



# *The Austin Club* Event Planning Guide



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# Event Policies & Guidelines

## ROOM RESERVATION CONFIRMATION

A room rental deposit, a signed contract, and a security deposit are required at the time of booking to confirm your reservation. The security deposit is intended to cover any potential overages, damages, or theft that may occur during the event. Any unused portion of the security deposit will be refunded within two weeks following the event.

## FOOD & BEVERAGE

- All food and beverages must be provided by the Austin Club with the exception of wedding/specialty cakes, and boxed sweets
- Our minimum Food Charge is \$60 Per Person
- A minimum number of 40 will be charged for all buffets
- A \$5 charge will be included for all plated meals to cover the cost of additional labor needed
- Menus must be set a **minimum of ten (10) business days before your event.**
- Prices & menu selections are subject to change until F&B menus are finalized
- Leftover buffet or food of any kind **cannot be removed** from the Club with the exception of wedding/specialty cakes, and boxed sweets.
- Action stations will incur a charge of \$125 per attendant/chef
- We can provide child's meals as needed with a **72-hour notice**. Our standard child meal is chicken fingers, fruit cup house made kettle chips. **\$16.95**.

## GUARANTEE

The guaranteed number of guests and your completed menus **are required ten (10) business days prior to your event.** The minimum guarantee will be billed unless the actual number of guests in attendance is larger.

## PAYMENT

**Prepayment Requirement:** All estimated charges, based on the guaranteed number of guests, must be paid in full at **least ten (10) business days prior to the event.**

**Payment Methods:** Accepted forms of payment include cash, check, or credit card. Please note that credit card transactions will incur a 3% service fee.

**Refunds:** Any overpayments or credits will be refunded within 30 days (one month) following the event.

## INDEPENDENT CONTRACTORS & VENDORS

**Event Access:** Outside contractors, such as wedding coordinators, bands, or family members (e.g., brides and mothers), are granted access to the Austin Club facility up to **three (3) hours** prior to the event. Early access may be arranged at a rate of **\$350 per hour**.

**Post-Event Cleanup:** All band equipment and decorations must be removed from the premises within **one (1) hour** of the reception's conclusion. Failure to comply will result in a **\$350 per hour** fee for additional time.

**Vendor Meals:** Vendor meals can be provided with a **72-hour notice**. You may choose to serve vendors the event's planned meal, delivered immediately after the event plate-up, or permit them to go through the event buffet after guests have been served. Alternatively, the Austin Club's standard vendor meal, priced at **\$18.95**, includes: Spinach and turkey wrap with cheese, fruit cup, pickle, house-made kettle chips

## ALTERATION OF CONTRACT

Any alterations to the reception contract can be made with the agreement of both parties. Any alterations of the contract must be in writing/email, no exceptions.

## CANCELLATIONS

All cancellations must be in in writing or via email to secure a deposit refund

- 12+ Months in advance will be refunded at 100%
- 6-12 Months in advance will be refunded at 75%
- Under 6 Months in advance will result in a 100% forfeiture of your deposit

## SECURITY DEPOSIT REFUND

- The Host is responsible for theft or damage to the property of the Austin Club caused by the host, invitees or their contracted vendors.
- Special cleaning, repairs or damage caused by guests will be charged per invoice and deducted from the security deposit.
- Any remaining deposit will be returned via check to the address on file within 30 days (one month) of the event date.
- Confetti, sparklers, or glitter is strictly forbidden.

## ENTRÉE CHOICES

For events with up to 100 guests, entrée selections are limited to a maximum of two options. To ensure smooth service, each guest must have a clearly defined, color-coded card indicating their entrée choice. The final breakdown of entrée selections is required no later than ten (10) days prior to the event. Minor adjustments to the entrée count may be accommodated up to 72 hours before the event. Adherence to this timeline ensures a seamless dining experience for you and your guests.

## BEVERAGE OPTION

**Hosted Bar-** The host pays a set price per guest depending on the liquor package chosen ie. House brands, call brands or premium brands of liquor.

**Consumption Bar-** The host pays for the tally count of beverages consumed. There is a bar set up/breakdown fee of \$450 and a charge of \$125 per bartender required.

**Ticket Bar-** The individual guests pay for the drinks they order. There is a bar set up/breakdown fee of \$450 and a charge of \$125 per ticket seller required. \*only accept Credit/Debit Cards.

**Tableside Wine Service / Champagne Toast** - Wine and/or champagne poured tableside is not included in any hosted drink package. This service is available and charged based on the number of bottles consumed. Each bottle of wine/champagne serves 4 glasses and is charged at \$32 per bottle.

## CLUBHOUSE FURNISHINGS

The Austin Club strictly prohibits the relocation or removal of any permanent furnishings. This includes, but is not limited to, artwork, statues, credenzas, hallway tables, lamps, and lobby furniture. This policy applies under all circumstances, including full clubhouse buyouts or private events. Compliance with this policy is mandatory and non-negotiable to preserve the integrity and aesthetic of the clubhouse.

## WEDDING TASTINGS

Wedding tasting are hosted Tuesday, Wednesday, and Thursdays from 2pm – 4pm. This allows our chefs, managers, and banquet director to give you their undivided attention and focus solely on your big day. This relaxed and detailed experience will be charged to your wedding at a cost of \$85.00 per person with max of 6 people. Six appetizers, three salads, three entrees per tasting and one glass of wine, beer or cocktail per person.



## What is Included with Your Special Event at The Austin Club

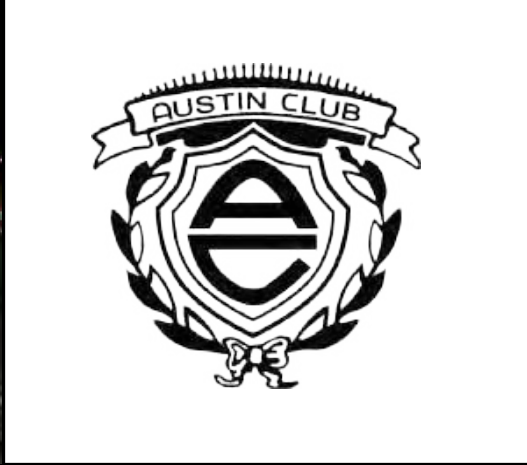
### Included with your package:

- An onsite manager or captain present at the event
- Banquet tables and chairs
- Standing or bistro cocktail tables
- House linens, white table cloths, and white napkins
- China, glassware, and silverware
- Table numbers
- Place card table draped with house linen
- Gift table covered draped with house linen
- Hors d'oeuvres table for appetizers draped with house linen
- Cake Table draped with house linen
- Set up and breakdown
- Experienced wait staff and bartending team
- Complimentary Wi-Fi
- Dance floor
- Preferred vendor listing
- Complimentary cake cutting

### Optional Add on:

- Onsite wedding ceremonies
- AV Equipment (sound equipment, projector, screen)
- Upgraded linens
- Standing microphone and podium
- Custom ice carving
- Custom napkin folding
- Custom signature cocktail developed by our bartending team
- Custom ice cream flavors
- Tableside wine service
- Cake/Cupcake stands
- Votives (3 per table)
- 4 wedding dance lessons with 5x-winning ballroom dance coaches, Carson and Kristy Watson. Lessons must be scheduled in advance.
- Any other amenity you can dream of to make your vision a reality

**\*Leave a Google Review, receive a free dinner for two on your wedding anniversary!\***



## The Austin Club Preferred Vendor List

At The Austin Club, we are wholeheartedly committed to making your event not just memorable, but truly extraordinary. We understand that the success of your event hinges on the dedication and expertise of every individual involved. That's why we carefully select the vendors we consider our friends and partners, ensuring that only the most trusted and exceptional professionals are part of our Preferred Vendor List.

### Wedding Coordinators

- Bread and Butter Events Co
- Events by Michelle Weddings
- Karla McNeill Events
- Elaine Events
- Pearl Events
- Eclipse Event Co.
- Betts and Co. Events
- Bekah Laine Events

### Wedding Concierge

- Beck and Bridal

### Content Creators

- Made + Known Events
- Moments by Gabby
- Zana Co. Productions

### Hair/Make-up

- Adore Makeup Salon
- Betty Beaute Co
- Lola Beauty
- Lux Beauty & Bridal
- Katy Reddell Beauty
- All Dolled Up

### Hotels

- Omni Austin Downtown
- The Driskill
- Hyatt Regency
- Hyatt Centric
- Hilton Garden Inn  
Austin Downtown

### Live Stream Services

- Zodiac Studios

### Event Rentals

- Monarch Event Rentals
- Premiere Events
- Bright Event Rentals
- Marquee Event Rentals
- Loot Rentals
- Glamour Event Rentals
- Greenbelt Event Rentals

### Transportation

- Austin Pedicab
- Your Day Charters
- Five-Oh Limo

### Videography

- Photohouse Films

### Photo Booths

- Pixster Photobooth
- Say Cheese Photo Booth

### Photography

- Leah Muse Photography
- Amy Odom Photography
- Sweetleaf Photography
- Samantha York Photo
- Kelly Costello Photography
- Haley Folkman Photography
- Nicholas Kwansy Photography

### Stationery/Signage

- Paper Place
- Pink Champagne Designs
- The Inviting Pear
- Moments in Ink

### Bakeries/Cakes

- Che-Zees
- Michelle's Patisserie
- Kelley Cakes Co
- Morgan Pearl Cakes
- Hayley Cakes
- Caketini Bar

### Florists

- Sixpence Floral Design
- Wild Bunches Florals
- Visual Lyrics
- Faith Floral ATX
- Forsythia Florals
- Texas Blooms

### Musicians

- Musical Discovery
- Little Wedding Band
- Uptown Drive
- Plush Party Band
- Tinsel Singers
- Hylton Cruikshank – Bagpiper
- Corazon Latino

### DJ'S

- Vibe & Vision Productions
- Fullscope Entertainment
- ATX DJ

### Dresses

- Main Street Bridal

### Ice Sculpture

- Full Spectrum Ice

**Disclaimer-** The Austin Club provides this list of vendors as a courtesy to our clients. The Austin Club is not legally responsible for any agreement, contract, or service provided by any vendor.



## **Breakfast Plated Breakfast**

*All entrees include coffee or juice  
Priced per guest*

### **Breakfast Tacos | \$18**

Two soft flour tortillas filled with eggs, peppers, pinto beans, onion and queso fresco cheese. Accompanied with southwest roasted potatoes and family-style salsa and fruit garnish.

### **Ranchero Breakfast Tostadas | \$18**

Crisp corn tortilla blended with, farm fresh eggs, pinto beans, bacon, peppers, avocados and cheddar cheese, and onions. Topped with cilantro and a side of salsa.

### **Eggs Benedict | \$18**

Poached eggs on an English muffin and ham, with fresh spring asparagus topped with hollandaise sauce. Accompanied by a fruit cup and a side of breakfast potatoes.

### **Prime Rib Hash and Eggs | \$19**

Prime rib hash with three scrambled eggs topped with creamy white cheese sauce.

### **Austin Club Eye Opener | \$17**

Scrambled eggs, crispy hash browns, bacon, or sausage with a side of fresh fruit and toast.

### **Cinnamon French Toast | \$17**

Four slices of fresh cinnamon bread dipped in egg batted and browned on the griddle. Topped with fresh pecans and caramel sauce. Served with a fruit cup and a side of country sausage or bacon.

### **Breakfast Quesadilla with Cilantro Garlic Cream | \$18**

A large tortilla filled with onion, peppers, scrambled eggs, and low-fat mozzarella cheese. Topped with cilantro garlic cream accompanied by a fruit cup.

### **Breakfast Sandwich | \$17**

Fresh croissant toasted and layered with a fried eggs, sliced ham and Colby-Jack cheese. Served with crisp homemade hash browns and a cup of fruit.



## Breakfast Menu Breakfast Buffets

*All buffets include our special Austin Club blended coffee, fresh orange juice and fresh baked Danish and fruit muffin, butter, and preserves*

*Priced per guest  
minimum of 40 guests*

### **Healthy Start | \$28**

Seasonal Fruit Display **GF**  
Fresh Granola, Berries and Greek Yogurt  
Steel Cut Oatmeal *with fruit topping*  
Fresh Brewed Coffee  
Fresh Orange Juice  
Fresh Baked Danish and Preserves

### **Farmhouse Breakfast | \$33**

Fresh Fruit Display  
Scrambled Eggs  
Cherrywood Bacon and Sausage  
Roasted Breakfast Potatoes  
Cinnamon Roll French Toast  
Fresh Brewed Coffee  
Fresh Orange Juice  
Fresh Baked Danish and Preserves

### **Any Day Brunch | \$38**

Fresh Fruit Display  
Cherrywood Bacon and Sausage  
Roasted Breakfast Potatoes  
Cinnamon Roll French Toast  
Wild Mushroom Chicken  
Minnesota Wild Rice  
Assorted Mini Desserts  
Fresh Brewed Coffee  
Fresh Orange Juice  
Fresh Baked Danish and Preserves

### **Breakfast Taco Bar | \$28**

Sausage, Egg and Cheese  
Bacon, Egg and Cheese  
Potato Egg and Cheese  
Fire Roasted Salsa  
Salsa Verde  
Fresh Brewed Coffee  
Fresh Orange Juice  
Fresh Baked Danish and Preserves

### **Upgrades to the Buffets**

*Served in addition to buffets listed  
Priced per guest*

\*Omelets Station | \$12

\*Waffle Station | \$10

Breakfast Taco Station | \$10

Croissant Breakfast Sandwich | \$10

\*Carving Station | \$18

*Beef, Turkey or Ham*

**\*Attendant required**

### **A la carte Breakfast (Priced per guest)**

Assorted Hot Teas | \$4

Flavored Ice Tea | \$4

Fresh Milk | \$3

Assorted Soda | \$5

Infused Flavor Water | \$5

Passion Fruit Juice | \$3

Fresh Baked Danish and Preserves | \$5

### **The Bakery | Priced per dozen**

Homemade Muffin, Danish croissants | \$24

Assorted Breakfast Bagels | \$18

Fresh Baked Cookies and Brownies | \$24



## Lunch Menus

### Salad Selections

*Luncheon Salads include artisan rolls and butter*

#### **Salad Enhancements**

Grilled Chicken Breast \$8 | Grilled Beef Tenderloin \$12 | Pan Seared Salmon \$12 | Grilled Shrimp \$11

#### **Caesar Salad | \$22**

Chopped romaine lettuce, cherry tomato, garlic croutons, shredded parmesan cheese and drizzled with traditional Caesar dressing.

#### **Strawberry Salad | \$24 GF**

Fresh strawberry, blueberry, fresh spinach, red onion, Feta cheese, candied pecans and avocado. Served with strawberry vinaigrette.

#### **Grilled Vegetable Salad | \$26 GF**

A seasonal collection of grilled vegetables, red and yellow peppers, Portobello mushroom, zucchini, yellow squash served on mixed greens. Served with balsamic vinaigrette.

#### **Thai Chicken Salad | \$26 GF**

Thai chicken with mixed greens, cilantro, ginger, mint, cabbage, carrots, kale, and green onions all tossed in peanut dressing.

#### **Chipotle Southwest Salad | \$26 GF**

Chopped romaine, grilled lime chicken breast, diced tomato, roasted corn, black beans, and fresh avocado served with cilantro jalapeno dressing.

#### **Tuscan Pasta Salad | \$23**

Tortellini cheesy pasta with bell peppers, olives, basil, salami, pepperoncini, mozzarella balls served with red wine vinaigrette.

#### **Asian Chicken Sesame Salad | \$26**

A mix of fresh cabbage and lettuce greens, carrots, Mandarin oranges, water chestnuts, bell peppers, roasted almonds, crunchy spiced breaded chicken cutlet with an Asian vinaigrette.

#### **Captain Millett Cobb Salad | \$23 GF**

Grilled Applewood smoked bacon, chilled hard-boiled eggs, iceberg lettuce, sliced chicken breast, diced tomatoes, crumbles of bleu cheese, red onions, black olives and avocado. Served with creamy ranch dressing.



## Lunch Menus

### Plated Selections

*All entrees include house salad or soup du jour, fresh warm dinner rolls and butter.*

*All entrees are served with your choice of one vegetable and one starch.*

*Multiple entrée selections will be accompanied by the same sides.*

*Priced per guest*

#### **Herb Roasted Striploin | \$34**

Slow roasted choice beef striploin hand sliced and served with red wine mushroom sauce.

#### **Cilantro Lime Chicken | \$32 GF**

Free-range grilled chicken breast served with cilantro lime marinade.

#### **Chicken Alejandro | \$32**

Parmesan crusted chicken breast baked to a golden brown and drizzled with a lemon caper beurre Blanc.

#### **Roasted Pork Loin | \$36 GF**

Boneless pork loin slow roasted with rosemary, sage, and served with a creamy herb sauce.

#### **Salmon with Roasted Pepper Sauce | \$32 GF**

Sautéed salmon served w/roasted romesco sauce. Served over fresh spinach with a side of Israeli couscous or quinoa

#### **Eggplant Parmesan | \$28**

Parmesan crusted eggplant topped with fresh marinara sauce, and mozzarella cheese.

#### **Mediterranean Pasta | \$26**

Garlic, herbs, tomato, artichokes, spinach, lemon, black olives, and red peppers tossed in angel hair pasta. Served with Greek olive oil.

#### **Garlic Shrimp Bacon Wrap | \$26**

Sautéed shrimp, warm bacon with mixed greens tossed with garlic herb dressing wrapped in a spinach tortilla. Homemade kettle chips are included.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of foodborne illness.*



## Lunch Menus Luncheon Buffets

*Priced per guest*  
minimum of 40 guests

### **Priscilla's Revenge Buffet | \$36**

Soup of the day  
Potato Salad  
Fresh Fruit Display  
Assorted Deli Meats  
Assorted Cheeses  
Artisan Bread  
Tomatoes, Onions, & Pickles  
Homemade Cookies and Brownies

### **Waterloo Buffet | \$38**

Fresh Watermelon Salad  
Your Choice of Two Grilled Types of meat:

- Grilled Jalapeno Cheddar Brats with Sauerkraut
- 8 oz. Steak Burgers
- Marinated Grilled Chicken
- Grilled Italian Sausage with onions and green peppers

Roasted Red Potatoes  
Baked Beans  
Artisan Bread and Roll  
Tomatoes, Pickles, & Onions  
Homemade Cookies

### **Captain Millett Grand Buffet | \$42**

Pasta Salad  
Potato Salad  
Coleslaw  
Oven Roasted Bar-B-Que Chicken  
Sliced Strip Loin *cabernet demi reduction*  
Parmesan Crusted Atlantic Cod piccata  
Green Beans with Smoked Bacon  
Loaded Mashed Potatoes  
Artisan Breads  
Whipped flavored butter  
Assortment of Cakes and Pies

### **Taste of Italy Buffet | \$42**

Caesar Salad  
Fresh Tomato and Mozzarella Salad  
Chicken Piccata  
Meat Lasagna  
Cheese Tortellini *with pesto cream*  
Roasted Italian Vegetables  
Fresh Baked Garlic Bread  
Tiramisu

*Consuming raw or undercooked beef, pork, eggs, fish and seafood  
can increase the risk of foodborne illness.*



## Lunch Menus

### Build Your Luncheon Buffet

Served between 11 a.m. and 2 p.m., a minimum of 40 guests  
*Luncheon buffets include a green salad, artisan rolls and butter, your choice of two starches, one vegetable, and a slice of cake or pie.*

<b>Choose one entrée</b>	<b>\$41 per guest</b>
<b>Choose any two entrees</b>	<b>\$44 per guest</b>
<b>Choose any three entrees</b>	<b>\$49 per guest</b>

#### Salads – Select One

- Mixed Greens GF
- Caesar
- Roasted Root Vegetables Salad GF
- Ranch

#### Salad Dressings – Select Three

- Italian
- Thousand Island
- Balsamic Vinaigrette
- Bacon Lemon Mayo
- Bleu Cheese
- Red French
- Caesar

#### Sides– Select Three

- Parmesan Mushroom Risotto
- Mashed Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Baby Red Potatoes
- Buttery Lemon Garlic Jasmine Rice
- Mashed Maple Sweet Potatoes
- Ratatouille Squash & Parmesan
- Whole Green Beans Amantine
- Buttered Green Beans and Carrots
- Broccoli Crowns Parmesan
- Roasted Mexican Street Corn
- Bacon Brussels Sprouts

#### Poultry

- Herb Roasted Honey Glazed Chicken
- Wild Mushroom Chicken
- Chicken Parmesan
- Roasted Sliced Turkey side of Turkey Gravy

#### Pork

- Pork Loin Marsala
- Pulled BBQ Pork

#### Seafood

- Baked Atlantic Cod *w/lemon dill caper sauce*
- Salmon topped with a mango pineapple relish

#### Vegetarian

- Ratatouille GF
- Creamed Spinach Tortellini
- Eggplant Parmesan

#### Beef

- Sliced Sirloin *with red wine demi*
- Bourguignon Medallions *with wild mushrooms*



## **Hors d'oeuvres Package Per Person Pricing**

**Package A:** Choice of two chilled & two warm hors d'oeuvres \$35

**Package B:** Choice of three chilled & three warm hors d'oeuvres \$40

**Package C:** Choice of four chilled & four warm hors d'oeuvres \$45

**Hors d'oeuvres packages are priced per person, per hour, with the flexibility of either stationed or passed service.**

### **Chilled Hors d'oeuvres**

#### **Seared Sesame Tuna Wontons**

Seared sesame crusted tuna, chili slaw served on a crispy wonton

#### **Antipasto Skewer** GF

Marinated artichoke, sundried tomato, mozzarella cheese, and black olive with a balsamic drizzle

#### **Ceviche Shooters** GF

Bay scallops marinated with lime, cilantro, tomato, peppers

#### **Goat Cheese Crostini**

Baguette slices, goat cheese, fig jam, walnuts, arugula

#### **Spring Roll**

Rice paper wrapper, Napa cabbage, spring vegetables with Asian dressing and Ponzu dipping sauce

#### **Bruschetta**

Tuscan roasted red pepper relish served on a toasted crostini and topped with mozzarella cheese

#### **Classic Deviled Eggs**

A traditional favorite for any occasion

#### **Pesto Tortellini Skewers**

Tri-color cheese tortellini, marinated tomato, mozzarella cheese drizzled with a pesto vinaigrette

#### **Red Potato Mini Bites**

Stuffed with an herb cream cheese



## Chilled Hors d'oeuvres

### **Hummus Cups**

Filled with local seasonal vegetables

### **Brioche Lobster Roll**

Poached Maine lobster with lemon dill aioli served in a mini brioche roll with crispy leeks

### **Gourmet Avocado Deviled Eggs**

Includes traditional, avocado, and Tobiko deviled eggs

### **Cucumber Salmon Bites**

Smoked salmon, dilled cream cheese, and capers on top a cucumber coin.

### **Beef Crostini**

Thinly sliced aged tender beef topped with goat cheese, caramelized onions and horseradish cream sauce.

### **Chicken Liver Mousse**

With brandy cream served on toast points.

### **Spinach and Artichoke Tartlet**

Topped with a Parmesan Crisp

### **Endive Boats with Blue Cheese and Candied Pecans**

Crisp endive leaves filled with creamy blue cheese and candied pecans, drizzled with honey

### **Prosciutto-Wrapped Melon**

Sweet melon wrapped in savory prosciutto

### **Cherry Tomato Bites**

Stuffed with an herb cream cheese



## Warm Hors d'oeuvres

### **Beef Sliders**

Grilled mini patties topped grilled onion, American cheese and an aioli jalapeno cream

### **Crab Rangoon's**

Served with Thai chili sauce

### **Thai Chicken Satay**

Served with peanut sauce

### **Bacon-Wrapped Scallops**

Bay scallops wrapped in apple wood smoked bacon and dipped in an apricot glaze

### **Beef or Chicken Empanadas**

Beef tenderloin, cheddar cheese, jalapeños in a spiced corn masa pastry

### **Italian Meatballs**

Ground Beef blended with Italian sausage. Choice of: marinara, pesto aioli or parmesan cream

### **Breaded Boursin Stuffed Mushroom**

Large mushroom caps filled with Boursin with garlic and herbs

### **Buffalo Chicken Spring Roll**

Chicken, Buffalo sauce, bleu cheese in a crispy spring roll skin

### **Coconut Shrimp**

Coconut breaded shrimp served with spicy orange dipping sauce

### **Sausage Stuffed Mushroom**

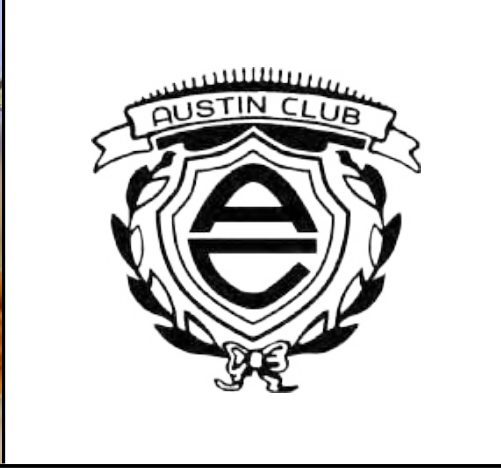
A blend of pork sausage and cheese in a mushroom cap served with tomato basil sauce

### **Pork Pot Sticker**

A blend of pork, scallion, garlic and ginger wrapped in wonton skin served with soy glaze

### **Mini Beef Wellington**

Bite-sized portions of filet, savory mushroom duxelles wrapped in a delicate puff pastry



## Chilled Hors d'oeuvres Displays

### **Cheese Display | \$325** (Approximately 50-75 people)

A selection of four award-winning international cheese with French bread and crackers

### **Antipasto Display | \$275** (Approximately 50-70 people)

Dry-cured meats and award-winning international cheese, grilled marinated vegetables, olives, dried fruit, assorted jams, nuts, French bread and crackers

### **Jumbo Shrimp Display | \$300** GF (60 count)

Herb and poached lemon shrimp served on ice with fresh homemade seafood horseradish sauce

### **Vegetable Crudités Display | \$175** (Approximately 50-70 people)

An assortment of local fresh seasonal vegetables with crackers, ranch and bleu cheese dip

### **Fresh Fruit Display | \$170** GF (Approximately 50-70 people)

An assortment of seasonal fruit and berries with Greek Yogurt dip

### **Smoked Salmon | \$200** (Approximately 50-70 people)

Fresh smoked whole cured Alaskan salmon served with traditional accompaniments capers, red onion, eggs, Dijon mustard, dill aioli sauce, and pita chips

### **Hummus Display | \$175** (Approximately 50-70 people)

Classic hummus, red pepper hummus, jalapeno hummus with a vegetable garden of fresh-cut carrots, celery, cauliflower, red and yellow peppers, feta cheese, pita bread chips and French bread

### **Tortilla Chip Display | \$10** (per guest)

Fresh, crisp corn chips with our homemade salsa verde, roasted peppers, black bean and corn salsa, guacamole and chipotle queso

### **Tapas Bar | \$20** (per guest)

Spanish olives, cured meats, and cheese, sweet garlic, artichokes, roasted peppers, marinated vegetables, Spanish meatballs, eggplant ragout, saffron mussels all served with Spanish bread

*Consuming raw or undercooked beef, pork, eggs, fish, and seafood can increase the risk of foodborne illness.*



## Dinner Menu Options

### Plated Selections

*All entrees include a choice of salad, fresh warm dinner rolls, and butter.  
All entrees are served with your choice of one vegetable and one starch.  
Plated entree selections are limited to a maximum of two options.  
Multiple entrée selections will be accompanied by the same sides.*

### Salad Selections – included with your entree

#### House Salad GF

Mixed greens, cherry tomatoes, carrots, cucumbers, pickled onions with choice of dressing.

#### Caesar Salad

Romaine lettuce, shaved parmesan cheese, garlic croutons, and Caesar dressing.

#### Wedge Salad GF

Iceberg lettuce, bacon, cherry tomatoes, bleu cheese, cucumbers, and homemade Ranch dressing.

### Salad Enhancements

*Additional per guest*

#### Strawberry Feta Salad | \$8 GF

Fresh spinach, strawberry, red onion, feta cheese, candied pecans in a citrus strawberry vinaigrette.

#### Apple Pear Salad | \$8 GF

Blend of organic greens, crisp apple and pears, candied pecans and crumbled bleu cheese served with balsamic dressing.

#### Tomato and Mozzarella Salad | \$8 GF

Fresh local vine-ripened tomatoes and buffalo mozzarella with fresh basil and balsamic olive oil.

#### Roasted Vegetable Salad | \$9 GF

Blend of grilled seasonal vegetables, peppers, mushrooms, and squash with mixed organic greens served with Italian herb dressing.



## Plated Dinner Menu Options

*All entrees include a choice of salad, fresh warm dinner rolls, and butter.*

*All entrees are served with your choice of one vegetable and one starch.*

*Multiple entrée selections will be accompanied by the same sides.*

*Entrée selections are priced per person*

### Beef Entrées

#### **Filet Mignon | \$60**

6 oz. filet, hand-carved, broiled to perfection, seared in red wine demi-glace.

#### **Striploin | \$52**

10 oz. Hand sliced striploin slow roasted for full flavor, served with wild mushroom demi-glace.

#### **Red Wine Braised Short Ribs | \$42**

Served with sauce bordelaise

### Poultry Entrées

#### **Chicken Alejandro | \$37**

Parmesan crusted chicken breast baked to a golden brown drizzled with a lemon caper burre blanc. An Austin Club Signature dish!

#### **Herb Roasted Chicken | \$37**

Fresh herb encrusted chicken breast roasted and served with a veloute sauce.

#### **Peach-Whiskey Barbeque Chicken | \$38 GF**

French-style chicken breast sautéed and slow roasted with peach-whiskey BBQ sauce, topped with green onion.

### Pork Entrées

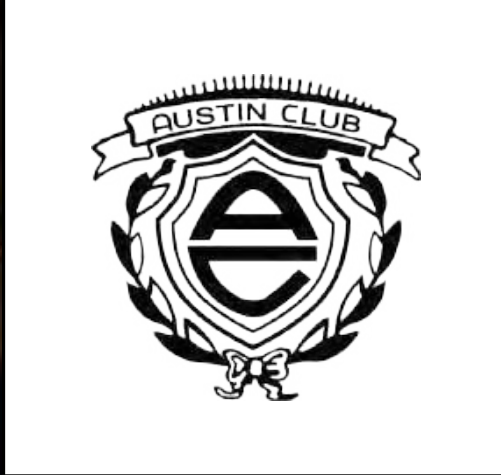
#### **Roasted Pork Loin Marsala | \$40**

Boneless pork loin lightly dusted and seared in olive oil, sautéed with scallions and mushrooms. Pan deglazed with Italian Marsala sweet wine to creamy perfection.

#### **Cider Braised Pork Shoulder | \$39**

Braised onions and tender pork infused with hard apple cider and sage

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of foodborne illness.*



## Plated Dinner Menu Options

*All entrees include a choice of salad, fresh warm dinner rolls, and butter.*

*All entrees are served with your choice of one vegetable and one starch.*

*Multiple entrée selections will be accompanied by the same sides.*

*Entrée selections are priced per person*

### Seafood Entrées

#### **Salmon Mediterranean | \$40 GF**

Sautéed salmon topped with Mediterranean salsa fresca, peppers, onion, zucchini and tomatoes.

#### **Texas Striped Bass | \$58 GF**

Seared Texas striped bass served on Swiss chard and topped with a creamy white parmesan cheese sauce with a touch of lemon.

### Duo Entrées

#### **4 oz. Filet and 4 oz. Pan Seared Salmon | \$75**

With parmesan cheese sauce.

#### **6 oz. Filet Oscar Style | \$72**

Topped with lump crab cake and Hollandaise sauce.

#### **6 oz. Filet and 3 Jumbo Shrimp | \$78**

With lobster sauce.

#### **4 oz. Filet and 4 oz. Chicken Breast | \$67**

With three peppercorn sauce.

### Vegetarian Entrées

#### **Mushroom Ravioli | \$34**

Our signature mushroom ravioli tossed with our creme sauce served on a bed of sautéed spinach.

#### **Eggplant Parmesan | \$36 GF**

Grilled eggplant layered with fresh mozzarella cheese, marinara sauce, and fresh basil.

*Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of foodborne illness.*



## Dinner Menus Carving Stations

*All served with artisan mini-rolls and appropriate sauces.  
An additional Chef carving fee is required \$125*

### Carving Station

**Slow Roasted Prime Rib | \$425** GF (Serves approximately 50 guests)

Garlic rub crusted prime rib, au jus, creamy horseradish sauce, and mini rolls.

**Herb-Crusted Beef Tenderloin | \$350** GF (Serves approximately 30 guests)

Prime tenderloin grilled medium rare served with basil aioli, mushroom demi-glace and mini rolls.

**Roasted Free Range Turkey Breast | \$235** GF (Serves approximately 50 guests)

Slow roasted turkey breast, sage and citrus brined, served with cranberry relish, whole grain mustard aioli and mini rolls.

**Side of Smoked Salmon | \$225** GF (Serves approximately 50 guests)

A side of Alaskan salmon lightly smoked and served with lemon dill aioli and tomato mango chutney.

### Carving Station Enhancements

*Served in addition to the carving stations listed above  
Priced per guest*

**Mashed Potatoes Bar | \$12**

Idaho herb mashed, Yukon gold cheesy mashed and garlic baby red mashed, includes sour cream, bacon, green onion, cheddar cheese, chicken and mushroom gravy.

**Cheesy Mac and Cheese Station | \$13**

With diced tomatoes, bacon, green onions, chicken, mushroom, cheese, sour cream, beef, jalapeño peppers and green peppers.

**Pasta Bar | \$16 \***

Chef made pasta (three kinds), three sauces, with sausage, assorted toppings and cheese. *\*Additional Chef fee \$100*

**Taco Bar | \$18 \***

Chef made tacos: pulled chicken, pork, beef and seafood with warm corn or flour tortillas, three homemade salsas and toppings. *\*Additional Chef fee \$100*



## Theme Dinner Buffet Options

*All buffets include iced tea*

*Priced per guest*

*minimum of 40 guests*

### **Texas Smokehouse BBQ Buffet | \$46**

Experience the bold flavors of Texas with our Smokehouse BBQ Buffet, featuring slow-smoked brisket, tender ribs, and juicy sausages. Complemented by tangy coleslaw, creamy potato salad, and buttery cornbread, this buffet offers a true taste of the Lone Star State. End your meal with classic Southern desserts like pecan pie and peach cobbler, bringing the rich tradition of Texas BBQ to your plate.

### **Mediterranean Feast Buffet | \$55**

Indulge in the vibrant flavors of the Mediterranean with our curated feast. Enjoy a selection of marinated grilled chicken, lamb, and seafood kabobs, served alongside creamy hummus, tzatziki, and warm pita bread. Fresh salads like tabbouleh and Greek salad, paired with roasted vegetables and fragrant rice pilaf, bring the sun-soaked shores of the Mediterranean to your table. Finish with baklava and other delightful pastries.

### **Italian Trattoria Buffet | \$53**

Transport your guests to the heart of Italy with our Italian Trattoria Buffet. Begin with an antipasto selection of cured meats, cheeses, and marinated vegetables. Savor classic pasta dishes like creamy fettuccine Alfredo, rich lasagna, and penne arrabbiata. Enjoy freshly baked focaccia and garlic bread, and don't miss the Caprese salad with ripe tomatoes and fresh mozzarella. For dessert, indulge in tiramisu and cannoli, completing a perfect Italian culinary journey.

### **Southern Comfort Buffet | \$48**

Warm your soul with our Southern Comfort Buffet, featuring the best of down-home cooking. Fried chicken, shrimp and grits, and slow-cooked collard greens take center stage, accompanied by fluffy buttermilk biscuits and macaroni and cheese. Savor the taste of Southern hospitality with sides like sweet potato casserole and cornbread stuffing. End your meal with traditional favorites such as banana pudding and pecan pie.

### **Mexican Fiesta Buffet | \$45**

Spice up your event with our Mexican Fiesta Buffet, featuring a vibrant array of traditional dishes. Start with fresh guacamole, salsa, and chips, followed by sizzling fajitas, cheesy enchiladas, and street-style tacos. Compliment your meal with rice, refried beans, and a colorful Mexican corn salad. End on a sweet note with churros and tres leches cake, making your fiesta one to remember.



## Dinner Menus

### Build Your Dinner Buffet

minimum of 40 guests

*Dinner buffets include a green salad, artisan rolls and butter, your choice of two starches, one vegetable, and a slice of cake or pie.*

- Choose one entrée**                    **\$51 per guest**
- Choose any two entrees**        **\$54 per guest**
- Choose any three entrees**    **\$59 per guest**

#### Salads – Select One

- Mixed Greens GF
- Caesar
- Roasted Root Vegetables Salad GF

#### Salad Dressings – Select Three

- Ranch
- Bleu Cheese
- Red French
- Caesar
- Italian
- Thousand Island
- Balsamic Vinaigrette
- Bacon Lemon Mayo

#### Sides– Select Three

- Parmesan Mushroom Risotto
- Mashed Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Baby Red Potatoes
- Buttery Lemon Garlic Jasmine Rice
- Mashed Maple Sweet Potatoes
- Ratatouille Squash & Parmesan
- Whole Green Beans Amandine
- Buttered Green Beans and Carrots
- Broccoli Crowns Parmesan
- Roasted Mexican Street Corn
- Bacon Brussels Sprouts

#### Protein Options

##### Poultry

- Herb Roasted Honey Glazed Chicken
- Wild Mushroom Chicken
- Chicken Parmesan
- Roasted Sliced Turkey side of Turkey Gravy

##### Pork

- Pork Loin Marsala
- Pulled BBQ Pork

##### Seafood

- Baked Atlantic Cod *w/lemon dill caper sauce*
- Salmon topped with a mango pineapple relish

##### Vegetarian

- Ratatouille GF
- Creamed Spinach Tortellini
- Eggplant Parmesan

##### Beef

- Sliced Sirloin *with red wine demi*
- Bourguignon Medallions *with wild mushrooms*



## Starch and Vegetables Side Options

All entrees are served with your choice of one vegetable and one starch.  
Multiple entrée selections will be accompanied by the same sides.

### **Choice of Starch:** *Please choose one*

Mashed Potato  
Garlic Herb Mashed Potato  
Buttery Lemon Jasmine Rice  
Minnesota Wild Rice  
Flavored Risotto (*garlic, saffron, herb, mushroom*)  
Au Gratin Potato  
Scalloped Potato  
Dauphinoise Potato  
Rustic Roasted Red Potatoes  
Brown Sugar Sweet Potatoes  
Mashed Seasonal Potatoes  
Baby Twice-Baked Potatoes (*Baby Red filled with mashed*)  
Classic Anna Tournée Potato *cooked with white cheese sauce*  
Zoodles (*zucchini noodles*)

### **Choice of Vegetables:** *Please choose one*

Fresh Broccoli Spears *with garlic butter*  
Bacon Brussels Sprouts  
Tri Colored Carrots  
Corn O'Brien *w/green peppers and pimentos*  
Roasted Root Vegetables  
Green Beans Amandine  
Grilled Asparagus drizzled with balsamic  
Zucchini and Yellow Squash Blend  
Balsamic Wild Mushrooms  
Ratatouille Vegetable  
Eggplant Involtini  
Cauliflower Roasted *topped with white cheese sauce*  
Baby Vegetable ***additional charge \$4 per guest***



## Dessert Selections

*Priced per guest*

### **Chocolate Thunder | \$8.50**

Rich, dark cake explodes with chocolate icing and dark semi-sweet chocolate pieces served with white chocolate mousse and fresh berries.

### **Carrot Cake | \$8.50**

Family style recipe rich and moist with real cream cheese icing served with a rum caramel sauce.

### **Turtle Cheesecake | \$9**

Chocolate chips, caramel and pecans nesting on caramel cheesecake.

### **Tiramisu | \$9**

Traditional Italian dessert, layers of mascarpone cheese and ladyfingers with espresso liqueur topped with whipped cream and berries.

### **New York Cheesecake | \$8.50**

Fresh New York cheesecake with fresh strawberries and strawberry sauce.

### **Flourless Chocolate Cake | \$8.50**

Drizzled with chocolate sauce, topped with whipped cream and berries.

### **Big Apple Pie | \$8.50**

Mounds and mounds of tart, crisp apples saucy with cinnamon apple cider topped with crunchy granola served with rum caramel sauce.

### **Brownie Bash | \$8.50**

Rich fudge nut brownie, chocolate chips with a turtle topping and ice cream.

### **Strawberry Parfait | \$9**

Fresh strawberry, yellow cake, pastry cream and whipped cream with a touch of Grand Marnier.



## Banquet Bar Package Information

We cannot serve anyone who appears intoxicated. Guests under 21 are not allowed to consume alcohol, even with a parent's permission.

*\*selections may vary due to supply for all liquors, wines, sparkling and beers - substitutions may apply*

### Hosted Bar Pricing

	2 Hours	3 Hours	4 Hours	5 Hours
<b>House Wine, Beer and Champagne</b>	<b>\$40</b>	<b>\$50</b>	<b>\$60</b>	<b>\$70</b>
<b>Add House Liquor</b>	<b>\$46</b>	<b>\$56</b>	<b>\$69</b>	<b>\$80</b>
<b>Add Call Liquor</b>	<b>\$52</b>	<b>\$62</b>	<b>\$81</b>	<b>\$89</b>
<b>Add Premium Liquor</b>	<b>\$59</b>	<b>\$69</b>	<b>\$84</b>	<b>\$98</b>

**All Packages Include:** Hand-selected wines featuring an elegant domestic Cabernet Sauvignon and Chardonnay wine, Wycliff Brut sparkling wine for effortless toasts, and a selection of popular domestic and imported beers—Bud Light, Miller Lite, Dos Equis, and Coors Light—along with fresh juices and premium mixers.

For an elevated experience, ask about our Premium Beverage Upgrade, featuring reserve wine selections, prosecco or champagne, rotating craft beers, and an expanded beverage offering curated by our team.

**House Liquor Include:** Castillo Rum, Gordons Gin, Montezuma Tequila, Clan McGregor Scotch, Canadian Club Whiskey, Taaka Vodka, Jim Beam Bourbon

**Call Liquor Include:** Tito's Vodka, Beefeaters Gin, El Jimador Tequila, Jack Daniels Whiskey, Bacardi Silver Rum, Dewars Scotch, Buffalo Trace Bourbon

**Premium Liquor Include:** Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Chivas Regal Scotch, Maker Mark Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Flor de Cana 7 Year Rum Gran Reserve

### BEVERAGE OPTION

**Hosted Bar-** The host pays a set price per guest depending on the liquor package chosen ie. House brands, call brands or premium brands of liquor.

**Ticket Bar-** The individual guests pay for the drinks they order. There is a bar set up/breakdown fee of \$450 and a charge of \$125 per bartender/ticket seller required. \*Only accept Credit/Debit Cards.

**Tablesides Wine Service / Champagne Toast -** Wine and/or champagne poured tableside is **not** included in any hosted drink packages. This service is available and charged based on the number of bottles consumed. Each bottle of wine/champagne serves 4 glasses and is charged at \$32 per bottle.

**Consumption Bar-** The host pays for the tally count of beverages consumed. There is a bar set up/breakdown fee of \$450 and a charge of \$125 per bartender required.

*Approx. drink costs:* House Liquors \$12 per drink | Call Liquors \$14 per drink | Premium Liquors \$18 per drink

# The Austin Club

## Imagine Your Event Here

Picture your guests arriving beneath the historic arches of the Millett Opera House. Conversation fills the room as cocktails are served and the warm glow of the chandeliers reflects off the historic architecture that has welcomed generations of Austin's leaders and celebrations.

Whether you are hosting an elegant wedding reception, an important corporate gathering, or a celebration among friends, our team will guide every detail — ensuring your event is seamless, memorable, and distinctly Austin.

At The Austin Club, you are not simply reserving a room. You are creating an experience inside one of Austin's most historic and cherished landmarks.

### Begin Planning Your Event:

Lauren Worsley

Director of Catering, The Austin Club  
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