



Below are answers to some FAQs about our special event pricing and policies. We appreciate the unique nature of each group and will happily work with you to accommodate special requests to ensure your event is a great success!

FAQs:

Is there a fee to reserve a private dining space?

Yes, we require a **\$150 Facility-Use Fee** to reserve one of our private dining spaces. Cash, check or online credit card payment must be made within 10 days of scheduling the reservation. Cancellations less than 7 days before the event will result in forfeiture of the fee.

How many people can you accommodate?

A minimum of **20** people is required to reserve one of our two private dining spaces. Our outdoor, screened-in, Treehouse dining space can accommodate a **maximum of 36**, while our indoor private dining space can accommodate a **maximum of 28**.

Can you accommodate more than 36, or do you handle off-site catering?

We are unable to accommodate groups larger than 36 and we do not provide off-site catering.

I am still waiting on RSVPs from our group - when do I need to let you know our final headcount?

Final headcounts must be submitted one week prior to the event. If some in your party are unable to attend, you will still be billed for the final count provided a week in advance. Last minute additions to your party may be accommodated as long as your group's size does not exceed the maximum numbers for the given spaces.

What if it rains?

In the event of inclement weather, Treehouse parties may be moved inside if necessary. The Treehouse is covered, heated and insulated. Parties may only be moved inside if the temperature outside is below freezing, as this space is quite comfortable, even when the outside temperature is in the low 40s. During the Summer months, the Treehouse can get hot when temperatures exceed the high 90s and 100s, but is completely shaded, ventilated on all sides and equipped with ceiling fans.

Can we pay separately?

We can not split checks individually for large parties but will accept up to four separate payments.

Can we decorate the space ourselves?

Decorating for events is allowed and may start 30 minutes before event or as soon as the space is vacated by our other diners. We prefer that the decorations be limited to tabletops but should you have other needs/requests, let us know and we can discuss how best we can accommodate you. We do have small tables that can be used to display photos, memorabilia, etc., provided upon your request.

What are our options when it comes to food?

We offer either a 3-course or 4-course package (see next page). A customized, printed menu will be provided. We will be happy to add a personal message/wording (Bride & Groom's names, Happy Birthday/Anniversary/etc.) at your request.

Can we bring in our own cake?

Dessert is included in the package prix-fixe menu, but if you'd like to bring in your own cake in addition to those, there will be a nominal \$8 cake cutting fee added to your final bill.

What about the kids?

We do not expect kids to order from the 3- or 4-course meal and will gladly offer them our normal children's menu with selections priced at \$4.50-\$10.

What if some in our party are vegetarian/gluten-free/have food allergies?

We will happily work with you and/or that individual to ensure that they have options that suit their dietary needs. Please let us know ahead of time of any known issues so that we can plan accordingly.

Can we bring in our own wine/beer?

We do not allow outside alcoholic beverages to be brought in for large groups. On the final page of this document, you will find our current Libations menu. You can offer the full menu to guests, or limit options to only a few (for example, choosing one bottle of red and one bottle of white — in this scenario, you would be charged by the bottle based on your consumption or you can elect to cap the amount served at a maximum number of bottles). If you'd like to offer more than one type of red/white or add champagne/mimosas/beer, we will happily work with you to accommodate your preferences.

Special Event Packages

3-Course: \$28.50/person* (Soup/Salad + Entrée + Dessert)

4-Course: \$32.25/person* (Soup + Salad + Entrée + Dessert)

*Price includes non-alcoholic drinks such as soda, coffee, iced tea.

*Does not include 8.25% tax, 20% gratuity or alcoholic beverages.

Course 1

your guests choose at time of event, choice of...

- Seasonal Soup
- Small Leaning Pear House Salad (*spiced pecans, goat cheese, pear, shallot vinaigrette*)

Course 2

your guests choose at time of event, choice of...

- CHICKEN & GRITS (GF) *roasted airliner breast, green chile-cheddar grits*
- MEATLOAF *scallion mashed potatoes, blue cheese salsa cruda*
- THE CRAB CAKE *chayote slaw, cilantro-buttermilk dressing*
- MARKET VEGETABLE CURRY (GF) (V) *basmati rice*
- MAC & CHEESE (V) *gemelli, 5-cheese blend, caramelized pepper & onion*

Course 3

your guests choose at time of event, choice of...

- Ancho Dark Chocolate Terrine (*cinnamon crème anglaise*)
- Seasonal Panna Cotta
- Seasonal House-made Gelato/Sorbet

Extras

shared Appetizers, serves 4

FRIED BRUSSELS SPROUTS | \$8

thai chile-lime vinaigrette, red cabbage, sesame seeds

QUESO FUNDIDO | \$9.5

kale, smoked gouda, pita

PRETZEL BOARD | \$9.75

3 house-made pretzels, beer cheese, house mustard

libations

(changes seasonally, any updates to availability will be provided prior to event)

— beer —

REAL ALE FIREMAN'S #4 BLONDE ALE draft	5.5
ROUGHHOUSE MODERN LIGHT FARMHOUSE WITBIER draft	6
MIDDLETON BLACK LAB PORTER draft	5.75
LONE PINT YELLOW ROSE AMERICAN IPA draft	6.25
AUSTIN EASTCIDERS ORIGINAL DRY CIDER 12oz	4.75
AUSTIN EASTCIDERS SPIKED SELTZER 12oz	4.75
TWISTED X AUSTIN LAGER 12oz	4.5
INDEPENDENCE AUSTIN AMBER 12oz	4.5
STAFF PICK	varies

— sparkling —

MIMOSA	8 / 32
LA BREZZA, PROSECCO	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT	86

— white —

Grooner, Grüner Veltliner	7 / 28
Yealands, Sauvignon Blanc	8 / 32
Taken Wine Co., Chardonnay	11 / 44
McPherson, Les Copains White	10 / 40
Mesa, Giunco Vermentino di Sardegna	36
Domaine Delaporte, Sancerre	64
Les Vieilles Vignes, Mâcon-Fuissé	72

— red —

Double Canyon, Cabernet Sauvignon	11 / 44
Bodega El Esteco, Don David Reserve Malbec	9 / 36
McPherson, Sangiovese	10 / 40
King Estate, Inscription Pinot Noir	11 / 44
Poderi Elia, Langhe Nebbiolo Padrun	52
Tolaini, Toscana Al Passo	48
Bodegas Finca Nueva, Rioja Crianza	42
Lassègue Saint-Emilion Grand Cru Bordeaux	86
Caparzo Brunello di Montalcino	78