TRACE

Private Dining Services

Thank you for your interest in Trace Restaurant's Private Dining Services. It would be our privilege to host your special event. Below is a list of basic information about our private dining room and the services we offer:

- **Maximum Room Capacity :** 20
- **Private Dining Room is available for Breakfast, Lunch, Dinner, & Brunch**
- **Personalized menus available.**
    - $25 Breakfast & Brunch Menus
    - $40 Lunch Menu
    - $65 3-Course Dinner Menu
    - $75 4-Course Dinner Menu
- **Food & Beverage minimum revenue guarantee requirements for Dinner (no minimum required for Brunch or Lunch)**
    - $1,000.00 (Dinner, Sunday – Thursday, 5:30pm – 10:00pm)
    - $1,500.00 (Dinner, Friday & Saturday, 5:30pm – 11:00pm)
- **Credit Card Number or W Hotel House Account required to hold a reservation**
- **Audio/Visual packages available for your presentational & lighting needs**

Please feel free to contact me by email or phone with any questions you may have.

I look forward to hearing from you!

Warmest Regards,

Scott Darby

Outlet Event Coordinator | W Austin
200 Lavaca St | Austin | Texas | 78701
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TRACE

Private Dining Services

Brunch Menu

Three Courses

$25.00 per person

1 Mimosa, 1 Bloody Mary, Coffee, Tea, Iced Tea, Juice

TO START

Choice of:

Fruit Plate or Individual Yogurt Parfait

This choice is made prior to the event.
It will be placed at the table upon seating of your party

ENTREE

Choice of:

Texas Market Migas

scrambled eggs with fried tortilla strips, market vegetables, cheddar cheese, salsa roja, roasted potatoes and flour tortillas

Buttermilk Pancakes

seasonal fruit jam, powdered sugar, and maple syrup

Classic Eggs Benedict

poached eggs, ham, english muffin, hollandaise

DESSERT

Choice of:

Stuffed Doughnuts

nutella and vanilla bean pastry cream

Cheerios and Berry Swirl Ice Cream

maldon salt shortbread and dulce de leche

$40.00 per person

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Private Dining Services

Lunch Menu

Three Courses

$40.00 per person

First Course

Bluebonnet Garden Salad

mixed lettuces, creamy herb dressing

Roasted Butternut Squash Soup

crème fraiche, snipped chives

Entrée

Steak Salad

niman ranch bavette, romaine lettuce, parmesan croutons,
white anchovy vinaigrette

Gulf Coast Flounder

chorizo, peppers, squash, potato, parsley & sauce bouillabaisse

Grilled Chicken Sandwich with Arugala

tomatoes, lemon vinaigrette, grilled brioche

Dessert

Meyer Lemon Tart

champagne sorbet, strawberry thyme meringue kisses

Dark Chocolate Turtle

Baileys ice cream, stout caramel, cocoa nib, and candied pecans

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Private Dining Services

Three Course Dinner Menu

$65 per person

Menu Subject to Change

FIRST COURSE

Tuscan Kale Salad

wild mushrooms, croutons, warm apple & pear vinaigrette

Crispy Crab Cakes

sauce gribiche, pickled red onions, fennel & celery salad

SECOND COURSE

Maltagliati Pasta*

braised rabbit, brussels sprout leaves, wild mushroom ragout

*This option can be made vegetarian

Earth-Friendly Catch of the Day

seafood selection prepared fresh daily

Grilled Niman Ranch Strip Steak

potatoes, leeks, carrots, “K-1” steak sauce

DESSERT

Meyer Lemon Tart

champagne sorbet, strawberry thyme meringue kisses

Dark Chocolate Turtle

Baileys ice cream, stout caramel, cocoa nib, and candied pecans