



Your Vision Your Style Your Location



All Photos by robertstudio.com

Event Menu Packages include the following Products and Services:

- *Menu Planning Services- Choose one of the Following Menus or Ask Your Event Specialist about Customizing a Menu specific to Your Occasion*
 - *Buffet Table with White or Black Linens*
 - *Event Management*
 - *Food Service Staff*
 - *Complete Set-up and Tear-Down of Services Included*
 - *Vendor Recommendations*
 - *Plastic Plates and Flatware*
 - *Plastic Cups*
 - *Cocktail or Paper Napkins*



Dining Upgrade:

- *China Plates*
- *Non-alcoholic Beverage Glassware*
 - *Sterling Silver Flatware*
- *Linen Napkins in Black or White*
\$3 per person

Catering to You Brunch Menus

The Breakfast Buffet

*Stuffed French Toast with Pastry Cream and Blueberries
Migas*

OR

Scrambled Eggs with Salsa, Cheese and Jalapenos on the side

Vintage Villas Homemade Breakfast Potatoes

Bacon & Sausage

Seasonal Fresh Fruit

*Bagels, and Fresh Breads with Preserves, Butter,
and Cream Cheese*

Orange, Apple, and Tomato Juices

Hot Tea, Fresh Brewed Regular and Decaffeinated Coffee

\$15 per person

The Sunrise Brunch

Salad (select one):

Fresh Fruit Salad with Walnuts, Cherries and Champagne Cream

*Garden Fresh Salad with a Medley of Greens, Tomatoes, Carrots and Cucumbers
with Spicy Ranch Dressing*

Entrees (select one):

Chicken and Jack Cheese Mini Roll-ups with Poblano Cream

Stuffed French Toast with Maple Syrup

Baked Ham Cups stuffed with Scrambled Eggs, Mushrooms with a kiss of Pico De Gallo

Ham, Swiss Cheese and Mushroom Quiche

Bacon and Potato Strata with Southwestern Salsa

Accompaniments:

Oven Roasted Red Skin Potatoes

Seasonal Medley of Sautéed Vegetables & Warm Rolls with Butter

Beverages:

Villas Sparkling Punch, Chilled Orange & Cranberry Juices,

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Hot Tea Selection

\$23 per person

The Lunch Brunch

Salads:

Fresh Fruit Salad with Walnuts, Cherries and Champagne Cream

Garden Fresh Salad with a Medley of Greens, Tomatoes, Carrots and Cucumbers with Spicy Ranch Dressing

Accompaniments:

Oven Roasted Red Skin Potatoes

Sautéed Seasonal Garden Vegetable Medley

Warm Rolls and Butter

Entrées:

Quiche Lorraine with Bacon and Gruyere Cheese

Stuffed French Toast with Maple Syrup

Champagne Chicken with Supreme Mushroom Sauce

Beverages

Tropical Fruit Punch, Chilled Juices,

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee & Water

\$29 per person

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

Entrées (select two):

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

\$35 per person

Hosted Bar Packages

Includes Bartender and Soft Drinks

Additional hours may be purchased. Ask your Event Specialist.

	<i>4 Hour Block</i>	<i>3 Hour Block</i>
<i>Beer and Wine Bar</i> <i>Domestic Beer, House Brand Chardonnay, Merlot & White Zinfandel Wine</i>	<i>\$22 per Person</i>	<i>\$16 per Person</i>
<i>Full Bar with House Brand Liquor</i> <i>Domestic & Premium Beer, House Brand Chardonnay, Merlot, White Zinfandel Wine & House Brand Liquor</i>	<i>\$24 per Person</i>	<i>\$18 per Person</i>
<i>Full Bar with Call Brand Liquor</i> <i>Domestic & Premium Beer, House Brand Chardonnay, Merlot, White Zinfandel Wine & Call Brand Liquor</i>	<i>\$26 per Person</i>	<i>\$20 per Person</i>
<i>Full Bar with Premium Brand Liquor</i> <i>Domestic & Premium Beer, House Brand Chardonnay, Merlot, White Zinfandel Wine & Premium Brand Liquor</i>	<i>\$28 per Person</i>	<i>\$22 per Person</i>
<i>Brunch Bar (served for three hours)</i> <i>Includes House Champagne, Mimosas, Poinsettias & Bloody Mary's</i>	<i>\$ 20 per Person</i>	<i>\$14 per Person</i>

Suggested Upgrades

<i>Frozen Margaritas or Peach Bellini's</i> <i>Margarita Machine Rental (one machine per 150 guests)</i>	<i>\$250 per batch (90 servings) \$150 per machine</i>
<i>Champagne Toast</i> <i>House Champagne served to you and your guests for that special moment</i>	<i>\$5 per person</i>
<i>Coffee, Liqueur and Sweets Bar (served for Two Hours)</i> <i>Includes Rich Citavo Columbian Coffee, Assorted Flavored Coffee Syrups, Frangelica, Kahlua, Grand Marnier, Jameson's Irish Whiskey and Baileys Irish Cream, Whipped Cream, Freshly Ground Nutmeg, Cinnamon Stir Sticks & Chocolate Shavings</i>	<i>\$7 per person</i>

Per Person pricing is based on the guaranteed attendance

A 20% service charge applies bar prices. Service charges are subject to 6.50% sales tax
Vintage Villas abides by all Texas Alcohol and Beverage Commissions laws, rules and regulations

Suggested Upgrades Continued

**Butler Passed Wine service during Cocktail Hour for \$2 per person and/or Wine service table-side during the meal for \$4 per person*

**Add a Signature Drink to the Call or Premium Brand Bar starting at only \$3 per person. Price based upon all needed ingredients*

**One Bar for 150 people or less; Two Bars for 151 to 249 people; Three Bars for 250 or more ~ Additional Bar Set-Up \$125 per Bar*

The above upgrades are in addition with the purchase of a Bar Package; Per Person pricing is based on the guaranteed attendance
A 20% service charge applies to bar prices; Service charges are subject to 6.50% sales tax

Beverage Selections

Beer Selections:

Domestic- Bud Light, Budweiser, Miller Lite & Coors Light

Premium- Dos Equis, Shiner Bock & Michelob Ultra

Wine Selections:

House Brand- Lindemans Chardonnay, Merlot & Fetzer White Zinfandel

Wine Upgrade: (\$4 per person with purchase of Bar Package)

Robert Mondavi- Chardonnay, Merlot & White Zinfandel

Liquor Selections:

<u>Type</u>	<u>House Brand</u>	<u>Call Brand</u>	<u>Premium Brand</u>
VODKA	McCormack	Sky	Grey Goose
GIN	McCormack	Tanqueray	Bombay Sapphire
RUM	Bacardi	Bacardi Silver	Bacardi Dark
SCOTCH	Highland Mist	Dewars	Glenlivet
BOURBON	Evan Williams	Jack Daniels	Crown Royal/Makers
Mark			
TEQUILA	Juarez	Jose Cuervo	Patron

*Soft Drinks used as mixers, juices and garnishes are complimentary with the purchase of a Full Bar.
A Full Bar set-up includes each of the House Brand Liquors, House Red, White & Blush Wine,
Domestic & Premium Beer and Soft Drinks*

Vintage Villas abides by all Texas Alcohol and Beverage Commissions laws, rules and regulations.

Vintage Villas Catering to You Additional Services

Desserts

Ask Your Event Specialist about our Seasonal Dessert Menus

Beverages

*Tropical Fruit Punch, Lemonade,
Freshly Brewed Dark Roasted Coffee, or Iced Tea*

\$1.50 per person

** Each additional beverage selected*

\$ 1.00 per person

Bar Necessities Packages

Beer and Wine

Cooler storage, ice for coolers and service, glassware and cocktail napkins

\$5.00 per person

Liquor, Beer & Wine

*Cooler storage ice for cooler/ service, mixers, soft drinks, glassware,
garnishes, straws & cocktail napkins*

\$7.00 per person

TABC Certified Bartender

\$25.00 per hour

White Folding Chairs

\$2.50 each

Seating Tables (Includes Black or White Linens

\$10.00 each

Cocktail Tables (Includes Black or White Linens)

\$15.00 each

Standard Linen Upgrade

\$15.00 each



Package updated 11/15/08

For a proposal, please contact Roxanne Chinn at (512) 266-9333 or roxanne@vintagevillas.com

A 20% standard service charge applies to all product and service pricing.

A 6.50% sales tax applies to all pricing except alcohol, TABC certified bartenders and the Timeline Coordinator.