

Dinner/Reception Event Information

*On behalf of the Austin Club, I thank you for considering the Club
for your upcoming function.*

Since 1949, The Austin Club's seasoned and accommodating staff has handled a multitude of 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 dinner menus, prices, and additional information to help you in the planning of your event.

Again, we welcome the opportunity to meet with you to tour our historic venue.

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

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Fees & Amenities

Medallion Ballroom Rental

- A \$1,000 deposit and a signed contract are necessary to reserve the Medallion Ballroom on the date of your choice.
 - December function dates require a \$2,500 deposit when booking the second floor Medallion Ballroom.
- There is a \$650 charge to use the Austin Club Medallion Ballroom Monday through Thursday.
- Friday functions are \$1,500.
- Saturday functions are \$2,500.

Full Building Rental

- The entire Clubhouse building can be booked for \$5,000 January - November.
- December rental is \$6,000.

This fee includes:

- Wait staff and bartenders
 - Carvers and pasta station attendants incur an additional \$75 per person fee
 - Additional requested labor will be quoted per person per hour
- Dance floor
- Custom room arrangement set-up
- Silver chafing dishes
- All tables, chairs, china, cutlery, Club linens for seating tables and service tables
- Table mirrors
- Set-up and clean-up

Additional Event Fees

- Events may be scheduled for a four-hour period. An additional fee of \$750 will be charged for functions going five hours. All band equipment and decorations must be removed within one hour after the completion of the function, otherwise a late fee of \$300 per hour will be applied. Events may not go past 11:30pm.
- Special engineering set-up: \$100 per hour, i.e., ceiling mirror balls, special lighting, or staging and assembling. Club does not provide electrical equipment or extension cords.
- Coat check: \$75 per function
- Special cleaning, repairs or damage will be charged per repair invoice.
- All private parties incur a 22% service charge, along with appropriate sales tax. *The 22% service charge on food & beverage is appropriated to offset the staff salaries & benefits. Additional optional gratuities are greatly appreciated but not required.*

Food Removal

- Due to potential health hazards, leftover food may not be removed from the Club.
 - Wedding cakes, cookies, & boxed sweets are excluded from this policy.

Policies and Guidelines

Cancellations

- Twelve months prior to the function date: 100% refund. Less than twelve months prior to the function date: forfeiture of deposit.
- All cancellations must be in writing to secure deposit refund, **no exceptions**.

For the Medallion Ballroom the following apply

- Our minimum food charge is \$60 per person.
- Our minimum number of adult guests is 125.
- Buffet receptions are supplied with unlimited refills for two hours.
 - Prices and menu selections are subject to change until food and beverage menus are finalized.
 - Menus planned more than four months prior to the event are subject to price increases.
 - All plated events will incur an additional surcharge of \$5 per person due to labor costs.

Independent contractors and vendors, i.e., bands, florists, bakers:

- Outside contractors may have access to the Austin Club facility at 3:00pm on Friday and Saturday for evening receptions and 9:00am for noon time receptions.
 - Earlier access can be arranged at a rate of \$125 per hour.
- All band equipment and decorations must be removed within one hour of the end of the function or a special fee will apply as previously noted.

Payment of function for Non-Members:

- All set food and estimated bar charges must be paid fifteen days prior to the function. Any credit will be refunded within two weeks.
- Payment is accepted in the form of a personal check, cashier's check, or online via Plastiq. Credit cards are not accepted in house.

Guarantee

- The Austin Club requires a set minimum guaranteed number of guests 7 business days prior to the function. The minimum guarantee will be billed unless the actual number of guests in attendance is larger. If so, the larger figure will be used to calculate the charges.

All food and beverage must be provided by the Austin Club and it's staff with the exception of wedding, specialty cakes, and boxed sweets to-go.

Hors d'oeuvres Buffet Pricing

See below for Hors d'oeuvres selections-*See supplements (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*****

Included with Each Package

A tray of Domestic and Imported Cheeses, garnished with grapes, berries, assorted nuts and dried fruit, served with assorted Crackers, Wafers and Sliced French Bread

Package A: \$42.95 per person
4 hot and 4 cold selections

Package B: \$46.95 per person
5 hot and 5 cold selections

Cold Hors d'Oeuvres Selections

- Goat cheese and honeycomb on a pear crisp
- Classic deviled egg, paprika and chive
- Caprese skewers: Mozzarella di bufala, sun-dried tomato, torn basil
- Avocado toast points, dusted with togarashi spice on black bread
- Traditional smoked salmon canape, fresh dill, cream cheese, capers
- Lime-marinated shrimp and scallop ceviche shooter
- Mini Maine lobster roll: tarragon, shallot, and chive
- Tuna tartare, Asian pear, lemon oil, and chive on a spoon
- Crab Louie endive cups, sieved egg, asparagus, and tomato
- Prosciutto-wrapped asparagus, whipped cream cheese and white truffle oil
- Duck liver mousse on toast, fresh fig and sea salt
- Steak Tartare, Spoon shallots, cornichon, and curried Dijon mustard
- Spinach and artichoke dip tartlet on Parmesan crisp
- Mini potatoes Hasselback, crème Fraiche, chive, and sea salt

Hot Hors D'oeuvres Selections

- Herbed shrimp scampi and fried farfalle pasta on a skewer
- New England style crab cakes, chipotle aioli
- Fried shrimp toasts, charred scallion and sesame
- Chicken, bacon, jalapeno skewers with smoked tomato butter
- Fried chicken and waffle bites, spiced maple butter
- Quail poppers with smoked bacon, jalapeno, and cranberry reduction
- Chicken fried chicken bites, country gravy drizzle
- Mini beef wellington, creole béarnaise drizzle
- Kobe beef sliders with cheddar and chipotle aioli
- A C Sliders, cheddar cheese, traditional condiments
- Grilled steak and shishito pepper yakitori skewer, sesame glaze
- Grilled chicken and poblano pepper, ginger glaze
- Prosciutto, pear and bleu cheese flatbread, arugula and chili oil
- Grilled lamb meatball on a skewer with tzatziki and dukkha (contains nuts)
- Traditional meatball, barbecue sauce
- Smoked tomato bisque in demitasse cup, mini grilled cheese
- Mushroom and gruyere flatbread, jam of onions and fines herbs
- Grilled scallion, shiitake, & sweet pepper yakitori skewer, sesame glaze
- Pommes Frites, condiments of Ketchup, Mayonnaise and Dijon mustard

Additional Supplements

These optional supplements to company the Hors d'oeuvres Buffet packages or Dinner Menus

Carving Station, staffed by Austin Club Carver

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

Peppered Beef tenderloin \$24 per person

Prime Rib of Beef \$21 per person

Pork Loin \$18 per person

Breast of Turkey \$16 per person

Jumbo Gulf Coast Shrimp, 16/20 per pound \$60 per pound

Oysters: choice of Rockefeller or on the half shell \$460.00 per 100

Steamed and Halved Lobster Tails \$21 per piece

Masher Bar \$9 per person

Garlic mashed potatoes with assorted toppings; butter, sour cream, scallions, bacon, shredded cheddar cheese, crumbled blue cheese, grilled corn, and cream gravy. **Avocado Toast Bar** \$11.00 per

person *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*

*\$13 with trout roe, \$14 with sliced prosciutto

Full Pasta Station (with cooking attendant) \$13 per person

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.

*\$16 with Grilled Chicken, \$19 with Shrimp

Fiesta Bar \$16 per person

Green Chile Con Queso, Fresh Tortilla Chips, House made Salsa, Chicken Flautas, beef Quesadillas, mini Pork Tortas.

Cheese, Olive, and Charcuterie Display \$21 per person

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.

Cheese, Nut, and Fruit Display \$16.50 per person

A tray of Domestic and Imported Cheeses, garnished with grapes, berries, assorted nuts and dried fruit, served with assorted Crackers, Wafers, Sliced French Bread, and dips.

**Note: USDA Prime can be substituted for \$10 per person.*

Dinner Buffet Packages

(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

Silver #1: \$48.95 per person

(2) Hot and (2) Cold Hors d'oeuvres

(3) Salad Selections,

(2) Hot Entrées

(3) Side Dishes, Rolls and Butter

Gold #2: \$56.95 per person

(2) Hot and (2) Cold Hors oeuvres

(3) Salad Selections,

(2) Hot Entrées,

(3) Side Dishes,

Choice of:

Potato-Tini Station or Risotto Bar or Pasta Station

Rolls and Butter

Diamond #3: \$64.95 per person

(2) Hot and (2) Cold Hors d'oeuvres

(3) Salad Selections

(2) Hot Entrées

(3) Side Dishes

Choice of: Potato-Tini Station or Risotto Bar or Pasta Station

Choice of:

Roasted Pork Loin or Turkey Carving Station

Rolls and Butter

Buffet Salads Selections

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

*Spicy Tuscan Kale with creamy harissa dressing, aged smoked Gouda,
and toasted pumpkin seeds*

*Grilled Trevino with serrano ranch, candied pecans, French breakfast radish,
fine herbs*

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

*Baby Iceberg Wedge with bleu cheese, smoked bacon, cherry tomato
tobacco onions*

Orzo e Pesto with marinated radicchio, shaved Parmesan, toasted pine nuts

*Traditional Greek Salad with Roma tomato, salted cucumber, purple onion,
Kalamata olives and feta*

*Toasted Farro and Fennel with orange segments, baby spinach, pomegranate,
and chili-lime vinaigrette*

*The Austin Club 'Waldorf' with marinated celery, grapes, green apples, walnuts
and broken lemon vinaigrette*

Boston Lettuce, carrot, cucumber, tomato and avocado, avocado vinaigrette

Spinach Salad, goat cheese, blueberries, candied pecans, red wine vinaigrette

Buffet Entrées Selections

SEAFOOD:

Choice of pan roasted fish with choice of accompanying sauce:

Fish Options: Scottish Salmon, Texas Striped Bass, Branzino, Idaho River

Trout Sauce Options: Salsa Verde, Herbed Veloute, Saffron Coconut Broth, Pistou, French Curry Sauce

Grilled Half Maine Lobster, with drawn garlic butter, grilled lemon, and parsley *additional \$18 per person*

Maryland Crab Cake, creole remoulade drizzle *additional \$12 per person*

Skewered Shiner Bock Grilled Shrimp *additional \$9 per person*

POULTRY:

Oven Roasted Chicken, with thyme butter and grilled lemon

Crispy Chicken Picatta, with lemon caper sauce

Seared Boneless Duck Breast, with cranberry orange compote *additional \$9 per person*

PORK:

Braised Pork shoulder Braciola, with spicy stewed tomato sauce

Crispy Pork Loin Confit, with tart cherry glaze and brown butter pecan streusel

BEEF:

Red Wine Braised Boneless Short Ribs, with sauce bordelaise *additional \$6 per person*

Grilled Sliced Brisket, with chimichurri *additional \$9 per person*

NOTE, CARVING STATIONS AVAILABLE, SEE SUPPLEMENT PAGE

Buffet Dinner Side Dishes

Creamy potatoes au gratin

Buttery white bean fagioli alla Toscana, rosemary and pecorino

Orecchiette, chili oil, lemon, and roasted broccoli rabe

Penne Pasta, Alfredo Cream tossed with sautéed mushrooms and early peas

Garlic pommes

Crispy fried fingerling potatoes, rosemary and sea salt

Coconut rice, charred scallions and fried garlic

Smoked andouille and crab fried rice

Fried Brussels sprouts, bacon and shallot

Steamed pencil asparagus, lemon aioli and dill

Roasted French green beans, fried garlic and oven-dried tomatoes

Roasted heirloom carrots, chili oil and dukkha (*Egyptian nut & spice blend*)

Plated Dinner Menu Selections

(Entrée price includes salad, side dishes and rolls and butter)

A choice of 2 entrée choices is limited to a maximum of 150 guests and color coded cards must be provided for each choice of entrée. And, the Entrée breakdown must be provided (72) hours prior to the event.

SALADS

The Austin Club Classic Salad

Lettuce, carrot, cucumber, tomato, avocado vinaigrette topped w/crumbled blue cheese & bacon

Mixed Field Greens

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

Iceberg Wedge

Bleu cheese, smoked bacon, cherry tomato, tobacco onions

Classic Caesar

Romaine, Parmesan, herbed croutons, house-made dressing

Traditional Greek Salad

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

Baby Spinach Salad

goat cheese, blueberries, candied pecans, red wine vinaigrette,

ENTREES

SEAFOOD:

Pan Roasted Texas Striped Bass (\$42) OR **Branzino Filet** (\$37.95)

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

Seared Scottish Salmon (\$42) OR **Olive oil Poached Atlantic Cod** (\$39)

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

Grilled Half Maine Lobster (\$48) OR **Cornmeal-Crusted Soft Shell Crab**

(Seasonal, \$44.50)

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

Halibut En Papillote (\$36) carrot, fennel, shallot, lemon, and chili oil, crispy

fried fingerling potatoes (Limited to 25 people)

BEEF

Grilled New York Strip, 10 oz (\$44)

Pan Seared Cote de Boeuf Ribeye (sliced, 8 oz per portion, \$47)

Fried fingerling potatoes, demi-glace, baby beet salad, lemon aioli, and chive oil

Red Wine Braised Boneless Short Rib (\$40)

OR **Grilled Filet of Tenderloin, 6 oz (\$47)**

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

POULTRY

Crispy Lacquered Half Chicken (\$35)

OR **Pan Roasted Poisson** (young chicken) (\$38)

OR **Crispy Chicken Picatta**, lemon caper sauce (\$38)

Yukon gold whipped potatoes, crispy Brussels sprouts

Grilled Mojo Airline Chicken Breast (\$39)

Forbidden black rice, Roasted fennel, saffron-coconut broth

Seared Boneless Duck Breast, cherry sauce (\$42)

Wild rice, broccoli rabe

Grilled Bacon Wrapped Texas Quails (4 per plate, \$38)

Spicy Moroccan carrot salad, charmoula sauce, roasted haricots verts

PORK

Braised Pork Shoulder Braciola (\$36)

OR **Braised Pork Belly (\$42)**

Pan fried maitake mushrooms, buttery white beans, bacon jam, chimichurri

Double Cut Pork Chop (approx 10-12oz, grilled or oven roasted) (\$39)

Andouille & crab fried rice, spicy cream sauce, okra, oven-dried tomatoes

VEGETARIAN

Eggplant Parmesan, (\$35)

Eggplant, Parmesan cheese, marinara sauce

Heirloom Carrots En Croute (\$37)

Rice pilaf, mushroom cream sauce, and braised Tuscan kale

Bowtie Pasta Primavera, (\$35)

Carrot, bell pepper, celery and squash, tossed in Pesto sauce

DUET / MIXED GRILL (\$52.00)

All include Chef's choice of side dishes

Pan Seared Cote de Boeuf Ribeye (6 oz, sliced), with Demi-Glace,
and **Seared Scottish Salmon**, with Lemon Buerre Blanc

Grilled Hanger Steak (6 oz, sliced), Chili and Garlic Marinated,
and **Olive-Oil Poached Cod**, with Chimichurri

Red Wine-Braised Boneless Short Rib, with Sauce Bordelaise,
and **Pan Seared Branzino Filet**, with Caper-Shallot Broken Vinaigrette

Grilled New York Strip (6 oz) with Demi-Glace,
and **Ginger Glazed Salmon**, with Lemongrass Buerre Blanc

Grilled Filet of Tenderloin (5 oz), with Demi-Glace,
and **(3) Seared Shiner Bock Grilled Shrimp**, Lemon Buerre Blanc Drizzle

DESSERTS - \$8.50

New York Style Cheese Cake, Strawberry Sauce

Austin Club Pecan Ball, Vanilla Ice Cream
rolled in Sugar-Cinnamon Pecans, Drizzled w/Chocolate Sauce

Vanilla Bean Crème Brulee garnished with Berries & Whipped Cream

Layered Chocolate Cake, Raspberry Sauce

Key Lime Pie, Whipped Cream, Mint Leaf, & Drizzle

Fresh Assorted Berries w/Fresh Whipped Cream

The guaranteed number of guests is required (4) Business days prior to the event (except for wedding receptions), and the guarantee cannot decrease. After the deadline, numbers are subject to increase only with the Chef's approval, and menu entrée cannot be guaranteed.

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 Package

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 wine served tableside with dinner or champagne toast. Please add 22% service charge and 8.25% state sales tax. Liquor is taxable.

Note, Liquor Packages may include (1) Signature Drink.

	3 hours	4 hours	5 hours
House Wine, Beer & Champagne Only	\$28	\$36	\$42
Add House Liquor	\$34	\$39	\$45
Add Call Liquors	\$40	\$43	\$51
Add Premium Liquors	\$44	\$49	\$55

House Liquors

Scotch:

Old Smugglers

Bourbon:

Bellows

Vodka

Gordon's

Gin:

Miles

Rum:

Castillo

Tequila:

El Toro Silver

Call Liquors

Scotch:

Dewar's

Bourbon:

Jack Daniels

Vodka:

Titos & Sky

Gin:

Beefeater

Rum:

Bacardi Silver

Tequila:

Sauza

Prem. Liquor:

Scotch:

Chivas Regal

Bourbon:

Crown Royal

Vodka:

Grey Goose

Gin:

Bombay Sapphire

Rum:

Meyers Dark

Tequila:

Patron Silver

Beer

Domestic:

Bud Light, Coors Light,

Shiner Bock &

Miller light

Imported:

Heineken, Dos

Equis & Altstadt

Non Alcoholic:

Beck

Wine

House: CK Mondavi

Chardonnay, Sauvignon

Blanc, Cabernet

Sauvignon, Pinot Noir

Upgrade

Sterling: Chardonnay,

Sauvignon Blanc,

Cabernet Sauvignon,

Pinot Noir

House Champagne:

Segura, Viudas Cava,

Spain

Other Beverages

Coffee & Tea Station (four hours)

(Mandatory for all Receptions)

\$4.50 per person

Beverage Package for Under 21

\$12 per person

Non-Alcoholic Beverage Bar

(required for receptions not hosting an alcohol bar)

Included: iced tea, coffee, soft drinks, lemonade, mineral water
and Orange Mint punch per person

\$ 22 per person

Specialty Beverages

Orange Mint Punch, an Austin Club Specialty

\$42 per gallon, 4 gallon minimum

Margarita Machine (Machine Rental: \$250) \$575 per 100 drinks
(House liquor)

Champagne Toast (House Champagne)

\$9 per person

House Wine Service with Dinner

\$10 per person

***Prices above do not include 22% service charge and 8.25%
sales tax***

Austin Club Event Estimate

FOOD AND NON-ALCOHOLIC BEVERAGES

Number of Guests: Adults (10 years and over)	_____	x \$	_____	= \$	_____
Children under 10	_____	x \$	_____	= \$	_____
Coffee & Iced Tea Station: (21 years & over)	_____	x \$	_____	= \$	_____
Non-Alcoholic Bar Package: (under 21 years)	_____	x \$	_____	= \$	_____
Miscellaneous: tasting dinner	_____	x \$	_____	= \$	_____
Miscellaneous: vendors	_____	x \$	_____	= \$	_____
SUB-TOTAL = _____					
Sales Tax 8.25% = _____					
Service Charge 22% = _____					
Total Food Estimate = _____					

ALCOHOLIC BEVERAGES

Number of Guests: (21 years and over)	_____	x \$	_____	= \$	_____
Champagne: (number in bottles)	_____	x \$	_____	= \$	_____
Carafe Wine:	_____	x \$	_____	= \$	_____
Bottled Wine:	_____	x \$	_____	= \$	_____
Miscellaneous:	_____	x \$	_____	= \$	_____
Miscellaneous:	_____	x \$	_____	= \$	_____

*All alcoholic beverage prices include the State 14% TABC tax.

	_____	SUB-TOTAL =	_____		
	_____	Sales Tax 8.25% =	_____		
	_____	Service Charge 22% =	_____		
	_____	Total Alcoholic Beverage Estimate =	_____		

OTHER CHARGES

Room Set-up Charge	_____	x \$	_____	= \$	_____
Riser Set-up Fee for band	_____	x \$	_____	= \$	_____
Late Closing Fee	_____	x \$	_____	= \$	_____
Engineering Fee (per hour)	_____	x \$	_____	= \$	_____
Coat Check Fee (if < 50 degrees outside)	_____	x \$	_____	= \$	_____
Wedding Ceremony Set-up Fee	_____	x \$	_____	= \$	_____
TABC/Temporary Member Fee (always \$10)	1	x \$	\$10.00	= \$	_____
Rental Linen Set-up*	_____	x \$	_____	= \$	_____
Audio Visual	_____	x \$	_____	= \$	_____
Balcony Rental	_____	x \$	_____	= \$	_____
Miscellaneous	_____	x \$	_____	= \$	_____
Homer Leonard Suite/Game Room	_____	x \$	_____	= \$	_____

*free placement if delivered to the second floor.

Total Miscellaneous Charges = \$ _____

Total Food Estimate for <u>150</u> Guests	= \$	_____	= \$	_____
Total Alcoholic Beverage Estimate	= \$	_____	= \$	_____
Total Food & Beverage	= \$	_____	= \$	_____
Total Miscellaneous Charges	= \$	_____	= \$	_____
Total due Feb 1	= \$	_____	= \$	_____
	= \$	_____	= \$	_____
	= \$	_____	= \$	_____



NOTE: Your deposit is not applied to the above total. It will either be applied to cover any expenses over the pre-paid estimate or be totally refunded within two (2) weeks.