

Your Special Day

Congratulations on your Engagement!

On behalf of The Austin Club, let me be the first to congratulate you on your forthcoming wedding.

Realizing that this will be a special and most important day for you, we would like to extend an invitation to visit us and view our elegant and spacious ballroom in the 139 year-old Millett Opera House. The Austin Club's central location is only one block from St. Mary's Cathedral, First Baptist Church, St. David's Episcopal Church and Central Presbyterian Church.

Since 1949, The Austin Club's seasoned and accommodating staff has handled wedding celebrations for generations of families. We would be more than pleased to give you a tour of the facility and to review our various food and beverage menu selections with you.

Enclosed are sample food and beverage menus, a question and answer sheet, prices and additional information to help you in the planning of your wedding.

In closing, we wish the two of you the very best and look forward to assisting you with your future plans.

Yours truly,

Julie Diaz
Director of Catering



Medallion Ballroom

The historic Millet Opera House has added style and grace to downtown Austin for 138 years. The Austin Club came into existence in 1949, and moved into the Millet building in 1980. The seasoned and accommodating staff has handled wedding celebrations for generations of Austin families.

The traditional and elegant Grand Medallion Ballroom has high ceilings and five giant chandeliers sparkling over the huge dance floor. The mahogany bar is a replica of one found in England, and there is even seating on a balcony overlooking the city street. Plenty of room to celebrate!

But there is much more to The Austin Club than beauty and character. There is a sensitivity that comes only with experience. The Chef is classically trained and both the Catering Director and Banquet Manager have been orchestrating weddings in Austin for over 30 years. It is a perfect place for a wedding reception.



Fees and Amenities

1. An \$1,800 deposit and signed contract are necessary to reserve the date of your choice. This deposit will be refunded within two weeks after the wedding reception.
2. There is a charge to use the Austin Club Medallion Ballroom. This fee includes:
 - A. Complimentary parking for all guests in the garage adjacent to the Club
 - B. Large, permanent dance floor
 - C. Lace draped Bride's cake table, silver & gold cake elevations, toasting glasses and cake cutting sets
 - D. Silver chafing dishes, all table linens and buffet tableskirting
 - E. Tables, Damask table linens, gold chavarie chairs, napkins, glassware and cutlery
 - F. Fabric gift box for on gift table
 - G. For each seating table we provide a 12" round table mirror and three mercury glass votive cups with candles
 - H. Four large silver candelabras with candles
 - I. Private changing rooms for bride and groom, during the reception, upon request
 - J. Cake cutting attendants, carving station attendants, wait staff, Bartenders, Set-up & all clean-up

The Medallion Ballroom fee is \$2,500.00 for a minimum of 100 guests. If your number is over 150 guests, the Ballroom fee is \$2,700.00. These numbers do not include vendors or children.

3. Receptions may be scheduled for a four-hour period. A fee of \$500.00 will be charged for one extra hour. Receptions cannot go beyond five hours or past midnight. The start time for the reception begins when more than 20 guests have arrived. All band equipment and decorations must be removed within one hour after the completion of the function, otherwise a late fee of \$250.00 per hour will be applied.
4. The second floor balcony is available for an additional \$250. The Homer Leonard Suite, adjacent to the Ballroom, is available with a minimum of 200 guests, for extra seating (\$250) or buffet stations (\$500).
5. Special cleaning, repairs, or damage caused by guests will be charged per repair invoice.
6. All wedding receptions incur a 22% service charge and 8.25% sales tax for food and beverages.
7. Wedding Ceremonies in the Ballroom are limited to 150 guests and incur a fee of \$2,000. This fee includes floor to ceiling draping for the ceremony area. An outside Certified Wedding Coordinator is required.

Policies and Guidelines

1. **DJs & BANDS:** Risers are required for all bands - \$50.00 per 6' x 8' section, skirted. The sound-board must be positioned next to the stage, not out in the room. All amplification must be on the stage or elevated and no sub-woofers are allowed. The band must contact the Club two weeks prior to the event for load-in time & directions.
2. **Cancellations:**
Nine months prior to function date: 100% refund
Less than nine months prior to function date: forfeiture of deposit
All cancellations must be in writing to secure deposit refund, no exceptions.
3. All food and beverage, except for wedding cakes, must be provided by the Austin Club.
4. Our minimum food charge is \$6,000.00 plus tax and 22% service charge. Buffet receptions will be supplied with unlimited refills for two hours. If food service goes beyond 10:00 pm, there will be a \$200.00 charge. Children under 3 years are not charged for food and children from 3 to 10 years are charged at half price.
5. The Ballroom can accommodate up to 300 guests. With a dance floor, seating is limited to 200 guests in the Ballroom. The second floor balcony and Homer Leonard Suite will seat an additional 60 guests.
6. Decorating may take place in the area of rental (second floor Medallion Ballroom). Please do not plan florals or décor on the bar. Any additional requests for areas to be decorated must be approved by the Club's General Manager.
7. Florists, Independent Contractors, Bands, Bakers: All band equipment and decorations must be removed within one hour of the end of the event or there will be an additional charge of \$250.00 per hour. Club Staff is not available for assistance unless prior arrangements have been made. The staff charge is \$35.00 per hour.
8. The Club is not open during the day on Saturday (unless a daytime reception is scheduled). Vendors may have access, for evening receptions, at 2:00 pm (this time may vary depending on day functions). Earlier access must be arranged with the Club.
9. **Payment of function:** A 50% non-refundable payment is due 90 days prior to the reception. The remainder of the payment and guaranteed number of guests for all food, bar and miscellaneous charges is due 15 days prior to the reception. **All floor plans, guest numbers & menus must be finalized 15 days out.** The deposit will be refunded within two weeks after the event. The minimum guarantee will be billed unless the actual number of guests in attendance is larger.
10. Only fresh petals or bubbles may be thrown outside the club. A fee of \$500 will be charged for any compromise of this policy. No sparklers are allowed.
11. Outside Wedding Coordinators must be approved by the Austin Club and they must attend the final planning meeting at the Club.

Questions & Answers

Q: What is required to reserve my wedding reception date?

A: An \$1,800 deposit and signed contract are required to reserve the Medallion Room. Deposits do not guarantee set prices for food or beverage. **Menus must be set to guarantee prices.**

Q: When should we begin planning our function?

A: The menu can be set a maximum of 6 months prior to the wedding. All menus and plans must be finalized no later than one month prior to the wedding.

Q: What should happen if I have to cancel my reservation?

A: All weddings canceled nine months prior to wedding date will receive 100% refund of deposit.

Canceling less than nine months prior to the event will result in forfeiture of the deposit.

NOTE: ALL CANCELLATIONS MUST BE MADE IN WRITING. Faxes will not be accepted in lieu of written cancellation.

Q: Can I supply my own food and beverage?

A: The Austin Club must provide all food and beverage except for wedding cakes.

Q: Is it required that I serve alcoholic beverages at my reception?

A: No, but a non-alcoholic beverage bar package must be purchased for all guests.

Q: What times of day are available for my reception?

A: FRIDAY: 6:00 pm - Midnight;

SATURDAY: 11:00 am - Midnight

Q: What times can florist, cake, and band equipment deliveries be made?

A: Friday Receptions: 3:30 pm – 6:00 pm

Saturday Day receptions: 9:00 am -12:00 noon

Saturday evening receptions: 2:00 pm or later

NOTE: All band equipment & decorations must be removed within one hour of the end of the event, or a fee of \$250.00 per hour is charged.

Q: Can the Austin Club provide me with a wedding cake?

A: Sorry, we do not have accommodations for baking wedding cakes. However, we will be happy to recommend a bakery. A professional baker must supply all cakes – homemade cakes are not allowed.

Q: Can the Austin Club handle my music booking needs for me?

A: Due to personal preference on your part, we would prefer you make this decision. However, we will be pleased to recommend groups or musicians to you.

Q: Can payment for music and cakes be added to my bill?

A: Sorry, all external contractual arrangements must be paid to the vendor by the actual person requesting service.



People with mobility disabilities and other patrons who cannot utilize the stairs, can gain access to the Austin Club entrance located on the west side of the building, around the corner from the front entrance. For assistance at either entrance, please ring the bell; staff will be on hand to assist. For more information please call 512.477.9496 or email GM Ken Richardson.

Questions & Answers (continued)

Q: Does the Austin Club provide decorative centerpieces for any tables?

A: We do provide round table mirrors and three mercury glass votive candles for each seating table. The Austin Club also has four large silver candelabras included at no charge. All decorations are limited to the staircase, ballroom and balcony. Austin Club seasonal decorations may not be altered.

Q: What rooms of the Club are included in the rental of the facilities?

A: The second floor Medallion Ballroom is the primary space, along with any additional rooms as designated by the Catering Director. The first floor main lobby area and dining rooms are not included, as these are for Austin Club members only.

Q: What types of linens does the Austin Club have available?

A: We have Damask, 100% cotton white linen tablecloths with matching napkins. Serving tables have floor-length white skirting. We can also arrange rental for custom table skirting, floor length tablecloths and chair covers. There may be additional handling charges associated with any rental linens or chairs.

Q: Is there a dance floor available?

A: We have a permanent dance floor in the Medallion Ballroom. To maximize seating, tables must be set on part of the dance floor.

Q: What style of tables are available?

A: We have the following table sizes and shapes:

Round: 60" and 72"; Long: Six feet and eight feet; Square: 32" x 32"; 6 - 36" Standing Cocktail

Q: Is there an additional charge for wait staff and bar service?

A: The 22% service charge on food & beverage is appropriated to offset the staff salaries.

Q: Is parking available?

A: Yes, Complimentary parking is available in the garage adjacent to the Austin Club, on 9th Street after 4:30pm. Club validation is available at front reception.

Q: Is there a charge for the bride and groom's changing rooms?

A: No. We have rooms and they are complimentary when you have your reception here.

Q: Can leftover food and beverages be taken home after my reception?

A: We are sorry, but due to the club's policy regarding the potential health hazard from improper storage, we cannot allow food or beverages to be taken off premise.

Q: What is the latest time we can stay for an evening function at the Austin Club Medallion Ballroom?

A: 12:00 midnight. All bands and equipment must be removed within one hour of the end of the function.

Q: Is there a food minimum per person?

A: Yes, there is a minimum of \$36.95 per person for 150 guests, plus bar tax & 22% service charge. A minimum of 150 adult guests is required for wedding receptions in our Ballroom.

Q: Is there a room cleanup charge?

A: Not generally speaking. Exceptions would be if there is extensive décor, flowers, excessive carpet or floor cleaning required or if any glitter is used in the room

Hors d'oeuvres Buffet Pricing

See below for Hors d'oeuvres selections

See Supplements list on page 3

Hors d'oeuvres packages are refilled for two (2) hours

For passing before a plated dinner, these items can be priced separately

Design Your Own Package

A tray of International Cheeses with nuts and dried fruit is included with each package

Package A: \$33.95 per person (with supplement)
\$36.95 (with no supplement)
4 hot and 4 cold selections

Package B: \$37.95 per person (with a supplement)
\$40.95 (with no supplement)
5 hot and 5 cold selections

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Hors d'oeuvres Selections

Cold Hors d'oeuvres

Goat cheese and honeycomb on a pear crisp (gluten free)

Deviled eggs:

Classic deviled egg with paprika and chive (gluten free, dairy free)

Miso deviled egg with sesame (dairy free)

Harissa deviled egg with tahini and preserved lemon (dairy free)

Tex-Mex deviled egg with queso and pico de gallo (gluten free)

Caprese skewers with mozzarella di bufala, sundried tomato, and torn basil (gluten free)

Avocado toast points with togarashi on black bread (vegan)

Smoked salmon, cilantro, chili, and peanut summer roll (gluten free, dairy free, contains peanuts)

Lime-marinated shrimp and scallop ceviche shooter (dairy free, gluten free)

Maine lobster salad with tarragon, shallot, and chive on a mini buttered roll

Tuna tartare with Asian pear, lemon oil, and chive in a spoon (dairy free, gluten free)

Crab Louie endive cups with sieved egg, asparagus, and tomato (gluten free, dairy free)

Prosciutto-wrapped asparagus with whipped cream cheese and white truffle oil (gluten free)

Duck liver mousse on toast with fresh fig and sea salt (dairy free)

Steak tartare with shallots, cornichon, and curried Dijon mustard in a spoon

Spinach and artichoke dip tartlet with parmesan crisp

Mini potatoes hasselback with crème fraiche, chive, and sea salt (gluten free)

Smoked tomato bisque with mini grilled cheese

Mushroom and gruyere flatbread with onion jam and fines herbs

Grilled scallion, shiitake, and sweet pepper yakitori skewer with sesame glaze (vegan, dairy free)

Hors d'oeuvres Selections (continued)

Hot Hors d'oeuvres

- Herbed shrimp scampi and fried farfalle pasta on a skewer
- New England style crab cakes with chipotle aioli (dairy free)
- Fried shrimp toasts with charred scallion and sesame (dairy free)
- 'White pie' flatbread with garlic, chili, and bottarga (dairy free)
- Grilled scallop and baby bok choy yakitori skewer with yuzu glaze (gluten free, dairy free)
- Chicken, bacon, jalapeno skewers with smoked tomato butter
- Fried chicken and waffle bite with spiced maple butter
- Quail poppers with smoked bacon, jalapeno, and cranberry reduction (gluten free, dairy free)
- Mini beef wellington with creole béarnaise
- Kobe sliders with cheddar and chipotle aioli
- Chorizo and puff pastry pinwheels with basil pistou
- Grilled steak and shishito pepper yakitori skewer with sesame glaze (dairy free)
- Grilled chicken and poblano pepper with ginger glaze (dairy free)
- Prosciutto, pear, and bleu cheese flatbread with arugula and chili oil
- Grilled lamb meatball on a skewer with tzatziki and dukkah (contains nuts)
- Spinach and artichoke dip tartlet with parmesan crisp
- Mini potatoes hasselback with crème fraîche, chive, and sea salt (gluten free)
- Smoked tomato bisque in demitasse cup with mini grilled cheese
- Mushroom and gruyere flatbread with onion jam and fines herbs
- Grilled scallion, shiitake, and sweet pepper yakitori skewer with sesame glaze (vegan, dairy free)

Additional Supplements

These optional supplements must accompany the Hors d'oeuvres Buffet packages
OR
The Dinner Buffet packages.

Carving Station, staffed by Austin Club Carver

All carved items include soft cocktail rolls, horseradish, Dijon mustard and mayonnaise sauces.

<i>Peppered Beef Tenderloin</i>	<i>\$ 17.00 per person</i>
<i>Prime Rib of Beef</i>	<i>\$ 13.00 per person</i>
<i>Pork Loin</i>	<i>\$ 10.00 per person</i>
<i>Breast of Turkey</i>	<i>\$ 9.00 per person</i>

<i>Jumbo Gulf Coast Shrimp, 16/20 per pound</i>	<i>\$ 45.00 per pound</i>
<i>Oysters: choice of Rockefeller or on the half shell</i>	<i>\$ 460.00 per 100</i>
<i>Steamed and Halved Lobster Tails</i>	<i>\$ 12.00 per piece</i>

Masher Bar

Garlic mashed potatoes with assorted toppings; butter, sour cream, scallions, bacon, shredded cheddar cheese, crumbled blue cheese, grilled corn, and cream gravy.

\$7.00 per person

Avocado Toast Bar

Assorted toasts (sourdough, wheat, and black), with crushed avocado and assorted toppings including sieved eggs, chives, radishes, sea salt, sprouts, diced tomatoes, cilantro, and spicy sauces

\$ 8.00 per person

\$ 9.00 with trout roe

\$ 10.00 with sliced prosciutto

Full Pasta Station (with cooking attendant)

Orecchiette and Elbow Pasta, Marinara sauce, Pesto, and Cheesy Alfredo, shredded Parmesan, green peas, garlic, Kalamata olives, roasted mushrooms, cherry tomatoes, spinach, bacon, and truffle oil.

\$ 10.00 per person

\$ 11.00 with Grilled Chicken

\$ 13.00 with Shrimp

Fiesta Bar

Green Chile Con Queso, Fresh Tortilla Chips, House Made Salsa, Chicken Flauta's, Beef quesadillas, Mini Pork Torta's

\$13.00 per person

Cheese, Olive, and Charcuterie Display

A selection of Cow, Sheep, and Goat Cheeses, both hard and soft, along with assorted black and green olive varieties, sliced prosciutto and other cured meats, fresh and dried fruits, mustards, compotes, and accompanying crackers and breads.

\$ 15.00 per person

Prices do not include 8.25% sales tax or 22% service charge

Dinner Buffet Pricing

See Hors d'oeuvres list on previous pages
Hot and Cold Hors d'oeuvres to be passed for one hour
Dinner packages are refilled for two hours

Selection #1: \$46.95 per person

2 Hot and 2 Cold Hors d'oeuvres
3 Salad Selections
2 Hot Entrées
2 Side Dishes
Rolls and Butter

Selection #2: \$54.95 per person

2 Hot and 2 Cold Hors d'oeuvres
3 Salad Selections
2 Hot Entrées
2 Side Dishes
Masher Bar or Risotto Bar
Rolls and Butter

Selection #3: \$62.95 per person

3 Hot and 3 Cold Hors d'oeuvres
3 Salad Selections
2 Hot Entrées
2 Side Dishes
Includes Masher Bar or Risotto Bar and
Pork Loin or Turkey Carving Station
Rolls and Butter



Prices do not include 8.25% sales tax or 22% service charge



Buffet Salad Selections

Classic Caesar with romaine, parmesan, herbed croutons, house-made dressing
- contains dairy, gluten

Spicy Tuscan Kale with creamy harissa dressing, aged gouda, and
toasted pumpkin seeds - contains dairy

Grilled Trevisano with serrano ranch, candied pecans, French breakfast radish, fines
herbs - contains nuts, dairy

Mixed Field Greens with pickled shallots, shaved fennel, watermelon radish, scallion,
and sesame-yuzu citronette - vegan

Baby Iceberg Wedge with bleu cheese, smoked bacon, cherry tomato, tobacco onions
- contains dairy, gluten

Orzo e Pesto with marinated radicchio, shaved parmesan, toasted pine nuts
- contains dairy, nuts

Traditional Greek Salad with Roma tomato, salted cucumber, purple onion,
Kalamata olives and feta - contains dairy

Toasted Farro and Fennel with orange segments, baby spinach, pomegranate,
and chili-lime vinaigrette - vegan, contains gluten (can be made with buckwheat
for gluten -free)

The Austin Club 'Waldorf' with little gem lettuce, marinated celery, grapes,
green apples, walnut and, broken lemon vinaigrette - contains nuts

Prices do not include 8.25% sales tax or 22% service charge



Buffet Entrées Selections

Choice of pan roasted fish with choice of accompanying sauce:

Fish:

Scottish salmon

Texas striped bass

Branzino (Mediterranean Sea Bass)

Idaho river trout

Sauce:

Salsa verde

Herbed veloute (contains gluten)

Saffron coconut broth

Pistou (contains dairy)

French curry sauce

Oven roasted chicken with thyme butter and grilled lemon - *contains dairy*

Braised pork shoulder braciola with spicy stewed tomato sauce - *contains dairy*

Crispy pork loin confit with tart cherry glaze and brown butter pecan streusel
contains gluten, dairy

Red wine braised short ribs with beef bordelaise - *contains gluten*
additional \$2 per person

Olive oil poached Atlantic cod with grapefruit gremolata and toasted pumpkin seeds
additional \$4 per person

Seared duck breast with cranberry orange compote - *additional \$5 per person*

Grilled half Maine lobster with drawn garlic butter, grilled lemon, and parsley
contains dairy – additional \$5 per person

Grilled hanger steak (sliced) with chimichurri – *additional \$6 per person*



Buffet Dinner Side Dishes

Creamy potatoes au gratin - *contains dairy, gluten*

Buttery white bean fagioli alla Toscana with rosemary and pecorino - *contains dairy*

Orecchiette with chili oil, lemon, and roasted broccoli rabe - *vegan*

Roasted garlic pommes puree - *contains dairy*

Crispy fried fingerling potatoes with rosemary and sea salt - *vegan*

Coconut rice with charred scallions and fried garlic - *vegan*

Beluga lentils with pickled shallots and fines herbs - *vegan*

Smoked andouille and crab fried rice - *contains pork, shellfish*

Braised black kale with buttery chili sofrito - *contains dairy*

Roasted baby beets with garlicky beet greens and pickled beet stems - *vegan*

Fried Brussels sprouts with bacon and shallot - *contains pork*

Roasted radishes with parsley, lemon, and shaved parmesan - *contains dairy*

Steamed pencil asparagus with lemon aioli and dill

Roasted French green beans with fried garlic and oven-dried tomatoes - *vegan*

Roasted rainbow cauliflower with tahini, lemon, and pine nuts - *contains nuts*

Roasted heirloom carrots with chili oil and dukkah (Egyptian nut and spice blend) -

Prices do not include 8.25% sales tax or 22% service charge

Plated Dinners

A choice of 2 entrée is limited to a maximum of 150 guests and color coded cards must be provided for each choice of entrée.

Entrée price includes salad, side dishes, rolls, butter, iced tea and coffee

Fish

Pan Roasted Texas Striped Bass OR Branzino Filet (both \$34.50)

with Beluga lentils, French curry sauce, nectarines, spiced pecans, charred onion, jicama

Seared Scottish Salmon (\$33) OR **Olive oil Poached Atlantic Cod** (\$38)

with creamy potatoes au gratin, basil pistou, fried Brussels sprouts, green olives, pickled chili

Grilled Half Maine Lobster (\$40.25) OR **Cornmeal-Crusted Softshell Crab** (seasonal, \$41.25)

with Forbidden black rice, steamed haricots verts, pickled shallot, and saffron rouille

Halibut En Papillote (\$29)

with carrot, fennel, shallot, lemon, and chili oil, served with crispy fried fingerlings and aioli

Poultry

Crispy Lacquered Half Chicken (\$29) OR **Pan Roasted Poussin** (young chicken, \$38)

Blistered poblano pommes puree, roasted radishes, au jus

Seared Duck Breast (\$38) or **Grilled Texas Quails** (2 per plate, \$33)

with spicy Moroccan carrot salad, charmoula sauce, and roasted haricots verts

Grilled Mojo Airline Chicken Breast (\$28)

with Forbidden black rice, roasted fennel, and saffron-coconut broth

Beef

Grilled New York Strip, 10 oz (\$44) OR **Pan Seared Cote de Boeuf Ribeye** (sliced, 8 oz per portion, \$44)

with truffle-fried fingerling potatoes, demi-glace, baby beet salad, lemon aioli, and chive oil

Red Wine Braised Short Rib (\$40) OR **Grilled Filet of Tenderloin**, 6 oz (\$45)

with roasted garlic pommes puree, demi-glace, and roasted asparagus

Pork

Braised Pork Shoulder Braciola (\$33) OR Braised Pork Belly (\$38)

with pan fried maitake mushrooms, buttery white beans, bacon jam, and chimichurri

Grilled or Oven Roasted Pork Chop (both \$35)

with andouille and crab fried rice, spicy cream sauce, seared okra, and oven-dried tomatoes

Vegetable

Heirloom Carrots En Croute (\$34)

with rice pilaf, mushroom cream sauce, and braised Tuscan kale

Vegetables En Papillote (\$29)

with carrot, fennel, mushroom, bok choy, shallot, lemon, and chili oil, crispy fingerlings and aioli

Salads

Mixed Field Greens

pickled shallots, shaved fennel, watermelon radish, scallion, and sesame-yuzu citronette

-vegan

Baby Iceberg Wedge

bleu cheese, smoked bacon, cherry tomato, tobacco onions

-contains dairy, gluten

Classic Caesar

romaine, parmesan, herbed croutons, house-made dressing

-contains dairy, gluten

Traditional Greek Salad

Roma tomato, salted cucumber, purple onion, with Kalamata olives and feta

-contains dairy

Desserts

New York Style Cheese Cake

Coconut Cream Cake

Carrot Cake

Vanilla Bean Crème Brulee

Pistachio Cannoli's

Pot de Crème

Triple Chocolate Cake

Key Lime Pie

Please add \$6.00 for desserts

Glossary

Braciola - An Italian delicacy that involves rolling a flattened piece of meat with herbs and cheese, tying with twine, and then braising

Branzino – a Mediterranean sea bass varietal with a flaky, delicate, mild white flesh

Castelvetrano Olive – an Italian medium size, round, green olive varietal similar in buttery, meaty flavor to Picholine olives

Cote de Boeuf – a thick, ribeye steak. Our preparation involves roasting the steak bone-in, and then slicing to provide 8 oz of meat per portion

En Croute – in French, ‘in crust’, where something (usually a protein, in our case, heirloom carrots) is wrapped with puff pastry dough and often layered with cheese and herbs

Papillote – a classic French cooking technique of steaming a fish and vegetables in parchment, beautifully marrying the flavors and aromas together.

Pommes Puree – a fancy way of saying ‘mashed potatoes’

Poussin – a young chicken. Our presentation involves ‘spatchcocking’ the bird by removing its backbone, then pan frying flattened and whole to achieve a crispy skin and juicy flesh

Rouille – a classic, garlicky, French aioli that includes saffron, which provides the bright yellow color

Sofrito – a base for braises, soups, and sauces popular in worldwide Latin cooking (Spain, Italy, The Americas) that usually includes carrots, onions, garlic, and peppers, minced and pan-fried until incorporated

The guaranteed number of guests is required 5 business days prior to the event (except for wedding receptions). After the deadline, numbers are subject to increase only, with Chef’s approval.

These menus are only suggestions

We will be pleased to customize a special menu for your event

Please add sales tax of 8.25% and service charge of 22% to the price of each entrée.

Desserts

New York Style Cheese Cake

Coconut Cream Cake

Carrot Cake

Vanilla Bean Crème Brulee

Pistachio Cannoli's

Chocolate Whopper Tart

Triple Chocolate Cake

Key Lime Pie

Please add \$6.00 for desserts

The guaranteed number of guests is required 7 business days prior to the event. After the deadline, numbers are subject to increase only, with Chef's approval.

These menus are only suggestions

We will be pleased to customize a special menu for your event.

Please add sales tax of 8.25% and service charge of 22% to the price of each entrée.

Beverage Packages

All beverage packages are priced per person, for every guest 21 years old or older and include house wine (Chardonnay, Cabernet Sauvignon, & Merlot), house champagne, imported beer, domestic beer, assorted sodas, mineral water & juice.

Packages include butler passed wine upon guest arrival.

Packages do not include a champagne toast.

	3 hours	4 hours	5 hours
House Wine, Beer & Champagne Only	\$27.00	\$34.00	\$38.00
Add House Liquor	\$32.00	\$38.00	\$42.00
Add Call Liquors	\$38.00	\$42.00	\$47.00
Add Premium Liquors	\$42.00	\$48.00	\$52.00

House Liquors

Gordon's Vodka
Miles Gin
El Toro Silver Tequila
Clan MacGregor Scotch
Bellows Bourbon
Castillo Rum

Call Liquors

Tito's Vodka
Sky Vodka
Bombay Gin
Beefeater Gin
Bacardi Silver Rum
Sauza Gold
Dewars Scotch
J & B Scotch
Weller 107 Bourbon
Eagle Rare Bourbon

Premium Liquors

Grey Goose Vodka
Ketal One Vodka
Bombay Sapphire Gin
Hendricks Gin
Chivas Regal Scotch
Johnnie Walker Black Scotch
Crown Royal Bourbon
Makers Mark Bourbon
Patron Silver Tequila
Myers Dark

Coffee & Tea Station (four hours) \$2.50 per person

Beverage Package for under 21 \$8.00 per person

Non-Alcoholic Beverage Bar (required for receptions not hosting an alcohol bar) \$15.00 per person

Included: Iced tea, coffee, soft drinks, mineral water and Orange Mint punch

Specialty Beverages

Orange Mint Punch, an Austin Club Specialty \$38.00 per gallon, 4 gallon minimum
Margarita Machine (Machine Rental: \$200.00) \$575.00 per 100 drinks (House liquor)
Champagne Toast (house Champagne) \$8.50 per person

All prices are subject to a service charge of 22% and 8.25% state sales tax. Service charge is not subject to state sales tax at The Austin Club.

AUSTIN CLUB WEDDING CONTRACT

BRIDE'S NAME: _____ GROOM'S NAME: _____

BRIDE'S EMAIL: _____ BRIDES'S PHONE: _____

FUNCTION DATE: _____ TIME: _____ EXPECTED NUMBER OF GUESTS: _____

- A. This contract between said party and the Austin Club confirms the above stated date, room, and time.
- B. The Austin Club holds a Texas Alcoholic Beverage Club Permit. No guest may bring any alcohol onto the premises, nor remove any from said premises. Minors are not to be served any alcoholic beverages. Management and staff are authorized to deny service to anyone who appears intoxicated and management can assist in providing transportation.
- C. The Austin Club will not be held responsible for missing gifts, wedding cake parts, cake cutting sets, toasting glasses, decorations, damaged articles of personal property or automobiles, rental linens, or items left in automobiles belonging to sponsors, hosts, or guests of a party. No purses will be accepted for safekeeping.
- D. Host of said function is responsible for theft or damage to the property of the Austin Club caused by the host, invitees or hosted contracted services. Special cleaning, repairs or damage caused by guests will be charged per invoice or deducted from deposit.
- E. 1. Cancellation Policy: All cancellations must be in writing. If the event is cancelled more than nine months before the event date the deposit will be totally refunded. If the event is canceled within nine months of the event, the deposit will not be refunded. Faxes and emails are not accepted in lieu of a written cancellation.

2. Payment of Function: A 50% non-refundable payment is due 90 days prior to the reception. The remainder of the payment and minimum guaranteed number of guests for all food, bar and miscellaneous charges is due 15 days prior to the reception. The deposit will be refunded within two weeks after the event. Payment for weddings and non-members is accepted by check only.
- F. Menus can be set a maximum of six months prior to the function and a minimum of thirty days. All fees, prices and menu selections are subject to change until the menu is finalized. Food and beverage prices cannot be guaranteed longer than six months. The guaranteed number of guests is due fifteen days prior to the wedding. All charges will be billed on the number guaranteed, or the number of actual guests in attendance, whichever is greater.
- G. The service charge that is calculated for the food and beverage is applied to employee salaries and benefits.
- H. The Austin Club, as a private club, reserves the right to refuse service to anyone.

I have received, read, and understand the catering policies of the Austin Club, Guidelines, Fees & Amenities and by doing so, agree to the conditions and charges as set forth in those policies:

Signature of Person Responsible for Payment

Austin Club Representative

Printed Name _____

Date _____

Amount Paid _____

Received by

Date