



310 EAST SIXTH STREET
AUSTIN, TX 78701
PH. (512) 478-2491
FAX (512) 478-2578
www.oldpecanstcafe.com

The Heritage Room is located in a Historic Landmark Building, which lies at the heart of Austin's Famous Sixth Street District. We are within a few blocks of all major hotels, the Austin Convention Center, and walking distance from 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 and can also cater to your home or other location. If you choose to have your event here at the café, nearby parking is available for your guests on a voucher basis. It is our aim to accommodate our customers, so if you do not see an exact 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 two half-portion entrees and a dessert from our Banquet Menu. 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.

BRUNCH EVERYDAY

For earlier events you can use this information as a guide, or if you would prefer to look at our Brunch menu (Monday through 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, offers a view of Famous 6th Street. We require an \$800.00 deposit to hold the room. The deposit is applied to the bill the night of the event and is non-refundable and non-transferable. Room rental is \$800.

The Courtyard Room and Courtyard

The Courtyard Room at The Old Pecan Street Café just opened. The new space offers a room that accommodates up to 65 guests, and has a private courtyard attached. We require a \$500.00 deposit to hold the room. The deposit is applied to the bill the night of the event and is non-refundable and non-transferable. Room rental is \$500.

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 \$500.00 deposit to hold the room. The deposit is applied to the bill the night of the event and is non-refundable and non-transferable. Room rental is \$500.

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 \$5000.00 deposit to hold the space. The deposit is applied to the bill the night of the event and 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. The deposit is applied to the bill the night of the event and 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 \$200.00 per hour.
- The rooms are available for viewing during café business hours.
- We do allow outside catering (Except The Courtyard Room).
- We can provide background music from a stereo or allow outside bands or 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 \$27.00 to \$36.00 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 is vegetarian: Pasta Marinara.)

Water, iced tea, coffee, bread, and a dinner salad are included with the meal.

A choice of two desserts.

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 in whatever ways possible.

The Coppertank Event Center requires all rentals.

2. Buffet Meal: The cost of a buffet meal ranges from \$27.00 to \$36.00 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 \$27.00 per person.

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

Wedding Cakes

We will provide a Grooms Cake for your dessert included in your dinner price.

<http://www.oldpecanstcafe.com/cakes.html>

•If you want to bring in your own cake we charge \$2.00 per person cutting and serving fee.

Alcohol

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

Open bar: Your guests can have anything you want to offer and pay the tab on your bill.

Cash bar: Your guests pay for their drinks themselves.

Combination: An open bar and a cash bar. Open beer and wine, and cash for liquor, or any other combination.

Tickets: We can pass out drink tickets good for whatever you specify.

- An estimation for the cost of drinks is an average of \$10.00 per person.
- \$100.00 for each bartender.
- A Keg of Beer (200 servings): Domestic \$300.00 / Import \$350.00.
- Bottled Beer: Domestic \$5.00 / Import \$6.00.
- 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

- Parking meters are free Saturday & Sunday and after 5:30pm Monday through Friday.
- Behind the Café on 7th and Trinity there are two parking lots owned by LAZ Parking. If you need parking vouchers for LAZ, let us know in advance and we can get them for you. We will apply the cost of the vouchers to the bill the night of the event. If you bring back any unused vouchers the night of the event, they will not be applied to the bill.
- If you want valet parking, a valet is located on Trinity Street between 5th and 6th.

Entrees

Beef Entrees

Beef entrees include new potatoes and a medley of vegetables.

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| Grilled Ribeye: | Topped with red wine bordelaise sauce and mushrooms with a hint of garlic..... | \$27.00 |
| 12 oz.Prime Rib: | Topped with red wine bordelaise sauce and mushrooms with a hint of garlic..... | \$29.00 |
| Cajun Ribeye: | Blackened and topped with a mushroom etoufee sauce..... | \$28.00 |
| Veal Marsala: | Topped with a reduced marsala wine sauce..... | \$28.00 |
| Beef Shishkebabs: | Grilled beef, tomatoes, green peppers, onions, and mushrooms..... | \$28.00 |
| Veal Oscar: | Medallions topped with crabmeat, asparagus, and hollandaise..... | \$34.00 |
| 8oz. Grilled Tenderloin Filet: | Topped with red wine bordelaise sauce and mushrooms with hint of garlic..... | \$32.00 |
| Blackened Tenderloin Oscar: | Topped with crab, asparagus, and hollandaise sauce..... | \$36.00 |
| Beef Tournedos: | Premium center cut filet topped with a béarnaise sauce of white wine, tarragon and hollandaise..... | \$32.00 |
| 12 oz. Ribeye Steak au Poivre: | Peppercorn crusted topped with red wine bordelaise sauce..... | \$29.00 |
| Grilled New York Strip: | Topped with red wine bordelaise sauce and mushrooms with a hint of garlic..... | \$29.00 |
| Grilled New York Strip: | Topped with New Mexican green chiles..... | \$29.00 |
| Roast Beef: | Topped with a burgundy mushroom sauce..... | \$29.00 |
| 16oz. Prime Rib: | Topped with red wine bordelaise sauce and mushrooms with a hint of garlic..... | \$32.00 |
| Steak Diane: | Topped with bordelaise sauce, mushrooms, chives and celery..... | \$30.00 |

Chicken Entrees

Chicken entrees includes rice and a medley of vegetables.

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| Chicken Poppicotti: | A breast of chicken stuffed with three cheeses, spinach, pecans and topped with hollandaise..... | \$27.00 |
| Chicken Parmesan: | A breast of chicken breaded, baked, topped with a tomato basil marinara sauce, and jack cheese..... | \$27.00 |
| Wild Rice Chicken: | A chicken breast stuffed with rice, raisins, walnuts and topped with a lemon sauce..... | \$27.00 |
| Chicken Kiev: | A chicken breast stuffed with butter and chives, topped with a white wine sauce..... | \$27.00 |
| Chicken a la Greque: | A chicken breast stuffed with spinach, feta cheese, black olives, and capers..... | \$27.00 |
| Lemon Herb Chicken: | A breast of chicken grilled with lemon and herbs..... | \$27.00 |
| Tahitian Chicken: | Chicken marinated with pineapple, teriyaki sauce, grilled and topped with a sweet and sour sauce..... | \$27.00 |
| Chicken Marsala: | A breast of chicken lightly breaded and topped with a garlic mushroom reduced marsala wine sauce..... | \$27.00 |

Fish Entrees

Fish entrees includes rice and a medley of vegetables.

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| Grilled Salmon: | Tender salmon topped with a basil cream sauce.....\$27.00 |
| Sesame Trout Almondine: | Fresh trout lightly breaded, sautéed in white wine, then topped with almonds and dijonaise sauce..... \$27.00 |
| Fried Shrimp: | Five jumbo shrimp breaded and fried with cocktail sauce on the side..... \$27.00 |
| Shrimp Devine: | Shrimp baked with cream cheese in puff pastry and topped with hollandaise.....\$27.00 |
| Sautéed Trout Dijonaise: | Fresh trout lightly bread, sautéed, then topped with a dijonaise sauce.....\$27.00 |
| Cajun Trout: | Trout covered in cajun seasoning, sautéed and topped with hollandaise..... \$27.00 |
| Coho Salmon Meuniere: | Salmon topped with a parsley lemon butter sauce.....\$27.00 |
| Polynesian Shrimp: | Five jumbo shrimp fried in a coconut batter with sweet and sour on the side.....\$28.00 |
| Crab, Shrimp and Mushroom: | In an Italian herb cream butter sauce..... \$28.00 |
| Shrimp Scampi: | With a creamy garlic butter sauce.....\$28.00 |
| Cajun Barbecued Shrimp: | Five jumbo shrimp in a Spicy Butter Sauce.....\$28.00 |
| Shrimp or Scallop | In a Sherry Cream Sauce with chives and |
| Coquille St. Jacques: | mushrooms.....\$28.00 |
| Grilled Halibut: | With a white wine cream sauce..... \$28.00 |
| Redfish Veracruzano: | With a Mexican tomato sauce, crab, and shrimp.....\$34.00 |
| Grilled Swordfish: | With a lemon butter sauce.....\$29.00 |
| Linguine Alfredo di Mari: | Pasta Alfredo with crab and shrimp..... \$29.00 |
| Marinated Grilled Redfish: | With a lemon herb butter sauce.....\$29.00 |
| Blackened Redfish: | Topped with Etoufeè sauce..... \$29.00 |
| Flounder Filet: | Stuffed with crab and spinach in lemon butter..... \$29.00 |
| Seafood Etoufeè: | With oysters, shrimp, and Redfish in our Etoufee sauce.....\$29.00 |
| Red Snapper Pontchartrain: | Topped with crab meat, shrimp and crawfish..... \$30.00 |

BBQ Three Meat Buffet

BBQ 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.
Includes 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.

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| Garnish Tray: Tomatoes, onions, pickles, olives, etc. | \$2.25 |
| Non-alcoholic Drinks: Water, Iced Tea, Coffee and Sodas | \$2.00 |
| Italian Cream and Fat Chocolate Cake | \$3.50 |
| Pecan Pie, Strawberry Crepes, 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, spinach and cream cheese, or bacon | \$4.50 |
| Miniature Bagels: Topped with cream cheese, capers and smoked salmon | \$4.50 |
| 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 stuffed Filo dough, Baked and deep fried | \$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 |

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

OLD PECAN STREET CAFÉ
504 B Trinity Street
Austin, Texas 78701
512-478-2491
<http://www.oldpecanstcafe.com>

EVENT DATE
HERITAGE ROOM 310 E 6th Street
100 GUESTS
FOUR HOURS

Company Name
Contact Name
Email@.com
Phone #
Date Written

| | |
|------------------------------|---------------|
| Private Room | \$ 800 |
| Appetizers 100 @ \$10 | \$1000 |
| Entrees 100 @ \$27 | \$2700 |

**Seated: Choice of three Entrees, green salad, roasted new potatoes, rice pilaf,
Vegetable medley, bread, iced tea, coffee and choice of two Desserts
Included**

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|-------------------------------|------------------|
| Bartenders 100 @ \$100 | \$ 200 |
| Bar Tab | \$1000 |
| Labor 20% | \$1140 |
| Tax | \$ 481.80 |

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| TOTAL | \$7321.80 |
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- *Tables, chairs, linen and centerpieces included.**
- *Final head count due the Monday before your event.**
- *All guests under 21 must be accompanied by their parents.**
- *\$500 non-refundable deposit to hold the room, which applies to your bill.**
- *50% of proposed cost is due 10 days before your event.**
- *Final payment due at the end of your event.**
- *Cash, Checks, MC, Visa & Amex accepted.**
- * 3.5% Credit Card administration fee (what the credit card company charges us).**
- *Parking available at 7th & Trinity Street (LAZ Parking - cost between \$8 & \$10 per car).**
- *Valet available between 5th & 6th Street on Trinity Street - \$8.**
- *Band or DJ welcome (we can provide a DJ for \$600).**
- *Horse & Carriage available to your hotel (downtown) for \$125 cash.**

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Austin, Texas 78701
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<http://www.oldpecanstcafe.com>

EVENT DATE
HERITAGE ROOM 310 E 6th Street
100 GUESTS
FOUR HOURS

WEDDING RECEPTION

Contact Name
Email@.com
Phone #
Date Written

| | |
|---|------------------|
| Private Room HERITAGE ROOM | \$ 800 |
| Wedding Set Up | \$ 200 |
| Minster | \$ 100 |
| Appetizers 100 @ \$10 | \$1000 |
| Entrees 100 @ \$27 | \$2700 |
| Seated: Choice of three Entrees, green salad, roasted new potatoes, rice pilaf, Vegetable medley, bread, iced tea, coffee and choice of two Desserts Included (or Groom's Cake if reception) | |
| Wedding Cake Size and Flavor (6" 9" 12") | \$ 315 |
| Groom's Cake | \$ N/C |
| Bartenders 2 @ \$100 | \$ 200 |
| Champagne Toast 100 @ \$3 | \$ 300 |
| Bar Tab (estimate-no required minimum) Pay for usage | \$1000 |
| Labor 20% | \$1323 |
| Tax | \$ 545.16 |
| TOTAL | \$8483.16 |

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