



The Austin Club Event Planning Guide

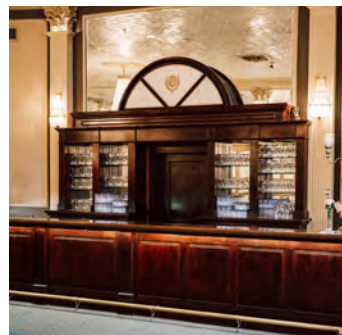


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Event Policies & Guidelines

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 30 days (one month) 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 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.

Tablesides 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
- 3 of Cups Events
- Pearl Events
- Team One Luxury
- 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
- DJ LAM - Lance Avery Morgan

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

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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.

Choose one entrée	\$41 per guest
Choose any two entrees	\$44 per guest
Choose any three entrees	\$49 per guest

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 Amandine
- 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 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 — one 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

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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
House Wine, Beer and Champagne	\$40	\$50	\$60	\$70
Add House Liquor	\$46	\$56	\$69	\$80
Add Call Liquor	\$52	\$62	\$81	\$89
Add Premium Liquor	\$59	\$69	\$84	\$98

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

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