYO TACO

Carne Asada, Chicken Fajita, Margarita Shrimp, Pork Pastor

Caramelized Peppers and Onions, Corn Tortillas, Flour Tortillas, Corn and Black Bean Relish, Pico de Gallo, Guacamole, Sour Cream, Jack Cheese, Fire Roasted Salsa, Tomatillo Salsa

TEX MEX STATION

Chips and Queso, Guacamole, Salsa

Crispy Chicken and Cheese Quesadillas, Cheddar Cheese, Sour Cream, Salsa

Beef Empanadas, Jalapeño Crema

WING STATION

Bone-In and Boneless Chicken Wings

Buffalo Sauce, BBQ Sauce, Sweet Chili Sauce

Buttermilk Ranch Dressing, Blue Cheese Dressing

Carrot Sticks, Celery Sticks

CARVING

HERB BASTED LINZ HERITAGE ANGUS PRIME RIB

Au Jus, Creamy Horseradish, Yeast Rolls

GARLIC MARINATED LINZ HERITAGE ANGUS BEEF TENDERLOIN

Port Veal Jus, Creamy Horseradish, Yeast Rolls

HARD CIDER BRINED TURKEY BREAST

Orange-Cranberry Compote, Natural Gravy, Yeast Rolls

PEPPER BACON WRAPPED PORK LOIN

Andouille Pan Gravy, Honey Dijon Sauce, Buttermilk Biscuits

GUAJILLO GLAZED CHILEAN SALMON

Grilled Pineapple Relish, Tomatillo Salsa, Corn and Flour Tortillas

V VEGAN VG VEGETARIAN GF GLUTEN FREE DF DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

PASSED APPETIZERS

Choose two or three appetizers based on your selected menu tier.

COLD

TUNA POKE SPOON

Wakame Salad

BEEF TENDERLOIN CROSTINI

Boursin, Cranberry + Onion Jam

CAPRESE SKEWER ^{VG}

Heirloom Cherry Tomato, Fresh Mozzarella,
Basil Oil, Balsamic Syrup

SMOKED SALMON CROSTINI

Dill Cream Cheese, Caper, Baguette

GOAT CHEESE TRUFFLE ^{VG GF}

Lemon, Local Honey, Marcona Almond

CRAB & SHRIMP CEVICHE SHOOTER

Avocado, Pico, Espolòn Tequila

HARISSA VEGETABLE TOAST ^V

Hummus, Baguette

PICKLED BEET SPOON ^{VG}

Goat Cheese, Strawberry, Balsamic

SPICY TUNA CONE

Spicy Mayonnaise, Tobiko, Wasabi Cone

HOT

PECAN CHICKEN ^{DF}

Bourbon-Maple Syrup

MINI BEEF WELLINGTON

Creamy Horseradish

STRETCHED TEMPURA SHRIMP ^{DF}

Sweet Chili Sauce

NASHVILLE HOT FRIED CHICKEN SKEWER ^{DF}

Pickle

BOURSIN-ARTICHOKE BEIGNET ^{VG}

Garlic Crema

BACON WRAPPED SCALLOP ^{GF}

Maple Glaze

BLACK BEAN EMPANADA ^{VG}

Cilantro Crema

CRAB CAKE

Rémoulade

TRUFFLE ARANCINI ^{VG}

San Marzano Tomato Sauce

CHORIZO EMPANADA

Tequila-Lime Crema

VEGETABLE SPRING ROLL ^{VG}

Soy Sauce

V VEGAN **VG** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Wedding Menus

LATE NIGHT SNACKS

STATIONS

WING STATION

\$28 Per Guest++

Bone-In and Boneless Chicken Wings
Buffalo Sauce, BBQ Sauce, Sweet Chili Sauce
Buttermilk Ranch Dressing, Blue Cheese Dressing
Carrot Sticks, Celery Sticks

TEX MEX STATION

\$30 Per Guest++

Chips and Queso, Guacamole, Salsa
Crispy Chicken and Cheese Quesadillas, Cheddar Cheese,
Sour Cream, Salsa
Beef Empanadas, Jalapeño Crema

INDIVIDUAL ITEMS

CLASSIC SLIDER

\$8 Per Item++

Burger Patty, Cheddar, Burger Sauce

NASHVILLE HOT CHICKEN SLIDER

\$8 Per Item++

Fried Chicken, Hot Honey, Pickle

PIZZA SLICES

\$7 Per Item++

Cheese or Pepperoni

STREET TACOS

\$7 Per Item++

Chicken or Beef Picadillo, Grilled Onions, Cilantro

VENDOR MEALS

VENDOR MEAL

TUSCAN SPICED CHICKEN BREAST

\$45 Per Guest++

Roasted Seasonal Vegetables
Garlic Whipped Potatoes

VEGETARIAN VENDOR MEAL

\$45 Per Guest++

Ancient Grain Pilaf
Blistered Tomatoes
Charred Asparagus

CHILDREN'S MEAL

CHILDREN'S MEAL

\$32 Per Guest++

12 and Under

Chicken Tenders or Grilled Cheese
French Fries
Sliced Seasonal Fruit
Cookie

V VEGAN **VG** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.



Beverages

Beverages

WINE LIST

Wine is priced per bottle. One bartender per 75 guests at \$150 per bartender.

SPARKLING & CHAMPAGNE

GAMBINO PROSECCO \$50++
Veneto, Italy

CHANDON BRUT \$62++
Napa Valley, California

VEUVE CLICQUOT YELLOW LABEL \$158++
Champagne, France

TATTINGER COMTES DE CHAMPAGNE \$165++
Grand Cuvée, 2007, Champagne, France

WHITE & ROSÉ

LOCATIONS SAUVIGNON BLANC \$64++
Marlborough, NZ

CHALK HILL CHARDONNAY \$48++
Sonoma County, California

IL MASSO PINOT GRIGIO \$54++
Friuli, Italy

CHALONE CHARDONNAY \$50++
Central Coast, California

THE BEACH ROSÉ \$50++
Provence, France

FIRESTONE RIESLING \$58++
Santa Ynez Valley, California

RED

BELLA GLOSS PINOT NOIR \$72++
Sonoma County, California

READERS CABERNET SAUVIGNON \$64++
Columbia Valley, Washington

THE PRISONER RED BLEND \$98++
Napa Valley, California

TRINITAS CABERNET SAUVIGNON \$144++
Napa Valley, California

ROTH CABERNET SAUVIGNON \$44++
Alexander Valley, California

FRESCOBALDI CHIANTI \$50++
Italy

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Beverages

ON-CONSUMPTION

BEER

\$9++

LOCAL CRAFTS

Native Texas Pilsner, Karbach IPA, Austin Amber

DOMESTIC

Bud Light, Miller Lite, Michelob Ultra

IMPORTS

Dos XX, Heineken, Peroni

HOUSE WINE BY THE GLASS

\$14++

HOUSE RED

HOUSE WHITE

ELITE WINE BY THE GLASS

\$17++

CHALK HILL CHARDONNAY

ROTH CABERNET SAUVIGNON

NON-ALCOHOLIC BEVERAGES

\$6++

ASSORTED SOFT DRINKS

JUICES

BOTTLED WATER

PRIMO SPIRITS

\$16++

ABSOLUT VODKA

BACARDI RUM

BEEFEATER GIN

ASTRAL BLANCO

ELIJAH CRAIG BOURBON

DEWAR'S WHITE LABEL SCOTCH

ELITE SPIRITS

\$18++

KETEL ONE VODKA

CAPTAIN MORGAN SPICED RUM

BOMBAY SAPPHIRE GIN

ESPOLÒN BLANCO

BULLEIT BOURBON

JOHNNIE WALKER BLACK SCOTCH

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

Beverages

BEVERAGE PACKAGES

*Beverage packages are priced on a per person basis.
Requires a minimum of 25 people.*

One bartender per 75 guests at \$150 per bartender.

Two hour minimum on all bar packages.

VIATA HOUSE BAR

FIRST TWO HOURS

\$36 Per Guest++

ADDITIONAL HOURS

\$10 Per Guest/Hour++

Selected Domestic and Imported Beers

House Red and White Wine

THE PRIMO BAR

FIRST TWO HOURS

\$48 Per Guest++

ADDITIONAL HOURS

\$10 Per Guest/Hour++

Wines, Imported, Domestic and Craft Beer,
Soft Drinks, Bottled Water

Absolut Vodka

Bacardi Rum

Beefeater Gin

Astral Blanco

Elijah Craig Bourbon

Dewar's White Label Scotch

THE ELITE BAR

FIRST TWO HOURS

\$50 Per Guest++

ADDITIONAL HOURS

\$12 Per Guest/Hour++

Wines, Imported, Domestic and Craft Beer,
Soft Drinks, Bottled Water

Ketel One Vodka

Captain Morgan Spiced Rum

Bombay Sapphire Gin

Espolòn Blanco

Bulleit Bourbon

Johnnie Walker Black Scotch

ENHANCEMENTS

TABLESIDE WINE SERVICE

\$15 Per Guest++

One server per 25 guests.

PASSED SPARKLING WINE

\$10 Per Guest++

One server per 25 guests.

SPECIALTY COCKTAIL ADDITION

\$18 Per Guest++

Signature cocktail crafted just for your event.

ENHANCEMENTS

*Beverage enhancement packages are priced on a per person basis.
Requires a minimum of 25 people.*

One bartender per 75 guests at \$150 per bartender.

Two hour minimum on all bar packages.

BLOODY MARY BAR

FIRST TWO HOURS

\$46 Per Guest++

ADDITIONAL HOURS

\$10 Per Guest/Hour++

Tito's Vodka

Classic Preparation with Accoutrements

Celery Stalks, Poached Shrimp, Stuffed Green Olives,
Maple Pepper Bacon, Tajín, Limes

MIMOSA BAR

FIRST TWO HOURS

\$24 Per Guest++

ADDITIONAL HOURS

\$10 Per Guest/Hour++

La Marca Sparkling Wine

Fresh Juices, Berries

BUILD-YOUR-OWN OLD FASHIONED BAR

FIRST TWO HOURS

\$32 Per Guest++

ADDITIONAL HOURS

\$10 Per Guest/Hour++

Hotel Viata's Single Barrel Bourbon

Demerara Syrup

Angostura Bitters

Luxardo Cherries, Torched Orange

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

In-Room Bride & Groom Packages



In-Room Packages

BRIDE & GROOM PACKAGES

EVERGREEN BRIDAL PACKAGE

\$52 Per Guest++

PROSECCO

Fresh Pressed Juices, Seasonal Berries

Choose One: Seasonal Fruit, Crudité and Hummus, or Cheese and Charcuterie Board

GOLD BRIDAL PACKAGE

\$54 Per Guest++

BLOODY MARY BAR

Tito's Vodka, House-Made Bloody Mary Mix, Accoutrements

Choose One: Seasonal Fruit, Crudité and Hummus, or Cheese and Charcuterie Board

EVERGREEN GROOM PACKAGE

\$54 Per Guest++

BLOODY MARY BAR

Tito's Vodka, House-Made Bloody Mary Mix, Accoutrements

Choose One: Mini Cheeseburgers and Accoutrements, or Cheese and Charcuterie Board

GOLD GROOM PACKAGE

\$68 Per Guest++

BATCHED OLD FASHIONED COCKTAILS

Orange Peels, Luxardo Cherries

House-Made Snack Mix

Cheese and Charcuterie Board

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.





Preferred Partners

Preferred Partners

FLORISTS

COPPER & BIRCH

copper-birch.com

DISCH EVENTS

dischevents.com

FLORAL RENAISSANCE

floralrenaustin.com

JO.AN FLORAL DESIGN

joanflorals.com

JORDAN FLOWERS

jordanflowersandevents.com

LEMON LEAF FLORIST

lemonleafflorist.com

YARROW & JAMES FLORAL DESIGN

yarrowandjames.com

DJS

DJ INDO

djindomusic.com

DJ KICKIT

djkickit.com

INNOVATIVE DJ

innodj.com

PREMIER ENTERTAINMENT

premieraustindjs.com

TEXAS PRO DJ

texasprodj.com

BANDS

BLIND DATE

blinddateaustin.com

BUZZ AND THE BLUE CATS

buzzandthebluecats.com

ROYAL DUKES BAND

royaldukesband.com

EVENT PLANNING

BETTS EVENTS

bettsevents.com

DAY OF LILY

dayoflily.com

DILSHAN EVENTS

www.dilshan-events.com

HENTRICH CREATIVE

creative-intl.com

MAXWELL + GRAY

maxwellandgrayevents.com

VERVE AUSTIN

verveaustin.com

WHITT ROSS

whittross.com

PHOTOGRAPHY & VIDEOGRAPHY

ALYSSA JARAE

alyssajaraephotoagency.com

AMA BY AISHA

amabyaisha.com

ANNIQUE MARIE PHOTOGRAPHY

anniquemariephotography.pixieset.com

BY BLAKE FOUNTAIN

byblakefountain.com

JONASINFOCUS

jonasinfoocus.com

JULIE WILHITE PHOTOGRAPHY

juliewilhite.com

LACEY LYNN SEYMOUR PHOTOGRAPHY

laceyseymourphotography.com

LORRAINE

lorraineco.co

NEW BEGINNINGS FILMS

newbeginningsfilms.com

PHOTOHOUSE FILMS

photohousefilms.com

EVENT RENTAL COMPANIES

BRIGHT RENTALS

bright.com/locations/austin

MARQUEE EVENT RENTALS

marqueerents.com

PREMIERE EVENTS

premiereeventsonline.com

WHIM HOSPITALITY

whimhospitality.com

HAIR & MAKE UP

ADORE SALON

adoremakeupsalon.com

CRAIG PIATTI SALON

craigpiattisalon.com

RUBY FINCH SALON

rubyfinchsalon.com

SUNNY HAIR & MAKE UP

sunnyhairandmakeup.com

CAKES

MICHELLE'S PATISSERIE

michellespatisserie.com

MORGAN PEARL CAKES

morganpearlcakes.com

PURE BLISS COOKIE COMPANY

pureblisscookieco.com

SWEET TREETS BAKERY

sweettreetsbakery.com

TRANSPORTATION

AUSTIN CHARTER SERVICES

austincharterservices.com

CARTER TRANSPORTATION

cartertransportationaustin.com

CHARTERUP

charterup.com/charter-bus-rentals/austin-charter-bus-rental/

Frequently Asked Questions



FAQs

Can we have a custom menu?

Absolutely! Please speak to your Catering Sales Manager. She will work with the chef to create the perfect customized menu to fit your needs. Custom pricing will apply.

What is needed to secure your wedding ceremony and/or reception?

A signed contract and a non-refundable deposit of 25% of the estimated charges.

When should I contact the Catering Sales Manager to begin planning the details?

Your Catering Sales Manager will work with you and/or your wedding planner to outline the details of your event. We recommend this process begin about three months prior to your wedding date. Planning too far ahead can create more work for everyone, as decisions and preferences change over a prolonged period. Don't rush the process but leave plenty of time for getting the details in place.

What about parking at the hotel?

We are pleased to offer complimentary event parking in our onsite garage for the convenience of your guests! Valet is available for an additional fee.

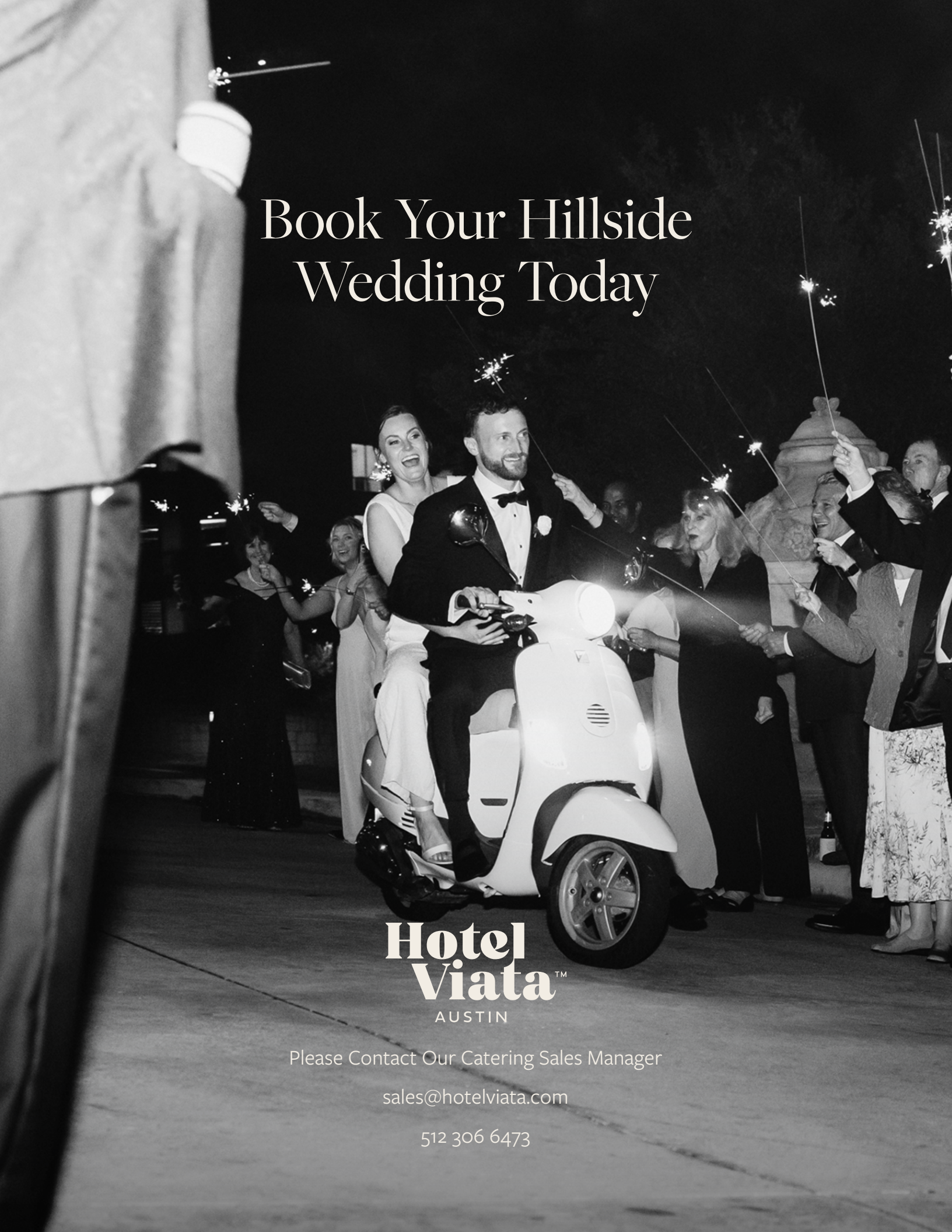
Do you require a wedding planner?

To ensure that every aspect of your special day unfolds seamlessly, our venue requires the engagement of a professional wedding planner a minimum of 12 weeks prior to the wedding event date. This policy allows us to maintain a high standard of quality and coordination, helping to create a flawless and stress-free celebration for you and your loved ones.

After the wedding is booked, what comes next?

We recommend contracting the other vendors needed for your wedding as quickly as possible to ensure availability. Preferred Vendor Referrals are available for wedding planners, officiants, hair, makeup, photography, videography, floral and custom décor.





Book Your Hillside Wedding Today

**Hotel
Viata™**
AUSTIN

Please Contact Our Catering Sales Manager

sales@hotelviata.com

512 306 6473