

SUMMER HOUSE on music lane



For more information on groups, events, and corporate travel, please contact our sales team at sales@hotelmagdalena.com



SUMMER HOUSE ON MUSIC LANE

Summer House on Music Lane, the full-service restaurant at Hotel Magdalena, is inspired by the casual sophistication that defines a lake house weekend. The menu features honest and straightforward cooking taking cues from old-school hospitality but with a decidedly unpretentious, Austin sensibility. The 45 indoor seats have views of the open kitchen with a live-fire grill and rotisserie and an intimate eight-seat bar is positioned in the middle of the airy space. The 70 covered outdoor patio seats pair best with easygoing company and ice-cold martinis. Summer House on Music Lane is open for breakfast, lunch, and dinner, as well as a lively brunch available on the weekend.

Our catering menus reflect all our favorite dishes from the Summer House selections, with options for breakfast, lunch, dinner, happy hours, and bar services.



TAKE A VIRTUAL TOUR

Scan the QR code to see a 360° view of Summer House on Music Lane

Breakfast

SUMMER HOUSE BREAKFAST

ASSORTED BREAKFAST PASTRIES

GREEK YOGURT PARFAIT

local greek yogurt, cherry coconut granola, berries

vegan option: whipped coconut cream and chia seed pudding,
coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

HANDHELD BREAKFAST

GREEK YOGURT PARFAIT

local greek yogurt, cherry coconut granola, berries

vegan option: whipped coconut cream and chia seed pudding,
coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

choice of

BREAKFAST TACOS WITH HOUSE PREPARED SALSA (choice of 2)

BACON, EGG & CHEESE

POTATO, EGG & CHEESE

BEAN & CHEESE

MIGAS eggs, pico de gallo, corn tortilla chips

or

SUMMER HOUSE BREAKFAST SANDWICH

house sesame brioche bun, bacon, hot sauce

DELUXE BREAKFAST

ASSORTED BREAKFAST PASTRIES

GREEK YOGURT PARFAIT

local greek yogurt, cherry coconut granola, berries

vegan option: whipped coconut cream and chia seed pudding,
coconut granola, and berries

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

SCRAMBLED EGGS

HASH BROWNS

onion, jalapeno, smoked paprika

BACON OR BREAKFAST SAUSAGE

ADD ONS

ASSORTED BREAKFAST PASTRIES

MIXED GRAIN PORRIDGE

almond milk, date, berry compote

CINNAMON ROLLS

SCRAMBLED EGGS

APPLEWOOD SMOKED TENDERBELLY BACON

BREAKFAST SAUSAGE

BISCUITS & GRAVY

Brunch Buffet

MINI QUICHES (choose 1)

BACON & GRUYERE

MUSHROOM & GRUYERE

BREAKFAST TACOS WITH HOUSE PREPARED SALSA (choice of 2)

BACON, EGG & CHEESE

POTATO, EGG & CHEESE

BEAN & CHEESE

MIGAS eggs, pico de gallo, corn tortilla chips

FRESH WHOLE FRUIT

whole bananas, apples, mandarin, and additional seasonal options

ASSORTED BREAKFAST PASTRIES

AVOCADO SALAD

grapefruit, feta, candied amaranth, arugula

CHOICE OF SLIDERS

HAM & CHEESE dijonaise, hawaiian roll

FRIED CHICKEN SAMMIE house hot sauce

ADD ONS

ASSORTED BREAKFAST PASTRIES

DEVEILED EGGS

COLD SMOKED SALMON LOX + ACCOUTREMENTS

CINNAMON ROLLS

AVOCADO TOAST

garden greens, feta, pepitas,

SCRAMBLED EGGS

APPLEWOOD SMOKED TENDERBELLY BACON

BREAKFAST SAUSAGE

BISCUITS & GRAVY

MIXED GRAIN PORRIDGE

almond milk, date, berry compote

SMOOTHIE

choice of Green Machine or Berry Blast



Breaks 30 Minute Service Time

SWEET AND SAVORY

SEASONED PRETZELS

CHOCOLATE CHIP COOKIES

POTATO CHIPS Variety

HOUSE TRAIL MIX Apricots, nuts, white chocolate

GRANOLA BAR

HEALTHY

SEASONAL VEGETABLE CRUDITE & HOUSE DIPS

HOUSE TRAIL MIX apricots, nuts, white chocolate

GRANOLA BAR

CHEESE & CRACKERS

JERKY



Meeting Beverage Packages

ALL-DAY

COFFEE

ASSORTED TEA

BOTTLED SODA & TOPO CHICO

CANNED RICHARD'S RAINWATER

HALF-DAY

COFFEE

ASSORTED TEA

BOTTLED SODA & TOPO CHICO

CANNED RICHARD'S RAINWATER

BEVERAGE ON CONSUMPTION

COFFEE (price per gallon)

ASSORTED TEA (price per gallon)

CARAFE OF JUICE

CANNED RICHARD'S RAINWATER

BOTTLED SODA & TOPO CHICO

RED BULL

Lunch

GRAB & GO LUNCH

SANDWICHES

ROASTED TURKEY dijonaise, lettuce, tomato

CHICKEN SALAD lettuce, tomato

SUBMARINE SAMMIE ham, turkey, cheddar, lettuce,
tomato, sammie spread

VARIETY OF CHIPS & COOKIES

MIXED GREEN SALAD apple cider vinaigrette, feta, tomato,
garlic breadcrumbs



FAMILY STYLE OR BUFFET STYLE LUNCH

FOCACCIA BREAD

SALAD (choose 1)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino

CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton

KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

BIBB SALAD apple cider vinaigrette, garden herbs, blue cheese, radish

ENTREE (choice of 2 for pre-determined amount)

CHICKEN BREAST chimichurri

SEARED SALMON FILET lemon butter sauce

OAK GRILLED PETITE TENDERLOIN salsa verde

OAK GRILLED IBERICO PORK TENDERLOIN salsa verde

SMOKED HEN OF THE WOODS MUSHROOM soft polenta, marinated tomato

SIDES (choose 2)

POTATO PUREE chives

GRILLED BROCCOLI pecorino and preserved lemon

GRILLED ASPARAGUS herb vinaigrette

CHARRED SWEET POTATOES habanero aioli, chimichurri, herbs

DESSERT (choose 1)

CARROT CAKE CUPCAKES

SEASONAL HAND PIE mascarpone cream

ASSORTED COOKIES

Taco Bar

AVAILABLE FOR LUNCH AND DINNER

Served buffet style. Includes: grilled corn salad, corn and flour tortillas, garnish station, rice and beans

PROTEINS (choose 2)

PORK CARNITAS

CHICKEN TINGA

SHRIMP MOJO DE AJO

MOLE CAULIFLOWER

SIDE

GRILLED CORN SALAD

RICE AND BEANS (choose 1 of each)

ARROZ VERDE or MEXICAN RICE

BLACK BEANS or PINTO BEANS

GARNISH STATION

CORN AND FLOUR TORTILLAS, COTIJA CHEESE, SHREDDED CABBAGE, ESCABECHE, FIRE SALSA, TOMATILLO SALSA, PICO DE GALLO

ADD ONS

TORTILLA CHIPS guacamole and salsa

BABY GREENS SALAD with tomato, carrot, pepitas, feta, cilantro
lime vinaigrette

DESSERTS

CARROT CAKE

CHURROS

ASSORTED COOKIES



Stationed Canapés

based on one-hour service time

COLD

BEEF TARTARE smoked oyster aioli, oven dried tomato, oregano

DEILED EGGS chives (GF)

WALDORF STYLE LETTUCE CUPS (GF)

CEVICHE seasonal selection, corn crisp (GF)

SALMON TOAST fines herbes, house rye

TOMATO TOAST garlic confit, fried oregano (Vegan)

EGGPLANT TOAST pickled onion, piquillos (Vegetarian)

MUSHROOM TOAST herbed feta (Vegetarian)

HOT

BACON-WRAPPED DATES bay blue, balsamic (GF)

PEPPERED STRIP STEAK mushroom duxelles, horseradish sauce, crostini

CRAB CAKE remoulade, fennel

BUTTERMILK FRIED CHICKEN fresno hot sauce

CHICKEN EMPANADAS jack cheese, herbed buttermilk ranch, fresh corn masa

MUSHROOM EMPANADA grilled corn, chipotle salsa (GF)

STRIP STEAK SKEWERS piquillo chimichurri (GF)

RECEPTION STATIONS (25 person minimum)

CHEESE AND CHARCUTERIE DISPLAY

CRUDITES house made dips and crackers

PRIME RIB CARVING STATION

SWEETS mini cobblers, cupcakes, pots de crème, cookies



Dinner

PLATED DINNER

FOCCACIA BREAD

SALAD (select 1 for the group)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino

CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton

BIBB SALAD apple cider vinaigrette, garden herbs, blue cheese, radish

KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

ENTRÉE (choice of 2 for pre-determined amount)

BEEF TENDERLOIN peppercorn cream sauce, potato puree

PAN-SEARED STRIPED BASS tomato butter sauce, brown rice, pickled currants

PAN-SEARED CHICKEN BREAST herbed jus

BRAISED BEEF SHORT RIB rich pan gravy

GRILLED SALMON bearnaise, asparagus

PORCINI BOURGUIGNON celeriac purée (V)

DESSERTS (select 1 for the group)

SEASONAL HAND PIE mascarpone cream

ASSORTED COOKIES

CARROT CAKE cream cheese icing



FAMILY STYLE OR BUFFET STYLE DINNER

FOCCACIA BREAD

SALAD (select 1 for the group)

ARUGULA SALAD balsamic vinaigrette, baby tomato, pecorino

CLASSIC CAESAR SALAD baby romaine, pecorino, caesar, garlic crouton

KALE SALAD apple butter vinaigrette, pecorino, serrano chile, pickled apples

ENTREES (choice of 2 for the group)

BEEF TENDERLOIN peppercorn cream sauce

OAK GRILLED STRIP STEAK chimichurri

PAN-SEARED CHICKEN BREAST herbed jus

STRIPED BASS tomato butter sauce

GRILLED SALMON bearnaise

BRAISED BEEF SHORT RIB rich pan gravy

PORCINI BOURGUIGNON celeriac purée (V)

SIDES (choice of 2 for the group)

POTATO PUREE chives

GRILLED BROCCOLI pecorino and preserved lemon

GRILLED ASPARAGUS herb vinaigrette

CHARRED SWEET POTATOES habanero aioli, chimichurri, herbs

GREEN BEANS tomato, garlic, shallot, sherry vinegar

DESSERTS (select 1 for the group)

SEASONAL HAND PIE mascarpone cream

DARK CHOCOLATE POT DE CRÈME

CARROT CAKE cream cheese icing

Beer & Wine

BEER

INDEPENDENCE NATIVE TEXAN PILSNER

CARL KOLSCH

FRIENDS & ALLIES NOISY CRICKET SESSION IPA

WINE

MONMOUSSEAU ETOILE BRUT

VIGNERONS ARDECHOIS CHARDONNAY

FAMILLE PERRIN ROSE

VIGNERONS ARDECHOIS CABERNET SAUVIGNON

Tier 1 Spirits

DEEP EDDY VODKA

CITADELLE GIN

PUEBLO VIEJO BLANCO TEQUILA

OLD FORESTER BOURBON

BRUGAL WHITE RUM

Tier 2 Spirits Price per person

GREY GOOSE VODKA

FORDS GIN

ARETTE BLANCO TEQUILA

BUFFALO TRACE BOURBON

PLANTATION PINEAPPLE RUM



***Offerings subject to change based on seasonality

Consumption Bar

SPIRITS - TIER 1

DEEP EDDY VODKA

CITADELLE GIN

PUEBLO VIEJO TEQUILA

OLD FORESTER

BRUGAL WHITE RUM

SPIRITS - TIER 2

GREY GOOSE VODKA

FORDS GIN

ARETTE BLANCO TEQUILA

BUFFALO TRACE BOURBON

PLANTATION PINEAPPLE RUM

WINE

MONMOUSSEAU ETOILE BRUT

VIGNERONS ARDECHOIS CHARDONNAY

FAMILLE PERRIN ROSE

VIGNERONS ARDECHOIS CABERNET SAUVIGNON

BEER

INDEPENDENCE NATIVE TEXAN PILSNER

CARL KOLSCH

FRIENDS & ALLIES NOISY CRICKET SESSION IPA

***Offerings subject to change based on seasonality



FOR MORE INFORMATION

SALES@HOTELMAGDALENA.COM

