DINING AT
THE LINE
AUSTIN
THE CONCEPT

Our food concept is built with a focus on the seasonal ingredients offered by local urban and Hill Country farms and with the techniques of a homestyle scratch kitchen. Our chefs choose to keep the ingredients true to the dish and true to their experiences in kitchens throughout the world.

THE CULINARY TEAM

CHEF JUSTIN ERMINI

Executive Chef

Born a Connecticut native, Chef Justin attended the acclaimed Culinary Institute of America in Hyde Park, New York. Post-graduation he was accepted to join the team at Michelin starred Jean-Georges NYC. Justin's culinary journey next took him to Firenze, Italy where he resided and studied for the next two years. He then studied the art of seafood—bringing in fish from all over the world at the Michelin starred Water Grill. Returning to his East coast roots, he became Executive Chef of the critically acclaimed Mayflower Inn and Spa. Chef's adventure took him to Mexico where he opened hotels and restaurants for Las Alcobas. Chef Justin joined The LINE Hotel in 2017 where he has built an all-star team and menu to bring us above and beyond the booming food culture in Austin.

CHEF JUSTIN TRAPANI

Chef de Cuisine

Born and raised in Queens, New York, Chef Justin Trapani entered the Austin food scene 15 years ago. Before heading to Austin, Justin was the Executive Chef for the Metropolitan Museum of Art in NYC. He has opened several restaurants and was most recently in charge of numerous kitchens in the historic Sixth Street District. Chef Justin joined The LINE Hotel in Spring of 2018 and has been a key component of our first successes as a team.

CHEF ASHLEY WHITMORE

Head Baker

A fifth generation Texan, Head Baker Ashley Whitmore began her interest in the culinary world as an apprentice on an organic farm in upstate New York. From there she spent 9 years in NYC and Brooklyn working for renowned bakeries and farm to table restaurants, building her skills in artisan baking and pastry work with a focus on quality ingredients and seasonality. She then moved to Paris for two years to dive into the origin of her craft, and worked as a pastry chef and sourdough baker in modern brasseries and bakeries all over the city. In returning to her home state and joining The LINE Hotel this year, she hopes to bring a well-rounded artisan's approach to her department.

All food and beverage is subject to a 18% gratuity, 4% administrative fee and 8.25% sales tax subject to change.
THE FOOD

BAKERY
Our ingredients include non-GMO flours, sea salts, local olive oils and French butter. Our bread program has a focus on locally milled grains, sourdough cultures, and European style artisan traditions.

PASTA
Our house made pasta program stems from having amazing flour which is American grown and milled here in Texas at Barton Spring Mill. We use a traditional recipe based on classic Italian cooking and incorporating local olive oil. We use an Italian made brass pasta extruder to produce such shapes as rigatoni, malfaddini, cavatappi.

PACKAGED GOODS
All of our bagged chips and wrapped candies are consciously sourced from reputable manufacturers. They are non-GMO and organic, made with natural sweeteners.

THE SERVICE
Service at The LINE Hotel is unlike the service you have experienced at any other hotel in Austin. We are personal, yet professional and completely guest focused. Our hospitality studios are a unique commodity in a hotel. Feel the comfort of home with the convenience of hotel service. With the food & beverage service, the hospitality studios make it feel as if a personal chef is cooking in your own home. For our groups, we encourage family style meals. This type of service is a great representation of the chef’s cooking style and personal experiences. Family style meals are used to create a team building experience in a corporate environment. They elevate the event as an alternative to buffet dining creating a more personal experience, while maintaining a more relaxed feel than a plated meal.

EVENTS AT THE LINE AUSTIN

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EVENTS AT THE LINE AUSTIN

FEATURED PURVEYORS & FARMERS

TENDER BELLY pork purveyor pays serious attention to where food is raised or grown and how it's processed. From pork itself to the other spices and ingredients they use to create premium products that make sure everything is sourced through sustainable, humane, and environmentally conscious decisions. The farm is close to the processing plants to cut down on unnecessary transportation. They promote sustainable feed, much of which comes from the same farms that raise the hogs and select farms that rotate their crops annually. They ship our product in insulated, biodegradable wrapping and are always looking for new ways of doing things better.

JUICE SOCIETY is an Austin based, cold press juicery fueled by plant-based food, herbs and superfoods. The juice combinations are exciting, energizing and well balanced.

STUMPTOWN coffee is a Portland based roasting company that has received many accolades on the Fair Trade and conscious sourcing of coffee beans throughout the world. They are a supplier for our famous Alfred coffee shop and have sourced special blends for our property as well. Stumptown has set the benchmark in roasting, sourcing, producing and unique varietal blending.

NATALIE’S juices are a Florida based company that grows and bottles all juices on the same farm as its picked. They keep it simple, which is why there are never more than five ingredients in each juice. No preservatives. No artificial ingredients. No GMOs.

– Texas Olive Oil Company
– 33 Pecan Co.
– Good Flow Honey
– Barton Springs Grain Mill
– Mill-King Dairy
– Houston Dairy Maids Cheeses
– 44 Farms Beef
– Hausbar Local Urban Farm
– Boggy Creek Farm
– Windy Hill Lamb
– Peeler Ranch Texas Wagyu Beef

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DAYTIME
BREAKFAST AT THE LINE

PLATED

Breakfast includes orange juice, Stumptown coffee, and Rishi tea

ESSENTIAL

30

Composed seasonal fruit plate

Local farm egg scramble, smoked bacon, home fries, paprika aioli, chives

ELEVATED

35

Composed seasonal fruit plate

Greek style whipped yogurt, pecan sorghum granola, roasted seasonal fruit

Local farm egg omelet, spinach, herbs, gouda, roasted tomato

Mexico City style chilaquiles, roasted salsa verde, chicken, crema, cotija cheese

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BREAKFAST AT THE LINE

PLATED

Breakfast includes orange juice, Stumptown coffee, and Rishi tea

________________________

COMPLETE

40

For the table: house-made breakfast pastries, seasonal jam, whipped sweet cream butter

Smoked salmon plate, bagel chips, shallot dill sauce, preserved lemon, radish

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Sourdough waffles, Campari cherries, pistachio, vanilla whipped ricotta

or

Enfrijoladas, hoja santa, chicken, potato, cheese, black beans

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BREAKFAST AT THE LINE

BUFFET

For groups with greater than 20 guests.

Breakfast includes orange juice,
Stumptown coffee, and Rishi tea

CONTINENTAL BREAKFAST BUFFET

House-made breakfast pastries, seasonal jam,
whipped sweet cream butter
Seasonal fresh sliced fruit, berries
Greek style yogurt with wildflower honey and
sorghum-pecan granola

BREAKFAST BUFFET ADDITIONS

Smoked salmon with traditional accoutrements,
sourdough 10
Farm egg and mascarpone scramble 6
Baked frittata with roasted zucchini &
potato confit 6
Tender Belly breakfast sausage 4
Tender Belly Texas smoked bacon 4
Breakfast potatoes, paprika aioli, scallions,
garlic confit 3
Steel cut oatmeal with dried fruit,
brown sugar, berries 5
Breakfast tacos 4
egg white, spinach, roasted tomato
migas, tomato, onion, jalapeño, cheese
bacon, egg, cheese, potato

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BREAKFAST AT THE LINE

PACKED

Packaged breakfasts available for off-property dining

ESSENTIAL

25
Individual organic fresh-squeezed orange juice
House-made croissant
Yogurt & granola parfait
Richard’s Rainwater
Fresh whole fruit

ENHANCEMENTS

Muffins, scones, & morning pastry 6
Stumptown coffee and Rishi tea to - go station
(regular/decaf, Rishi breakfast tea blend, milks, sugars, honey, to-go cups, stirrers) 7
Stumptown cold brew bottles 6
Smoked salmon plate, bagel chips, capers, chive cream cheese, watercress 8
Juice Society cold pressed juices 8
Whipped Greek yogurt, miso cherry, maple, black sesame 6
Egg sandwich, Italian breakfast sausage, cured tomato, bel paese cheese 7

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BREAKS
**BREAKS AT THE LINE**

**AM BREAK**
Includes 30 minutes of service

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**ESSENTIAL**
15
Stumptown coffee and Rishi tea
House-made morning pastry, whipped sweet cream butter, house made seasonal jam
Infused water

**ELEVATED**
20
Stumptown coffee and Rishi tea
Morning yogurt & granola parfait
Infused water, sparkling water
House-made morning pastry, whipped sweet cream butter, house made seasonal jam

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**PM BREAK**
Includes 30 minutes of service

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**ESSENTIAL**
15
Seasonal iced tea & lemonade
Organic potato chips & organic candies
Infused water

**ELEVATED**
20
Seasonal iced tea & lemonade
House-made cookies & savory scones
Infused water, sparkling water

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THELINEHOTEL.COM/AUSTIN
A LA CARTE

Croissants by the dozen 60
Morning pastry 6
House-made ham & cheese croissants 6
Chef's daily brownie selection by the dozen 50
Stumptown coffee by the gallon 90
Seasonal Rishi iced tea by the gallon 50
Juice Society cold pressed juices 8
Stumptown cold brew bottles 6
Assorted soft drinks 5
Richard’s Rainwater 5
Sparkling water 5
Whole, Fresh Fruit 3

ALL DAY BEVERAGES

Price Per Person

Stumptown regular and decaf coffee
all-day service 15
Assorted soft drinks and still & sparkling water all
day service 15

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PLATED

Lunch includes Rishi iced tea, Stumptown coffee, and Rishi tea

ESSENTIAL

40

Local farm mixed greens, preserved lemon vinaigrette

Roasted chicken, grilled zucchini, roasted fingerling potato, lemony chicken jus

Pastrami spiced salmon, whole grain mustard, kale apple salad, cider vinaigrette

Cavatappi pasta, mushrooms, thyme, pecorino, breadcrumb

ELEVATED

50

Red quinoa, tomato, cucumber, cured feta cheese, herb salad

Chicken schnitzel, whole grain mustard, orange, arugula, & roasted shallot

Orecchiette, broccolis, pecorino, tomato, basil

Flat iron steak, caramelized onion, baby potatoes, frisee, sherry

Vanilla bean cheesecake, roasted seasonal fruit, almond crumble

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LUNCH AT THE LINE

PLATED

Lunch includes Rishi iced tea,
Stumptown coffee, and Rishi tea

COMPLETE

60

For the table: House-made bread and antipasti

Local farm greens, preserved lemon, olives

Gulf Shrimp Ceviche, avocado, serrano, scallion, leche de tigre

Roasted beets, whipped goat cheese, orange, pistachio, mint

Orecchiette pasta, wild mushroom, spinach, roasted tomato, pecorino

Braised short rib, chimichurri, charred carrot, whipped potato

Roasted chicken, piquillo, shallot, olive, frisee, sherry jus

Striped Bass, baby new potato, fennel, veloute, herbs

Vanilla bean cheesecake with roasted peaches and almond crumble

Buttermilk panna cotta, fresh citrus

Chocolate caramel tart, sea salt, vanilla bean

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BUFFET

For groups with greater than 20 guests.

Lunch includes Rishi iced tea,
Stumptown coffee, and Rishi tea

BASIC

45

House-made breads with whipped olive oil butter,
seasonal accompaniments

Local farm mixed greens,
preserved lemon vinaigrette

Roasted chicken with lemony chicken jus,
roasted zucchini, fingerling potato

Artisanal charcuterie and cheeses

BUFFET ENHANCEMENT

Cavatappi pasta, pancetta,
mushrooms, pecorino 8

Fusilli, roasted tomato, basil 8

Braised short rib, chimichurri 12

Roasted salmon, garlic, tomato 12

Charred baby carrots, harissa 6

Roasted cauliflower, Italian salsa verde 6

Braised swiss chard, shallot, bacon 6

Olive oil whipped potatoes 6

Wild rice, shallots, thyme, Texas pecans 6

Warm chocolate chip cookies 6

Vanilla bean cheesecake with roasted seasonal
fruit and almond crumble 8

Carrot cake, cream cheese frosting, walnut brown
butter crumble 8

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THELINEHOTEL.COM/AUSTIN
WORKING LUNCH 40

Include house-made chips, vegetable pickles, Stumptown coffee, and Rishi iced tea

SALADS

Please choose one

Little gem salad with bacon lardon, egg, snap peas, pea tendrils

Local farm mixed greens, preserved lemon vinaigrette

Tomato & feta, olive oil, cured cucumber

DESSERTS

Please choose one

Chocolate bread pudding, caramel, sea salt, whipped crème fraîche

Chefs selection of freshly baked brownies

Carrot cake, cream cheese frosting, walnut brown butter crumble

ENTREES

Please choose one

BAGUETTES

Prosciutto, apple, walnut, kale, pesto

Smoked turkey, mustard greens, gouda, sour cherry, sage

Roasted beet, goat cheese, hazelnut puree relish

Roasted chicken, pickled carrot, mayo, cilantro

GRAIN BOWLS

Quinoa, green bean, pecan, acorn squash

Marinated chickpea, roasted chicken, olive, feta, lemon

Hamachi, sesame, soy, scallion, sticky rice

Wild rice bowl, charred sweet potato, apple, almond, herb sherry vinaigrette

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PACKED LUNCH 38

Packaged Lunch available for off-property dining

Richard’s Rainwater

Organic potato chips

Local farm mixed greens, preserved lemon vinaigrette

ENTREES

Maximum choice of two entrees

Prosciutto, apple sandwich

Smoked turkey and gouda sandwich

Hamachi, sesame, soy, scallion bowl

Roasted chicken, pickled carrot, mayo, cilantro sandwich

Wild rice grain bowl

Quinoa grain bowl

ENHANCEMENTS

Stumptown coffee and Rishi tea to-go station (regular/decaf, house breakfast tea blend, milks, sugars, honey, to-go cups, stirrers) 10

Juice Society cold pressed juices 8

House-made cookies 5

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RECEPTION
## Receptions at The Line

### Canapes

#### Hot

<table>
<thead>
<tr>
<th>CRISPY</th>
<th>MINI</th>
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</thead>
<tbody>
<tr>
<td>5</td>
<td>7</td>
</tr>
<tr>
<td>Oysters, corn, chili, cilantro</td>
<td>Beef, manchego, roasted peppers</td>
</tr>
<tr>
<td>Chicken, hot honey, celery root remoulade</td>
<td>Lamb, harissa yogurt, carrot</td>
</tr>
<tr>
<td>Spinach, goat cheese, croquettes</td>
<td>Salmon, lemon, watercress</td>
</tr>
<tr>
<td>Fritters, ham, pimento cheese,</td>
<td>Short rib, chimichurri, wild mushroom</td>
</tr>
<tr>
<td>Shrimp, pineapple, chili, mint</td>
<td>Meatball, red sauce, parmesan</td>
</tr>
</tbody>
</table>

#### Toasts

<table>
<thead>
<tr>
<th>5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild mushrooms, caramelized cauliflower, herbs</td>
</tr>
<tr>
<td>Beet, tomato, hazelnut, whipped ricotta</td>
</tr>
<tr>
<td>Salmon, everything spices, pickled onion</td>
</tr>
<tr>
<td>Shrimp Rockefeller, spinach, parmesan</td>
</tr>
</tbody>
</table>

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[THELINEHOTEL.COM/AUSTIN](http://THELINEHOTEL.COM/AUSTIN)
RECEPTIONS AT THE LINE

CANAPES

Cold

JARS
5

Creamy Lentil za'atar dip and herbs, baby vegetables
Quinoa, strawberries, avocado, almonds
Potato leek, truffle, cured fennel, smoked salmon
Salmon tartare, citrus segments, sea salt, fennel
Pork rillette, cornichons, mustard
Eggplant caponata, burrata, grated olive
Mexican style shrimp cocktail
Tuna, poke style
Edamame, chopped fluke, radish, yuzu kosho

TOASTS
5

Lump crab, corn, jalapeño marmalade
Smoked eggplant, roasted carrots, za'atar
Confit tomato, burrata, basil
Lobster salad, tarragon, avocado
Beef tartare, parmesan, arugula, caper vinaigrette
Whipped goat cheese, roasted beet
Chicken liver mousseline, pickles

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RECEPTIONS AT THE LINE

EXPERIENCES

MOZZARELLA EXPERIENCE
STATION ATTENDANT 100

40

Burrata cheese
Stracciatella di buffalo cheese
Fresh mozzarella w/ prosciutto

Included
Mortar and pestle classic pesto sauce, local texas olive oil, Maldon sea salt, grissini bread sticks
Rustic sourdough bread

Baby arugula, preserved lemon vinaigrette
Panzanella salad
Roasted tomatoes and roasted mushrooms

CHILLED SEAFOOD
4-6 PIECES PER PERSON

35

White fish ceviche
Mexican style shrimp cocktail
Peruvian tuna aguachile
Mussel escabeche
Crab cocktail claws, whole grain mustard sauce
Plantain chips, tostadas, saltine crackers

VEGETABLE CRUDITE
16

Baby vegetables, snap peas, grilled edamame, heirloom radish, tomato
Creamy lentil hummus & caramelized cauliflower dip
Whipped goat cheese spread, Texas olive oil
Pita chips & sourdough bread

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THELINEHOTEL.COM/AUSTIN
## RECEPTIONS AT THE LINE

### EXPERIENCES

<table>
<thead>
<tr>
<th>ANTIPASTI</th>
<th>TEX MEX</th>
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<tbody>
<tr>
<td>20</td>
<td>24</td>
</tr>
<tr>
<td>Roasted squashes salad</td>
<td>House-made tortilla chips &amp; blue corn tortilla chips</td>
</tr>
<tr>
<td>Grilled marinated eggplant</td>
<td>Warm flour tortillas</td>
</tr>
<tr>
<td>Whipped ricotta</td>
<td>Pork carnitas</td>
</tr>
<tr>
<td>Salami toscana &amp; prosciutto</td>
<td>Molcajete guacamole</td>
</tr>
<tr>
<td>Pecorino</td>
<td>Fresh squeezed limes, Texas olive oil, cilantro, sea salt, cotija cheese</td>
</tr>
<tr>
<td>Bitter green and fennel salad</td>
<td>Salsas: pico de gallo, salsa borracha, salsa boracho, salsa roja</td>
</tr>
<tr>
<td>Chef’s peppers &amp; marinated olives</td>
<td></td>
</tr>
<tr>
<td>Bread sticks, ciabatta bread</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED VEGETABLE</th>
<th>SHORTRIB AND POLENTA</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>28</td>
</tr>
<tr>
<td>Green beans, asparagus, carrots, zucchini, squash, peppers, mushrooms</td>
<td>Beef shortribs and creamy house-made polenta</td>
</tr>
<tr>
<td>Lebneh tumeric dip &amp; Italian salsa verde</td>
<td>Offered with fresh basil, shaved parmesan cheese, and cracked black pepper</td>
</tr>
<tr>
<td>Grilled pita bread</td>
<td></td>
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</tbody>
</table>

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THELINEHOTEL.COM/AUSTIN
RECEPTIONS AT THE LINE

EXPERIENCES

TEXAS TRADITIONS

24
Buttermilk fried chicken bites with smoky bbq sauce
Tater tots with chili and cheese
House made 5 cheese mac & cheese with bacon crumble

AUSTIN BBQ

STATION ATTENDANT 100

30
Station attendant 100
House-smoked beef brisket
Lemon poppy slaw, bbq sauce
Pickles & white bread

SMALL RANCH CARVERY

STATION ATTENDANT 100

Rustic baguette, crème fraiche horseradish sauce, wild mushroom jus
Black Angus beef tenderloin 30
Black Angus dry aged rib eye 30
Porchetta, Italian style 25
Scottish salmon, lightly smoked 25
++ Add bone marrow 8
++ Add Texas quail 10

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RECEPTIONS AT THE LINE

SPECIALTY DINING

______________________________

AUSTIN BBQ
STATION ATTENDANT 100
55
Brisket
Smoked sausage
Smoked chicken
______________________________

Lemon poppy slaw
Jalapeño grits
Ranch style beans
BBQ sauce
Pickles
White bread
______________________________

Peanut butter chess pie

______________________________

TEX-MEX EXPERIENCE
60
Esquites, corn, panela cheese, epazote, chili, lime, mayo
Cheese enchiladas, Oaxaca cheese and salsa roja
Carne asada, dry rubbed grilled flank steak, baby onions, flour tortillas, charred salsa, limes
Chicken mole, chicken thighs, Oaxacan black mole, sesame seeds

______________________________

Guacamole station
Avocados, Texas olive oil, cilantro, tomato, onions, jalapeño, lime juice
Salsa Bronca, dry chili oil with pumpkin seeds
Tres leches cake and café de olla (coffee, cinnamon, sugar and spices)

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DINNER
DINNER AT THE LINE

PLATED

Dinner includes Rishi iced tea, Stumptown coffee, and Rishi tea

ESSENTIAL

75

Local farm greens, preserved lemon vinaigrette
Salmon tartare, apple chartreuse, fennel relish, orange, saffron
Arugula, prosciutto, walnut, balsamic

ELEVATED

85

For the table: sliced southern country ham, pimento cheese, hushpuppies
Little gem lettuce, radish, cucumber, sherry vinaigrette
Gulf shrimp ceviche, avocado, serrano, scallion, leche de tigre

Cavatappi, mushroom, thyme, pecorino, breadcrumbs
Chicken schnitzel, whole grain mustard, arugula, roasted shallot, polenta
Seared striped bass, baby potato, fennel, veloute and herbs

Vanilla bean cheesecake, roasted seasonal fruit, almond crumble
Warm almond cake, roasted seasonal fruit, almond crumble

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DINNER AT THE LINE

PLATED

Dinner includes Rishi iced tea, Stumptown coffee, and Rishi tea

COMPLETE

110

For the table: House-made breads, antipasti, burrata

Local farm greens, olive, preserved lemon vinaigrette

Country pate, cornichon, whole grain mustard

Wild mushroom, caramelized cauliflower, herbs, tomato

Heirloom tomato, white bean, zucchini, pistou

Saffron fusilli, artichoke barigoule

Beef filet, robuchon potatoes, foie gras, marsala spinach

Loup de Mer, Jerusalem artichoke, roasted mushrooms, veal jus

Goat ricotta gnudi, tomato, confit garlic, cippolini, pecorino

Braised veal breast, polenta, harissa, peas

Banana cream pie

Chocolate mousse bomb

Lemon sabayon tart, meringue

Olive oil cake, seasonal fruit

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THELINEHOTEL.COM/AUSTIN
DINNER AT THE LINE

BUFFET
For groups with greater than 20 guests.
Dinner includes Rishi iced tea,
Stumptown coffee and Rishi tea

BASIC
65
House-made breads with whipped olive oil butter
and sea salt
Local farm mixed greens, cherry tomato, olive,
sherry vinaigrette
Chicken scarpariello, saffron rice, sausage,
roasted & pickled peppers
Carrot cake, cream cheese frosting, walnut brown
butter crumble

ENHANCEMENTS
Little gem Caesar salad, crouton, parmesan 4
Local baby lettuces, radish, cucumber, preserved
lemon vinaigrette 5
Cavitappi pasta, rapini, garlic, chili,
breadcrumb, pecorino 10
Fusilli, pancetta, wild mushroom, tomato, basil 10
Braised short rib, chimichurri 14
Butter-poached salmon, caper, tomato,
preserved lemon 12
Baby potatoes, chive, celeriac, aioli 8
Charred baby carrots, harissa 8
Roasted cauliflower, Italian salsa verde 6
Local squashes salad, pepita, maple, sage 6
Olive oil whipped potatoes 6
Wild rice, shallot, thyme, Texas pecan 8
Vanilla bean cheesecake with roasted seasonal
fruit and almond crumble 4
Olive oil cake, seasonal citrus and compote 6

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THELINEHOTEL.COM/AUSTIN
BEVERAGE
**BEVERAGES AT THE LINE**

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### BEVERAGE PACKAGES

**STATION ATTENDANT** 100

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### BEER & WINE

Live Oak Pilz, Austin Beerworks Fire Eagle IPA, Bud Light

Camp Chardonnay, Esteio Vinho Verde, William Chris Rose, Adelsheim Pinot Noir, Villa Sandi Prosecco

- *Three hours 29*
- *Four hours 37*
- *Five hours 45*
- *Six hours 53*

### PREMIUM BAR PACKAGE

Beer + Wine, Deep Eddy Vodka, Ford’s Gin, Flor de Cana Rum, Lunazul Tequila, Wild Turkey Bourbon, Johnnie Walker Black Scotch Whisky

- *Three hours 39*
- *Four hours 49*
- *Five hours 59*
- *Six hours 69*

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### THE LINE AUSTIN PACKAGE

Beer + Wine, Tito’s Vodka, Hendrick’s Gin, Cana Brava Rum, Roca Patron Tequila, Bulleit Bourbon, Macallan 12 Scotch Whisky

- *Three hours 47*
- *Four hours 59*
- *Five hours 71*
- *Six hours 83*

### A LA CARTE

- Premium spirits 10
- *The LINE Austin spirits* 12
- Wine & sparkling 9
- Beer 7
- Still and sparkling water 5
- Soft drinks 5
- Juice 5

### WINE BY THE BOTTLE

- *Camp Chardonnay* 44
- *Esteio Vinho Verde* 38
- *William Chris Rose* 45
- *Adelsheim Pinot Noir* 44
- *Fableist Cabernet Sauvignon* 65
- *Villa Sandi Prosecco* 44

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THELINEHOTEL.COM/AUSTIN
CATERING & EVENT GUIDELINES
CATERING & EVENT GUIDELINES

EVENT PRODUCTION
LINE Austin is pleased to partner with PSAV as our in-house event production partner. A PSAV representative will contact you directly to work through anticipated audio-visual needs.

CATERING
Sydell Group takes a collaborative approach to world class food & beverage service. Bringing together the best chefs, bartenders, and baristas, the LINE Austin embraces the city’s creative energy to bring an elevated dining and entertainment experience to Austin. LINE Austin is excited to provide all food and beverage for your event. Please ask your catering or event manager for additional information.

RENTALS, DÉCOR, & SPECIAL SERVICES
Your catering or event manager is happy to assist with arranging transportation, entertainment, floral arrangements, decorations, localized activations, and curated art experiences.

Any outside rentals and decor may not be delivered prior to the event date and must be taken off property immediately following the commencement of the event unless other arrangements are made.

The flame for candles used should not be above glass encasement. The LINE Austin reserves the right to charge a cleanup fee if necessary.

GUEST GUARANTEE
The LINE Austin requires a guarantee of the number of persons attending your event by noon, three business days prior to the function day. You will be charged for the guarantee or the number attending, whichever is greater. For Events offering a choice of entrée, guarantees for each entrée are due fourteen days prior to the function day.

SERVICE FEE & SALES TAX
All food and beverage will be charged an 18% gratuity, 4% administrative fee, and 8.25% sales tax (subject to change).

BILLING
All estimated balances for events should be paid at least 14 days prior to event, unless direct bill has been previously organized.