

JW Marriott Austin



Breakfast

Continental Breakfast



All Continental Breakfasts include Fresh Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

A Healthy Start

Sliced Seasonal Fruits and Berries
Fresh Berry and Yogurt Parfaits
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Homemade Granola
Assorted Cereals with Milk
Assorted Muffins
English Muffins with Butter and Assorted Preserves

\$32 per Guest

JW Continental

Individual Fruit Flavored Yogurts
Whole Bananas
Sliced Seasonal Fruit and Fresh Berries
Cereals and Homemade Granola
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Assorted Muffins, Pastries and Breakfast Breads
Bagels with Light, Regular and Flavored Cream Cheeses,
Butter, Preserves and Honey

\$34 per Guest

Lone Star Continental

Individual Fruit Flavored Yogurts
Whole Bananas
Sliced Seasonal Fruit and Fresh Berries
Freshly Prepared Scrambled Eggs with Cheese and Salsa
Crisp Breakfast Potatoes
Hickory Smoked Bacon Strips
Cereals and Homemade Granola
Assorted Muffins, Pastries and Breakfast Bread
Bagels with Light, Regular and Flavored Cream Cheeses,
Butter, Preserves and Honey

\$38 per Guest

Enhancements - Each Item Noted is priced at \$8 per Guest

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- *Egg, Spinach and Roasted Tomato Frittata
- *Quesadilla with Scrambled Eggs, Chorizo, Jalapeno Jack Cheese
- *Yogurt, Almond Granola and Berry Parfaits
- *Assorted Fruit Smoothies Display
- *Breakfast Sandwich with Scrambled Egg and Cheddar Cheese on a Flaky Croissant

Enhancement - Each Item Noted is priced at \$6 per Guest

- *Breakfast Tacos with Chorizo, Scallions, Scrambled Eggs and Cheddar Cheese
- *Buttermilk Biscuits with Sausage Country Gravy

Breakfast

Breakfast Buffet



All Breakfast Buffets include Orange Juice, Cranberry Juice, Apple Juice, Coffee, Decaffeinated Coffee, Selection of Hot Teas and Milk. Minimum of 25 Guests. A \$10 per guest surcharge will apply for groups under 25 guests.

Austin Breakfast Buffet

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Coffee Cakes
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
Buttermilk Biscuits with Country Sausage Gravy
Freshly Prepared Scrambled Eggs with Cheese and Chives
(Egg Beaters and Egg Whites available upon request)
Hickory Smoked Bacon Strips
Sausage Links
Salsa Fresca
Crisp Breakfast Potatoes

\$44 per Guest

JW Breakfast Buffet

Seasonal Fruits and Berries
Almond Granola Parfait with Mangos and Raspberries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Breads
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Texas Toast with Fresh Berries, Whipped Cream and Syrup
Freshly Prepared Scrambled Eggs
(Egg Beaters and Egg Whites available upon request)
Hickory Smoked Bacon Strips
Spinach and Garlic Chicken Sausage Links with Caramelized Onions
Crisp Breakfast Potatoes

\$46 per Guest

The following selections may be added to create an original and personalized breakfast buffet or brunch!

Each Item Noted is priced at \$10 per Guest

*Omelets made to order with Whole Eggs, Diced Ham, Crumbled

Bacon, Sausage, Red and Green Bell Peppers, Jalapenos, Diced Tomatoes, Sliced Mushrooms, Chopped Onion, Salsa and Shredded Cheese

Each Item Noted is priced at \$8 per Guest

*Thick Cut Cinnamon French Toast with Syrup, Whipped Cream and Berries

*Buttermilk Biscuits with Country Sausage and Gravy

Each Item Noted is priced at \$6 per Guest

*Breakfast Tacos with Scrambled Eggs, Chorizo, Scallions and Cheddar Cheese

NOTE: Omelet Station, Belgian Waffles and Corned Beef Hash require Uniformed Chef at \$150 per station.

^{*}Corned Beef Hash with Fried Eggs

^{*}Quesadilla with Scrambled Eggs, Chorizo, Jalapeno Jack Cheese

^{*}Breakfast Sandwich with Fried Egg and Cheddar Cheese on a Flaky Croissant

^{*}Belgian Waffles Served with Blueberries, Strawberries, Chocolate Chips, Whipped Cream, Butter and Maple Syrup

^{*}Oatmeal with Dried Fruit, Nuts and Brown Sugar

Breakfast Plated Breakfast



All Plated Breakfasts include Chilled Orange Juice, Collection of Morning Pastries and Breads, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

The Traditional Scrambled Eggs with Chives and Cheese Crisp Bacon Strips Breakfast Potatoes

\$40 per Guest

Texas Toast Brioche Style French Toast with Pecans and Orange-Infused Maple Syrup Hickory Bacon

\$44 per Guest

Hill Country Farm Breakfast Locally Sourced Scrambled Eggs Kitchen Smoked Bacon or Chorizo Sausage Cheesy Potato Casserole

\$46 per Guest

Texas Benedict Petite Seared Filet with Poached Egg and Spicy Hollandaise over a Freshly Baked Buttermilk Biscuit

\$48 per Guest

Tex-Mex Migas Scrambled Eggs with Local Chorizo, Crispy Tortilla Strips, Diced Onion, Sliced Chile Peppers, Diced Fresh Tomatoes, Shredded Cheese, Breakfast Potatoes

\$44 per Guest

Vegetarian Roasted Vegetable Frittata Tomato Caponata, Grilled Asparagus Hash Brown Casserole

\$46 per Guest

Add a Starter Course

Each Item Noted is priced at \$8 per Guest

- *Fresh Seasonal Fruit Cup
- *Almond Granola Parfait with Mangos and Raspberries *Steel Cut Oatmeal with Dried Fruits, Nuts and Raisins

Breaks

Morning Breaks - A la Carte



Bakeries

Flaky Croissants | \$50 per Dozen
Assorted Breakfast Muffins | \$50 per Dozen
Danish of the Day | \$50 per Dozen
Coffee Cakes | \$50 per Dozen
Lemon Poppyseed Bread | \$50 per Dozen
Blueberry Bread | \$50 per Dozen
Orange Walnut Bread | \$50 per Dozen
Warm Caramel Pecan Sticky Buns
| \$52 per Dozen
Fresh Bagels with Flavored Cream Cheeses
| \$52 per Dozen

Fruit and Yogurt

Seasonal Whole Fresh Fruit | \$44 per Dozen Fresh Fruit Skewers with Honey and Lychee Nut Yogurt | \$50 per Dozen Fresh Sliced Fruit Display | \$10 per Guest Fresh Fruit Flavored Individual Yogurts | \$5 each

Snacks

Assorted MultiGrain Bars (Granola Bars, Kudos Bars and NutriGrain Bars) | \$4.50 each Energy and Protein Bars | \$5.00 each Individually Boxed Cereals with Milk and Fresh Seasonal Berries and Bananas | \$5.00 each

Hot Beverages

Freshly Brewed Coffee | \$95 per Gallon Freshly Brewed Decaffeinated Coffee | \$95 per Gallon Selection of Hot Teas | \$95 per Gallon Deluxe Coffee and Tea Station with Whipped Cream, Sugared Stir Sticks, Chocolate Straws, Cinnamon Sticks, Flavored Creams and Chocolate Shavings | \$99 per Gallon

Cold Beverages

Fresh Orange and Grapefruit Juices | \$80 per Gallon Apple, Tomato, Cranberry and V8 Juices | \$80 per Gallon Assorted Tropicana Bottled Fruit Juices | \$6 each Chilled Starbucks Frappucino Drinks (Coffee, Mocha or French Vanilla) | \$7 each Whole, Skim and Chocolate Milk | \$32 per Carafe Smoothie Station to include Fresh Strawberry, Banana, Mango, Pineapple and

Orange Blended with Yogurt | \$9 per guest (per hour) NOTE: Attendant required at \$175.00.

Beverage Packages
Featuring Freshly Brewed Coffee,
Decaffeinated Coffee, Selection of Hot Teas,
Assorted Pepsi Products & Bottled Waters
All Day Service (8 hour maximum)
\$30.00 per Guest
Half Day Service (4 hour maximum)
\$22.00 per Guest
Two Hour Service
\$14.00 per Guest

Breaks

Afternoon Breaks - A la Carte



Sweet Items

White Chocolate Blondies | \$52 per Dozen

Fudge Brownies | \$52 per Dozen

Chocolate Chip Cookies | \$52 per Dozen

Peanut Butter Cookies | \$52 per Dozen

White Chocolate Chip Cookies | \$52 per Dozen

Oatmeal Raisin Cookies | \$52 per Dozen

Sugar Cookies | \$52 per Dozen

Assorted Cheesecake Squares | \$52 per Dozen

Lemon Bars | \$52 per Dozen

Cinnamon Sugared Churros | \$52 per Dozen

Chocolate Dipped Strawberries | \$52 per Dozen

Macaroons and Dessert Bars

\$52 per Dozen

Ice Cream Sandwiches & Frozen Fruit Bars

\$5 each

Ice Cream Bars | \$6 each

Ice Cream Cups | \$6 each

Savory Items

Individual Bags of Pretzels and Chips

\$4 per Bag

Warm Jumbo Pretzels with Stone Ground

Mustard, Cheese Sauce and Diced Jalapenos

\$50 per Dozen

Craft Your Own Trail Mix with Sweet and Savory

Treats | \$9 per Guest

Toasted Pita Chips, Crackers and Flatbreads with

Roasted Garlic, Sun-Dried Tomato and Sirachi

Hummus Roasted Vegetable Dip

| \$9 per Guest

Freshly Popped Popcorn with Butter | \$5 per Guest

Tortilla Chips with Salsa and Queso | \$40 per Pound

Kettle Chips with Ranch or French Onion Dip

| \$40 per Pound

Mixed Nuts | \$40 per Pound

Hot Beverages

Freshly Brewed Coffee | \$95 per Gallon

Freshly Brewed Decaffeinated Coffee | \$95 per Gallon

Selection of Hot Teas | \$95 per Gallon

Deluxe Coffee and Tea Station with Whipped Cream,

Sugared Stir Sticks, Chocolate Straws, Cinnamon

Sticks, Flavored Creams

and Chocolate Shavings | \$99 per Gallon

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Cold Beverages
Assorted Pepsi Soft Drinks (Regular, Diet and Caffeine-Free) | \$5.50 each
Bottled Spring Water | \$5.50 each
Bottled Sparkling Water | \$6 each
Assorted Energy Drinks to include Red Bull,
Powerade and Sobe | \$6 each
Chilled Starbucks Frappucino Drinks (Coffee, Mocha or French Vanilla) | \$7 each
Whole, Skim and Chocolate Milk | \$32 per Carafe
Assorted Hansen's All Natural Soft Drinks
| \$6 each
Freshly Squeezed Lemonade | \$60 per Gallon
Freshly Brewed Iced Tea | \$65 per Gallon

Beverage Packages
Featuring Freshly Brewed Coffee,
Decaffeinated Coffee, Selection of Hot Teas,
Assorted Pepsi Products & Bottled Waters
All Day Service (8 hour maximum)
\$30.00 per Guest
Half Day Service (4 hour maximum)
\$22.00 per Guest
Two Hour Service
\$14.00 per Guest

Breaks

Break Menus



All breaks will be served for one hour only. Minimum 25 guests.

Seventh Inning Stretch

Mini Corn Dogs Nachos with Salsa, Sour Cream and Jalapenos Bags of Cracker Jacks and Bags of Roasted Peanuts Soft Jumbo Pretzels with a Variety of Mustards and Warm Cheese Sauce Freshly Popped Popcorn with Bags Assorted Pepsi Products and Bottled Water

\$26 per Guest

Total Energy

Powerbars Whole Fresh Fruit Baked Pita Chips with Hummus Sweet and Salty Trail Mix Vegetable Crudite with Light Dip Red Bull and Starbucks Double Shots Assorted Pepsi Products and Bottled Water

\$24 per Guest

Hand in the Cookie Jar

Freshly Baked Chocolate Chip Cookies Snicker Doodles Peanut Butter and Oatmeal Raisin Cookies Packaged Oreo and Snackwell Cookies 2% Milk, Skim Milk and Chocolate Milk Assorted Pepsi Products and Bottled Water

\$24 per Guest

Fitness Break

Whole Fresh Fruit
Fruit Smoothie Shots
Power Granola Bars
Make Your Own Parfait Station with Vanilla Yogurt,
Granola and Fresh Fruit
Trail Mix

Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted Pepsi Products and Bottled Water

\$22 per Guest

Candy Shoppe

Glass Vases filled with Assorted Jelly Bellies, Peanut M&M's, Good N Plenty, Strawberry Licorice, Mini Snicker Bars, Butterfingers, Hershey's Chocolate Kisses, Gummi Bears, Junior Mints, Mini Reese's Peanut Butter Cups, Sugar Free Hard Candy and Laffy Taffy Assorted Pepsi Products and Bottled Water

\$24 per Guest

Lunch Plated Lunches



All Lunch Entrees include Soup or Salad, Artisan Rolls with Butter, Dessert with Coffee Service and Pre-Set Water on Tables.

NOTE: Iced Tea available for an additional \$3.00 per person charge.

Soups

Smoked Elephant Garlic & Corn Bisque with Spicy Chili Sauce Ancho & Pulled Chicken Tortilla Soup with Crispy Tortilla Strips Yellow Vine Ripe Tomato & Reggiano Soup with Crispy Crouton

Salads

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons, Cherry Tomato, Caesar Dressing Radicchio and Mesclun Greens, Onion Tartlet, Blue Cheese Crema, Shallot Vinaigrette Iceberg Wedge, Smoked Paprika Straw Onion, Cucumber, Crumbled Bleu Cheese, Cherry Tomatoes, Pepper Bacon and Ranch Dressing Vine-Ripened Beefsteak Tomatoes, Fresh Mozzarella, Garden Sweet Basil, Extra Virgin Olive Oil and Sweet Aged Balsamic Vinegar Reduction

Desserts

Tiramisu Parfait with Chocolate and Caramel Sauce, Whipped Cream, Crumbled Biscotti and Chocolate Tuille Chocolate Mascarpone Coupe, Amaretto Cookie Tart Tatin, Spiced Chantilly Creme Brulee, Seasonal Berries

Poultry Entrees

Pesto Rubbed Grilled Chicken, Saffron Arancini, Pepperonata, Baby Cauliflower \$45 per Guest Boniato and Texas Chorizo Topped Chicken, Charred Root Vegetable Hash, Sofrito Sauce \$45 per Guest Garlic Marinated Chicken Breast, Creamy Potatoes,

Brussels Sprouts, Porcini Pan Jus \$43 per Guest

Seafood Entrees Cedar Paper Wrapped Chinook Salmon, Braised Shiitake, Potato & Pickled Ramps Cake \$47 per Guest Grilled Sea Bass, Creamy Barley, Current Tomato & Caper-Berry Provencal \$50 per Guest

Pork Entree Cider Marinated Pork Tenderloin, Apple-Celery Puree, Grilled Baby Pear, Rainbow Chard, Whiskey Glaze \$45 per Guest

Beef Entrees Grilled New York Center Cut Steak, Royal Trumpet Mushroom, Leek Demi Ragout, Yukon Gold Mascarpone \$50 per Guest Boneless Braised Beef Short Ribs, Rustic Pan Jus, Creamy Soft Potatoes \$50 per Guest

Salad Entrees
Grilled Chicken Caesar Salad with Shaved Parmesan,
Croutons, Cherry Tomatoes, Caesar Dressing
\$38 per Guest
Cobb Salad with Breast of Chicken, Bacon, Tomatoes,
Avocado, Bleu Cheese, Lemon Vinaigrette
\$40 per Guest
Grilled Tenderloin Salad with Mixed Greens, Artichokes,
Cucumber, Oven Roasted Tomatoes, Red Onion
Chutney, Tarragon Honey Vinaigrette
\$42 per Guest

Lunch Lunch Buffets



All Lunch Buffets served with Coffee and a Selection of Teas. Minimum of 25 guests required (\$10 per person surcharge will apply for guarantee under 25 guests). Add \$5 per person to change buffet to a different day of the week.

NOTE: Iced Tea available for an additional \$3.00 per person.

Deli Buffet (Available EVERYDAY)

Soup of the Day Baby Spinach and Bibb Lettuce Salad, Garlic Croutons with Lychee Vinaigrette Red Bliss Potato Salad Bow Tie Pasta Salad Assorted Artisan Breads Chicken Salad with Dried Cranberries and Almonds Sliced Turkey, Roast Beef and Ham Sliced Provolone, Cheddar and Swiss Cheeses Romaine Lettuce, Beefsteak Tomatoes, Bermuda Onions and Dill Pickles Mayonnaise, Horseradish Mayonnaise and Mustard Assorted Individual Bags of Chips Triple Chocolate Cheesecake, Vanilla Crispy **Pudding Bites**

\$48 per Guest

Americana Buffet (MONDAY Buffet of the Day)

Baby Spinach and Mixed Greens with Radicchio, Pine Nuts, Orange Segments, Gorgonzola and White Corn Balsamic Dressing Slow-Roasted Eggplant and Orzo Salad Grilled Chicken, Sundried Tomatoes, Caramelized Scallions, Tomato Fondue Roasted Strip Steak with Barbecue Bourbon Demi Glace Roasted Red Bliss Potatoes with Cheddar and Garlic Sauteed Squash Artisan Rolls and Butter Carrot Cake, Chocolate Decadent Cake and Pecan Torte

\$53 per Guest

Osteria Pronto (TUESDAY Buffet of the Day)

Crisp Romaine Lettuce with Shaved Asiago Cheese and Toasted Garlic Croutons with Smoked Red Bell Pepper Caesar Dressing Bocconcini with Ripe Tomatoes, Basil and Extra Virgin Olive Oil Herb Seared Chicken Breast with Mushroom Marsala Sauce, Shaved Romano Cheese Pistachio Crusted Pork Loin with Chardonnay and Artichoke Cream Sauce Spinach and Cheese Tortellini tossed with Baby Spinach, Tomatoes, Garlic and Alfredo Sauce Orecchiette Pasta with Shrimp and Leeks with Fra Diavolo Sauce Grilled Eggplant, Agrodolce Cipolini, Lemon Zest, Fried Basil Artisan Rolls with Butter Tiramisu, Cannoli, Amaretto Cheesecake

\$55 per Guest

A Taste of the Southwest (WEDNESDAY Buffet of the Day)

Chicken Tortilla Soup, Tortilla Strips and
Fresh Cilantro
Mixed Green Salad, Tomatoes, Red Onions,
Queso Fresco, Cilantro Lime Vinaigrette
Arugula and Watercress with Julienne of Jicama,
Mango Habanero Vinaigrette
Grilled Fajitas with Orange Coriander Marinated
Skirt Steak and Chicken, Tortilla Chips, Pico
de Gallo, Sour Cream, Jalapeno, Guacamole,
Shredded Lettuce, Jack Cheese, Salsa and Tortillas
Baked Four Cheese Enchiladas
Rice and Black Beans
Jalapeno Corn Muffins
Tres Lechese in Mason Jars
and Traditional Bread Pudding

\$53 per Guest

Healthier for You (THURSDAY Buffet of the Day)

White Bean Minestrone with Pesto
Grilled and Roasted Vegetables with Balsamic Glaze
Hummus, Eggplant Dip and Tzatziki with Grilled Pita Bread
Faro and Kale Salad with Miso Dressing
Lemon Orzo and Pinenut Salad
Rotisserie Herb and Garlic Chicken
Grilled Salmon, Yuzu Vinaigrette
Basmati Rice, Zucchini and Yellow Squash
Artisan Rolls with Butter
Chocolate Angel Food Trifle and Guava Yogurt Parfait

\$50 per Guest

Texas Barbecue (FRIDAY Buffet of the Day)

Red & Napa Cabbage Slaw with Creamy Dressing Mrs. Baird's Sliced Bread, Onions and Pickles Blackeyed Peas, Mustard Greens, Chow Chow Hickory Smoked Baby Back Ribs with Crispy Onion Pecan Smoked Turkey Breast, Sweet Barbecue Sauce Salt and Sugar Rubbed Brisket Mini Baked Potatoes with Sour Cream, Chives, Cured Bacon Mason Jar Cobblers to include Cherry, Apple, Rhubarb

\$53 per Guest

Lunch

Lunch Buffets Continued



All Lunch Buffets served with Coffee and a Selection of Teas. Minimum of 25 guests required (\$10 per person surcharge will apply for guarantee under 25 guests). Add \$5 per person to change buffet to a different day of the week.

NOTE: Iced Tea available for an additional \$3.00 per person.

Bistro Sandwiches and Wraps (SATURDAY Buffet of the Day)

Soup of the Day
Pancetta Bacon and Leek Potato Salad
Organic Mixed Green Salad with Carrots, Cucumber, Croutons, Assorted Dressings
Tomato, cucumber, and Red Onion Salad with Italian Vinaigrette
Smoked Turkey, Pepperjack Cheese, Tomatoes, and Mixed Greens in a Flour Tortilla
Hot Italian with Salami, Capicola, Pepperoncinis, Tomatoes, Greens, Olives, Red Wine Vinaigrette on Ciabatta
Albacore Tuna with Heirloom Tomato and Romaine in a Tomato Tortilla
Roasted Vegetables, Pimento Cheese, and Mixed Greens in a Spinach Tortilla
Baked Apple Tart and Macaroons

\$50 per Guest

Longhorn Tailgate Buffet (SUNDAY Buffet of the Day)

Yukon Potato Salad Char-Grilled Hamburgers Grilled Chicken Breasts Local Austin Smoked Sausage with Sauerkraut Traditional Baked Beans with Smoked Bacon Sliced Cheddar, Swiss, and American Cheese Lettuce, Tomatoes, Relish, and Dill Pickles Ketchup, Dijon Mustard, and Mayonnaise Sliced Hamburger and Hot Dog Buns Assorted Cupcakes

\$45 per Guest

Lunch

Lunch on the Run



Lunch on the Run

Boxed Lunches include Choice of Sandwich, Individual Salad, Snack, Whole Fruit, Dessert and Beverage.
Salad, Snack, Fruit, Dessert and Beverage must be consistent with all Lunches ordered.
NOTE: For orders less than 25 guests, a \$10 per person surcharge will apply.

For under 100 guests, select a max of 2 types of sandwiches.

For over 100 guests, select a max 3 types of sandwiches.

Sandwich Choices:

Roast Turkey with Leaf Lettuce, Tomatoes, Monterey Jack Cheese, Mayonnaise on Focaccia
Roast Beef with Provolone Cheese, Tomato, Lettuce, Whole
Grain Mustard on Artisan Bread
Chipotle Barbecue Glazed Chicken, Shredded Romaine,
Tomato and Jalapeno Jack Cheese, Flour Tortilla Wrap
Chicken Salad with Dried Cranberries and Toasted Almonds,
Spinach Tortilla Wrap
Grilled Vegetables with Red Peppers, Onions and Peperonata,
Traders Point Feta Cheese, Sundried Tomato Tortilla Wrap

Salad Choices:

Red Bliss Potato Salad Pasta Salad with Cilantro Lime Vinaigrette

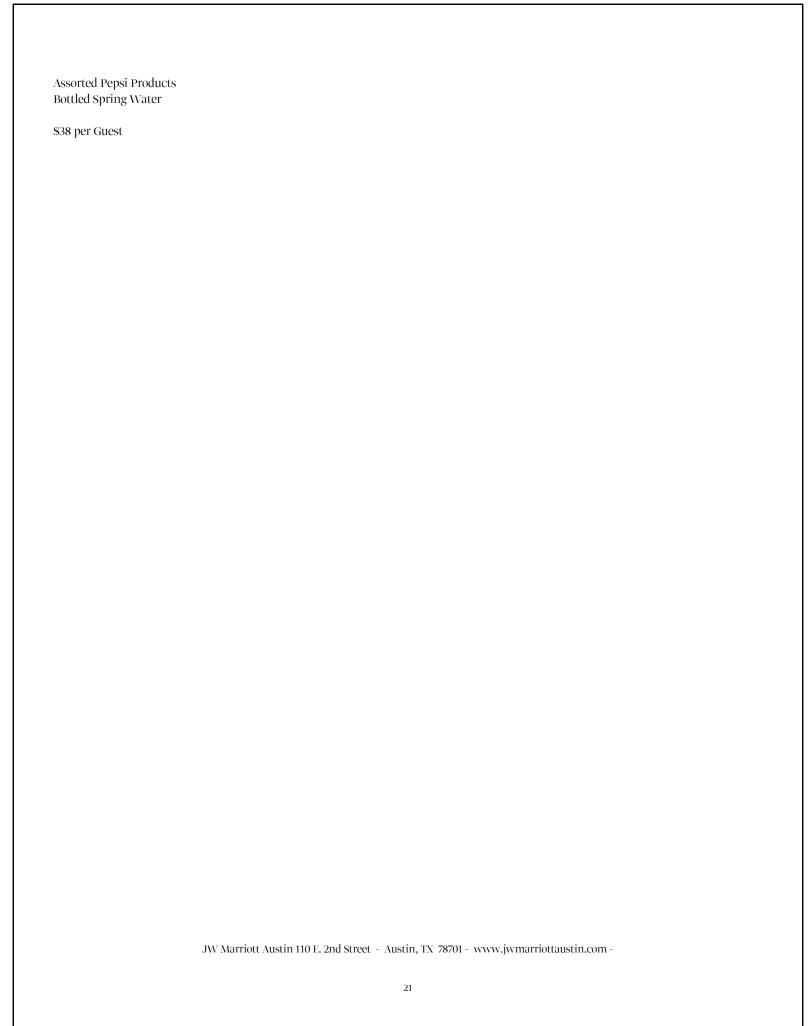
Snack Choices: Bag of Kettle Chips Bag of Pretzels Bag of Potato Chips

Fruit Choices:

Apple Banana Orange

Dessert Choices: Jumbo Chocolate Chip Cookie Chocolate Fudge Brownie White Chocolate Blondie

Beverages:



Dinner

Plated Dinner Salads, Soups, Appetizers



All dinner entrees include Salad, Artisan Rolls with Butter, Dessert, Coffee, Decaffeinated Coffee and a Selection of Hot Teas and Ice Water.

NOTE: Iced Tea available for an additional \$3.00 per person.

Choice of Salad

Southwestern Cobb Tartlet, Smoked Cheddar, Baby
Romaine, Charred Corn, Blue Cheese Avocado Dressing
Arugula Salad with Tomato Goat Cheese Timbale,
Honey Tarragon Vinaigrette
Cucumber Wrapped Mixed Greens with Roasted
Pears, Maytag Bleu Cheese, Candied Walnuts,
Pomegranate Dressing
Wild Mushroom Tart, Whipped Ricotta, Mesclun Greens,
Avocado Dressing
Roasted Butternut Squash, Bibb Lettuce, Watercress,
Arugula, Toasted Pepitas, Vinaigrette
Iceberg Wedge, Smoked Paprika Straw Onion, Cucumber,
Crumbled Bleu Cheese, Cherry Tomatoes, Pepper Bacon
and Ranch Dressing

Choice of Soup
Chicken Tortilla Soup with Crisp Tortilla Strips
\$8 per Guest
Lobster Bisque \$10 per Guest
Wild Mushroom Bisque with Prosciutto Crisp
\$9 per Guest
NOTE: Upgrade your bisque to En Croute \$5.00 per Guest

Upgrade your Dinner with an Appetizer
*Allow our Chef and Culinary Team to Craft a Custom
Four Course Dinner for you - suggestions noted below!
Butternut Squash Ravioli with Sage Cream
and Caramelized Onions \$10 per Guest
Seared Jumbo Lump Crab Cake, Parsnip Puree,
Roasted Tomato Aioli \$14 per Guest

Dinner

Plated Dinner Entrees



All dinner entrees include Salad, Artisan Rolls with Butter, Dessert, Coffee, Decaffeinated Coffee, a Selection of Hot Teas and Ice Water.

NOTE: Iced Tea available at an additional \$3.00 per Guest.

Poultry
Amarillo Roasted Chicken, Huancaina Potato
Puree, Chayote-Piquillo Hash
\$65 per Guest
Grilled Lockhart Quail, Blue Corn Grits Cake,
Poblano Jam
\$64 per Guest
Hickory Smoked Cornish Hen, Slow Roasted
Okinawa Sweet Potatoes, Artichoke Fricassee
\$64 per Guest

Fish Potato Crusted Yellowtail Snapper, Braised Artichoke, Swiss Chard, Buerre Rouge \$72 per Guest Roasted Salmon, Pickled Onion, Agave Glaze, Chimichurri Rice, Charred Sunburst Squash \$70 per Guest Pan Seared Arctic Char, Kale and Mushroom Ravioli, Braised Turnips \$74 per Guest Sea Scallops and Prawns, Sweet Corn & Morel Mushrooms, White Soft Polenta, Harissa Sauce \$78 per Guest Maine Lobster Tail, Truffle Potato Dauphine, Preserved Lemon Butter Sauce \$83 per Guest

Pork and Lamb Hickory Bacon Wrapped Pork Tenderloin Red Wine Emulsion, Smoked Gouda Gratin Potatoes \$68 per Guest Herb Encrusted Lamb Chops, Persimmon Coriander Demi Glace, Roasted Cauliflower Puree

\$82 per Guest

Beef
Braised Boneless Beef Short Rib
Burgundy Reduction, Buttered Whipped Yukon
Potatoes, Tomato Confit
\$82 per Guest
Grilled Filet Mignon
Red Wine Demi Glace, Truffle Roasted
Fingerling Potatoes
\$84 per Guest
Seared Texas Ribeye
Chimichurri Sauce, Green Chile Mashed Potatoes
\$83 per Guest

Entree Duets
Center-Cut Filet Mignon and Bacon Wrapped Prawns
Woodford Reserve Demi Glace, Creamy Barley
\$92 per Guest
Slow Cooked Beef Short Rib with Lobster & Crawfish
Hash, Parsnip Puree, Poached Artichoke,
Seafood Bordelaise \$88 per Guest
Truffle Crusted Filet Mignon and Butter Roasted Lobster,
Foie Gras Risotto, Aged Sherry Sabayon
\$98 per Guest

Dinner

Plated Dinner Desserts



All dinner entrees include Salad, Artisan Rolls with Butter, Dessert, Coffee, Decaffeinated Coffee, a Selection of Hot Teas and Ice Water.

Desserts

Tiramisu Parfait with Chocolate and Caramel Sauce
Whipped Cream, Crumbled Biscotti, Chocolate Tuille
Chocolate Truffle Mousse Tower, Sponge Cake
and Cocoa Dust
Baked Vanilla Bean Custard
with Seasonal Berries
Chocolate Caramel Pyramid
with Dulce de Leche Sauce
Raspberry Mascarpone Mousse.
with Pistachio Crumble
Triple Chocolate Mousse
with Cherry Marmalade
Last Harvest Sabayon with Berries
Pastry Chef's Trio of Petite Desserts
\$5 per Guest Upgrade

Dinner Buffets



Dinner Buffets require a minimum of 25 guests. A \$10 per Guest surcharge will apply for groups under 25 guests. All Dinner Buffets are served with Coffee, Decaffeinated Coffee, a Selection of Hot Teas, Artisan Rolls and Breads with Butter. NOTE: Iced Tea available for an additional \$3.00 per Guest.

JW Signature Buffet

Chilled Grilled Asparagus and Goat Cheese with Romanesco Sauce Roma Tomatoes with Buffalo Mozzarella and a Chiffonade of Fresh Basil Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar Seafood Salad Composition Organic Mixed Greens and Baby Spinach with Honey Shallot Vinaigrette Grilled Flat Iron Steak with Balsamic Glaze and Cipollini Onions Grilled Free Range Chicken Breast with Roasted Garlic Rosemary Jus Blackened Salmon with Orange-Mango Chutney Smoked Gouda Au Gratin Potatoes Rigatoni with Tomatoes, Toasted Pine Nuts, Fresh Spinach and Shaved Parmesan Cheese Grilled Squash and Zucchini Chef's Selection of Assorted Cakes and Pies with Fresh Berries

\$80 per Guest

Firenze by Night

Panzanella Salad, Toasted Ciabatta Crouton Cucumber, Greens, Red Onion Salad Traditional Caesar Salad Tomato Mozzarella Salad Parmesan Herb Crusted Chicken Breast with a Tomato Basil Sauce Chianti Braised Short Ribs Grilled Salmon with Melted Leeks

Penne with Mushroom Marsala Sauce
Parmesan Roasted Red Potatoes
Chef's Selection of Seasonal Vegetables,
Garlic and Rosemary Extra Virgin Olive Oil
Garlic Breadsticks and Artisan Italian Breads
Amaretto Cheesecake
Tiramisu
Fresh Seasonal Fruit Salad in Frangelico Cream
and Toasted Almonds

\$78 per Guest

Hill Country Fresh Buffet

Avocado Sweet Corn Salad Cilantro, Red Onion, Tomato Baby Wedge Salad with House Dressing Bleu Cheese, Fried Onion, Smoked Bacon, **Buttermilk Biscuit Crouton** Texas Black-Eyed Pea Caviar with Fried Blue Corn Chips Chipotle Pepper Chili with Sharp Cheddar, Sliced Green Onion Slow Smoked Back Ribs Chicken Fried Steak with Pepper Texas Hill Country Gravy Aji Panca Pepper Roasted Chicken Fried Okra St. Arnold Craft Beer Mac 'n Cheese Sweet Potato Bourbon Mash Pecan Torte, Texas Sheet Cake, Yuzu Cubed Watermelon House Corn Bread with Honey Whipped Butter

\$80 per Guest

Austin Barbecue Buffet

Mild, Medium and Hot "Austin's Own" Local BBQ Sauce Green Chicken Chili Pecan Wood Smoked Bacon Red Skin Potato Salad Fussili Creamy Macaroni Salad
Texas Peanut Cole Slaw
Slow Cooked Pulled Pork
Jalapeno Mustard Glazed Cornish Hen
From The Carver:
BBQ Beef Brisket
Carved Hot and Mild Sausage Links
Ham-Bone Braised Chard and Mustard Greens
BBQ Bourbon Baked Beans with Smoked Ham
Watermelon Wedges
Buttermilk Biscuits with Local Honey
Short Cake Mason Jar
Banana Pudding Mason Jar
Cast Iron Baked Fruit Cobbler

\$75 per Guest

Reception

Hors d'oeuvres



All hors d'oeuvres available on a buffet or butler passed. A waiter fee of \$40 per hour will apply for butler passing. Minimum of 25 pieces required.

Cold

Mozzarella, Sundried Pineapple and Chili Shiitake Panna Cotta, Bubble Sugar, Smoked Salt Sweet Corn Cake with Asian Chicken Salad Smoked Trout with Granny Smith Apples & Horseradish \$6 per Item Beef Carpaccio with Sundried Tomato Aioli on Toasted Focaccia Lime Scallion Crab Salad in Endive Petal Local Gold Tomato, Basil, Balsamic Gel with Lime Salt Jumbo Shrimp with Cocktail Sauce \$7 per Item

Crispy Polenta Cake, Tomato Fondue Lobster Avocado and Mini Brioche Mustard Dusted Tenderloin of Beef on Baguette Spicy Crab Purse with Sweet Papaya Aioli Prosciutto, Mozzarella and Fig on Baguette \$8 per Item

Hot

Vegetarian Spring Roll with Ginger Dipping Sauce Chicken Fontina Bites Chicken and Gruyere Fritters Mini Grilled Cheese on Sourdough Thai Peanut Chicken or Beef Sate Vegetable Samosas Buffalo Chicken Beggar's Purse with Bleu Cheese Dressing \$6 per Item

Mini Kobe Beef Burger Slider Parmesan Meatball Slider Pani Puri Bites, Sweet Potato, Peas Maui Shrimp Spring Roll Wild Mushroom Empanada 87 per Item Coconut Lobster Skewer with Marmalade Remoulade
Macadamia Nut Crusted Chicken Tenderloin
Pan Seared Crab Cakes with Pommery Basil Dip
Prosciutto Wrapped Shrimp Brochette with Peach Barbecue Sauce
Mongolian Lamb Satay, Thai Basil Dip
Lobster Pot Pie
\$8 per Item

Reception

Reception Displays



Reception displays are offered for a maximum of two hours. Minimum of 25 guests.

Market Style Vegetables with Cilantro Ranch and Hummus Dips \$10 per Guest

Butcher Block Domestic and International Cheeses Served with Hearth Baked Breads \$15 per Guest

Antipasti Display
with Grilled Marinated Vegetables to include Grilled
Eggplant, Asparagus, Roasted Peppers,
Artichokes and Zucchini
Market Sopressata
Italian Cured Meats to include Prosciutto, Salami,
Pepperoni and Mortadella
Marinated Olives
Artisan Breads
\$20 per Guest

Chilled Seafood Display
Featuring Gulf Shrimp Cocktail,
Alaskan King Crab Claws, Crab Legs,
and Oysters
NOTE: Menu price based upon 5 pieces per person.
\$38 per Guest

Sushi Display
Vegetarian Roll
Shrimp Roll
Salmon Roll
Spicy Tuna Roll
California Roll
Wasabi, Soy, Pickled Ginger and Mango Sauce
NOTE: Menu price based upon 4 pieces per person.
\$28 per Guest

Bruschetta Display Tapenade with Goat Cheese Roasted Garlic Chickpea and Cucumber Relish Portobello with Gorgonzola, Drizzled with Balsamic Vinegar and Olive Oil \$15 per Guest

JW Signature Dessert Display
Seasonal Panno Cotta
Mini Pecan Tarts
Chocolate Mousse with Macerated Berries
Mini Gluten Free Chocolate Cake with
White Chocolate Cream
Assortment of Truffles
Coffee, Decaffeinated Coffee and a Selection of Teas
\$21 per Guest

Reception

Action Stations



Reception stations are offered for a maximum of two hours. Please select at least three stations.

Minimum of 25 guests required for any station menu.

A Chef Attendant is required for each station at \$175.

Chefs scheduled for every 100ppl up to 2 hours of service.

Salad Action Station

\$23 per Guest - 3 Salads

Your Guests will choose their salad components as a JW Chef stands ready to toss the selections. Shaved Romaine wtih Cucumbers, Kalamata Olives, Vine-Ripened Tomatoes, Artichoke Hearts, Feta Cheese, and Croutons Tossed with Green Goddess Dressing Baby Spinach Leaves with Sliced Mushrooms, Bleu Cheese, Chopped Egg, Vine Ripened Tomatoes and Croutons Tossed with Warm Bacon Dressing Chopped Salad with Shredded Napa Cabbage, Julienne Carrots, Sliced Green Onions, Grilled Breast of Chicken, Toasted Sesame, and Crispy Noodles Tossed with Thai Peanut Dressing \$15 per Guest - 1 Salad \$19 per Guest - 2 Salads

Handcrafted Pasta Station Choose Two of the Following Selections: Orecchiette Pasta with Pancetta Green Spring Peas, Freshly Grated Parmesan Cheese, Tossed in Fresh Cream and Garlic Butter Tri-Colored Tortellini with Artichokes, Italian Parsley, Red Chile Peppers, Garlic, White Wine, Freshly Grated Parmesan Cheese Bow Tie Pasta with Bleu Cheese, Shrimp, Baby Spinach, Sauteed Mushrooms, Garlic, Olive Oil Rigatoni Pasta with Italian Sausage, Red and Green Peppers, Red Onions, Garlic, Spicy Marinara Sauce NOTE: Pasta based on 4oz per person per selection. \$22 per Guest - Choose 2 Selections \$28 per Guest - Choose 3 Selections \$34 per Guest - Choose 4 Selections

Mac 'n Cheese Bar

Braised Beef Cheeks and with Goat Cheese Blanco Maine Lobster and Spicy Farmhouse Cheddar Traditional Wisconsin Macaroni and Cheese All Selections include the following toppings: Sweet Peas, Pepper Bacon, Crimini Mushrooms, Caramelized Onion, Green Onion, Shredded Cheddar \$20 per Guest - Choose 1 Selection \$26 per Guest - Choose 2 Selections \$32 per Guest - Choose 3 Selections

Quesadilla Station

Griddled Quesadillas to include Spicy Chicken and Marinted Skirt Steak Black Beans, Queso Fresco, Tomatillo Salsa, Chipotle Crema, Salsa and Guacamole NOTE: Based upon 3oz per person per protein. \$22 per Guest

Fajita Station

Tequila Marinated Sliced Beef & Cilantro-Lime Infused Chicken, Sauteed Onions & Tri-Colored Bell Peppers, Guacamole, Sour Cream, Shredded Cotija Cheese, Warm Flour Tortillas, Variety of Regional Salsas \$25 per Guest

Fish Taco Station

Rock Shrimp and Gulf Coast Redfish, Corn, Cabbage Slaw, Mango & Fire Roasted Salsa, Avocado Serrano Sauce, Flour Tortillas \$26 per Guest

Bao Bun Station

Taiwanese Sandwiches Made to Order (Pick Two):
Hoisin Chicken
Five Spice Pork Belly
Peanut Butter Curry (V)
Bulgogi Beef
Sauce Selections:
Szechuan, Plum, Garlic Gingered Soy, Thai

Peanut and Lemongrass Orange Sauce \$27 per Guest - Choose 2 Sandwiches

Smashed Potato Bar

Yukon and Creamer Potatoes, Smashed to Order by our JW Chefs Toppings to include: Sour Cream, Brazos Valley Cheddar, Apple Smoked Bacon, Green Onions, Smoked Brisket, Ranch Dressing, Tobacco Onions NOTE: Based upon 2oz per person per protein. \$22 per Guest

Reception Carving Stations



Carving stations are offered for a maximum of two hours. A carver is required for each station at \$175.

Carving Stations
All offerings include Housemade Silver Dollar Rolls
and Sauces noted.

Peppercorn Dusted New York Strip Loin Cabernet Sauce, Served with Creamed Horseradish \$20 per Guest

Porcini Dusted Tenderloin of Beef Sherry Jus and Horseradish Aioli \$26 per Guest

Brown Sugar and Ginger Ale Cured Virginia Ham Honey Creole Mustard \$18 per Guest

Citrus-Brined Pork Rack Fruit Chutney \$18 per Guest

Pecan Smoked Brisket of Beef Chipotle BBQ Sauce, Ranch Beans \$22 per Guest

Herb Glazed Cedar Plank Salmon Mustard Dill Sauce \$20 per Guest

Beverage

Consumption Bar



Bartender Fee is \$175 (3 hour minimum). Additional Hours are \$40 per bartender. Cash Bars require a \$75 Cashier Fee.

JW Signature Top Shelf Consumption Bar

Cocktails | \$13 Rocks Pour | \$16 Wine | \$11 Imported Beer | \$8 American Craft Beer | \$8 Domestic Beer | \$7 Assorted Pepsi Products | \$5.50 Bottled Water | \$5.50

Top Shelf Cocktail Brands:
Vodka - Tito's
Scotch - Dewar's 12 Year Old White Label
Gin - Tanqueray
Bourbon - Woodford Reserve
Whiskey - Crown Royal
Rum - Bacardi Superior
Tequila - 1800 Silver Label
Brandy - Courvoisier
Cordials upon request

Top Shelf Wines: Greystone Chardonnay, Cabernet Sauvignon, Merlot

American Craft Beer: Sam Adams, Shiner Seasonal, Blue Moon

Imported Beer: Amstel Light, Corona Light, Guiness Draught, Heineken, Stella Artois Lager

Domestic Beer: Budweiser, Bud Light, Coors Light, Miller Lite

JW Signature Premium Consumption Bar

Cocktails | \$10 Rocks Pour | \$13

Wine | \$9 Imported Beer | \$8 American Craft Beer | \$8 Domestic Beer | \$7 Assorted Pepsi Products | \$5.50 Bottled Water | \$5.50

Premium Cocktail Brands: Vodka - 1876 Dripping Springs Scotch - Grant's Gin - Gordon's Bourbon - Jim Beam Whiskey - Canadian Club Rum - Cruzan Tequila - Sauza 100% Agave Brandy - Korbel Cordials upon request

Premium Wines: Glass Mountain Chardonnay, Merlot, Cabernet Sauvignon American Craft Beer: Sam Adams, Shiner Seasonal, Blue Moon

Imported Beer: Amstel Light, Corona Light, Guiness Draught, Heineken, Stella Artois Lager

Domestic Beer: Budweiser, Bud Light, Coors Light, Miller Lite

Beverage

Package Bar



Bartender Fee is \$175 (3 hour minimum). Additional hours are \$40 per bartender. Cash Bars require a \$75 Cashier Fee.

JW Premium Package Bar

Hourly Package includes Cocktails, Wine, Domestic Beer, Imported Beer, Bottled Water, Juice and Assorted Pepsi Products.

\$24 per Guest | One Hour \$34 per Guest | Two Hours \$44 per Guest | Three Hours \$50 per Guest | Four Hours

JW Top Shelf Package Bar

Hourly Package includes Cocktails, Wine, Domestic Beer, Imported Beer, Bottled Water, Juice and Assorted Pepsi Products.

\$28 per Guest | One Hour \$38 per Guest | Two Hours \$48 per Guest | Three Hours \$54 per Guest | Four Hours

Beverage Wine List



WHITES

"Fizzy & Fun" Seven Daughters Moscato | \$45 Piper Sonoma Brut | \$58 Veuve Clicquot Yellow Label | \$120 Moet & Chandon Imperial | \$135

"Crisp & Refreshing" Chateau St. Michelle Columbia Valley Riesling | \$44 Santa Margarita Pinot Grigio | \$65 Cloudy Bay Sauvignon Blanc | \$69

"Meet You in the Middle" B.R. Cohn Silver Label Chardonnay | \$45 Ponzi Pinot Gris | \$52

"Pears, Apples and Citrus on Buttered Toast" Frei Brothers Reserve Chardonnay | \$48 La Crema Chardonnay | \$54 Sanford Chardonnay | \$75 Cakebread Chardonnay | \$95

REDS

"Fun, Friendly and Versatile Reds" Erath Pinot Noir | \$52 McMurray Pinot Noir | \$56 Frei Brothers Pinot Noir | \$60 Joel Gott Pinot Noir | \$68

"Racy, Rich and Robust"
Louis Martini Cabernet Sauvignon | \$45
Napa Cellars Merlot | \$56
Markham Merlot | \$64
Napa Cellars Cabernet Sauvignon | \$68
Rutherford Hill Barrel Select | \$79
St. Francis Old Vines Zinfandel | \$60
Etude Pinot Noir | \$85
Chateau St. Michelle Ethos Cabernet Sauvignon | \$95
Stag's Leap Cellars Artemis Cabernet Sauvignon | \$110

Local Additional Things to Know



Custom Menu Proposals Austin has a well-defined culinary point of view, and our team is prepared to provide you with a wide range of additional options should you not find what you are looking for within our existing menu. Please consult with your Event Manager for such options. Fed Ex Office FedEx Office is proud to be a partner with the JW Marriott Austin to offer Guest Package Services onsite at this property. This service includes receiving all inbound packages/crates/pallets shipped to the hotel's physcial address. Our staff is onsite at the loading dock 7 days a week to meet the needs of the guests of the hotel.

Spa Services Consult with your Event Manager for the best in spa services that are located within a short walk of the hotel. On property treatments can also be arranged.

Green Initiatives Your Event Manager can provide a full list of the hotel's Green Initiatives. We are a LEED Silver Certified building and are proud of the additional forward thinking structural and procedural initiatives we have in place here in Austin! Food and Beverage JW Marriott Austin will feature four distinct food and beverage outlets on the Lobby Level of the Hotel, including Osteria Pronto, Corner Restaurant, Burger Bar and the Lobby Bar. See the additional pages of the hotel's website for further information. Off-Premise Venues Your Event Manager can provide a full list of off-site event venues in Austin for your review. From Brazos Hall to the Paramount Theater, Austin provides a wide-range of world class facilities that can accompany your great program within the hotel. Transportation Consult with your Event Manager on the best options for group transportation and individual airport transfers. The hotel has preferred

relationships with several vendors that can offer you discounts during the planning process.

Tours Your Event Manager can connect you with renowned tour operations here in Austin, who can assist you in creating unique and entertaining visits to a variety of Central Texas and Texas Hill Country destinations. From a Fredericksburg Wine Tour to a Vintage Austin South Congress Immersion, you're certain to provide a great time to your guests! Shopping Downtown Austin is the home to many world-class boutiques and shops, as well as a thriving art community. Many locations are within a short walk of the hotel. For a full shopping center destination, we recommend a short trip to either The Domain or to Barton Creek Square.

Technology Meeting Room Packages



Data Projection Package

(2200-3200 Lumens) XGA Data Projector, 25' VGA Extension Cable, Tripod Screen with Bottom Skirt, Skirted Cart, (2) A/C Extension Cords and Q-tap, 15-amp Electrical Service

\$650

Bring Your Own Projector Package

Skirted Cart, Tripod Screen with Bottom Skirt, 25' VGA Extension Cable, AC Extension Cord and 10amp Power

\$250

Stage Enhancement Package

30' of Drape, (4) LED Lights

\$620

Technical Assistance to Set-Up Client Equipment

Maximum 30 minutes and hourly rate would apply after first 30 minutes of assistance

\$75 per Call

Technology

Audio, Projection, Computer and Video Equipment



Audio Equipment

Shur SM-58 Microphone | \$60 **UHF Wireless Microphone System** (Handheld or Lavalier) | \$175 Wireless Countryman Headset Mic | \$75 Mackie 1202 Mixer with Equalizer | \$75 Mackie 16-Channel Mixer | \$150 Yamaha LS9 Audio Console and Snake | \$350 Mackie Powered Speaker with Stand | \$100 JBL VP7210 Powered Speaker with Stand | \$150 JBL VP7212 Powered Speaker with Stand | \$175 CD Player | \$70 Mp3 Recorder | \$200 Computer Audio Patch | \$50 Mult/Press Pool Box | \$100 Polycom and Phone Line | \$250 Complete Ballroom and Concert Audio Systems Available Upon Request

Projectors

LCD Data Projector (6000 Lumens) | \$950 XGA Data Projector (2200-3200 Lumens) | \$475 3M High Intensity Overhead Projector | \$50 Large Show Level Projectors Available Upon Request

Projection, Computer and Video Equipment

Basic Video/Data Switcher | \$500 Blu Ray DVD Player | \$75 Wireless Powerpoint Remote | \$50 HD Digital Recorders Available 55" Monitor with Stand | \$400 42" Monitor with Stand | \$300 Additional Plasma and LCD Monitors Available Flash Memory Camcorder with Tripod | \$150 Additional High End Cameras Available

Screens and Dress Kits

6', 7' or 8' Tripod Screen | \$75 6.75' x 12' Frame Screen with Dress Kit | \$250 9' x 16' Frame Screen with Dress Kit | \$350



11' x 20' Frame Screen with Dress Kit | \$500

Technology Lighting, Draping and Miscellaneous



Lighting and Draping

Par Lite LED | \$75 Chauvet Par 56 Light | \$90 9'-16' Velour Drape | \$14 per Foot (black or gray) Additional Intelligent/Robotic Lighting Systems and Special Effect Lighting Systems Available

Miscellaneous Equipment

30" or 40" Cart with Skirt | \$25
4' x 6' Whiteboard (with marker, eraser, easel) | \$60
4' x 6' Corkboard with Stand | \$60
Flipchart Stand | \$40
Flipchart Set (stand, pad and 2 markers) | \$75
Sign Easel (A Frame) | \$20
25' VGA Extension Cable | \$30
25' Extension Cord | \$20
25' AC Cord and Power Strip | \$30

Labor

Set-up and Strike | \$65

Camera Operator or Projectionist | \$80

Audio, Video, Lighting Engineer | \$80

Lead Technician or Technical Director | \$85

Rigging Labor | \$95

NOTE: Labor Rates are listed per hour with a three hour minimum.

Regular Time = Mon-Fri, 6:00am-6:00pm

Time and a Half = Weekends and 6:00pm-12:00am

Double Time = Holidays and 12:00am-6:00am

Meal Breaks Required. Technicians must have

(1) 30-minute meal break before the first eight hours of their shift is complete.

Terms and Conditions

Volume discounts apply for large conferences.

Tap Fee - For Customers not using Markey's for use of the facility sound system, a \$75 fee will be charged per room/per day.

Equipment rates reflect a daily charge.

Basic equipment will be set one time each day at no charge.

If equipment needs to be struck and reset the same day, it will be subject to labor charges.

Technical labor is only required on specialty set-ups and high-end operations.

The renter is responsible for the equipment during the rental duration. Any damage or loss to equipment is the full responsibility of the person(s) renting the equipment.

Cancellation of equipment or services with less than 36 hours notice will result in a 50% charge of fees.

Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge.

All audio-visual pricing is subject to 24% service charge and applicable sales tax.

General Information

General Information



Service Charges and Sales Tax All food and beverage is subject to a 24% service charge, plus a 8.25% sales tax. Audio Visual charges and room rental are subject to a 24% service charge and a 8.25% sales tax.

Pricing Unless a specified menu with pricing is contracted, all standard menu prices are subject to change and can be confirmed no more than six months before the function date. Confirmation of the menu prices will be made by our Event and Sales Managers.

Guarantees The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee and may not be lowered.

Provisions of Food & Beverage To ensure the safety of our guests, all food & beverage must be purchased from our facility. Any non-consumed food & beverage items may not be removed from the facility.

Security All security personnel must be supplied by a Hotel approved guard or security agency. Please contact your event manager for assistance with these arrangements. Alcoholic Beverages If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that only Hotel bartenders and / or servers dispense beverages. The Hotel's alcoholic beverages license require the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment appears intoxicated.

from Texas sales tax with respect to food and beverage. A copy of the Texas tax-exempt certificate must be provided to the hotel before the event.

Signage Signs may not be placed in the main lobby or outside the hotel. Your event manager will specify appropriate locations for signs throughout the building. Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture. Shipping and Receiving Should you be shipping boxes for your event, shipping instructions are available through your Event Manager.

Parking Parking facilities will be provided for those

functions in which the event will be held at the

Tax Exemption Only "fund-raising" events are exempt

JW Marriott Austin. The availability of parking is not guaranteed and is based on the availability of spaces in the parking garage. In the event that spaces are not available, guests will be directed to the nearest public parking lots. Banners The Audio Visual Department must hang all signs and banners. Service charges will vary based on the size and number of banners that you wish to hang. Please contact your Event Manager to make arrangements. Electrical, Telephone, & Internet The Hotel does charge for electrical, telephone and Internet hook-ups. For current price information, please contact the Event Manager handling your function. Electronic Bidding Systems Hotel requires notification of intent to use any electronic bidding systems a minimum of 90 days prior to group arrival. Group should contact event manager for approval. Some electronic bidding systems may not be compatible and may require wireless access which involves special set-up and may cause conflicts with wireless access for hotel guests. Additional labor and usage fees may apply if group is approved for usage. Group should ask vendor for technical and cabling requirements required for venue to determine if additional costs are required to activate the system.