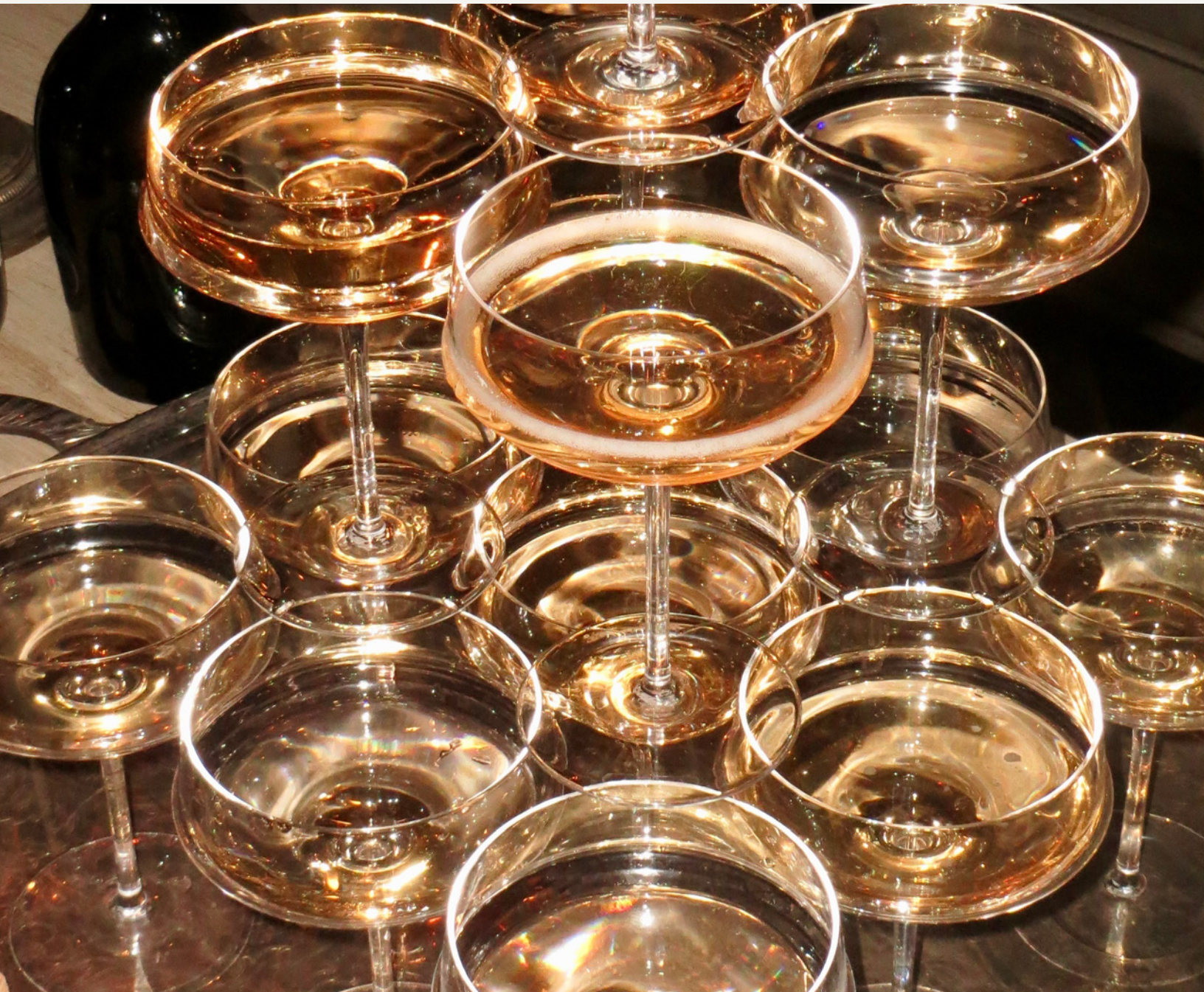


AUSTIN
PROPER
HOTEL



HOLIDAY MENU PACKAGES
2025

GOLDIE'S

HEAVY RECEPTION

\$125 PER PERSON

3-hour Maximum Event Time

30 Guests Max

Venue Buyout Fee will apply

Goldie's Bar + Specialty
Cocktails charged on
consumption in addition to
package price

Per person price is exclusive of
8.25% sales tax, 4% wellness fee,
and 25% service charge.

Please notify your Proper event
services manager of any allergy
or dietary restrictions.

FESTIVE CHAMPAGNE WELCOME**PASSED HORS D'OEUVRES**

Choose 4:

- Salmon Caviar Puffs, Smoked Salmon Stuffed Choux, Citrus Crème Fraîche, Chives, Regalis Caviar
- Miniature Beef Wellington, Mushroom Duxelles, Spinach Crêpe, Beef Mushroom Demi Glace
- Foie Gras Mousse, Confiture De Figure, Bouchée
- Beef Tartare, Horseradish Cream, Dill
- Lamb Croquettes, Matbucha
- Miniature Crab Cakes, Sauce Gribiche
- Fig and Herbed Goat Cheese on Grilled Crostini, Balsamic Glaze
- Kofta Fatayer, Spinach, Spicy Tomato

PASSED SWEETS

- French Macarons, seasonal flavors
- Seasonal Profiteroles

We are 100% seed oil-free. We cook only with non-seed oils like avocado and olive, and our fryers use Zero Acre oil, made from fermented sugarcane.



GOLDIE'S

HAPPY HOUR

\$75 PER PERSON

2-hour Maximum Event Time

30 Guests Max

Venue Buyout Fee will apply

Goldie's Bar + Specialty
Cocktails charged on
consumption in addition to
package price

Per person price is exclusive of
8.25% sales tax, 4% wellness fee,
and 25% service charge.

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services manager of any allergy
or dietary restrictions.

FESTIVE CHAMPAGNE WELCOME**PASSED HORS D'OEUVRES**

Choose 3:

- Deviled Quail Egg, Smoked Trout Roe
- Gulf Snapper Ceviche, Aji Amarillo Aguachile, Toasted Chia Seed, Shiso, Corn Chips
- Beef Tartare, Horseradish Cream, Dill
- Potato Latkes, Smoked Trout Roe, Crème Fraîche
- Salt Cod Croquettes, Lemon Aioli
- Fig and Herbed Goat Cheese on Grilled Crostini, Balsamic Glaze

PASSED SWEETS

- French Macarons, seasonal flavors
- Seasonal Profiteroles

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GOLDIE'S

AFTERNOON TEA SERVICE

\$87 per person with selection of Zero-Proof welcome beverage

\$100 per person with selection of sparkling wine welcome beverage

\$145 per person with selection of Champagne welcome beverage

Optional Regalis Caviar service upgrade, +\$55 per person

Maximum 20 guests

Venue Buyout Fee will apply (exclusive of taxes and fees)

Goldie's Bar + Specialty Cocktails charged on consumption in addition to package price

SPARKLING OR CHAMPAGNE WELCOME

SELECTION OF SAVORY AND SWEET BITES

- Presented on tiered stands
- Guided herbal tea selection experience

SAMPLE MENU*

SAVORY

- Butter Scones
Bonne Maman Preserves, Mascapone Cream
- English Cucumber Sandwich
Dill Crème Fraîche, Lemon
- Coronation Gougère
Cheese Gourère, Coronation Chicken Salad, Apricots, Almonds
- Caviar Canape
Egg Salad, Smoked Salmon, Caviar, Dill
- Potato & Caviar En Croute
Potato Pave, Osetra Caviar, Crème Fraîche
- Breakfast Radish
European Butter, Maldon Salt

SWEET

- Choux Au Craquelin
Yuzu Citrus Earl Grey Mousse, Lime Gel, Chantilly Cream
- Green Tea Passionfruit Pavlova
Passionfruit Curd, Green Tea Ganache
- Crème brûlée Cake
Imperial Earl Grey Cake
- Mango & Cadamom Mille-feuille
Mango 3 Ways
- Vanilla Madeleines
White Chocolate Shell

*selections will change seasonally - we would be happy to provide the current menu upon request.

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LA PISCINA

FAMILY-STYLE DINNER

\$175 PER PERSON

Maximum 30 guests
Recommended for La Piscina Patio Buyout Events

Venue Buyout Fee will apply

La Piscina Bar + Specialty Cocktails available on consumption in addition to package price

Per person price is exclusive of 8.25% sales tax, 4% wellness fee, and 25% service charge.

Please notify your Proper event services manager of any allergy or dietary restrictions.

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FESTIVE MARGARITA WELCOME

PASSED HORS D'OEUVRES

- Gulf Snapper Ceviche, aji amarillo aguachile, toasted chia seed, shiso, corn chips
- Crispy Pork Belly, guajillo sauce, black bean and cotija sopes
- Seasonal Tostadas

FIVE-COURSE FAMILY-STYLE DINNER

FIRST COURSE

- Chips, Salsas
Proper guacamole, cilantro, escabeche
- Queso Fundido, Queso Oaxaca, Monterrey & Cabra Cheese Rajas, salsa habanero, fresh flour tortillas

SECOND COURSE

- Baja-Style Oysters
Serrano & cilantro mignonette, lime
- Poached Gulf Shrimp Ceviche
Coconut leche de tigre, fresco, dried lime

THIRD COURSE

- Caesar Salad
Classic with garlic croutons & white anchovy
- Lobster Quesadilla
Chipotle, fresh tomato, pineapple pico

FOURTH COURSE

Served with fresh tortillas, garlic jalapeno butter, sour cream, chunky avocado salsa, rice & beans

- Tabletop Sizzling Fajitas
Pineapple & soya marinated ribeye, jumbo gulf shrimp, and pork al pastor

DESSERT

- Churros de la Casa
Chocolate dulce de leche, candied orange zest
- Sizzling Crêpes Flambées
Bananas, orange, Cointreau, vanilla ice cream



LA PISCINA

LA PISCINA BUYOUT DINNER

\$190 PER PERSON

Maximum 60 guests

Restaurant Buyout Fee will apply

La Piscina Bar + Specialty
Cocktails available on
consumption in addition to
package price

TWO WELCOME SPECIALTY COCKTAILS

PASSED HORS D'OEUVRES

- Gulf Snapper Ceviche, Aji Amarillo Aguachile, Toasted Chia Seed, Shiso, Corn Chips
- Crispy Pork Belly, Guajillo Sauce, Black Bean and Cotija Sopes
- Seasonal Tostadas

BUFFET-STYLE DINNER

APPETIZERS

Served with tortilla chips

- Queso Blanco, Pico de Gallo, Avocado, Picadillo
- Crunchy Greens, Jicama, Beets, Little Gem Lettuce, Cumin-Avocado Dressing, Tortilla
- Poached Gulf Shrimp Ceviche, Coconut Leche de Tigre, Fresno, Dried Lime

FAJITA COMAL

Served with rajas, cheese, escabeche, pico de gallo, salsa roja, salsa verde, lettuce, trice, and vegetarian beans

- Hi-Fi Mushrooms, Marinated Squash, Garlic Spinach
- Pineapple and Soya Marinated Ribeye
- Achicote Marinated Chicken Breast

ENTRÉE

Served with cilantro rice and refried beans

- Pan Seared Snapper a la Veracruzana, Chili, Olives, Limes, Cilantro

DESSERTS

- Dulce de Leche Flan
- Semolina Coconut Cake, Mango
- Churros, Spices, Chocolate Crema

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THE QUILL ROOM

DINNER RECEPTION

\$250 PER PERSON

Venue Buyout Fee will apply

Two Seasonal Welcome Cocktails

Three-Hour Quill Room Bar Package

Per person price is exclusive of 8.25% sales tax, 4% wellness fee, and 25% service charge.

Please notify your Proper event services manager of any allergy or dietary restrictions.

PASSED HORS D'OEUVRES

Choose 4:

- Salmon Caviar Puffs, Smoked Salmon Stuffed Choux, Citrus Crème Fraîche, Chives, Regalis Caviar
- Miniature Beef Wellington, Mushroom Duxelles, Spinach Crepe, Beef Mushroom Demi Glace
- King Crab and Avocado Toast, Espelette Pepper
- Sweet Potato and Feta Bourekas
- Fried Chicken Slider, Garlic Aioli
- Beef Tartare, Horseradish Cream, Dill
- Lamb Croquettes, Matbucha
- Miniature Crab Cakes, Sauce Gribiche
- Fig and Herbed Goat Cheese on Grilled Crostini, Balsamic Glaze
- Kofta Fatayer, Spinach, Spicy Tomato

CHEF'S SELECTION OF CHEESE AND CHARCUTERIE

Selection of Charcuterie and Artisanal Cheeses, Fresh and Dried Fruits, Nuts, Honeycomb, Whole Grain Mustard, Crackers and Breads

FRUITS DE MER SEAFOOD TOWER

Served with cocktail sauce, lemon, and mignonette

- Seasonal Selection of Oysters on the Half Shell, Lobster, Jumbo Shrimp, Crab Claws, Citrus Snapper Ceviche, Mussels Escabeche

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