

YOUR  
SWEETEST DAY  
AWAITS



*Hotel* GRANDUCA  
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 Granduca 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 Granduca is unlike any wedding, vow renewal, or anniversary venue in the city.

Escape to the Hill Country while remaining only ten 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 nature preserve. And indulge your senses by way of our on-site restaurant, pool cabanas, and romantic Tuscan-inspired ambiance. Hotel Granduca is ready to whisk you away to a holiday abroad, while staying close to all that makes a wedding in Austin truly unforgettable.



# RECEPTION INCLUSIONS



**CAKE SLICING**

**CHAMPAGNE TOAST**

**MENU TASTING FOR 2**

**FOOD SERVICE**

*Based on package inclusions and enhancements*

**STANDARD TABLE LINENS & NAPKINS**

**PLATEWARE, GLASSWARE & SILVERWARE**

**TABLES FOR PLACE CARDS,  
GUEST BOOK & GIFTS**

**VOTIVE CANDLES**

**CUSTOM TIMELINE & ROOM LAYOUT**

**EVENT CAPTAIN**

**BELLMAN TO DELIVER GIFTS TO VEHICLE**

*Post-event*







# CEREMONY SITE INCLUSIONS



## CEREMONY SITE OPTIONS

EXPERIENCED WEDDING  
PROFESSIONAL TO COORDINATE  
EVENT DETAILS

INFUSED WATER FOR GUESTS

PERSONALIZED DIRECTIONAL  
SIGNAGE



# PACKAGES

Event space site fees range between \$750-\$2,500. Food and Beverage minimums range between \$2,000-\$15,000. Please contact your event specialist for details and a customized quote for your special day.

## SILVER WEDDING PACKAGE 79 Per Person

### Minimum 24 Guests

Two-Course Menu, including: soup or salad, and main course\*

\*May choose to replace plated dinner with buffet menu

## GOLD WEDDING PACKAGE 149 Per Person

### Minimum 24 Guests

Bridal Suite Accommodations for one night

Half-hour pre-dinner canapés created exclusively by our Executive Chef

Passed hors d'oeuvres (choice of two hot and two cold)

Plated menu, including appetizer, soup or salad, and main course\*

\*May choose to replace plated dinner with a display station and buffet menu

## PLATINUM WEDDING PACKAGE 199 Per Person

### Minimum 50 Guests

Bridal Suite accommodations for three nights

Romance amenity

Rose petal turndown, champagne, and chocolate-covered strawberries

Bridal Hospitality Suite (use 11AM-9PM)

Newlywed Couples Massage

Complimentary Chiavari chair inclusions for either ceremony or reception

Half-hour pre-dinner canapés created exclusively by our Executive Chef

Passed hors d'oeuvres choice of three hot and three cold

Plated Menu, including appetizer, soup, salad, and main course\*

\*May choose to replace plated dinner with a display station, buffet, carving station, and dessert station

OR

Wedding reception dinner and dessert station

## WITH BAR PACKAGES

3-hour House Wines, 38  
Domestic and Craft Beer,  
Soft Drinks, Bottled Water  
Add hours at \$8 each

3-hour Primo Bar 52  
Add hours at \$10 each

3-hour DI LUSO Bar 66  
Add hours at \$12 each

3-hour Bloody Mary Bar 34  
Add hours at \$8 each

Build your own skewer: Roasted pork belly, olives, marinated feta, grilled and chilled shrimp, tajin dusted cucumbers, celery

## ENHANCEMENTS

Chiavari Chair Rental \$4 per chair

### Overnight Accommodations for the Bride and Groom

Special upgraded Suite at reduced rate

### Wedding Room Block for Wedding Guests

Take the elevator home, reduced pricing available

### Romance Arrival Amenity \$60+

Rose Petals, Champagne and Chocolate Covered Strawberries



A close-up photograph of a wedding bouquet. The bouquet is composed of large, rounded clusters of white hydrangea flowers, a single large pink peony in the center, and several yellow flowers at the top. Green leaves are interspersed throughout the arrangement. The bouquet is resting on the back of a dark-stained wooden chair with a spindle back. The background is softly blurred, showing more of the chair and some greenery.

Curated  
*just for you*

# PACKAGE MENU SELECTIONS

*All Wedding Packages include bread and butter service. Selections include courses based on the wedding package selection. Additional courses are \$10 per course, per person. Entrees are limited to a maximum of two selections plus a vegetarian option. Selections will be served with freshly brewed Peerless coffee, decaffeinated coffee, and Mighty Leaf teas.*

## PASSED HORS D'OEUVRES

### COLD

Watermelon with Goat Cheese and Balsamic Reduction  
Antipasti Skewer  
Shrimp Ceviche Shooter  
Grilled Baguette with Manchego Cheese and Honey  
Smoked Salmon and Cucumber with Caper Cream Cheese and Dill  
Duck Confit on a Pumpkin Crostini with Dried Cherry Mostarda  
Black Angus Beef with Smoked Onion Jam

### HOT

Crab Cake with Ancho Aioli  
Coconut Shrimp/Thai Chili Remoulade  
Brie and Pear Grilled Cheese Sandwiches  
Beef Skewer/Balsamico-Chive Glaze  
Florentine Stuffed Mushrooms  
Nuoc Cham Chicken Satay  
Chicken Brochette with Jalapeño Tri-Pepper Jam

## APPETIZERS

### Smoked Chicken

Eggplant, Baby Leaf Bundle, Blistered Shishitos

### Duck Breast Over Wild Rice

Coconut, Cranberry Salad, Raspberry Dressing

### Half Shell Scallop

Seared Tuna, Thai Noodle Salad, Coriander, Lime Dressing

### Curried Cauliflower

Cauliflower Puree, Golden Raisin, Candied Walnuts,  
Sourdough Crisps, Edible Flowers

### Shrimp & Cheddar Grits

Red Eye Gravy, Chive

### Lobster Bisque

Brandied Cream

## SALAD

### Baby Iceberg

Cranberry, Walnuts, Blue Cheese, Braised Pork Belly,  
Green Goddess Dressing

### Mixed Greens

Dried Cherries, Roasted Pecans, Feta Cheese, Herb Vinaigrette

### Little Gem

Roasted Corn, Black Beans, Cotija, Avocado, Pepitas,  
Ancho Cilantro Vinaigrette

### Spinach

Arugula, Local Apples, Red Onions, Shaved Parmesan,  
Red Wine Vinaigrette

### Baby Greens

Cherry Tomato, Cucumber, Shaved Onion, Olive, Herb Crouton



Add 24% service charge to all food and beverage charges. Add 8.25% sales tax to all food and beverage charges, and room rentals. Food and beverage minimums are exclusive of service charge and taxes. Package pricing is per person, unless otherwise stated.



## SOUP

### Crab and Clam Bisque

Tarragon Oil, Pepitas

### Carrot and Ginger Soup

Whiskey Cream

### Loaded Potato Soup

Chive, Bacon, Sour Cream

### Shrimp Chowder

Chive Cream

## ENTRÉE

### Grilled All-Natural Chicken

Confit Fingerling Potato, Brussels Sprouts

### Roasted Duck Breast

Caramelized Celeriac Purée, Sautéed Mushroom, Cranberry Jus

### Grilled Salmon

Pomme Dauphine, Green Olive Candied Citrus Tapenade, Chardonnay Sauce

### Texas Red Snapper

Cannellini Bean Succotash, Citrus Fennel Slaw

### Grilled Prime Angus Beef Fillet

Pancetta, Cheddar and Chive Mash, Honey Carrot, Spinach, Jus

### Braised Beef Short Rib

Ancho Chili Glaze, Chive Mashers Cippolini Onion, Broccolini

### Petit Fillet & Garlic Shrimp

Potato Au Gratin, Asparagus, Baby Carrot, Herb Butter

## DESSERT

*Add \$10 to package price for one plated selection per guest*

### Crème Fraiche Mousse

Spiced Pineapple Compote, Pistachio-Vanilla Crumble

### Anglaise Chocolate Sabayon

Kirsch Bavarois, Chocolate Chiffon, Red Wine Cherry Compote

### Passionfruit Mousse

Dulce de Leche, Vanilla Dacquoise, Vanilla Chantilly Cream

### Tiramisu

Coffee-Soaked Biscuits, Mascarpone Cream with Crunchy Espresso Beans

## DESSERT STATION

*Add \$15 to package price*

*Choose 4 Items*

### Tiramisu Mini Layer Cakes

### Lemon Lover's Bars

### Blondies

### Ultimate Brownies

### Strawberry Swirl Cheesecake

## WEDDING BUFFET

*Carving Attendant \$150*

### Caesar Salad

Gem Lettuce, Garlic Croutons, Parmesan Cheese, Grilled Chicken

### Anti-Pasto Station

Traditional Italian Anti-Pasta of Roasted Vegetables, Cured Meats, Grilled and Baked Bread, Marinated Artichokes, Parmesan, Aged Provolone

### Locally Sourced Market Vegetables

Smoked Carrots, Smoked Baby Beets, Baby Kale, Spring Mix, Croutons, Cherry Tomatoes, Radishes, Blue Cheese, Ranch, Lemon Dressing

### Cioppino

Mussels, Clams, Shrimp, Rich Tomato and Fennel Broth

### Sides

Roasted Marble Potatoes, Smoked Carrots, Mixed Garlic Infused Vegetables

### Beef Wellington Carving Station

Horseradish Cream, Peppered Jus

### Roasted Chicken

Roasted Cippolini Onions, Chicken Jus

## TRAY PASSED HORS D'OEUVRES

*Choose 4*

### COLD

Prosciutto & Fig Crostini  
Raspberry & Brie Cheese Puffs  
Shrimp Ceviche, Cucumber Pico, Avocado, Jalapeño  
Deviled Egg, Candied Bacon, Chive  
Tomato Bruschette, Basil, Roasted Garlic

### HOT

Truffled Arancini, Tomato Sugo  
Chicken-Lemongrass Pot Stickers, Ponzu Dipping Sauce  
Tempura Chrimp, Nuoc Cham  
Fried Pickle Spears, Tartar Sauce

## BEEF WELLINGTON CARVING STATION

Horseradish Cream  
Peppered Jus

## MAC & CHEESE BAR

Roasted Mushrooms, Fried Onions, Jalapeños,  
Caramelized Onions, Scallions, Green Chili,  
Chipotle Ranch, Roasted Tomatoes

## DISPLAYS

*Station Attendant \$75*

### Crudités and Dips

Selection of Seasonal Raw Local Vegetables, Pita Chips,  
Crackers, Hummus, Olive Tapenade, Pimento Cheese Spread

### Grilled Vegetable Display

Marinated Grilled Seasonal Vegetables, Roasted Peppers,  
Hummus, Baba Ghanoush, Artichoke Hearts

### Artisinal Meat and Cheese

Selection of Cured Meats, Domestic and Imported Cheeses,  
Apricot-Fig Chutney, Nuts, Pickled Vegetables, Marinated Olives,  
Stone Ground Mustard, Crackers, Grissini, Bread

## ENHANCEMENTS

**Station Attendant** \$75

Up to 90 minutes

**Carving Attendant** \$150

Up to 90 minutes





# BRUNCH PACKAGES

*Brunch Menus may also be used for post wedding brunches*

## OPTION ONE \$60

11AM - 2PM

*Use of space for pre-reception and for brunch*

### Assorted Danishes

### Croissant

### Caesar Salad

Bacon, Ciabatta Croutons, Parmesan Cheese, Caesar Dressing

### Devilled Eggs

Jalapeño Aioli, Fried Jalapeños

### Scrambled Eggs

Chives

### Huevos Rancheros

Black Beans, Avocado, Cotija Cheese, Cilantro, Fried Tortillas

### Skillet Fried Red Bliss Potato

Sweet Onion

### Cheddar Grits

### Applewood Bacon

### Pork Sausage Links

### Biscuits and Peppered Gravy

### Assorted Coffeecakes

### Fresh Orange Juice

### Freshly Brewed Coffee and Decaf

## BRUNCH ENHANCEMENTS

**Donut Wall** \$42 per dozen

**Omelet Station** \$15

**Burrata Bar** \$16

Cranberry Agrodolce, Roasted Campari Tomatoes, Gramolata, Onion Tomato Jam, Grilled Bread

**Eggs Benedict** \$16

English Muffins, Applewood Smoked Bacon, Jalapeño Hollandaise, Poached Eggs

**Breakfast Tacos** \$12

*Choose Two*

Bacon, Cheddar and Eggs  
Potato, Cheddar and Eggs  
Chorizo, Cheddar and Eggs  
Salsa Roja

**Shrimp and Grits** \$18 per person

Cheddar Grits, Smoked Onions, Bourbon BBQ Glaze

## OPTION TWO \$65

11AM - 2PM

*Use of space for pre-reception and for brunch*

### Sugar Glazed Cinnamon Rolls

### Assorted Croissants

### Baby Greens Salad

Walnuts, Fuji Apple, Pickled Onions, Ciabatta Croutons, Green Goddess Dressing

### Avocado Toast

Pepitas, Chives

### Scrambled Eggs

Chives

### Migas

Queso Fresco, Avocado, Cilantro, Fried Tortillas

### Hash Brown Casserole

Green Onions, Cheddar, Sour Cream

### Mac & Cheese

Cheddar Sauce, Bread Crumb Crust

### Applewood Bacon

### Pork Sausage Links

### Biscuits and Peppered Gravy

### Assorted Coffeecakes

### Fresh Orange Juice

### Freshly Brewed Coffee and Decaf

## WITH BAR PACKAGES

3-hour House Wines, \$38  
Domestic and Craft Beer,  
Soft Drinks, Bottled Water  
*Add hours at \$8 each*

3-hour Primo Bar \$52  
*Add hours at \$10 each*

3-hour DI LUSSO Bar \$66  
*Add hours at \$12 each*

3-hour Bloody Mary Bar \$34  
*Add hours at \$8 each*  
Build your own skewer: Roasted Pork Belly, Olives,  
Marinated Feta, Grilled and Chilled Shrimp,  
Tajin Dusted Cucumbers, Celery

3-hour Mimosa Bar \$30  
*Bottle Service Available. See Bar Section for details.*

## CHILDREN'S MEAL \$30

### Appetizer

Apples, Carrots & Strawberries

### Entree

Grilled Strip Steak or Chicken Breast

Mashed Potatoes

Carrots

Veggie Rice Bowl

Wonton Chips

Chicken Tenders & Fries

### Dessert

Vanilla Gelato Sundae

## VENDOR MEALS \$45

*Minimum five people*

### Build Your Own Sandwich Bar

Garden Salad

Assorted Cookies

Assorted Soft Drinks

## LATE NIGHT SNACKS

*A la Carte*

### Chicken Quesadillas \$14

Salsa, Guacamole, Sour Cream

### Warm Bavarian Pretzel Sticks \$14

Cheese Sauce

### Pulled Chicken or Pork Carnitas \$18

Corn Tortilla, Grilled Vegetables, Salsa Verde, Salsa Quemada,

Shredded Cabbage, Cilantro, Onions, Smashed Avocado,

Sour Cream

### Chicken Fingers \$14

Barbeque Sauce, Buffalo Wing Sauce, Ketchup, Basil Ranch

## INTIMATE-WEDDING FAMILY STYLE DINNER \$69 Per Person

*Minimum of 15 and maximum of 40 people*

### FIRST COURSE

#### Chopped Salad

Baby Iceberg, Garbanzo Beans, Cherry Tomato, Feta, Olives,  
Tossed in Green Goddess Dressing

#### Red Wine-Beet Cured Burrata

Cranberry, Agrodolce

#### Foccacia with Crescenza

Fresh Herb Salmoriglio

#### Salumi Board

#### Homemade Meatballs

### SECOND COURSE

#### Tagliatelle with Braised Beef

#### Pan Sear Branzini

#### Chicken Picatta

#### Quinoa Grain Bowl

#### Garlic Infused Baby Squash

#### Roasted Aparagus

## BRIDAL PARTY SNACKS AND LUNCHES

*Minimum of 10 people*

Served to Hospitality Suite or Bridal Make-Ready Rooms





# WEDDING REHEARSAL DINNER

## OPTION ONE \$79

*Minimum of 24 guests required*

### **Wedge Salad**

Slab Bacon, Blue Cheese, Roasted Cherry Tomatoes, Scallions, Blue Cheese Vinaigrette

### **Chopped Salad**

Feta, Olives, Cherry Tomato, Avocado, Corn, Creamy Green Goddess Dressing

### **Baked Brie**

Honey Chili Glaze, Blueberries, Dried Fruits, Grilled Bread

### **Corn Chowder**

Pepitas

### **Slow Roasted Sliced Beef Sirloin**

Smoked Onions and Creamy Peppercorn Jus

### **Herb Crusted Salmon**

Quinoa, Raisins, Almonds, Chardon Jus

### **Sides**

Roasted Baby Squash

Cheddar Mashed Potatoes

Sauteed Broccoli

## OPTION TWO \$89

*Minimum of 24 guests required*

### **Smoked Vegetable Station**

Smoked Carrots, Smoked Potato Salad, Smoked Baby Beets, Chive Crema, Chimichurri

### **Loaded Potato Soup**

Bacon, Scallions, Cheddar

### **Caesar Salad**

Bacon Lardons, Gem Lettuce Wedges, Fried Jalapeños, Ciabatta Croutons, Herbed Caesar Dressing

### **Grilled Shrimp Salad**

Baby Iceberg Lettuce, Avocado, Corn, Red Onions, Ancho Vinaigrette

### **Burrata Bar**

Salsa Verde, Marinated Heirloom Tomatoes, Pepitas-Arugula Pesto, Honey Chili Glaze, Grilled Bread

### **Slow Roasted Sliced Beef Ribeye**

Smoked Mushroom Cabernet Jus

### **Pan Seared Rainbow Trout**

Gremolata Infused Farro, Lemon Caper Butter Sauce

### **Sides**

Brussels Sprouts with Parmesan and Almonds

Garlic Mashed Potatoes

Sauteed Asparagus

## WEDDING REHEARSAL SNACKS

*Minimum of 24 guests required*

### **Build Your Own Bahn Mi Sliders** \$18

Hoisin Glazed Pork Belly, Cilantro, Mint, Green Onions, Cabbage

### **French Fry Bar** \$16

Bacon, Cheddar Sauce, Scallions, Chipotle Ranch

### **Street Tacos** \$18

Smoked Pulled Pork, Cilantro, Onion, Green Taqueria Salsa, Fresh Tortillas

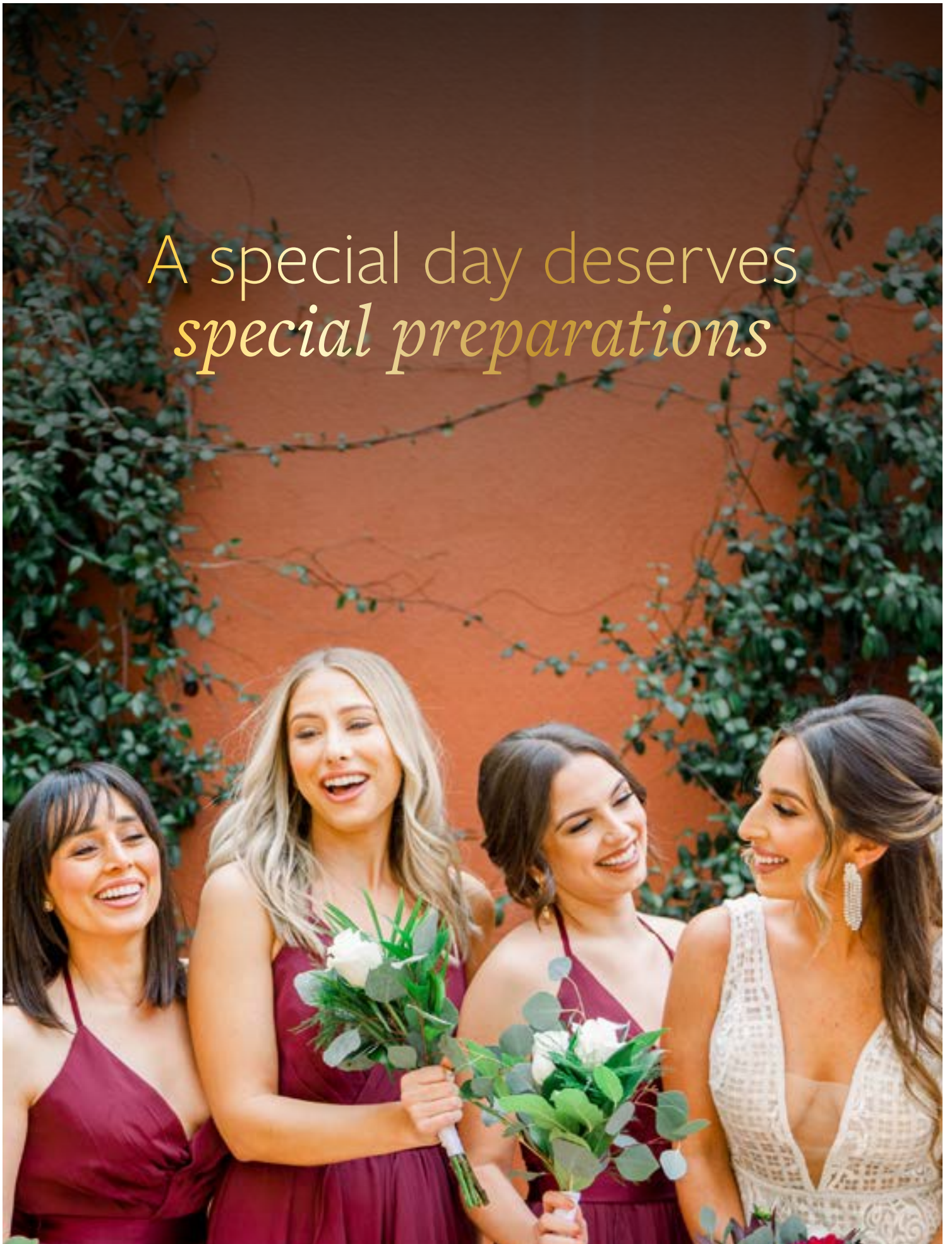
### **Tuna and Hamachi Ceviche** \$26

Heirloom Tomatoes, Roasted Jalapeños, Avocado, Aji Amarillo, Tortilla Chips

### **Bomboloni Station** \$16

Warm Chocolate Sauce, Hazelnut Crema, Roasted Strawberries

A special day deserves  
*special preparations*





Lunches are served with a whole fruit and kettle potato chips, choice of dessert, and bottled water. Limit of two sandwich choices.

## SANDWICHES AND WRAPS \$79

### Chicken Wrap

Grilled Chicken, Mixed Greens, Avocado Mayonnaise, Grilled Onion, Flour Tortilla

### Roasted Turkey Sandwich

Sliced Turkey, Green Chiles, Onions, Cheddar Cheese, Iceberg Lettuce on Sourdough Bread

### Ham Sandwich

Sliced Ham, Buffalo Mozzarella, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta

### Vegan Garden Wrap

Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto in a Spinach Tortilla

### Roast Beef Sandwich

Horseradish Cream, Heirloom Tomato, Swiss Cheese, Leaf Lettuce

### Desserts *Select One*

Chocolate Chip Cookie

Rice Krispy Treat

Brownie *contains nuts*

Dried Fruit Oat Bar

## SOUP AND SALAD \$45

### Chef's Seasonal Soup

### Mixed Greens

Cucumber, Tomato, Carrot, Radish, Sprouts, Baby Arugula & Romaine, Shaved Fennel, Roasted Beets

### Proteins *choose one*

Herb-Marinated All-Natural Chicken Breast

Garlic Shrimp with Calabrian Chilies

Citrus Marinated Salmon Medallions & Charred Lemons

### Tropical Mini Cheesecake

## MARKET VEGGIES & HUMMUS \$18

Selection of Raw Vegetables Crudit , Roasted Pepper Hummus, Feta Cheese, Pita Chips, Crackers

## SEASONAL FRUIT & BERRY DISPLAY \$20

Served with Honey Yogurt Dip

## TAKE A DIP \$22

### Pimento Cheese Dip

### Chili Con Queso

### Roasted Pepper Hummus

### Salsa Roja

Tortilla Chips, Pita Chips, Crostini, Carrot, Cucumber Sticks

## ARTISINAL MEAT & CHEESE DISPLAY \$30

Selection of Cured Meats, Domestic and Imported Cheeses, Apricot-Fig Chutney, Nuts, Pickled Vegetables, Marinated Olives, Stone Ground Mustard, Crackers, Grissini, Bread

## POKE BOWL \$32

Ahi Tuna, Sustainable Salmon, Gulf Shrimp, Seasoned Rice, Cucumber Salad, Radish, Edamame, Tomato, Bean Sprout, Fried Garlic, Crispy Wonton, Sriracha, Soy Sauce, Togarashi, Furikake

## 3-HOUR MIMOSA BAR \$30

Bottle Service Available

*See Bar Section for details*

## 3-HOUR BLOODY MARY BAR \$34

*Add hours at \$8 each*

Build your own skewer: Roasted Pork Belly, Olives, Marinated Feta, Grilled and Chilled Shrimp, Tajin Dusted Cucumbers, Celery

# BAR SERVICE

Bottle service available upon request.

## HOUSE BAR

### House Wines

### Domestic and Craft Beer

### Soft Drinks

### Bottled Water

## PRIMO BAR

### Wines

EOS Chardonnay

EOS Cabernet Sauvignon

### Imported, Domestic, and Craft Beer

### Liquor

Ketel One

Captain Morgan

Bombay Sapphire Gin

Patron Silver

Evan Williams Black Label

Dewar's White Label Scotch

### Soft Drinks

### Bottled Water

## DI LUSSO BAR

### Wines

Trinitas Chardonnay

Newton Cabernet Sauvignon

### Imported, Domestic, and Craft Beer

### Liquor

Grey Goose

Bacardi Rum

Nolet's

Codigo 1530

Maker's Mark BBN

Johnnie Walker Black Label

### Soft Drinks

### Bottled Water

## BLOODY MARY BAR \$34

Up to three hours

### Build Your Own Skewer

Roasted Pork Belly, Olives, Marinated Feta, Grilled and Chilled Shrimp, Tajin Dusted Cucumbers, Celery

## 3-HOUR MIMOSA BAR \$30

## WINE SERVICE WITH MEAL

### Sparkling & Champagne

Riondo Prosecco Veneto, Italy

45

Chandon Brut Napa Valley, CA

60

Cleto Chiarli Brut Rose Emilia-Romagna, Italy

68

Coposaldo Moscato Lombardy, Italy

56

Nicolas Feuillatte Brut Champagne NV, France

120\*

Veuve Cliquot Rosé Champagne, France

165\*

Veuve Cliquot Yellow Label Champagne, France

150\*

### White | Rosé

Banshee Rosé Mendocina County, CA

60

Trefethan Rieseling Napa Valley, CA

56

Barone Fini Pinot Grigio Valdadige, Italy

52

Pascal Jolivet Sancerre Loire Valley, France

104

Banshee Sauvignon Blanc Sonoma County, CA

52

Trinitas Sauvignon Blanc Napa Valley, CA

64

Trinitas Chardonnay Napa Valley, CA

64

Chalone Chardonnay Central Coast, CA

64

Eos Estate Chardonnay Central Coast, CA

40

### Red

Bella Gloss Pinot Noir Sonoma County, CA

88

Rickshaw Pinot Noir Sonoma County, CA

60

Chalone Pinot Noir Monterey County, CA

64

Roth Cabernet Sauvignon Sonoma County, CA

56

Mount Veeder Cabernet Sauvignon Napa Valley, CA

88

Eos Cabernet Sauvignon Central Coast, CA

40

Trinitas Cabernet Sauvignon Napa Valley, CA

112

The Prisoner Red Blend Napa Valley, CA

96

Trinitas Mysteriama Red Blend, CA

56

\*Limited amount available. Please confirm with the sales/catering team on availability to reserve the wine.



# PREFERRED VENDORS

## MUSIC/DJ/MC

### Texas Pro DJ

906 E 5<sup>th</sup> St  
Unit 103  
Austin, TX 78702  
512 670 7970  
texasprodj.com

### MarquisePro

817 480 7632  
booking@marquisepro.com  
marquisepro.com

### Nathan Strubhart

Music — Acoustic  
youtube.com/nathanstrubhart  
facebook.com/nathanstrubhart  
361 296 4092

## CEREMONY MUSIC

### Angelic Strings

Michael Morris  
events@angelicstrings.com  
512 589 4075

### Terra Vista Strings

info@terravistastrings.com  
9415 Burnet Rd  
Ste 322 B  
Austin, TX 78758

## MINISTER

### Texas Wedding Ministers

906 E 5<sup>th</sup> St  
Unit 103  
Austin, TX 78702  
210 802 8097  
Has Austin Ministers and all over TX  
txweddingministers.com/packages

## PHOTOGRAPHY

### Double Knot Pictures

1319 Rosewood Ave  
Austin, TX 78702  
512 730 0343  
doubleknotpictures.com/pricing

### Ever After Studio

324 Riverwalk Drive  
Suite 120  
San Marcos, TX 78666  
512 767 1711  
evrafr.com/pricing

## WEDDING COORDINATION EVENT PLANNING

### Wedding Day Girl — Day of Coordinating

621 12 Oaks Ln  
Austin, TX 78704  
512 521 6485  
weddingdaygirl.com/wedding-day-services

### Pearl Events Austin — Weddings, Corporate, Social

1206 W 38<sup>th</sup>  
#1104  
Austin, TX 78705  
info@pearleventsAustin.com  
512 487 7047

### 36<sup>th</sup> Street Events

36thstreetevents.com  
2302 Crownspring Dr.  
Austin, TX 78748  
512 993 6282

### Eclipse Events

Kristi DePew  
kristi@eclipseeventco.com  
13740 Research Blvd  
Ste T-2  
Austin, TX 78750  
512 710 6506

# PREFERRED VENDORS

## CAKES

### **Kayla Knight Cakes**

10 Fairview Dr.  
Round Rock, TX 78665  
512 869 9807  
[kaylaknightcakes.com/menu-and-pricing.html](http://kaylaknightcakes.com/menu-and-pricing.html)

### **Michelle's Patisserie**

12233 Ranch Rd 620 N  
#114  
Austin, TX 78750  
512 433 6860  
[michellespatisserie.com/weddings](http://michellespatisserie.com/weddings)

## FLORAL

### **Floral Renaissance of Austin**

Michael Akila  
9125 Hwy 71  
Austin, TX 78735  
[floralrenaustin.com](http://floralrenaustin.com)  
512 394 9959 Office  
512 554 8472 Cell

### **Westbank Floral**

Keith Burnham  
[keith@westbankflowers.com](mailto:keith@westbankflowers.com)  
[westbankflowers.com](http://westbankflowers.com)  
5320 Bee Caves Rd.  
Westlake Hills, TX 78746  
512 327 3374  
512 773 7034

## EVENT RENTAL COMPANIES

### **Peerless Events and Tents, LLC.**

Stephanie Bischoff  
Event Consultant  
4201 Supply Court  
Ste. 200  
Austin, TX 78744  
512 821 1994 Ext. 220 Office  
512 661 4493 Cell  
[stephanie@peerlesseventsandtents.com](mailto:stephanie@peerlesseventsandtents.com)  
[peerlesseventsandtents.com](http://peerlesseventsandtents.com)

### **Marquee Event Rentals**

#### **Austin Party, Wedding, Festival, and Tent Rentals**

Alex Carter  
Event Coordinator  
4616 West Howard Lane  
Bldg 4  
Austin, TX 78728  
512 491 7368 Ext 1161 Office  
469 346 9279 Cell  
[marqueerents.com](http://marqueerents.com)  
512 801 7135 After Hours

## TRANSPORTATION

### **Austin Charter Services**

5110 Manor Rd B  
Austin, TX 78723  
512 786 6782  
[austincharterservices.com](http://austincharterservices.com)





# FREQUENTLY ASKED QUESTIONS

## **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.

## **After the wedding is booked, what comes next? Can you recommend vendors?**

We recommend contracting the other services 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 decor.

## **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 of getting the details in place.

## **Can I add an overnight room block if I didn't book that with my wedding?**

Yes, Hotel Granduca is happy to set up a courtesy room block of up to 10 rooms per night for you and your guests over your wedding weekend. We will provide an online link attached to this discounted rate which you can provide for your guests. If you would like to secure your rooms and be responsible for payment, a larger block can be put into place with a monetary guarantee on your part.

## **What about parking at the hotel?**

A discounted overnight parking rate will be provided for your guests that stay here at the hotel. Complimentary event parking for your wedding ceremony and/or reception will be provided for day-of attendance.

# BOOK YOUR HILLSIDE WEDDING TODAY

**Please Contact Our Wedding Coordinator**

[aus-sales@pacifichospitality.com](mailto:aus-sales@pacifichospitality.com)

512 306 6400



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