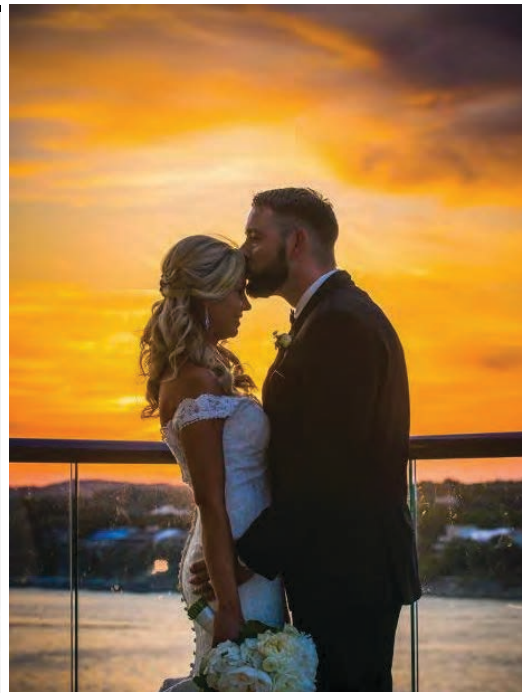




*Plan Your*  
**DREAM WEDDING**



LAKEWAY RESORT AND SPA  
*101 Lakeway Drive | Austin | TX 78734*  
*512.261.6600 phone | [www.lakewayresortandspa.com](http://www.lakewayresortandspa.com)*

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# RESORT SERVICES

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## WEDDING CEREMONY SITES

Lakeway Resort and Spa offers exquisite outdoor and indoor ceremony sites with panoramic views of Lake Travis. These sites are only available in conjunction with your wedding reception and can seat up to 80 guests. Indoor ceremony site offers seating for 300.

## SLEEPING ROOMS

Weddings being held on property are given priority pricing and first options hold on a date. All rates are subject to a \$30 daily resort fee and occupancy tax of 14%. Should you wish to reserve a Room Block, they are subject to a 2 night minimum in high seasons and a 3 night minimum over summer holiday weekends.

## EVENT TIME FRAME

Afternoon and evening weddings are based on a five-hour time frame (not including your thirty (30) minute ceremony time). Afternoon events must conclude by 2pm and dinner events by 1am. If available, additional hours can be purchased at \$500 per hour. Ceremony and reception areas are available for décor set up based on availability. Please access [www.timeanddate.com](http://www.timeanddate.com) for Sunrise and Sunset times.

## BANQUET FACILITIES

We offer various sizes of ballrooms to accommodate your perfect day; some with balconies, terraces, pool views or lake views. Please visit us online at [www.lakewayresortandspa.com](http://www.lakewayresortandspa.com) or call 512.261.7320 to setup a tour of our facilities. Tours are **by appointment only** so that a dedicated amount of time of 90 minutes can be given to you. Tours can be scheduled with our Catering Team, Tuesday through Saturday.

**VISTAS BALLROOM | Up to 300 Guests**

**RIO BALLROOM | Up to 300 Guests**

**COLORADO BALLROOM | Up to 175 Guests**

**SUNSET ROOM | Up to 80 Guests**

*\*The minimum for each individual event is based on your expected guest count, food and beverage selections and dependent on the time of year and location of your event.*

**\*Our current service charge of 26% plus .70% state recovery fee and 8.25% tax are added to all food amounts.**





*Inspired Celebrations*

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# CELEBRATE YOUR WAY

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Lakeway Resort and Spa offers the following  
*Included* in your Rental Fee to Create the Wedding of your Dreams!

- Bridal Ready Room and a separate Grooms Ready Room  
*\*Ready rooms are available starting at 9AM and until 1-hour post reception and are subject to a \$150 cleanup fee.*
- (1) Vendor or Band Green Room  
*(No outside food or beverage is allowed and must be provided by Lakeway Resort and Spa and will be part of the groups contract)*
- White Garden Chairs
- Round Tables and Banquet Chairs for Guest Seating, Gifts, Guest Book, and Cakes
- All China, Glass, and Utensils for Food Service
- All Tables are Metal, topped with a Tuscan Finish and have a Chocolate Brown spandex bottom to cover the legs  
*\*If linen overlays are required, linen rentals will be at the cost of the Client*
- Custom Dance Floor and Staging
- Silver and Gold Charger Plates
- Clear Glass Votive Candles
- Golf Cart Departure
- Complimentary guest room accommodations on wedding night
- Professional Banquet Captain is assigned to your Wedding Reception starting (3) hours before the event to insure the room is properly set
- Your dedicated Catering Manager will assist you with Menu selections, assist you with your agenda time-lines for the Dinner and Reception, and provide vendor and Wedding Coordinator suggestions





# DINNER MENU PACKAGES

## First Tier Menu Options

- Ø Plated Meal: \$91 per person
- Ø Buffet Meal: \$102 per person
- Ø Reception Style Meal: \$107 per person

## Second Tier Menu Options

- Ø Plated Meal: \$102 per person
- Ø Buffet Meal: \$107 per person

**Hors D'oeuvres Selections** | Please choose three passed hors d'oeuvres and a fruit and cheese display to accompany your dinner menu. These items will be available during the first hour of the beginning of your event.

### Cold Hors D'oeuvres

- Ø Lobster and Mango Spring Roll with a Soy Dipping Sauce
- Ø Triple Crème Brie with Granny Smith Apples on Crostini
- Ø Smoked Salmon and Boursin Cheese on a Bagel Chip with Capers
- Ø Curried Chicken Salad on Belgian Endive
- Ø Old Bay Poached Shrimp with Horseradish Cocktail Sauce on a Spoon
- Ø Chicken Salad Slider with Walnuts and Grapes
- Ø Seared Tuna with Avocado Cream and Micro Basil served on a crispy wonton
- Ø Scallop Ceviche Shooter
- Ø Tomato and Mint Gazpacho Shooter
- Ø California Roll with Wasabi Dipping Sauce
- Ø Grilled Shrimp Bruschetta

### Hot Hors D'oeuvres

- Ø Mini Jumbo Lump Crab Cake, Jalapeño Aioli
- Ø Bacon Wrapped Scallop
- Ø Mini BBQ Beef Slider on a Challah Bun
- Ø Crispy Vegetarian Egg Roll
- Ø Chicken Quesadilla with Peppers and Jack Cheese
- Ø Mini Beef Wellington
- Ø Spanakopita-Feta Cheese and Spinach Wrapped in Phyllo dough
- Ø Asian Beef Skewer with Peanut Dipping Sauce

**Imported and Domestic Cheese Display** | Brie, Roquefort, Gouda, Peppercorn and Herb Crusted Goat Cheese, Gruyere, Aged Cheddar, and Tomme de Savoie

**Seasonal Fresh Fruit Display** | Includes: Mango, Papaya, Pineapple, Melons, or Berries

# Upgrade Your Cocktail Reception

**Additional Passed Hors D'oeuvres** | \$5 per piece

**Additional Fruit Display** | \$7 per person

**Additional Cheese Display** | \$8 per person

## Crudités Display

Seasonal Raw and Grilled Vegetables with Avocado Ranch Dressing, Balsamic Vinaigrette, and Maytag Blue Cheese Dipping Sauce  
\$9 per person

## Antipasto Display

Marinated Artichokes, Olives, Grilled Vegetables, Bresaola, Soppressata, Prosciutto, Capicola, Marinated Feta, Buffalo Mozzarella, and Focaccia  
\$9 per person

## Cold Smoked Salmon Display

Toasted Breads, Crackers, Lemons, Capers, Pickled Red Onion, and Cream Cheese  
\$10 per person

## Old Bay Poached Shrimp and Marinated Blue Crab Fingers

Cocktail Sauce, House Remoulade, and Lemon  
\$15 per person

*\*Based on 3 pieces per person*



# Plated Menu Selections

All plated meals consist of a salad, entrée, and chef's choice of seasonal starch and vegetable. Client(s) may select up to two entrées for guests to *pre-select* (with RSVP cards) a minimum of 30 days out. Please speak to your catering manager for more details on this option. Client must provide clear entrée indicators on the front of the guest's place card if plated meals have been pre-selected.

## Salads

- ⌘ Wedge Salad with Fresh Bacon Crumbles, Gorgonzola Blue Cheese, Diced Tomatoes, and Champagne Vinaigrette
- ⌘ Baby Arugula Salad with Fresh Blue Berries and Strawberries, Candied Pecans, Herb Goat Cheese, and Fig Infused Balsamic Vinaigrette
- ⌘ Classic Caesar Salad with Parmesan, Olive Oil Croutons, Caesar Dressing
- ⌘ Baby Greens, Crisp Vegetables, Marinated Feta, and Lemon Thyme Vinaigrette

## First Tier Entrées

- ⌘ Roasted Chicken Breast, Wild Mushroom and Bacon Ragout
- ⌘ Goat Cheese and Herb Crusted Chicken Breast, with a Tomato Basil Pomodoro
- ⌘ Grilled Salmon, Rosemary Lemon Butter
- ⌘ Roasted Salmon and Chicken, Cucumber Caper Relish

## Second Tier Entrées

- ⌘ Grilled Beef Tenderloin, Wild Mushroom and Port Wine Demi-Glace
- ⌘ Pan Roasted Texas Striped Bass, Creole Sauce
- ⌘ Petite Filet of Beef and Gulf Shrimp, Rosemary Lemon Butter
- ⌘ Filet of Beef and Salmon, with a Duet of Sauces

Upgrade your Plated Menu | \$9 - \$15 per person

Add an additional Soup, Appetizer or Dessert Course

# Buffet Menu Selections

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## First Tier Buffets

### *Traditional Dinner Buffet*

Baby Lettuces with Crisp Vegetables and Assorted Dressings

Tomato and Fresh Mozzarella Salad with Basil and Balsamic Drizzle Chickpea

Salad with Marinated Feta, Baby Arugula, Greek Olives, Lemon, and Oregano

Vinaigrette Sliced Seasonal Fruits

Grilled Salmon with Blistered Corn and Tomato Salsa

Herb Crusted Chicken Breast with Mushroom and Bacon Ragout

Roasted Seasonal Vegetables

Potato and Blue Cheese Gratin

### *Hill Country Barbeque Buffet*

Iceberg Lettuce with Crisp Vegetables, Blue Cheese, and Ranch Dressing

Cucumber and Tomato Salad with Herb Vinaigrette

Cole Slaw

Slow Roasted Brisket

Grilled Pork Baby Back Ribs

Grilled Half Chickens

Corn on the Cob with Chili Butter

Stewed Pinto Beans with Smoked Ham Hocks



## Second Tier Buffets

### *Lakeway Dinner Buffet*

Baby Lettuces with Crisp Vegetables and Assorted Dressings

Baby Spinach Salad with Gorgonzola, Toasted Almonds, and Honey Mustard Vinaigrette

Grilled Tuna Niçoise Salad, Green Beans, Potato, Chopped Egg, Olives,  
and Champagne Vinaigrette

Grilled Gulf Shrimp with Champagne and Fine Herbs with Penne Pasta

Roasted Filet of Beef with Port Wine Demi-Glace

Roasted Chicken Breast with Lemony Garlic Jus Butter Roasted Seasonal Vegetables

Baked Tillamook Cheddar Mac n Cheese

### *Italian Inspired Buffet*

Antipasto Display of Assorted Italian Meats, Olives, Cheeses, and Marinated Vegetables

Classic Caesar Salad with Crisp Romaine, Aged Parmesan,  
and Focaccia Bread Garlic Croutons

White Bean Salad with Crisped Prosciutto, Roasted Peppers, Sliced Olives, & Basil Olive Oil

Beef Tenderloin with Red Wine Reduction and Horseradish Gremolata

Chicken Piccata with Lemon Caper Butter Sauce

Penne Pasta with Shrimp Diablo

Rosemary Herb Crusted Fingerling Potatoes

Seasonal Vegetables

# Reception Style Menu Selections

Reception Style menus are designed to allow guests to mingle freely throughout the room all night and enjoy the food items at all the food stations over a two hour time period. This more casual style of service offers your guests action stations and food with small plates and forks, and knives are typically not required. Each station has a theme to it and most are bite size pieces. Seating for this event would include a mixture of Tall Standup Cocktail tables and limited larger 72" Round Tables with 10 chairs, to promote movement during the entire time. Beverage stations are available in the room along with your bars.

## First Tier Reception Style

- Ø Three Selections from your choice of: Cheese, Fruit and Salads Selections
- Ø Three Hot Hors D'oeuvres
- Ø Three Cold Hors D'oeuvres
- Ø One Meat Accompaniment
- Ø One Action Station
- Ø One Carving Station

## Select 3 Cold & 3 Hot Hors d'oeuvres

### *Cold Hors D'oeuvres*

- Ø Lobster and Mango Spring Roll with a Soy Dipping Sauce
- Ø Triple Crème Brie with Granny Smith Apples on Crostini
- Ø Smoked Salmon and Boursin Cheese on a Bagel Chip with Capers
- Ø Curried Chicken Salad on Belgian Endive
- Ø Old Bay Poached Shrimp with Horseradish Cocktail Sauce on a Spoon
- Ø Chicken Salad Slider with Walnuts and Grapes
- Ø Seared Tuna with Avocado Crema and Micro Basil
- Ø Scallop Ceviche Shooter
- Ø Blue Crab and Papaya Salad on a Spoon
- Ø Tomato and Mint Gazpacho Shooter
- Ø California Roll with Wasabi Dipping Sauce
- Ø Grilled Shrimp Bruschetta

### *Hot Hors D'oeuvres*

- Ø Mini Jumbo Lump Crab Cake on Jalapeño Aioli
- Ø Bacon Wrapped Scallop
- Ø Mini BBQ Beef Slider on a Challah Bun
- Ø Crispy Vegetarian Egg Roll
- Ø Chicken Quesadilla with Peppers and Jack Cheese
- Ø Mini Beef Wellington
- Ø Spanakopita-Feta Cheese and Spinach Wrapped in Phyllo
- Ø Asian Beef Skewer with Peanut Dipping Sauce

## Station Food Selections | Three Selections from your choice of Cheese, Fruit and Salads Selections

**Imported and Domestic Cheese Display** | Brie, Roquefort, Gouda, Peppercorn and Herb Crusted Goat Cheese, Gruyere, Aged Cheddar, and Tomme de Savoie

**Seasonal Fresh Fruit Display** | Includes: Mango, Papaya, Pineapple, Melons, or Berries

### Salads

- ⌘ Classic Caesar Salad with Parmesan, Olive Oil Croutons, Caesar Dressing
- ⌘ Lakeway Cobb Salad with Iceberg and Romaine Lettuces, Avocado, Blue Cheese, Bacon, Egg, Tomatoes, Scallions, and Maytag Blue Cheese Dressing
- ⌘ Baby Mixed Lettuces with Feta Cheese, Almonds, Haricot Vert, and Lemon Thyme Vinaigrette
- ⌘ Bibb Lettuce with Poached Pears, Manchego, Spiced Pecans, and Champagne Vinaigrette
- ⌘ Baby Spinach Salad with Gorgonzola, Chopped Bacon, Sundried Tomatoes, and Roasted Shallot & Balsamic Vinaigrette

### Accompaniment Meats | Select One Meat Accompaniment

**Chicken or Seafood** | Medallion size portion

- ⌘ Herb Crusted Chicken Breast with Mushroom and Bacon Ragout
- ⌘ Roasted Chicken Breast with Rosemary Cream Sauce
- ⌘ Grilled Tilapia with a Tropical Fruit Salsa
- ⌘ Grilled Salmon with Rosemary Lemon Butter





## Action Stations | One Action Station

*Texas Fajitas* | Flank Steak, Chicken, or a Combination, marinated in Lime with Peppers and Onions. Accompanied by Warm Tortillas, Roasted Tomato Salsa, Pico de Gallo, Cheddar Cheese, and Guacamole

*Jumbo Lump Crab Cakes* | With Avocado Relish and Jalapeno Tartar Sauce

*Shrimp Scampi* | Pancetta, Tomatoes, Garlic Shallots, Scallions, Basil, and Lemon Beurre Blanc

*Risotto* | Butternut Squash with Braised Short Ribs and Parmesan, Wild Mushroom with Pancetta and Manchego, Braised Chicken and Asparagus with Blue Cheese

*Pasta* | Tri Colored Tortellini, Baby Spinach, Roasted Garlic, and Parmesan Cream, Penne with Italian Sausage, Basil, Olives, and Spicy Tomato Sauce, Orecchiette with Rock Shrimp, Blue Crab, and Creamy Ciopino Broth, Farfalle Pasta with Wild Mushrooms, Squash, Asparagus and Pesto, Four Cheese Ravioli with Wild Mushroom Sauce Station

*Potato or Mac 'n Cheese Station* | Mashed Potato Martini Bar-Yukon Gold Mashed Potatoes with Bacon, Cheddar Cheese, Sour Cream, Scallions, and Whipped Butter, Potato and Blue Cheese Gratin or Sweet Potato Gratin Station, and Baked Tillamook Cheddar Mac 'n Cheese Station

## Carving Stations | Choose One

*All Carving Stations are served with silver dollar rolls, seasoned aioli, and mustards*

*Brown Sugar Baked Bone-In Virginia Ham* | With Creole, Grain, and Dijon Mustards

*Oven Roasted Whole Turkey* | Cranberry Pineapple and Walnut Chutney

*Inside Round of Beef* | Horseradish Cream

*Roasted Pork Loin* | Spiced Apple Compote

*\*One Chef Attendant is required per every 75 guests | \$150 per Chef\**

## Late Night Snacks

\*Additional Charge

*Honey Butter Chicken Biscuits* | \$9.00 per person

*Breakfast Tacos with Potato, Egg, Cheese, Bacon, and Sausage* | \$8.00 per person

*Pulled BBQ Pork or BBQ Beef Sliders* | \$9.00 per person

*Mini Grilled Cheese Sandwiches with Tomato Soup Shooters* | \$9.00 per person

*Loaded Burger Sliders or Grilled Chicken Sliders* | \$9.00 per person



# Beverage Selections | Choose one of the following plans to best fit your needs:

- Ø Our cocktail package was designed to make your budgeting easy and controllable. You simply choose the liquor brands and your guests enjoy unlimited cocktails for which you will be charged on a per person basis.
- Ø Our host bar allows you to be charged according to the number of drinks consumed by your guests.
- Ø You may request a cash bar, whereby each drink is purchased and paid in cash by each guests at the bar. A cash bar is subject to a \$300 minimum per bar.

*\*One bartender is required for every 100 guests and has a fee of \$150 each for 5 hours.*

## **Cocktail Package**

Five Hour Beer and Wine	\$45
Five Hour Call Brands	\$50
Five Hour Premium Brands	\$55
Five Hour Super Premium Brands	\$60
Five Hour Underage (4 to 20 years)	\$21.50

*Prices listed are per person.*

*Prices listed are subject to 25% service charge, .70% state recovery fee and 8.25% sales tax.*

## **Hosted Bar**

\$11	Super Premium Brand Cocktails	<b>Cash Bar</b> \$11.75
\$10	Premium Brand Cocktails	\$10.75
\$9	Call Brand Cocktails	\$9.75
\$9	Super Premium Wine	\$9.75
\$8.50	Premium Wine	\$9.25
\$8	Call Wine	\$8.75
\$6	Premium Beer	\$6.50
\$5.25	Domestic Beer	\$5.50
\$4.50	Soft Drinks	\$4.50
\$5.00	Bottled Water	\$5.00

*Prices listed are per drink*

**Cordials** Starting at \$9.25 - \$12.50

**Single Malts** \$11.50

*\*Prices listed are per drink*



## Frozen Beverages

Margaritas, Strawberry Daiquiris, and Piña Coladas | \$110 per gallon

*\*Subject to a \$250 frozen drink machine rental and three (3) gallon minimum*

## Bar Beverage Selections:

### Call Brand Liquors

Sauza Gold Tequila

Jim Beam Bourbon

Canadian Club

J Walker Red

Smirnoff Vodka

Cruzan Rum

Beefeater Gin

### Premium Brand Liquors

Sauza Blue Silver Tequila

Makers Mark Bourbon

Crown Royal Canadian Whiskey

JW Black Scotch

Tito's Vodka

Cruzan Rum

Tanqueray Gin

### Super Premium Brand Liquors

Patron Tequila

Makers Mark Bourbon

Crown Royal Special Reserve Whiskey

Macallan 12 Scotch

Grey Goose Vodka

Ten Cane Rum

Hendricks Gin

### Domestic Beer

Bud Light, Miller Lite

\*Coors Light, \*Michelob Ultra

*\*Select beers available only upon request*

### Call Brand Wines

CK Mondavi or Sycamore Lane Chardonnay,

Cabernet Sauvignon, and Merlot

Michelle Brut Sparkling

### Premium Brand Wines

Beaulieu Chardonnay, Cabernet Sauvignon,  
and Merlot

Chandon Brut Sparkling

### Super Premium Brand Wines

Seven Falls Chardonnay, Cabernet Sauvignon,  
and Merlot

Mumm Napa Brut Sparkling

### Premium Beer

Shiner Bock, Dos XX

\*Heineken

# Make Your Weekend Perfect

We know your big day will be everything you had dreamed about and we want to make sure your entire weekend is just as memorable. Start off the weekend right with a Bridal Lunch or Tea, make the wedding morning perfect with snacks & mimosas, or keep your Groom-to-Be entertained with a casual deli lunch and beers while watching the game with his groomsmen.

## Bridal Tea | \$35 Per Person

*Finger Sandwiches* | Chicken Salad with Red Grapes and Toasted Walnuts, Cured Black Forest Ham, Creamy Brie Cheese, Apple, and Dijon Mayo, Smoked Salmon and Cucumber with a Lemon Caper Cream Cheese, House Roasted Beef with a Horseradish Cream and Arugula

*Tea Breads* | Two Types of Seasonal Scones, Blueberry Muffins, Lemon Poppy Seed Muffins, Slightly Sweetened Whipped Cream, Sweet Whipped Butter, Apple and Rosemary Chutney, Strawberry and Basil Compote

*Mini Pastries* | Red Velvet Cup Cakes, Blondies, Lemon Pound Cake, Chocolate Dipped Strawberries

## Create Your Own Bridal Lunch | *Meal Includes Water, Iced Tea and Lemonade*

### *Soups*

- ⌘ Roasted Tomato and Basil Soup with Olive Oil Croutons and Shaved Parmesan
- ⌘ Corn Bisque with Jumbo Lump Crab and Corn Relish
- ⌘ Tortilla Soup with Chicken, Avocado and Cotija Cheese
- ⌘ Farmers Market Tomato Gazpacho with Gulf Shrimp and Olive Relish

### *Salads*

- ⌘ Wedge Salad with Bacon, Blue Cheese, Chopped Egg, Tomato and Avocado Ranch Dressing
- ⌘ Baby Arugula Salad with Candied Bacon, Walnuts, Gorgonzola, Cherry Tomatoes and Champagne Vinaigrette
- ⌘ Classic Caesar Salad with Parmesan, Olive Oil Croutons and Caesar Dressing
- ⌘ Baby Greens with Crisp Vegetables, Marinated Feta and Lemon Thyme Vinaigrette

### *Sandwiches* | Served regular or pressed/panini style

- ⊘ Black Forest Ham, Caramelized Onion, Smoked Gouda on Ciabatta
- ⊘ Oven Roasted Turkey, Havarti, Applewood Smoked Bacon, Lettuce, Tomato on Tomato Basil Bread
- ⊘ Roast Beef, Roasted Pepper, Horseradish Sauce, Provolone Cheese on a Three Cheese Bread
- ⊘ Chicken Salad with Grapes, Red Onion and Celery on a Croissant
- ⊘ Pepper Crusted Tenderloin, Horseradish Aioli, Brie and/or Boursin Cheese on French Bread

### *Desserts*

- ⊘ Fresh Fruit with Sorbet
- ⊘ Strawberry Shortcake
- ⊘ Fresh Fruit Tart
- ⊘ Berries & Cream (Mascarpone Mousse with berries macerated in liqueur)

Soup and Salad                      Half Sandwich with Soup or Salad  
 \$26 per person                      \$26 per person  
 \*Full Sandwich with Soup or Salad \$28.50 per person

## Bridal or Grooms Ready Room Snacks

*Tortilla Chips and Freshly Made Salsa* | \$7 per person

*Tortilla Chips, Freshly Made Salsa and Guacamole* | \$9 per person

*Sliced Fruit Tray* | \$7.50 per person

*Build Your Own Yogurt Parfait* | Non-fat vanilla yogurt, fresh berries, honey, and granola,  
 \$9 per person

*Assorted Cookies & Fudge Brownies* | \$35 per dozen

*Unlimited* | \$12.50 per person  
 Soft Drinks, Bottled Water, Pre-Packaged Sweet & Salty Snacks

*Make Your Own Sandwich Platter* | \$28 per person

Sliced Turkey and Ham, Chicken Salad, Lettuce, Tomato, Onion, Provolone Cheese, Cheddar Cheese, Dill Pickle Spears, Mayonnaise, Ketchup, Mustard, and Assorted Breads, Chips & Sliced Seasonal Fruit

### *Beverage Upgrades*

Bloody Mary's and Mimosas \*bartender fee required | \$10.50 per drink

Mimosas \*self-serve in ready room | \$48 per Bottle

Premium Beer | \$6 per bottle

Domestic Beer | \$5.25 per bottle



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# Vendors

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**BAKERS**

Simon Lee	<a href="http://www.simonleebakery.com">www.simonleebakery.com</a>	512.990.4888
Sweet Treet's Bakery	<a href="http://www.sweettreetbakery.com">www.sweettreetbakery.com</a>	512.892.2233
The Cake Plate	<a href="http://www.thecakeplate.com">www.thecakeplate.com</a>	512.263.9305

**CEREMONY MUSICIANS**

Terra Vista Strings	<a href="http://www.terravistastrings.com">www.terravistastrings.com</a>	512.213.2172
Arundel Ensemble	<a href="http://www.arundelensemble.com">www.arundelensemble.com</a>	512.565.8563
Hyde Park Strings	<a href="http://www.hydeparkstrings.com">www.hydeparkstrings.com</a>	512.454.0456

**CUSTOM LIGHTING**

ILIOS Lighting	<a href="http://www.ilioslighting.com">www.ilioslighting.com</a>	512.261.7341
ILD	<a href="http://www.ildlighting.com">www.ildlighting.com</a>	877.266.6935
Austin Event Lighting	<a href="http://www.austineventlighting.com">www.austineventlighting.com</a>	512.522.4458

**DECOR, RENTAL ITEMS,  
EVENT DESIGN**

Unique Design & Events	<a href="http://www.uniqueeventdesign.com">www.uniqueeventdesign.com</a>	512.522.5924
Marquee Rents	<a href="http://www.marqueerents.com">www.marqueerents.com</a>	512.491.7368
Premiere Events	<a href="http://www.premiereeventsonline.com">www.premiereeventsonline.com</a>	512.292.3900
RaoFactor	<a href="http://www.raofactor.com">www.raofactor.com</a>	972-665-8624

**DJS**

Altared Wedding Productions	<a href="http://www.altaredweddings.com">www.altaredweddings.com</a>	512.255.6788
Groove Labs	<a href="http://www.groovelabs.net">www.groovelabs.net</a>	512.388.1832
Tunes Across Texas	<a href="http://www.tunesacrosstexas.com">www.tunesacrosstexas.com</a>	512.266.9966

**FLORISTS**

Bouquets of Austin	<a href="http://www.bouquetsofaustin.com">www.bouquetsofaustin.com</a>	512.257.2395
Stems	<a href="http://www.stemfloral.com">www.stemfloral.com</a>	512.537.0577
Exquisite Petals	<a href="http://www.exquisitepetals.com">www.exquisitepetals.com</a>	512.775.2328
The Flower Studio	<a href="http://www.theflowerstudioaustin.com">www.theflowerstudioaustin.com</a>	512.236.0926
Lemon Leaf Florist	<a href="http://www.lemonleafllorist.com">www.lemonleafllorist.com</a>	512.820.0219

**ICE SCULPTURES**

Amazing Ice Designs	<a href="http://www.amazingicedesigns.com">www.amazingicedesigns.com</a>	512.250.0575
Full Spectrum Ice Sculptures	<a href="http://www.fullspectrumice.com">www.fullspectrumice.com</a>	512.560.2340

**OFFICIANTS**

Rabbi Monty	<a href="http://www.rabbimontyceremonies.com">www.rabbimontyceremonies.com</a>	512.401.9856
Suzanne Louzau	<a href="http://www.onefinedayweddings.com">www.onefinedayweddings.com</a>	512.796.2402
Scott Payne	<a href="http://www.theknottyer.com">www.theknottyer.com</a>	830.613.8812
Spike Gillespie	<a href="http://www.spikegillespie.com">www.spikegillespie.com</a>	512.468.9998

**PHOTOGRAPHERS**

Hyde Park Photography	<a href="http://www.hydeparkphoto.com">www.hydeparkphoto.com</a>	512.797.8326
Ashley Garmon	<a href="http://www.ashleygarmonphoto.com">www.ashleygarmonphoto.com</a>	512.707.9641
Matt Montalvo	<a href="http://www.mattmontalvo.com">www.mattmontalvo.com</a>	713.305.5736
Diana M. Lott	<a href="http://www.dianamlottphotography.com">www.dianamlottphotography.com</a>	512.422.2803
Cory Ryan	<a href="http://www.coryryan.com">www.coryryan.com</a>	512.293.7212
Kim Francois	<a href="http://www.francoisphotography.com">www.francoisphotography.com</a>	512.320.0072

**PHOTO BOOTHS**

Max Photo Booth	<a href="http://www.maxphotostudio.com">www.maxphotostudio.com</a>	512.964.8709
On The Flipside	<a href="http://www.flipsideexperience.com">www.flipsideexperience.com</a>	512.466.7521
My Event is the Bomb	<a href="http://www.myeventisthebomb.com">www.myeventisthebomb.com</a>	512.748.6790

**WEDDING COORDINATORS**

Samantha Elizabeth Events	<a href="http://www.samanthaelizabethevents.com">www.samanthaelizabethevents.com</a>	512.658.3092
Pearl Events	<a href="http://www.pearleventsAustin.com">www.pearleventsAustin.com</a>	512.487.7047
Life Styled Events	<a href="http://www.lifestyledevents.com">www.lifestyledevents.com</a>	512.225.4299
Kennedy Weddings	<a href="http://www.kennedycreativeevents.com">www.kennedycreativeevents.com</a>	512.899.8991

**VIDEOGRAPHERS**

Altared Wedding Productions	<a href="http://www.altaredweddings.com">www.altaredweddings.com</a>	512.255.6788
Crescent Video	<a href="http://www.crescentvideo.com">www.crescentvideo.com</a>	512.996.9292
Adam Grumbo	<a href="http://www.adamgrumboweddingfilms.com">www.adamgrumboweddingfilms.com</a>	719.964.6971
Mason Jar Films	<a href="http://www.masonjarfilms.com">www.masonjarfilms.com</a>	254.640.0001
Hyde Park Photography	<a href="http://www.hydeparkphoto.com">www.hydeparkphoto.com</a>	512.797.8326





  
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