



2026-2027

PRIVATE EVENT INFORMATION

Rehearsal Dinners, Birthdays, Corporate meetings, Fundraisers and much more...

Welcome to The OASIS. Allow our catering team to take care of any type of event you can imagine. We want The OASIS to be your favorite place for special events. Let us handle all your arrangements while you relax and take the credit for a fabulous event. The following information will help you understand your many options, as well as our booking policies and procedures.



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****All information found in this packet is considered an attachment to your contract and is therefore, part of the contract. By placing a deposit, you are agreeing with all information within this packet.**

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Private Event Spaces

Starlight Terrace

Starlight Terrace is the largest of our private spaces seating up to 400 guests inside and an additional 200 guests outside.



Private Event Spaces

Top of the OASIS

The flagship in our fleet of private rooms, the Top of The Oasis is the perfect setting for an elegant evening high above Lake Travis. Any occasion that requires that special touch of class would be perfectly suited to this scenic room with its commanding views of the lake. The stunning décor includes a curved, natural stone bar with granite



countertops and stone columns that climb to the ceiling. This large banquet hall seats up to 180 guests.



Palm Court directly connects to the Top of the Oasis. This glassed-in Garden Room contains high vaulted ceilings, providing a perfect setting for a band or DJ with plenty of space for dancing or overflow seating of 100 guests.



Private Event Spaces



Lone Star with Vista Grande

Your friends and family will feel right at home in this warm and inviting Texas style den. With its western flare, antler chandeliers and rustic charm, your guests can gather by the Texas sized natural stone fireplace and enjoy the beautiful granite bar and hand carved wood buffet. The Lone Star room seats up to 100 guests inside and 90 guests outside with spectacular views.



Vista Grande

Attached to the Lone Star room, Vista Grande, has plenty of space for a small band or DJ to entertain all types of events. Or, Vista Grande, may be reserved separately for small all-day business meetings from 5-25 guests.



Private Event Spaces

Sunset Villa

Located directly beneath the Top of The Oasis, Sunset Villa boasts a magnificent view of Lake Travis. Transport your guests to the Mediterranean with our Tuscan inspired suite. The room is perfect for business meetings, small business meetings, rehearsal dinners and more, accommodating up to 100 guests inside and an additional 65 guests outside on the deck. As with the Top of The Oasis, your guests can bypass the main Oasis entrance and enter The Sunset Villa through our Tuscan-style bell tower.



Lakeside Terrace

Lakeside Terrace offers all guests a breathtaking panoramic view of Lake Travis and its spectacular sunsets. With a capacity of up to 65 guests inside and 75 outside, The Lakeside Terrace is sure to wow your out-of-town guests.



Catering Menu- Appetizers

Appetizer Receptions Require a Minimum Average of \$40 per guest. Or, add appetizers to your buffet/plated menu without a minimum

Further minimums may apply to various rooms.

Prices do not include 8.25% Sales Tax and 25% Service Fee.

*All prices are subject to change until a contract has been signed.

Dips and Displays

Chile con Queso with Tortilla Chips
and House Made Salsa \$225
Add: Guacamole \$4.50 per guest

Salsa Bar

Trio of Salsas: Salsa Verde *Mild*
House-made Red Salsa *Medium*
Morita Salsa *Hot*
Served with Tortilla Chips
\$225

Guacamole, Tortilla Chips &
House-made Red Salsa \$225

Spinach & Artichoke Dip with
House Made Pita Chips \$250

Baked Brie Bites
Lightly Breaded and Fried with Cranberry
Sauce
\$250



All Small Displays serve approximately 50 guests
All Large Displays serve approximately 100 guests

Fruit

An Assortment of Tropical
Fresh Seasonal Fruit
Small \$125, Large \$175

Assorted Cheese/Cracker

Small \$150, Large \$275

Charcuterie

Assorted Hard Salami and Cured Meats
served with Olives, Artichoke Hearts, Spicy
Mustard and Crackers
\$265



Vegetarian Spring Rolls

Lightly Fried & Served with a
Sweet Sriracha Chile Sauce
\$225

Bloody Mary Grilled Shrimp Shooters

\$275



Vegetable Crudités

Crisp Vegetables with
Jalapeño Ranch Dressing
Small \$150, Large \$200

Grilled Vegetable Display

Drizzled with a Balsamic Reduction
Small \$175, Large \$250

Vegetable Crudités Shooters

Rustic Cut Vegetables with Cherry
Tomatoes served with Ranch Dressing
\$4 per Shot



All Appetizers are served with 50 pieces each unless stated in description

Tenderloin Bruschetta

Seared Filet on a Crostini with
Caramelized Onion & Garlic,
Smoked Cheddar Cheese & Sriracha
\$225

Tomato Bruschetta

Basil & Tomatoes tossed in
Balsamic Reduction on a
Fresh Garlic Baguette
\$195

**Smoked Salmon and Boursin
Cheese Crostini**

\$225

Prosciutto Bruschetta

Cream Cheese, Micro Greens and
Balsamic Drizzle
\$225

Assorted Tea Sandwiches

On Marble Rye Bread
\$225

Pulled Pork Sliders

Korean style braised pork belly with an
Asian slaw on a Hawaiian slider
\$250

Grilled Cheese Bites

Served Individually with Tomato Basil
Shooters
\$200

**Chicken and Mushroom Julienne
Cups**

\$225

Wings

Tossed in choice of BBQ, Melon
Glaze, Buffalo, or Mango Habanero
\$150

Brisket Wontons

Crispy Won-Tons with House-
Smoked Brisket & Farmers Market
Mango Salsa
\$195

Pulled Pork Wonton Tacos

Korean style braised pork belly with
pickled onions and carrots in a crispy
wonton taco shell
\$195

**Roasted Hatch Chile &
Chicken Quesadillas**

\$165

BBQ Chicken Quesadillas

\$165

BBQ Lollipop Chicken

Chicken drumsticks roasted in BBQ
\$250

Vegetable Samosas

Crispy Pastry filled with Potato, Peas,
and Traditional Seasonings
\$175

Chicken Diablos

100 pieces of Applewood Bacon wrapped
Chicken Breast stuffed with Jalapeño, and
tossed in BBQ Sauce

\$225



Cucumber Tuna Poke

Marinated Ahi Tuna, avocado served in a
cucumber cup

\$200



Shrimp Diablos

Shrimp stuffed with Jalapeño & wrapped in
Apple Wood Smoked Bacon

\$245

Mac & Cheese Bites

\$175

Beef or Chicken Flauquitas

Pulled Chicken or Spicy Taco Beef, Served
with Sour Cream

\$195

Ginger Seared Ahi Tuna

Crisp Wontons with Wasabi Aioli

\$225

Crab Stuffed Wontons

Crab Salad in a crispy wonton bowl

\$195

Lump Crab Cakes

Drizzled with Chipotle Aioli

\$250

Shrimp Cocktail

Served with Spicy Cocktail Sauce

1lb serves 8 guests

*Market Price

Shrimp & Andouille Sticks

\$225

**Appetizer Receptions Require a Minimum Average of
\$40 per guest.**

Carving Station

Each item serves approximately 40 guests

Herb Crusted Prime Rib \$650

Honey Glazed Ham \$475

Cajun Fried Turkey \$495

*Prices include cocktail buns & condiments

*A Personal Carver will serve your guests at no additional cost

Cold Pastas

Basil Pesto Chicken Pasta

Cold Penne tossed in a Basil Pesto with Grilled Chicken Breast, Cherry Tomatoes & Parmesan
\$7.50 per guest

Mediterranean Tortellini Pasta

Cold Tri-color Cheese Tortellini, Italian Herbs, Hard Salami, Roasted Red Pepper, Red Onion, Black Olives & Parmesan tossed in Olive Oil
\$7.50 per guest

Salad Bar

Crisp Romaine Lettuce with an assortment of sliced Cucumbers, Tomatoes, Carrots, Onions, Cheddar Cheese, Bacon Bits & Diced Hardboiled Eggs
Choose Two: Ranch, Jalapeño Ranch, Honey Mustard, Balsamic Vinaigrette, Strawberry Lemon Vinaigrette or Citrus Vinaigrette
\$8 per guest

Ultimate Potato Bar

Your Choice of Fresh Baked or Garlic Mashed Potatoes.

Served with the follow toppings: Whipped Butter, Green Onions, Bacon Bits, Mixed Cheese, Sour Cream, Black Olives, Pulled Pork, Artichoke Hearts, Sautéed Mushrooms & Ranch dressing
\$8 per guest

Avocado Station

Fresh Sliced Avocados to Order, Served with the following toppings: Bacon, Mixed Cheese, Shredded Lettuce, Corn Relish, Pico de Gallo, Hatch Chiles, Queso Fresco, Fresh Squeezed Limes & Fresh Cracked Black Pepper
\$8.50 per guest

Catering Menu- Buffets

Create Your Own Buffet

\$45 per guest

Choice of 1 Appetizer

Spinach & Artichoke Dip with
House Made Pita Chips

Chile con Queso, Tortilla Chips &
Salsa

Choice of 1 Salad

Mixed Baby Field Greens, House
Salad, Wild Greens and Herbs, or
Caesar

Choice of 2 Dressings

Ranch, Jalapeño Ranch, Strawberry-
Lemon Vinaigrette, Sesame-Ginger
Vinaigrette, Citrus Vinaigrette, and
Caesar

Choice of 2 Entrées

Beef Tenderloin

Filet Medallions in
Roasted Red Pepper Demi-Glace

Monterrey Chicken

Fire Grilled Chicken Breast Smothered with
Honey Mustard, Mushrooms, Tomatoes &
Applewood Smoked Bacon topped with
Mixed Cheese

Sun-dried Tomato & Goat Cheese Stuffed Chicken

With Hatch Cream Sauce

Herb Marinated Pork Loin

Roasted Pork loin with a Cranberry &
Chipotle Glaze

Grilled Mahi-Mahi

Topped with Pineapple Salsa

Choice of 2 Sides

Vegetables: Roasted Cauliflower, Buttered
Broccolini, Green Beans & Sliced Carrots,
Grilled Brussels Sprouts, Grilled Asparagus,
Citrus Glazed Grilled Asparagus,
Mediterranean Grilled Vegetables with Aged
Balsamic

Starches: Cilantro Pilaf, Wild Rice Blend,
Roasted Garlic Smashed Potatoes, Bacon
Cheddar Smashed Potatoes, Asparagus
Risotto, Scalloped Potatoes, Herb Roasted
Red Potatoes, Macaroni & Cheese



Fajita Feast

\$38.50 per guest

Appetizer

 **Chile con Queso,
Tortilla Chips & Salsa**

Choice of 3 Entrées

**Marinated Skirt Steak
Grilled Chicken Breast
Pulled Pork**

With Caramelized Peppers & Onions

**Vegetarian Fajitas
Or**

Cheese Enchiladas with Salsa Rojas

Served with

Flour Tortillas, Rice & Black Beans
Pico de Gallo, Cheese, Sour Cream,
Lettuce & Guacamole

****Add 4th Entrée for an additional \$5/person***



Texas BBQ

\$45 per guest

**Chile con Queso, Tortilla Chips &
Salsa**

Includes 3 Entrées

Oak Smoked Brisket

Roasted BBQ Chicken

Jalapeño Sausage

Served with

With Texas BBQ Sauce, Bacon &
Ranch Potato Salad,
Baked Beans, Coleslaw, Pickle Chips,
Sliced Onions & Texas Toast

****Add Macaroni & Cheese for an
additional \$4 per guest***

****Add Chipotle Pork Ribs for an
additional \$6.50 per guest***



All Buffets include unlimited Coffee, Iced Tea and Sodas.

Prices do not include 8.25% sales tax and 25% service fee.

*All prices are subject to change until a contract has been signed.

Taste of Italy

\$42 per guest for 2 Entrees or \$45 per guests for 3 Entrees

Appetizers

Spinach & Artichoke Dip

Served with House-made Pita Chips

Caesar Salad

With House Made Garlic Bread

Entrée Side:

Sautéed Vegetables

Choice of 2 Entrées

Chicken Parmesan

With Spaghetti & Red Sauce

Chicken Alfredo

With Penne Pasta

Spaghetti & Meatballs

Beef & Vegetable Putanesca over Spaghetti

Beef or Vegetarian Lasagna



Breakfast Options

**Served Prior to 11am*

Oasis Brunch Buffet

\$40 per guest

****Available for Events taking place
between 10am-2pm***

Brunch Starters

Berry Yogurt Dip

With Fresh, Seasonal Fruit

Mixed Field Green Salad

With Strawberry Lemon Vinaigrette

Brunch Entrées

Fajitas

Marinated Skirt Steak served with
Flour Tortillas, Lettuce, Pico de Gallo
Grated Cheese & Sour Cream

Migas

Eggs, scrambled, with Pico de Gallo &
Crispy Corn Tortilla Strips
Topped with Queso

Chicken and Waffles

Served with

Skillet Potatoes, Bacon & Charro Beans

Muffins, Bagels & Donuts

Served with Cream Cheese

\$7.95 per guest

Granola Bars

\$3 each

Assorted Yogurt Cups

\$4 each

Assorted Breakfast Tacos

Bean & Cheese

Sausage, Egg & Cheese

Bacon, Egg & Cheese

Potato, Egg & Cheese

Served with Pico de Gallo & House-made Salsa
\$4 each

Beverage Station

All Day

Coffee, Tea, & Sodas

\$5.95 per guest

Seasonal Fruit Tray

Served with a Yogurt Berry Dip

Small \$150 Large \$250

Breakfast Migas Buffet

Migas

Scrambled eggs with Pico de Gallo & Crispy Corn
Tortilla Strips Topped with Queso. Served with
Flour Tortillas, Refried Beans & a Seasonal Fruit
Platter

\$28 per guest

***Includes All Day Beverage Station**



Catering Menu- Plated Meals

Policies and Procedures

- You may choose up to 3 Main Entrées for a Plated Meal.
- All Plated Meals are served with your choice of salad, 2 sides and a dinner roll
- All entrees will require the same sides
- All salads will require the same dressing
- All Plated Meals also include unlimited Coffee, Iced Tea & Sodas.
- We will need your final, pre-selected menu **no later than 7 days in advance of your function, along with a guaranteed guest count (i.e. 45 beef, 20 chicken, 7 fish)**. Allowances can be made on a limited basis to suit specific dietary requirements, as long as you have made us aware of your needs in advance.
- Place cards are required for Plated Meals
 - The Oasis will happily make place cards. A minimum 7 day notice is required for this option.
- Prices do not include 8.25% sales tax and 25% service fee.
- All prices are subject to change until a contract has been signed.



Plated Options

All Plated Meals are served with your choice of salad, 2 Sides and a Dinner Roll

Salads

House

Crisp Romaine Lettuce tossed with
Cheddar Cheese, Tomatoes,
Bacon Bits & Onions

Caesar

Crisp Romaine, House-made Croutons
& Parmesan Cheese

Mixed Baby Field Greens

Greens tossed with Carrots, Tomatoes,
Cucumbers & Onions

Wild Greens & Herbs

With Oranges, Dried Cranberries,
Heart of Palm, Candied Pecans tossed
in a White Balsamic Vinaigrette

Dressings

Ranch, Jalapeño Ranch, Strawberry-Lemon
Vinaigrette, Sesame-Ginger Vinaigrette, Citrus
Vinaigrette, Caesar

Sides

Choice of 2 Sides: (1 Vegetable, 1 Starch)

Vegetables: Roasted Cauliflower, Buttered Broccolini, Green Beans & Sliced Carrots, Grilled Brussels Sprouts, Roasted Corn & Peppers, Grilled Asparagus, Citrus Glazed Grilled Asparagus, Mediterranean Grilled Vegetables with Aged Balsamic

Starches: Cilantro Pilaf, Caprese Rice, Wild Rice Blend, Roasted Garlic Smashed Potatoes, Bacon Cheddar Smashed Potatoes, Black Beans, Asparagus Risotto, Scalloped Potatoes, Herb Roasted Red Potatoes, Wild Mushroom & Black Quinoa Risotto, Macaroni & Cheese

Plated Options

All Plated Meals are served with your choice of salad, 2 Sides and a Dinner Roll

Beef

Fire Grilled Rib Eye

12oz. Angus Rib Eye

\$50

NY Strip

12oz. Angus Strip

\$50

Center Cut Filet*

With Wild Mushroom Demi-glaze

\$55

***All Beef Entrees will be served medium and with your choice of:**
Maître d'hôtel Butter, Wild Mushroom Demi Glaze, Champagne Lemon Beurre Blanc Sauce, Roasted Red Pepper Demi Glaze, or Rosemary Cream Sauce



Poultry

Monterrey Chicken

With Honey Mustard, Mushrooms, Mushrooms, Tomatoes & Applewood Smoked Bacon with Mixed Cheese

\$40

Chicken Benevolenza

Sun-dried tomatoes, Asparagus Tips and Corn with Lemon Champagne Beurre Blanc

\$40

Sun-dried Tomato & Goat Cheese Stuffed Chicken

Lightly breaded and oven roasted chicken with herb marinara and Parmesan cheese

\$40

Pork

Bone-In Pork Chop

With a Mushroom Demi Glaze

\$40

Melon Glazed Stuffed Pork

Stuffed with Swiss Chard, Shitake mushrooms and Bacon Jam

\$42

Herb Crusted Pork Loin

Topped with a Chipotle Cranberry Sauce

\$42

Vegetarian

Eggplant Parmesan

Lightly breaded & fried Eggplant Served with Marinara & Parmegiano Reggiano over Buttered Linguini

\$40

Stuffed Poblano Pepper

Fire Roasted Corn, Black Bean Relish with Monterrey Jack Cheese and Hatch Chile Cream Sauce served over rice

\$40

Quinoa Stuffed Bell Pepper

Grilled Pepper stuffed with Quinoa, Tomatoes, Spinach & Monterrey Jack Cheese topped with a Balsamic Drizzle

\$40

Quinoa Stuffed Acorn Squash

Acorn Squash stuffed with quinoa, pepitas, and cranberries

\$40

Seafood

Herb Grilled Salmon

Topped with Spanish Creama

\$42

Grilled Mahi-Mahi

Topped with Pineapple Salsa

\$40

Catering Menu- Desserts

Desserts

Red Velvet Cake

With Cream Cheese Frosting

Chocolate Cake

Key Lime Pie

Italian Cream Cake

Tiramisu

Cheesecake with Fruit Coulis

Tres Leches with Chantilly Crème

**Choose 1 or an Assortment of up to 3
Desserts for
\$6.50/person**

Parfaits

OASIS Chocolate Mousse Parfait

Chocolate Mousse layered with
Fresh Berries, Whipped Cream &
Chambord Sauce

OASIS Banana Pudding Parfait

Vanilla Wafer Crumbles layered with
Banana Pudding & Whipped Cream

Oasis Straw berry Mousse Parfait

Strawberry Mousse layered with Fresh
Berries, Whipped Cream & Strawberry
Coulis.

*Served in Champagne Flute

*Minimum of 25 each

\$6.50/person



*All desserts must be ordered 7 days prior to event.

Bar Service

Open Bar

You may run a tab for all alcoholic drinks and pay the tab in full at the end of the event.

Limited Bar

You may offer specific alcoholic drinks to your guests; offer a host bar for a set amount of time; use drink tickets which allocates the number of drinks you are going to be purchasing for your guests; or any other arrangement that may benefit your needs.

Cash Bar

Your guests may pay for their own alcoholic beverages.



***Please note that if alcohol is served at an event, a \$150 Bar Set-Up Fee will be required.**

****The Wine List is subject to change**

***Tax is included on all alcohol**

Margaritas

Perfect Margarita	13.00
Flavored Margarita	13.75
Beer Rita	13.75

Beer

Domestic Beer	6.00
Premium Beer	7.25

Cocktails

Premium	10.25-11.00
Call	8.75-9.75
Well	8.50

Champagne & Sparkling Wine

3 ounce Toast	3/each
J Rojet	24/btl
Lamarca Prosecco	30/btl
Stellina di Notte Prosecco	8/28 btl
Ruffino Prosecco 375ml	16/btl

House Wine

Canyon Road

Chardonnay	8.75	29.50
Cabernet	8.75	29.50
Merlot	8.75	29.50

WHITE WINE

Ecco Domani

Pinot Grigio	9.75	33.75
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Kendall Jackson

Chardonnay	11	42.25
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Beringer

White Zinfandel	8.75	29.50
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RED WINE

Additional Red Wines are available upon Request



The OASIS on Lake Travis has played an integral part in creating a special, timeless moment for thousands of couples. If you're looking for a gathering that's formal, casual, airy, intimate - Whether you need to host fifteen or five-hundred - The OASIS is the perfect place for you!

Matt Montalvo Photography

CEREMONIES | RECEPTIONS | REHEARSAL DINNERS | ENGAGEMENT PARTIES | BRIDAL SHOWERS



*something borrowed,
something BLUE*

jett photography

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