

*Vintage Villas*



*Weddings*

VINTAGE VILLAS  
Hotel & Events  
*Overlooking Lake Travis*



Photo by Robert Lu

*Your Day Your Way*

### “Sample Menu”

These items represent just a select sample of the type of cuisine that Vintage Villas offers. Please inquire for a complete list of services, menu options and pricing.



*With a Full Reception  
Our Services will include the following:*

*Wedding Planning Assistance  
Ceremony Coordinator  
Ceremony Rehearsal Time with Coordination  
Outdoor or Indoor Ceremony Site  
Beautiful Indoor Rain Plan  
Ceremony Seating  
Standing Microphone for Ceremony & Reception  
Reception Tables, Chairs, China, Glassware and Flatware  
Guest Table Centerpiece Components including:  
Glass Bubble Bowls, Hurricane Lamps,  
Lily Bowls, Tile Mirrors and Votive Holders with Tea Lights  
White or Black Floor-Length Draped Linens  
White or Black Linen Overlays  
White or Black Napkins  
Three Choices of Napkin Folds  
Complete Set-Up & Tear Down  
Additional One Hour for Vendor Set-Up  
Two Hour Photo Time for Engagement & Wedding Portraits  
Easel to display your Portrait at Reception  
Cake Table to Include Cutting & Serving of Cake  
Silver Cake Plateau  
On-site Complimentary Parking  
Separate Bride and Groom Changing Rooms with Private Restrooms  
Bridal Room with Natural Sunlight & Large Mirrors  
Complimentary Deluxe King Room with a Jacuzzi Tub  
Overlooking Lake Travis*

(10.23.07)

*Vintage Villas Hotel & Wedding Center, 4209 Eck Lane, Austin, TX 78734  
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## The Lakeside Brunch

### **Displays and Accompaniments**

*Seasonal Fresh Fruit and Berry Display with Hazelnut Chocolate Fondue  
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip  
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes  
Sweet and Savory Breads, Pastries, Whipped Spreads, Preserves & Sunrise Potatoes*

### **Select Two Entrées**

*Artichoke, Bacon and Brie Quiche  
Apple Smoked Bacon and Yukon Gold Potato Quiche served with Southwestern Salsa  
Smoked Pork Loin with Pineapple Chipotle Salsa  
Sweet Coconut~Mexican Vanilla French Toast served with Cinnamon Rum~Pecan Syrup and Classic Maple Syrup  
Pecan Crusted Chicken Breast with Champagne Supreme Sauce  
Blackened Salmon with Tarragon Cream*

### **Beverages**

*Tropical Fruit Punch, Chilled Juices, Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee & Water*

## The Banquet

### **Displays**

*Elegant Seasonal Fruit and Berry Display with Chocolate Fondue  
Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip  
Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes*

### **Select Two Salads**

*~ The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans,  
Red Pepper, Feta and Red Onions served with Balsamic Vinaigrette  
~ Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano,  
Focaccia Croutons and Caesar Dressing  
~ Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette*

### **Accompaniments**

*Sautéed Seasonal Garden Vegetable Medley  
Warm Dinner Rolls and Butter*

### **Select One**

*Herb Roasted Golden Yukon Potatoes  
Mediterranean Style Cous Cous  
Garlic-Sour Cream Mashed Potatoes  
Basmati Lemon Scented Rice  
Cornbread Pudding*

### **Select Two Entrees**

*Ginger Cilantro Crusted Salmon Finished with Coconut Lime Beurre Blanc  
Hill Country Glazed Pork Loin, Calvados Style  
Prime Rib Carving Station with Aus jus, Silver Dollar Rolls and Condiments  
Crab & Crawfish Creole Stuffed Chicken Paillard  
Pistacho Crusted Chicken Breast with Coconut Ginger Beurre Blanc and Fresh Mango Relish*

### **Beverages**

*Tropical Fruit Punch, Freshly Brewed Dark Roast Coffee,  
Decaffeinated Coffee, Iced Tea & Water*



## The Regale

### **Displays**

*Elegant Seasonal Fruit and Berry Display*  
*Served with Hazelnut Chocolate Fondue and Champagne Strawberry Romanoff Sauce*  
*Fresh Vegetable Crudités with Roasted Garlic and Spinach Dip*  
*Imported and Domestic Cheeses with Specialty Crackers and Sliced Baguettes*

### **Select Two Passed Hors d'oeuvres**

❖ *Items Which May be Passed*

- ❖ *Crispy Brie Phyllo Tartlets with Pistachio and Raspberry Jam*
- ❖ *Smoked Salmon on Pumpernickel Crostini*
- ❖ *Peppered Roast Beef with Roquefort Aioli & Spiced Walnuts*
- ❖ *Caribbean Jerk Pork Tenderloin with Mango Chutney on Honey Wheat Crostini*
- ❖ *Gulf Shrimp Drizzled with Cilantro Remoulade*
- ❖ *Pistachio Crusted Brie with Chipotle Cherry Jam on Pretzel Bread*
- ❖ *Snow Pea Peddle with Bouison Cheese Mousse*
- ❖ *Sun Dried Tomato Pesto and Goat Cheese Crostini*
- ❖ *Smoked Chicken and Mango Brochettes*
- ❖ *Grilled Portabella Mushroom, Roasted Red Pepper and Smoked Mozzarella on Focaccia with Balsamic Syrup*
- ❖ *Apple Smoked Bacon and Artichoke Tarts*
- ❖ *Smoked Chicken Wrap with Chipotle Salsa*
- ❖ *Mini Crab Cakes with Cajun Remoulade*
- ❖ *Chicken Satay with Peanut and Coconut Sauce*

### **Select Two Salads**

- ~ *The Villas Signature Salad ~ Panache of Greens tossed with Candied Pecans, Red Pepper, Feta and Red Onions served with Whole Grain Mustard Vinaigrette*
- ~ *Crisp Caesar Salad with Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons and Caesar Dressing*
- ~ *Fresh Mozzarella and Sliced Plum Tomatoes with Balsamic Vinaigrette*

### **Accompaniments**

*French Green Beans, Parsienne Carrots and Mushrooms*  
*Potatoes Dauphinoise*  
*Basmati Rice with Toasted Pine Nuts and Grilled Pineapple*  
*Warm Dinner Rolls and Butter*

### **Select Two Entrees**

*Bronzed Abi Tuna, Ponzu Style*  
*Chicken Roulade Stuffed with Prosciutto and Spinach and Caramelized Shallots*  
*Beef Tenderloin Carving Station with Aus Jus, Silver Dollar Rolls and Condiments*  
*Herb Crusted Pork Loin Drizzled with a Port Reduction*  
*Jumbo Lump Crab Cakes Topped with Asparagus Tips and Grilled Shrimp*

### **Beverages**

*Tropical Fruit Punch, Freshly Brewed Dark Roast Coffee,*  
*Decaffeinated Coffee, Iced Tea & Water*