



## **COME PARTY WITH ESTHER'S FOLLIES! GROUP SALES & CATERING INFORMATION**

Esther's Follies would love to host your event, treating your guests to fine dining and fabulous entertainment. Here is everything you need to know about our catering and group rates (including drink & dinner menus and pricing). Please contact our Group Sales Department at (512) 320-0198 to make booking arrangements.

### **HOST YOUR OWN PRIVATE PARTY!**

Buy Out the Show! If you have a large group, why not consider treating your guests to a private party? Pricing begins at \$5000 for the entire building and full show! You determine when the show begins based on your group's needs. Some customizing is available to fit the show to your group's themes – ask for details! For regular weekend shows, buyouts are an option with price determined by the showtime, holiday rate, or seasonal availability. Ask your group sales representative for more information.

# COCKTAIL PARTY MENU

MIX AND MATCH OUR EXQUISITE HORS D'OEUVRES TO  
CREATE YOUR PERSONALIZED PARTY!

2 Hot and 2 Cold Selections - \$18.95 per person

2 Hot and 3 Cold Selections - \$20.95 per person

3 Hot and 3 Cold Selections - \$22.95 per person

## COLD

### ~ Antipasto Primavera ~

A Generous Display of Marinated Vegetables,  
Imported Olives, Artichoke Hearts, and Italian Cheese

### ~ Waldorf Chicken Salad ~

Chicken, Apples, Grapes, Walnuts

Served with Crackers

(vegetarian version can be substituted)

### ~ White Bean Dip ~

With Toasted Pita Chips

### ~ Mushroom Polenta Diamonds ~

Served With Shiitake Mushrooms,  
Roasted Bell Peppers,  
and Parmesan Cheese

### ~ Tuna Nicoise Crostini ~

Tuna, Egg, Capers & Fresh Tarragon  
on Toasted Baguette Slices

### ~ Ceviche ~

Marinated Fish, Shrimp, Tomato,  
and Avocado with Tortilla Chips

### ~ Pasta Salad ~

Penne Pasta Tossed with a choice of  
Seasonal Vegetables, Chicken or Shrimp.

### ~ Assorted Cheeses ~

### & Fresh Fruit of the Season

Served with Water Crackers

## HOT

### ~ Chili con Queso ~

with Fresh Tortilla Chips

### ~ Chile with White Queso ~

Sauteed Mushroom, Spinach and Fresh Chips

### ~ Assorted Tapas ~

Spanish Inspired Appetizers

### ~ Pigs in a Blanket ~

Mini Hot Dogs in Puff Pastries

### ~ Sweet & Sour Chicken Wings ~

### ~ Homemade Meatballs ~

with Marinara Sauce

### ~ Artichoke, Parmesan, & Spinach Dip ~

with Baguettes

### ~ Stuffed Mushroom ~

Artichoke, Spinach & Breadcrumbs

or

Goat Cheese, Herb & Sundried Tomatoes

### ~ Breast of Chicken Bites ~

with Marinara Sauce

### ~ BBQ Mini-Ribs ~

# BUFFET MENUS

## CONTINENTAL ELEGANCE

**\$24.95 PER PERSON**

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Seasoned Roasted Breast of Chicken

in Herb Cream Sauce

Beef Medallions

with Mushroom Cabernet Sauce

Fresh Garden Salad

with Assorted Dressings

Wild Rice Pilaf

Steamed Vegetables

Assorted Breads with Butter

Assorted Desserts

vegetarian entrees may be substituted

Eggplant Parmesan, Vegetable Lasagna, or Pasta Primavera

## MEXICAN FIESTA

**\$22.95 PER PERSON**

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Santa Fe Salad

fresh greens tossed with corn, black beans, cheddar cheese, purple onion, and roma tomatoes in a creamy roast garlic dressing

Chili Con Queso

Fresh Tortilla Chips and Pico de Gallo

Wild Rice

Mexicali Beans El Charro

Chicken and Beef Fajitas

with flour tortillas, shredded cheese, sour cream, tomatoes and lettuce

Assortment of Cookies

vegetarian entrees may be substituted or added

## HILL COUNTRY BAR-B-Q BUFFET

**\$22.95 PER PERSON**

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Lean Beef Brisket

Smoked Sausage

Hill Country Salad

Homemade Potato Salad

Creamy Cole Slaw

Beer-soaked Brown Beans

Buttered Whole Kernel Corn

Bread

Home-Baked Cookies

## TUSCAN HOLIDAY

**\$24.95 PER PERSON**

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Classic Caesar Salad & Baked Garlic Bread

Antipasto Platter

olives and marinated seasonal vegetables

Roasted Breast of Chicken Marsala

Italian Meatballs in Marinara Sauce

Lasagna

Meat or Three Cheese

Italian Green Beans

Assorted Desserts

## BEST OF ESTHER'S

**\$27.95 PER PERSON**

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A Fabulous, Design-It-Yourself,  
Austintaciously, Original Feast for your Event!

Your choice of two cocktails (one hot and one cold)  
from our list of hors d'oeuvres.

### Choice of Salads

Mixed Greens with Homemade Salad Dressings  
Heirloom Tomato, Cucumber, Black Olives in  
Balsamic Vinegar  
Fresh Spinach with Purple Onion, Cherry Tomato, Black  
Olives and Feta Cheese  
Pasta Primavera

### Choice of Two Entrees *(Vegetarian or Meat)*

#### Meat Entrees

Chicken Marsala in Herb Cream Sauce  
Beef Tenderloin in Mushroom Wine Sauce  
Texas Meatloaf with Onions, Tomatoes and Gravy  
Pork Tenderloin with Orange Sauce

#### Vegetarian Entrees

Eggplant Parmigiana  
Vegetable Three Cheese Lasagna

### Choice of Two Side Dishes

Fresh, Seasonal Vegetables  
sautéed in butter and garlic  
Rosemary New Potatoes  
with Sour Cream and Parsley  
Wild Rice Pilaf  
Glazed Carrots and Fresh Broccoli

Assortment of Breads and Butter

Assortment of Desserts

## A NIGHT ON THE TOWN

**\$29.95 PER PERSON**

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An Exquisite Display of Assorted Hors D'oeuvres

Your choice  
of two cold cocktails and one hot cocktail  
from our list of hors d'oeuvres.

### Salads

Fresh Garden Salad with Assorted Dressings  
Seasonal Fruit Salad in Yogurt Dressing  
Vegetarian Pasta Salad with Seasonal  
Vegetables

### Choice of Two Entrees *(Vegetarian or Meat)*

#### Meat Entrees

Chicken Marsala in Herb Cream Sauce  
Beef Tenderloin in Mushroom Wine Sauce  
Texas Meatloaf with Onions, Tomatoes and Gravy  
Pork Tenderloin with Orange Sauce  
Shrimp Stuffed Manicotti  
Garlic/Lemon Shrimp

#### Vegetarian Entrees

Eggplant Parmigiana  
Vegetable Three Cheese Lasagna

### Choice of Two Side Dishes

Fresh, Seasonal Vegetables  
sautéed in butter and garlic  
Rosemary New Potatoes  
with Sour Cream and Parsley  
Wild Rice Pilaf  
Glazed Carrots and Fresh Broccoli

Assorted Breads with Butter

Assortment of Desserts

# BEVERAGE SERVICES

## CATERED OPTIONS

(choose from the following)

### ~Cash Bar~

Everyone pays for his/her own drinks.

### ~Open Bar~

One tab at the end of the party  
(15% gratuity will be added to total)

### ~Drink Coupons~

We offer three kinds of coupons  
to make it easy to pay  
for your Guests' drinks!\*

**\$2.50 = redeemable for Soft Drinks  
and Coffee only**

**\$5.00 = redeemable for Beer, Wine,  
and Soft Drinks only**

**\$6.25 = redeemable for Beer, Wine,  
Margaritas, and  
Premium Mixed Drinks.**

**\*Bar gratuity is included in coupon prices**

## REGULAR BAR PRICES

Well Mixed Drinks	\$4.25
Premium Mixed Drinks	\$5.00-6.00
Domestic Beer	\$3.75
Premium Beer and Wine	\$4.25
Wine Coolers	\$4.25
Margaritas	\$5.75
Soft Drinks	\$2.00
Bottled Water	\$2.50



All food and beverage items are subject to the customary 15% gratuity and 8.25% local sales tax. Tax exempt organizations must provide Esther's Follies with a tax-exempt status certificate prior to your event.

All food and beverage served at Esther's Follies must be provided by Esther's Follies; no outside food or beverage may be brought into the theater. Menu selection and other details should be supplied to your catering sales representative at least three (3) weeks prior to the date of your function. For banquet functions, there will be a banquet room with separate bartender provided for the function at an additional \$75.00 fee.

## **Show Seating**

We will always reserve the best available seats for your group. Groups with catered functions will be escorted to their reserved seats approximately 25 minutes before the performance, since pre-show entertainment begins at 20 minutes prior to curtain. Non-catered groups are required to arrive at the theater no later than 25 minutes before show time. Reservations for groups will be cancelled, and the seats sold to the general public, at 15 minutes before show time. Due to the limited seating within the Esther's Follies Theater, there are no exceptions to this restriction. Any unclaimed tickets will not be subject to a refund; they are good only for that night's reservation.

## **Parking**

Due to the street configurations within the Historic Sixth Street District, Esther's Follies does not have its own parking lot. However, ample street parking can be found on 5<sup>th</sup> and 7<sup>th</sup> Street. There is parking available for charter buses under IH-35 between 6<sup>th</sup> and 7<sup>th</sup> Street. Also, just across the street from Esther's Follies is a four-story parking garage labeled Convention Center Parking. It is very convenient to our theater, and has a minimum amount (\$7-10) per car. In addition, three paid and attended parking lots are within one-half block of the theater. Guests arriving by buses or chartered vehicles should consult with your catering and group sales representative for parking during your function.

## **Billing and Deposits**

All catering and group events at Esther's Follies require a \$500.00 non-refundable deposit due at the time of booking your function. Half of the balance is due 2 weeks prior to the event, with the remaining balance due at the start of your function. All food and beverage functions cancelled within four (4) days of the event are subject to a cancellation fee.

## **Guarantees**

The minimum number of guests we can accept for catered events is 45 people. For non-holiday events, a minimum guaranteed number of guests is required five working business days (Mon – Fri) prior to your function and is not subject to reduction. For holiday events, a minimum guaranteed number of guests is required two weeks prior to your function. You will be billed for the guaranteed number of attendance or actual number in attendance, whichever is greater. Our kitchen is prepared to serve 5% above the guaranteed number.

Should you not contact the Catering and Group Sales Office within five working business days of your event with your guaranteed number of guests, your expected number will become your guarantee. If on the day of your function, your number should increase more than your guarantee + 5%, there will be a \$50.00 labor charge, and the increase will be subject to availability of food and seats in the theatre.