

*private events at*  
**THE KITCHEN**  
**AMERICAN BISTRO**

400 W. 6th Street  
Austin, Texas 78701  
737-387-2200

<https://www.thekitchen.com/private-event/>









## entire venue

### ROOM TYPE:

fully private, venue buyout

### CAPACITY:

178 seated -or- 300 reception-style

### TABLES:

rectangle tables or hightops & scattered seating

### A/V OPTIONS:

audio control, wireless microphone

## our spaces



## main bar

### ROOM TYPE:

semi-private

### CAPACITY:

100 reception-style

### TABLES:

hightops and lowtops

### A/V OPTIONS:

wireless microphone



## west bar area

### ROOM TYPE:

semi-private

### CAPACITY:

30 reception-style

### TABLES:

hightops and lowtops

### A/V OPTIONS:

n/a



## main dining room

### ROOM TYPE:

semi-private

### CAPACITY:

100 seated

### TABLES:

rectangle tables

### A/V OPTIONS:

wireless microphone





## main dining room

ROOM TYPE:

semi-private

CAPACITY:

100 seated

TABLES:

rectangle tables

A/V OPTIONS:

wireless microphone



## our spaces



## reserved tables

ROOM TYPE:

semi-private

CAPACITY:

up to 40 seated

TABLES:

long tables

A/V OPTIONS:

n/a



## velvet room

ROOM TYPE:

semi-private, can be made private

CAPACITY:

42 seated -or- 50 cocktail

TABLES:

rectangle tables or hightops & scattered seating

A/V OPTIONS:

wireless microphone



## chandelier room

ROOM TYPE:

fully private

CAPACITY:

12 seated

TABLES:

one long table

A/V OPTIONS:

n/a



# cocktail reception menu

**PASSED** priced per dozen, minimum of 2 dozen per selection

- MINI LOBSTER ROLLS - dashi aioli, cilantro, black sesame \$96
- BLUE CRAB TOSTADA - smashed avocado, fresno chili, lime (gf) \$60
- CRISPY FISH TACOS - redfish, jalapeno aioli, bibb lettuce (gfo) \$60
- TIRADITO - aji amarillo, ponzu, avocado mousse, cilantro (gf) \$72
- JERK CHICKEN - pineapple salsa, crema, tostones (gf) \$48
- GOUGERES - chicken liver mousse, seasonal jam \$60
- COLORADO LAMB MEATBALLS - pepperoncini aioli (gf) \$60
- ROASTED BEEF SLIDERS - red onion jam, horseradish cream, brioche \$48
- ROASTED MUSHROOM SLIDER - black garlic, arugula (gfo, v) \$48
- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v) \$48
- ARANCINI - mozzarella, smoked tomato aioli, basil (gf, v) \$48
- EMPANADA - seasonal vegetable, chimichurri aioli (v) \$48
- PEPPADEW PEPPERS - whipped feta, dukkah (gf, v) \$48
- DOLMAS tahini (gf, v+) - \$48
- QUINOA FALAFEL tzatziki (gf, v) - \$48

**DISPLAYED** priced per guest, minimum 10 guests

- HUMMUS & VEGETABLES - schug, muhammara, house-made lavash (gfo, v+) \$18
- ARTISANAL CHEESE & CHARCUTERIE - pickles, house-made focaccia, jam, honeycomb (gfo) \$18
- SEAFOOD PLATTER - oysters on the half shell, chilled shrimp, crab salad, salmon rillette, cocktail sauce & mignonette (gf) \$28

**AT THE TABLE** priced per guest, on table when guests arrive

- BURRATA - salsa verde, charred bread (gfo) \$6
- VEGETABLE TEMPURA - seasonal vegetables, yuzu kosho aioli (v) \$6
- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v) \$4
- CRISPY CAULIFLOWER - carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+) \$4

- (gf) = gluten-free
- (gfo) = gluten-free option (available upon request only)
- (v) = vegetarian
- (v+) = vegan

\*\*we are a seasonal restaurant; menu items and pricing may change by the time of your event.  
please check with event manager on most recent items and pricing.



SERVED FAMILY-STYLE

three course dinner menu \$90pp

COURSE I select one for the table, add 2nd starter for +\$4pp

- GEM LETTUCES - seasonal fruit, point reyes blue, toasted seeds, seasonal vinaigrette, fines herbs (gf, v)
- CAESAR - hearts of romaine, caesar dressing, focaccia croutons, grana padano
- PARKER HOUSE ROLLS - whipped allium butter (v)
- BURRATA - salsa verde, charred bread (gfo)

COURSE II select three for the table

- CAST IRON ROASTED CHICKEN - black truffle cream (gf)
- BOLOGNESE - four meat sauce, parmesan, fennel pollen
- MARKET FISH - lemon beurre blanc (gf)
- BAR STEAK - bordelaise (gf)
- PRIME RIB - horseradish cream, rosemary au jus (gf) +\$22pp
- STRIP STEAK - chimichurri (gf) +\$18pp
- CRISPY CAULIFLOWER - carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)

SIDES select two for the table, add 3rd side for +\$5pp

- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v)
- SEASONAL VEGETABLE - chef's selection, may contain nuts (gfo)
- GARLIC FRIES - (gf,v)
- POMMES PUREE - chives (gf, v)
- CRAB FRIED RICE - thai lime-nam jim, crushed peanuts, crispy egg (gf) +\$12pp

COURSE III select one for the table

- CHOCOLATE GANACHE TORTE - hazelnut-chocolate cake (gf, v)
- CHEVRE CHEESECAKE - marcona almond, seasonal fruit (v)
- CREMEUX - seasonal (gf)
- SWEET BITES - chef's selection of 2-3 seasonal items (gfo) +\$8pp

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SERVED FAMILY-STYLE

three course lunch menu \$50pp

UPGRADED STARTER COURSE select two for the table +\$10

- BURRATA - salsa verde, charred bread (gfo)
- CARROTS - urfa, whipped feta, pistachio, sesame, cilantro, mint (v)
- ASPARAGUS - miso, parmesan (gf, v)
- PARKER HOUSE ROLLS - whipped allium butter (v)
- VEGETABLE TEMPURA - seasonal vegetables, yuzu kosho aioli (v)

COURSE I select one for the table

- GEM LETTUCES - seasonal fruit, toasted seeds, seasonal vinaigrette, fines herbs (gf, v)
- CUP OF TOMATO SOUP - evoo, chives (gf, v)

COURSE II select three for the table, served with hand-cut fries

- ROMAN CHICKEN SALAD - farro verde, brassicas, lemon, miso, parmesan (gf)
- QUICHE - roasted mushrooms, leeks, parmesan, simple greens (v)
- HALAL CART CHICKEN - spiced yogurt, hot sauce, cucumbers, tomato, red onion, arugula, naan (gfo)
- BOLOGNESE - parmesan, fennel pollen +\$8pp
- BAR STEAK - cast iron ranch steak, chimichurri (gf) +\$8pp
- CRISPY CAULIFLOWER - carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)
- LOBSTER ROLL - dashi aioli +\$12pp

COURSE III select one for the table

- SALTED CHOCOLATE CHUNK COOKIES (v)
- SWEET BITES - chef's selection of 2-3 seasonal items (gfo) +\$8pp

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SERVED FAMILY-STYLE

two Course brunch menu \$42pp

AVAILABLE EXCLUSIVELY ON SATURDAYS AND SUNDAYS

COURSE I select two for the table

- GREEK YOGURT - granola, clover honey (v)
- DOUGHNUT - seasonal selection (v)
- TWICED BAKED ALMOND CROISSANTS - seasonal jam (v)
- BUTTERMILK BISCUITS - seasonal jam, whipped honey butter (v)

COURSE II select two for the table

- BELGIAN WAFFLE - seasonal fruit (v)
- HUEVOS RANCHEROS - farm eggs, black bean refrito, ranchero sauce, crema avocado, pico de gallo, cotija, crispy corn tortilla (gf)
- STEAK & EGGS - cast iron ranch steak, farm eggs, hash, ranchero sauce (gf)
- CUBANO - mojo pork, ham, swiss, grain mustard, pickles (gfo)
- LOBSTER ROLL - dashi aioli +\$12pp
- CRISPY CAULIFLOWER - carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)
- GEM LETTUCES - seasonal fruit, toasted seeds, seasonal vinaigrette, fines herbs (gf, v)

SIDES select two for the table, add 3rd side for +\$5pp

- BREAKFAST POTATOES (gf, v)
- SOURDOUGH -or- WHOLE WHEAT TOAST - whipped butter, preserves (gfo)
- FRESH CUT FRUIT (gf, v+)
- BACON (gf)
- SIMPLE SALAD - vinaigrette (gf. v)

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BEVERAGE PACKAGE PRICING IS BASED ON 2 HOURS  
EACH ADDITIONAL 30 MINUTES IS \$5 PP  
BEVERAGE PACKAGES ARE SOLD BY THE GROUP; NOT INDIVIDUALLY

BEER AND WINE PACKAGE \$34 per person

Includes:  
1 Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines  
Select Domestic and Imported Beer  
Soda, Coffee, Tea, and Juice

STANDARD \$45 per person

Includes:  
1 Sparkling Wine, 1 Rose Wine, 1 White Wines, 1 Red Wines  
Select Domestic and Imported Beer  
Standard Spirits  
2 Bartender’s Choice Signature Cocktails  
Soda, Coffee, Tea, and Juice

STANDARD SPIRITS  
dripping springs vodka, waterloo gin, el afan tequila, devils river bourbon,  
planteray 3 star rum, ardbeg wee beastie scotch

PREMIUM \$55 per person

Includes:  
Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines  
Select Domestic and Imported Beer  
2 Bartender’s Choice Signature Cocktails  
Premium Spirits  
Soda, Coffee, Tea, and Juice

PREMIUM SPIRITS  
titos vodka, tanqueray gin, el afan tequila, garrison brothers bourbon,  
planteray 3 star rum, johnnie walker black scotch

TOP SHELF \$65 per person

Includes:  
Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines  
Select Domestic and Imported Beer  
3 Bartender’s Choice Signature Cocktails  
Premium Spirits  
Soda, Coffee, Tea, and Juice

PREMIUM SPIRITS  
grey goose vodka, tanqueray 10 gin, lalo tequila, garrison brothers bourbon, ron  
zacapa 23 rum, glenlivet 12 yr single malt scotch



# beverages

BEVERAGE PACKAGE PRICING IS BASED ON 2 HOURS  
EACH ADDITIONAL 30 MINUTES IS \$5 PP  
BEVERAGE PACKAGES ARE SOLD BY THE GROUP; NOT INDIVIDUALLY

## BRUNCH CELEBRATION    \$26 per person

Includes:  
1 Sparkling Wine, 1 Rose Wine, 2 White Wines, 2 Red Wines  
Select Domestic and Imported Beer  
Soda, Coffee, Tea, and Juice  
Mimosas  
Bloody Marys  
Zero Proof Crafted Cocktail

## ZERO PROOF    \$14 per person

Includes:  
Soda, Coffee, Tea, and Juice  
Zero Proof Crafted Cocktail – one selection from our seasonal menu

## BEVERAGES BASED ON CONSUMPTION

Consumption beverage service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host’s bill at market price and charged at the end of the event.

We highly suggest preselecting wine options or a signature cocktail for our team to greet guests with upon arrival. It’s the perfect way to kick off an event!

# self serve station

PERFECT FOR RECEPTION-STYLE EVENTS AND MEETINGS

## COFFEE AND TEA STATION    \$200 base setup, plus refills

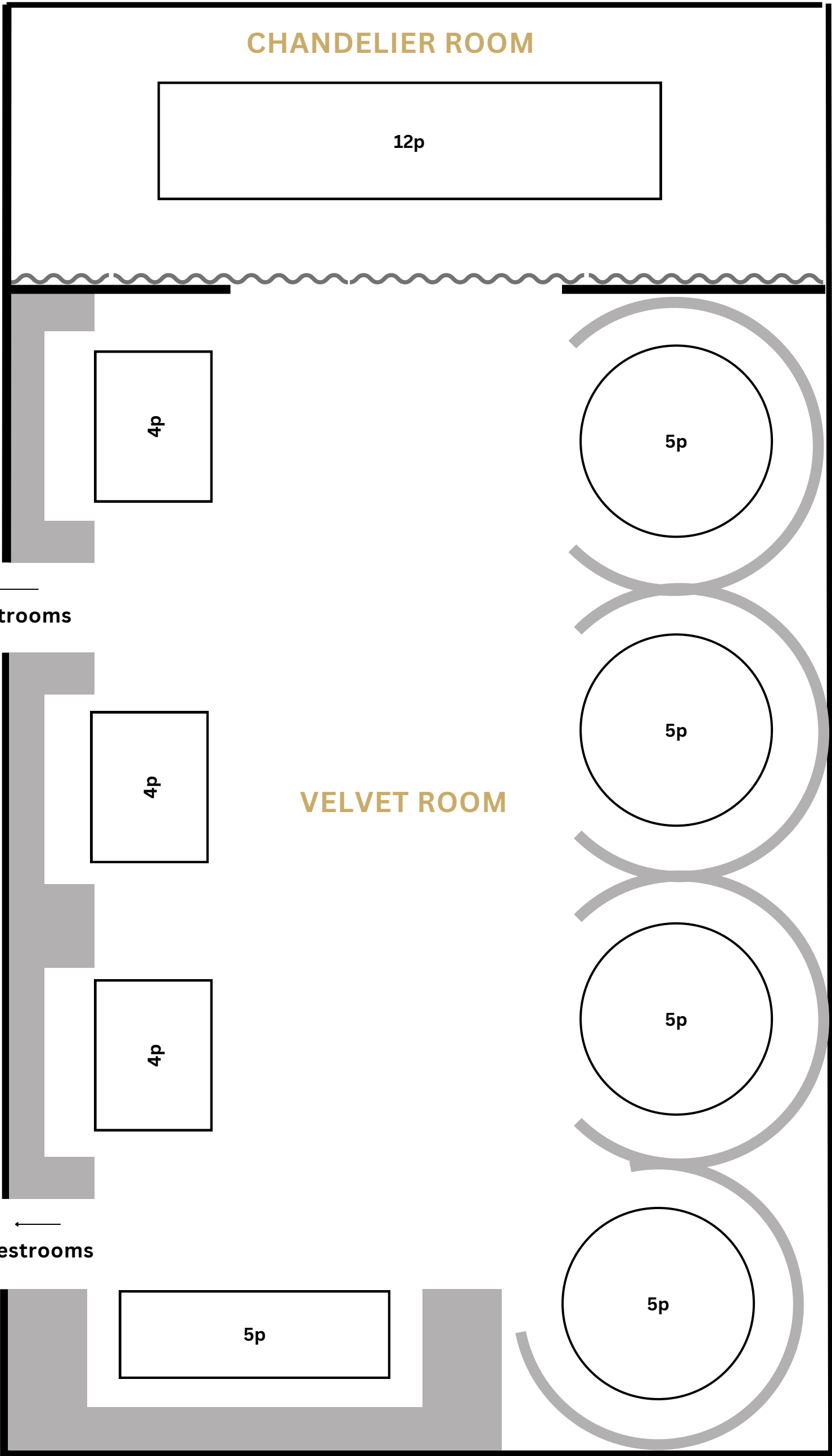
Choice of:  
1 Gallon (approx. 20 servings) – Regular Coffee (each refill is \$90)  
1/2 Gallon (approx. 10 servings) – Decaf (each refill is \$45)  
Assorted Teas & Hot Water (approx. 10 servings) – (each refill is \$45)

Includes: Creamer, Sugar, Stirrers











# frequently asked questions

## Q: MAY I DECORATE THE SPACE?

The restaurant provides some decor such as plants and small candle votives. All other decor will need to be approved by your private events manager no later than one week prior to your event date. Decorations cannot be taped, stapled, or nailed to walls or windows. Restrictions on wax candles may apply. Use of confetti and glitter is prohibited, a \$500 clean up fee will apply if any confetti and glitter of any kind is used.

## Q: MAY I HAVE SOMETHING DELIVERED TO THE RESTAURANT FOR MY EVENT?

All deliveries must be arranged with the private events manager. The Kitchen will accept packages no earlier than 3 days prior to the event date, due to limited storage.

## Q: MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups claiming exemption from applicable federal, state or municipal taxes are responsible for providing the private events manager a copy of the organization's tax exempt certificate at least 3 days prior to the event. In the event we do not receive a copy 3 days prior, then the appropriate federal, state & municipal taxes will be charged.

## Q: IS THE FOOD AND BEVERAGE MINIMUM INCLUSIVE OF FEES AND GRATUITY?

All minimums are not inclusive of taxes, gratuity and a 4% admin fee

## Q: WHAT HAPPENS IF I DO NOT MEET MY FOOD & BEVERAGE MINIMUM?

If the food & beverage minimum is not met in food and beverages consumed onsite, an event fee will be charged to make up for the difference. Tax, gratuity & service charges will be charged on the total amount not met. The purchase of gift cards, service charges, sales tax, gratuity, A/V equipment, floral, food or wine to go, cash bars, additional reservations on the main dining room floor, rental equipment & outside services DO NOT help reach the food & beverage minimum.

## Q: WHAT IS REQUIRED TO BOOK?

To secure the date and space, a signed contract and non-refundable deposit of 25% of the food and beverage minimum is required.

## Q: WHAT IS YOUR CANCELLATION POLICY?

Should it be necessary for the client to cancel the event, the following general policy concerning cancellation charges will apply unless otherwise noted:

### FEES BASED ON TIME OF CANCELLATION

0-14 business days prior to event - 100% of estimated grand total (including tax, gratuity, and service charges)

15-45 business days prior to event - 50% of food and beverage minimum (including tax, gratuity, and service charges)

46 or more days prior to event - Deposit forfeited

## Q: CAN I EXTEND MY EVENT TIME THE NIGHT-OF MY EVENT?

The food and beverage minimums are based on the time frame specified on your event contract. If you would like to extend your event the night-of (pending availability, based on operations) a food and beverage minimum increase of \$1,000 per hour is required. Anything after our normal operating hours is \$2,000 per hour.

## Q: IS PARKING AVAILABLE?

The restaurant does not provide or guarantee any parking. There are numerous paid parking structures, lots, and metered parking nearby.

## Q: IS AV EQUIPMENT AVAILABLE?

Our fully-private spaces provide options for various A/V capabilities. Please note that A/V is not available for semi-private or main dining room spaces.

# client testimonials

**"It is so rare that high expectations are met so fully and surpassed. The food was delicious! The location was so easy for our friends and family! The 'x' factor that we were especially happy about that evening was the incredible team service and spirit that helped to make this event such a success. Everyone was so friendly and helpful and festive — it was as if they were rooting for us to have a good time and helped make that a reality."**

**- Caren C.**

**"Honestly, the event was perfect. Food was great, staff was great, you made it easy, compliments all around. Thanks again!"**

**-Cooper J.**