



TWO HANDS EVENTS



info@twohandshospitality.com
Austin. Dallas. Denver. Franklin. Nashville. NYC.



We strive to curate the perfect event for each guest! This package details some available options. We are experienced in a full array of events, including large party brunches, cocktail hours, seated dinners, PR events, and full-space takeovers.

If you don't see what you are looking for below, please discuss with our team so we can find out what we can possibly do for you!





CANAPÉS

*Canapé selections are best suited to standing events.
Prices are per piece (minimum 25 pieces per item).*

- Corn and Jalapeño Fritters (served with avocado & tomatillo salsa, coriander salt) [df, vg] \$3
- Pork Belly and Cheddar Croquettes (served with lemon aioli) \$3
- Smoked Salmon on Cucumber (herbed cream cheese, fennel, dill) [gf] \$4
- Grilled Focaccia (served with whipped ricotta and hot honey) [v] \$4
- Grilled Halloumi Skewer (served with macadamia pesto) [n, v]: \$4
- Smashed Avo Toast (pickled shallots, seeds, Fresno chillis, cilantro on sourdough) [df, vg] \$6
- Tamari Mushroom Toast (herbed cream cheese, fennel, dill) [v] \$6
- Steak Toast (green peppercorn sauce, herbs) \$6
- House-made Ricotta Cavatelli Pasta (served in a boat with macadamia nut pesto, sourdough crumb, lemon, parmesan) [n, v] \$8
- Two Hands Slider (smash patty,* American cheese, shaved lettuce, sweet onions, B&B pickles, Kewpie sauce on a slider bun) \$9
- Harissa Chicken Roti (hummus, crunchy veg, herbed yogurt) \$9
- Malaysian Cauliflower Curry (Malaysian curry with roasted cauliflower and chickpeas with steamed rice, served in a boat) [n, gf, df, vg] \$9
- Grilled Salmon Bowl (served in a boat with turmeric quinoa, hummus, crunchy shaved veggies, cucumber, seeds, puffed rice) [gf, df] \$9
- Mini Coconut Pavlova (key lime curd, whipped sour cream*) [gf] \$4
- Miso Brownie Bites \$2
- Banana Bread Bites [n, gf] \$3



LARGE PARTY DINNER MENU - \$60PP

To Start

- Warm Marinated Olives [gf, vg]
- Hummus and Crudités [v]
- Corn and Jalapeño Fritters [df, vg]
- Crispy Brussels Sprouts [v]

To Share

- Pesto Cavatelli [n, v]
- Malaysian Cauliflower Curry [n, gf, df, vg]
- Market Fish [df, gf]
- Piri Piri Chicken [df]

Dessert

- Banana Walnut Bread [n, gf]
- Coconut and Key Lime Pavlova [gf]*

Menu options are subject to change depending on seasonality and availability.

Groups of 12 guests or more can enjoy our shared menu.



DRINKS PACKAGES

STANDARD

- Sparkling, white, rosé, and red wine
- Craft beer

3 hours: \$65pp
4 hours: \$75pp
5 hours: \$85pp

PREMIUM

- One specialty cocktail
- Sparkling, white, rosé, and red wine
- Craft beer
- House liquor and mixers

3 hours: \$75pp
4 hours: \$85pp
5 hours: \$95pp

Three-hour minimum not inclusive of tax and tip.



LARGE PARTY BRUNCH

GROUPS UP TO 16: A LA CARTE BRUNCH PACKAGES

\$35 per person

- One tea or coffee
- Shared starters
- One main meal of guest's choice

\$45 per person

- One tea or coffee
- Shared starters
- One main meal of guest's choice
- One cocktail or juice

GROUPS 16+: SHARED BRUNCH OR LUNCH

Starting at \$55pp

5 menu options + tea, coffee, and specialty lattes

Additional add-on options:

- Juices
- Smoothies
- Mimosas
- Bloody Marys