

The Old Pecan St. Cafe

310 EAST SIXTH STREET

AUSTIN, TX 78701

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www.oldpecanstcafe.com

The Old Pecan St. Café is located in a Historic Landmark Building, which lies in the heart of Austin's Famous Sixth Street District. We are within walking distance of the Austin Convention Center, most major hotels and dozens of the city's premier nightclubs. In this setting we offer first-class dining & catering services for private parties, business meetings, receptions, rehearsal dinners, wedding ceremonies and other events. We have several private rooms to choose from; we also provide catering services to the location of your choice. It is our aim to accommodate our guests. If you do not see a combination of food, beverage or room space to fit your needs, do not hesitate to call and we will tailor our resources accordingly.

DINNERS

For your event you may choose up to three entrees: typically a meat, poultry, and seafood dish as well as two desserts from our Banquet Menu to offer your guests. That evening your guests will be able to select from those entrees: typically meat, poultry or a seafood dish. If you would like to have a dish you don't see here, let us know, and we would be glad to make it for you.

LUNCH or BRUNCH

For earlier events you can use this information as a guide, or if you would prefer, you may view at our luncheon menu (Monday through Thursday) or our brunch menu (Friday, Saturday and Sunday).

Thank you for taking the time to read this over. Best of luck in planning your event and keep The Old Pecan Street Cafe in mind for all your future catering needs.

Sincerely,

Bob Woody

The Heritage Room

The Heritage Room is mainly used for groups ranging from 50 to 200 people and is ideal for rehearsal dinners, ceremonies, meetings, company parties and receptions. Our most popular space, The Heritage Room, is located above the café and offers a view of Austin's Famous 6th Street.

We require a \$500.00 deposit to hold the room, which deposit is applied to the bill the night of the event, it is non-refundable and non-transferable. Room rental is \$600.

The Trinity Room

The Trinity Room is mainly used for groups ranging from 15 to 50 people. With an upstairs cocktail area, this space is ideal for smaller celebrations.

We require a \$250.00 deposit to hold the room, which is applied to the bill the night of the event, it is non-refundable and non-transferable. Room rental is \$400.

Coppertank Events Center

The Coppertank Events Center is our largest private location, holding between 150-850 guests. Located in the center of downtown, this venue offers a spacious dining area, outside patio, stage and dance floor.

We require a \$1000.00 deposit to hold the space, which is applied to the bill the night of the event, it is non-refundable and non-transferable. Building rental is \$5000.

The Corral

The Corral is a rooftop patio space ideal for any occasion with a beautiful view of The Austin Skyline. With a capacity of 350 guests, you can celebrate under the stars. We require a \$1000.00 deposit to hold the space, which is applied to the bill the night of the event, it is non-refundable and non-transferable.

- Final payment is due the night of the event.
- We accept Master Card, Visa, American Express, Cash or Check. Credit Cards are subject to a 3.5% administration fee.
- We allow four hours for an event: additional hours may be purchased for \$150.00 per hour.
- The rooms are available for viewing during café business hours.
- We do not allow outside catering (Except The Coppertank Event Center).
- We can provide background music from a stereo or allow outside bands and DJs to play.

Event Options

There are normally three options for an event. Seated meal, buffet, or hors d'oeuvres.

1. Seated Meal: The cost of a seated meal ranges from \$25.00 to \$34.00 per person.

Cost Includes:

Full Meal

Prior to the event you choose three entrees: one beef, one chicken, and one fish. You will have a choice of four entrees the night of the event, the fourth entrée being a vegetarian dish Pasta Marinara.

Water, iced tea, coffee, bread, dinner salad, and choice of two desserts are included with the meal.

Setup and cleanup

The room is setup with round tables of eight or ten chairs. The tables are covered in white linen, and on each table is rolled silverware, menus, salt, pepper, sugar, lemons, butter and a centerpiece. The centerpieces consist of a hurricane globe surrounded by ivy, with a white tapered candle inside, lit the night of the event. Our banquet staff arrives two hours before the event starts to setup and will serve to accommodate you and your guests needs.

2. Buffet Meal: The cost of a buffet meal ranges from \$25.00 to \$34.00 per person.

Cost includes:

Full meal

Prior to the event you choose two entrees. The meal is served buffet-style with half-portions of both entrees, enough for your guests to have one of each entrée. We serve salad with two dressings, bread and butter, rice, potatoes, a vegetable medley, and dessert.

Water, Iced Tea, and Coffee are included.

3. Appetizer Meal: If you would prefer to have hors d'oeuvres only, you may choose several appetizers that add up to at least \$25.00 per person.

The service, setup, tables, chairs, linens, and centerpieces are included in the price. Drinks and dessert are not included.

Wedding Cakes

We invite you to come by and try our Famous Homemade Cakes. During business hours you and a guest may sample our Italian Cream and Fat Chocolate Cake.

With the purchase of a meal, you may add a Wedding Cake for an extra \$3.00 per person and or a Groom's Cake for an extra \$2.00 per person.

Please check our website for additional Wedding Cake information and pricing.

www.oldpecanstaftcafe.com/cakes.html

•If you would like to provide your own cake a \$2 cutting and serving fee, per person, will apply.

Alcohol

The Texas Alcohol and Beverage Commission does not allow alcohol to be brought into the café, we must provide the alcohol.

Open bar: The bar will be stocked per your specifications for your guests and the bar tab will be applied to your bill.

Cash bar: Your guests pay for their own drinks.

Combination: An open bar and a cash bar. For example: Open bar for beer and wine, cash bar for liquor.

Tickets: We will issue prepaid drink tickets good for whatever you specify.

- \$100.00 charge for each bartender.
- A Keg of Beer (200 servings): Domestic \$300.00 / Import \$350.00.
- Bottled Beer: Domestic \$5.00 per bottle/ Import \$6.00 per bottle.
- House Wine (Copperridge Chardonnay, White Zinfandel, and Merlot):
By the Glass \$5.00 / By the Bottle \$18.00 (750 ml)
- Champagne Toast \$3.00 per person.
- Liquor: Well Brands \$5.00 / Call Brands \$6.00 / Premium Brands \$7.00

Parking

- Free metered parking is available in the downtown area on a first come first serve basis Monday through Friday after 5:30pm, and all day Saturday and Sunday.
- If you are interested in purchasing parking vouchers from LAZ Parking there are two lots located behind the cafe on 7th between San Jacinto and Trinity. Notify us prior to your event and we will make the appropriate arrangements. Any unused vouchers returned the night of your event will not be applied to your bill.
- Valet parking is available on the Southeast corner of 6th and San Jacinto.

Entrees

Beef Entrees Beef entrees include new potatoes and a sautéed vegetable medley.

Grilled Ribeye:	Topped with red wine bordelaise sauce and mushrooms with a hint of garlic	\$25.00
12 oz. Prime Rib:	Topped with red wine bordelaise sauce and mushrooms with a hint of garlic	\$27.00
Cajun Ribeye:	Blackened and topped with a mushroom etoufee sauce	\$26.00
Veal Marsala:	Topped with mushrooms in a reduced marsala wine sauce	\$26.00
Beef Shishkebabs:	Grilled beef, tomatoes, green peppers, onions, and mushrooms	\$26.00
Veal Oscar:	Medallions topped with crab, asparagus, and hollandaise	\$32.00
8oz. Grilled Tenderloin Filet:	Topped with red wine bordelaise sauce and mushrooms with a hint of garlic	\$30.00
Blackened Tenderloin Oscar:	Topped with crab, asparagus, and hollandaise sauce	\$34.00
Beef Tournedos:	Premium center cut filet topped with a béarnaise sauce of white wine, tarragon and hollandaise	\$30.00
12 oz. Ribeye Steak au Poivre:	Peppercorn crusted topped with a red wine bordelaise sauce and mushrooms with a hint of garlic	\$27.00
Grilled New York Strip:	Topped with red wine bordelaise sauce and mushrooms with a hint of garlic	\$27.00
Grilled New York Strip:	Topped with New Mexican green chiles	\$27.00
Roast Beef:	Topped with a burgundy mushroom sauce	\$27.00
16oz. Prime Rib:	Topped with red wine bordelaise sauce and mushrooms with a hint of garlic	\$30.00
Ribeye Orleans:	Topped with artichokes in a garlic butter sauce	\$28.00

Chicken Entrees Chicken entrees includes rice and a sautéed vegetable medley.

Chicken Poppicotti:	A butterflied chicken breast stuffed with three cheeses, spinach, pecans and topped with hollandaise	\$25.00
Chicken Parmesan:	A breaded chicken breast topped with a tomato basil marinara sauce and jack cheese, served on a bed of pasta	\$25.00
Wild Rice Chicken:	A butterflied chicken breast stuffed with rice, raisins, walnuts and topped with a lemon sauce	\$25.00
Chicken Kiev:	A butterflied chicken breast stuffed with butter and chives, topped with a white wine sauce	\$25.00
Chicken a la Greque:	A butterflied chicken breast stuffed with spinach, feta cheese, black olives, and capers topped with hollandaise sauce	\$25.00
Tahitian Chicken:	Chicken marinated with pineapple, teriyaki sauce, grilled and topped with a sweet and sour sauce	\$25.00
Chicken Marsala:	A lightly breaded chicken breast topped with a garlic and mushroom marsala wine reduction	\$25.00
Blackened Chicken Alfredo:	Tossed in linguini alfredo	\$26.00

Fish Entrees Fish entrees includes rice and a sautéed vegetable medley.

Grilled Salmon:	Topped with a basil cream sauce	\$25.00
Grilled Salmon:	Topped with a raspberry chipotle sauce	\$26.00
Sesame Trout Almondine:	Lightly breaded, sautéed in white wine, then topped with almonds and a hollandaise sauce	\$25.00
Fried Shrimp:	Breaded and fried with cocktail sauce on the side	\$25.00
Sautéed Trout Dijonaise:	Lightly breaded, sautéed, then topped with a dijonaise sauce	\$25.00
Cajun Trout:	Covered in cajun seasoning, sautéed and topped with hollandaise	\$25.00
Coho Salmon Meuniere:	Topped with a parsley lemon butter sauce	\$25.00
Polynesian Shrimp:	Fried in a coconut batter with sweet and sour on the side	\$26.00
Crab, Shrimp and Mushroom:	In an Italian herb cream butter sauce	\$26.00
Shrimp Scampi:	In a creamy garlic butter sauce	\$26.00
Cajun Barbecued Shrimp:	In a spicy butter sauce	\$26.00
Shrimp or Scallop	In a sherry cream sauce with chives and	
Coquille St. Jacques:	mushrooms	\$26.00
Grilled Halibut:	In a white wine cream sauce	\$26.00
Redfish Veracruzano:	Topped with crab and shrimp in a Mexican tomato sauce	\$26.00
Grilled Swordfish:	In a lemon butter sauce	\$27.00
Linguine Alfredo di Mari:	pasta alfredo with crab and shrimp	\$32.00
Marinated Grilled Redfish:	In a lemon herb butter sauce	\$30.00
Blackened Redfish:	Topped with etoufèè sauce	\$30.00
Flounder Filet:	Stuffed with crab and spinach in lemon butter	\$34.00
Seafood Etoufèè:	With oysters, shrimp, and redfish in our etoufee sauce	\$30.00
Red Snapper Pontchartrain:	Topped with crab, shrimp and crawfish	\$34.00

BBQ Three Meat Buffet

Beef, sausage, and chicken; sides of coleslaw, potato salad, red beans, and garnishes.
Includes dessert, iced tea, and coffee.....\$25.00

Tex-Mex Buffet

Chicken and beef fajitas served with sautéed bell peppers and onions in a flour tortilla.
Sides of rice, refried beans, queso, pico de gallo, jalapenos, and sour cream.
Includes dessert, iced tea, and coffee.....\$25.00

Appetizers

Priced per person.

Garnish Tray: Tomatoes, onions, pickles, olives, etc.	\$2.25
Non-alcoholic Drinks: Water, Iced Tea, Coffee and Sodas	\$2.00
Italian Cream, Fat Chocolate Cake, or Cheesecake	\$3.50
Pecan Pie, Strawberry Crepes, or Double Diablo Torte	\$4.50
Bite-sized Quiche: Choose from ham and swiss, spinach, and/or seafood	\$4.00
Deep Fried Stuffed Jalapenos: Stuffed with cheese, served with ranch dressing	\$3.50
Jalapeno Chicken Salad Crepe: Served with a hollandaise dipping sauce	\$4.50
Assorted Fresh Vegetable Tray served with ranch dressing	\$3.95
Stuffed Croissants: Choose from ham and swiss, turkey and cheddar, or spinach and cream cheese	\$4.50
Miniature French Bread: Topped with cream cheese, capers and smoked salmon	\$5.00
Stuffed Mushrooms: Filled with seafood stuffing, spinach and cream cheese, or pecan pesto topped with cheese	\$4.50
Cold Boiled Shrimp: New Orleans (peel and eat) style. Served with cocktail sauce	\$3.95
Spinach and Cheese Pastry	\$4.50
Assorted Fruit Display:	\$3.95
Nachos con Queso: With pico de gallo, refried beans, jalapeños, and tostados	\$3.95
Meatballs in bordelaise sauce, served with wheat rolls	\$4.50
Teriyaki Kabobs: Choose from chicken, beef, shrimp, or pork with tomatoes, onions, and bell peppers	\$4.50
Jumbo Shrimp: Marinated in garlic, lemon, and olive oil. Served with crackers	\$4.50
Sesame Chicken Fingers: Breast meat breaded in sesame batter, deep fried and served with ranch dressing	\$4.25
Deep Fried Shrimp with Cocktail Sauce	\$4.50
Assorted cheeses: Cubed, sliced and soft cheeses with cracker assortment	\$4.50
Carved Roast Beef: With a basket of bread	\$5.95
Bagel Crisps: Topped with cream cheese and a Raspberry Chipotle sauce	\$4.00
Fruit and Cheese Combination Display	\$6.00
Cherry Tomatoes stuffed with cream cheese and spinach	\$5.00
Guacamole Blackened Shrimp Nacho	\$6.00

Please call Bob at (512) 478-2491 to set up a private appointment & reserve our banquet spaces or catering services today! At our home or yours, we would be glad to make your event a special one.

Samples

Seated Meal (100 people)

Room Rental	<u>\$600.00</u>
Appetizers	<u>Jalapano Poppers</u>
	<u>\$350.00</u>
Entrees	<u>Grilled Ribeye</u>
	<u>Chicken Poppicotti</u>
	<u>Grilled Salmon</u>
	<u>Pasta Marinara</u>
	<u>\$2,500.00</u>
Dessert	<u>Famous Pecan Pie</u>
	<u>Fat Chocolate Cake</u>
	<u>included</u>

Beer, wine, and a champagne toast	
	<u>=\$1,000.00</u>
2 Bartenders	<u>=\$200.00</u>
20% labor	<u>=\$930.00</u>
8.25% tax	<u>=\$460.35</u>
Total	<u>=\$6,040.35</u>

Buffet Meal (100 people)

Room Rental	<u>\$400.00</u>
Entrees	<u>Grilled Ribeye</u>
	<u>Chicken Poppicotti</u>
	<u>\$2,500.00</u>
Dessert	<u>Pecan Pie and Cake</u>
	<u>included</u>
20% labor	<u>=\$580.00</u>
8.25% tax	<u>=\$287.10</u>
Total	<u>=\$3,767.10</u>

Sample Menu

Welcome to "The Old Pecan Street Café"
Your choices of entrée tonight are:

Grilled Ribeye

Topped with our red wine Bordelaise sauce.
Served with new potatoes and vegetables.

Chicken Poppicotti

Chicken stuffed with spinach, pecans, herbs,
cheeses, roasted and served with hollandaise.

Grilled Salmon

A Coho salmon filet topped with our Raspberry
Chipotle sauce. Served with vegetables over rice.

Pasta Marinara

Served with steamed vegetables.