



LAUREL

PATIO • FOOD • SPIRIT™

Family Style + Pre-Fixe Menus

Just like the Italian coast or countryside, there's an ease to Texas Hill Country that's undeniable. Escape into a culinary adventure that's as simple as it is sophisticated, and where Austin's signature sense of experimentation and centuries of time-honored Italian traditions come together in every delicious – and eye-catching – tablescape.



BEN WARDEN

Introducing Chef Ben Warden, a seasoned culinary professional bringing a wealth of experience and

a dynamic approach to Hotel Viata's culinary team. Born and raised in San Antonio, Chef Warden's culinary journey began at 19, mastering baking and pastry with an impressive daily output of 1200 cupcakes. His talents led him to Hotel Eilan, earning a James Beard nomination in their inaugural year.

At 26, Chef Warden became the Executive Chef at Hopscotch Tavern and Gastropub in California, climbing the ranks from Lead Cook. A year under Chef Ray Garcia at Broken Spanish in LA preceded his transition to the hotel industry with an eight-year tenure at Pasea within the Pacific Hospitality Group.

Chef Warden's leadership is defined by leading by example and navigating life's curveballs with resilience. As Hotel Viata's Executive Chef, he infuses creativity and innovation into our culinary experiences. His adaptability and appreciation for seasonal flavors promise to elevate our dining offerings. Welcome to the extraordinary culinary journey curated by Chef Ben Warden at Hotel Viata.

OPTION 1

STARTERS

HOUSE MADE FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

CHARCUTERIE BOARD

Italian Cured Meats and Cheeses, Mixed Olives, Fig Jam, Roasted Nuts, Crackers, Flatbreads

CAESAR

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

MAIN COURSE

LHA RESERVE RIBEYE 16oz

Confit Fingerling Potatoes, Asparagus, Port Veal Ju

PUMPKIN RISOTTO

Goat Cheese, Spiced Pepitas, Tomato Powder

TUSCAN SPICED AIRLINE CHICKEN

Confit Fingerling Potatoes, Heirloom Cherry Tomato, Broccolini, Creamy Parmesan Sauce

DESSERT

ASSORTED PETITE DESSERTS

\$90 per person

+ tax & gratuity

ALL FAMILY STYLE MENUS CAN BE MADE INTO
BUFFETS FOR 20 PEOPLE OR MORE.

OPTION 2

STARTERS

HOUSE MADE FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

CHARCUTERIE BOARD

Italian Cured Meats and Cheeses, Mixed Olives, Fig Jam, Roasted Nuts, Crackers, Flatbreads

CHARRED OCTOPUS

Confit Potatoes, Nduja, Corn Puree, Calabrian Chili Tomato Powder

AMALFI

Heirloom tomato, Artichoke, Capers, Castelvetro Olives, Fresh Mozzarella
Prosciutto, Arugula, Lemon-Garlic Vinaigrette

MAIN COURSE

LHA RESERVE RIBEYE 16oz

Confit Fingerling Potatoes, Asparagus, Port Veal Ju

TUSCAN SPICED AIRLINE CHICKEN

Confit Fingerling Potatoes, Heirloom Cherry Tomato, Broccolini, Creamy Parmesan Sauce

GRILLED ASPARAGUS

Fried Egg, Focaccia Crumb, Montasio

BAKED EGGPLANT PARMESAN

Roasted Eggplant, Impossible Meat Sauce, Grated Parmesan

DESSERT

ASSORTED PETITE DESSERTS

\$105 per person

+ tax & gratuity

ALL FAMILY STYLE MENUS CAN BE MADE INTO
BUFFETS FOR 20 PEOPLE OR MORE.

OPTION 3

HOUSE MADE FOCACCIA

Calabrian Chili Olive Oil, Balsamic Syrup

STARTERS

CHARCUTERIE BOARD

Italian Cured Meats and Cheeses, Mixed Olives, Fig Jam, Roasted Nuts, Crackers, Flatbreads

CHARRED OCTOPUS

Confit Potatoes, Nduja, Corn Puree, Calabrian Chili Tomato Powder

AMALFI

Heirloom tomato, Artichoke, Capers, Castelvetrano Olives, Fresh Mozzarella
Prosciutto, Arugula, Lemon-Garlic Vinaigrette

CAESAR

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

MAIN COURSE

LHA RESERVE RIBEYE 16oz

Confit Fingerling Potatoes, Asparagus, Port Veal Ju

TUSCAN SPICED AIRLINE CHICKEN

Confit Fingerling Potatoes, Heirloom Cherry Tomato, Broccolini, Creamy Parmesan Sauce

HILL COUNTRY CIOPPINO

Mussels, Octopus, Salmon, Shrimp, Grilled Fennel, Nduja, Crusty Bread

GRILLED ASPARAGUS

Fried Egg, Focaccia Crumb, Montasio

BAKED EGGPLANT PARMESAN

Roasted Eggplant, Impossible Meat Sauce, Grated Parmesan

DESSERT

choose one

PISTACHIO RICOTTA CAKE OR NONNA'S TART

\$125 per person

+ tax & gratuity

RENTAL FEES

PRIVATE DINING ROOM

Maximum 12 guests

\$250

\$100 per person food & beverage minimum

LAUREL TERRACE 1

\$3,000

\$1,000 Food & Beverage minimum

LAUREL TERRACE 2

\$2,500

\$1,000 Food & Beverage minimum

LAUREL BAR BUYOUT

\$2,000

\$2,500 food & beverage minimum

LAUREL DINING ROOM BUYOUT

\$9,000

\$5,000 food & beverage minimum

CORKAGE FEES

\$30 Per bottle

CUSTOM MENUS

Our chefs can also create a custom menu for your event please contact laurel@hotelviata.com.





LAUREL

PATIO • FOOD • SPIRIT™

320 S Capital of Texas Hwy, Bldg B, Austin, TX
laurel-austin.com | 512-306-6500