



# CATERING INFORMATION

Esther's Follies would love to host your group function, treating your guests to fine dining and fabulous entertainment. Here is everything you need to know about our catering and group rates, including drink and dinner menus and pricing. Please contact Shannon or Michael at 320-0198 if you have any questions.

## **Billing and Deposits**

All catering and group events at Esther's Follies require a \$500.00 *non-refundable* deposit at the time of booking your function. The remaining balance is 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.

## **Food and Beverage**

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.

If you wish to have a full bar available during your dinner, there is a \$25 set-up fee.

## **Guarantees**

The minimum number of guests we can accept for catered events is 45. 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 ten working business days 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

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fax 512.320.0615

increase more than your guarantee + 5%, there will be a \$50.00 labor charge, subject to availability of food and seats in the theatre.

**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 4<sup>th</sup> Street and 5<sup>th</sup> Street. Also, just across the street from Esther's Follies is a new four-story parking garage, Convention Center Parking. It is very convenient to our theater, and costs \$7 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.

**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.

**Private Party! Buy Out the Show!**

If you have a group of 150 or more, why not consider treating your guests to a private party? For a Sunday – Wednesday performance, it is only \$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!

**Beverage Services**

Esther's Follies sports a full service bar, providing a variety of expertly mixed drinks for your party. Choose from the following options:

**Cash Bar:** Everyone pays for his or 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	\$4.75
Domestic Beer	\$3.75	Premium Beer and Wine	\$4.25
Wine Coolers	\$4.25	Margaritas	\$5.75

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Soft Drinks

\$1.75

Bottled Water

\$2.50

**Cocktail Party Menus***MIX AND MATCH OUR EXQUISITE HORS D'OEUVRES TO CREATE YOUR PERSONALIZED PARTY!***2 Hot and 2 Cold Selections - \$16.95 per person\*****2 Hot and 3 Cold Selections - \$18.95 per person\*****3 Hot and 3 Cold Selections - \$20.95 per person\*****Hot Hors D'oeuvres:**

- Chili con Queso with Fresh Tortilla Chips
- Chile with White Queso, Sauteed Mushroom, Spinach and Fresh Chips
- Assorted Quesadillas – Cheddar, Garlic Mushroom,, Vegetable, & Roasted Poblano
- Breast of Chicken Bites with choice of Dipping Sauce (Oriental, Tex-Mex, Italian, Fusion)
- Homemade Meatballs in Marsala Wine Sauce
- Artichoke, Parmesan, & Spinach Dip with Baguettes
- Stuffed Zucchini Bites with your choice of Fillings (Latin, Tex-Mex, Italian, Fusion)
- Stuffed Mushroom Caps with Artichoke, Spinach and Breadcrumbs
- Tamales, choice of Vegetarian, Beef or Chicken *with Chef Anguiano's Special Sauce*

**Cold Hors D'oeuvres:**

- Petite Cheese Balls with Three Cheeses and Herbs
- Display of Assorted Cheeses with Fresh Fruit of the Season - *served with assorted water crackers*
- Antipasto Primavera - *a generous display of marinated vegetables, imported olives, artichoke hearts, and Italian cheese*
- Taos Layered Dip - *a delicious combination of beans, guacamole, corn, sour cream, tomatoes and cilantro served with tortilla chips (Chicken added for additional fee)*
- Mozzarella Ovalines with Pesto, Pine Nuts and Fresh Herbs on French Bread Rounds
- Waldorf Chicken Salad *with apples, grapes, walnuts and served with assorted crackers, (Vegetarian version can be substituted)*
- Fusion Salad – *Vegetarian or Meat choice, with Field Greens, Feta Cheese, Black Olives, Roma Tomatoes, Cucumbers, Cilantro, Carrots and Red Bell Peppers*

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**Dinner Menus**

**Continental Elegance     \$22.95 per person\***

Fresh Garden Salad with Assorted Dressings  
Seasoned Roasted Breast of Chicken in Herb Cream Sauce  
Beef Medallions with Mushrooms in a Cabernet Sauce  
Wild Rice Pilaf  
Medley of Assorted Steamed Vegetables  
Assorted Breads with Butter  
Assorted Desserts  
(Vegetarian Entrees may be substituted: Eggplant Parmesan, Vegetable Lasagna, Pasta Primavera , or Vegetable Tamales with Chef Anguiano sauce)

**Hill Country Bar-B-Q Buffet     \$22.95 per person\***

Hill Country Salad: *fresh field greens and seasonal vegetables in our creamy herb dressing*  
Homemade Potato Salad  
Creamy Cole Slaw  
Beer-soaked Brown Beans  
Buttered Whole Kernel Corn  
Lean Beef Brisket  
Smoked Sausage  
Bread  
Home-Baked Cookies

**Mexican Fiesta     \$21.95 per person\***

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 with Fresh Tortilla Chips and Pico de Gallo  
Wild Rice Mexicali  
Beans El Charro  
Marinated Grilled Chicken and Beef Fajitas *with flour tortillas, shredded cheese, sour cream, and lettuce*  
(Vegetarian Entrees may be substituted or added with small additional cost: Cheese Enchiladas, Vegetable Tamales with Chef Anguiano sauce, Quesadillas with choice of dipping sauce  
Assortment of Cookies

**Dinner Menus, continued**

**Tuscan Holiday     \$23.95 per person\***

Classic Caesar Salad  
Antipasto Platter - *olives and marinated seasonal vegetables*  
Roasted Breast of Chicken Marsala  
Italian Meatballs in Choice of Sauces: Texas, Spanish, Italian, Tex-Mex, or Fusion  
Your Choice of : Paella with rice, mushrooms and fresh herbs or Lasagna (Meat or Three Cheese)  
Italian Green Beans  
Baked Garlic Bread  
Assorted Desserts

**A Night on the Town     \$29.95 per person\***

An Exquisite Display of Assorted Hors D'oeuvres:  
*Artichoke, Parmesan and Spinach Dip*  
Mozzarella Ovalines with Pesto, Pine Nuts, and Fresh Herbs on French Bread Rounds  
Marinated Garden Vegetables – Red Bell Peppers, Carrots, Broccoli, Cauliflower, Mushrooms, and Green Beans

Salads:  
Fresh Garden Salad with Assorted Dressings  
Fruit Salad Medley with seasonal Fruits in Yogurt Dressing  
Vegetarian Pasta Salad with Seasonal Vegetables

Entrees:  
*Breast of Chicken Marsala*  
Beef Tenderloin Cabernet with Wild Mushrooms  
(Choice of Shrimp Stuffed Manicotti or Garlic/Lemon Shrimp may be substituted for either of above entrees; or added for additional charge)

Accompaniments:  
*Wild Rice Pilaf*  
Freshly Sautéed Seasonal Garden Vegetables  
Assorted Breads with Butter

Assortment of Exquisite Desserts

**“BEST OF ESTHER’S” \$25.95 per person\***

A Fabulous, Design It Yourself Feast of Chef Anguiano's Signature Dishes to make an Austintaciously Original Meal for your Event!

Choice of Salads –

Mixed Greens with homemade salad dressings  
Heirloom Tomato, Cucumber, Black Olives in Balsamic Vinegar dressing  
Fresh Spinach with Purple Onion, Cherry Tomato, Black Olives and crumbled

Feta

Cheese

Choice of Two Entrees – either Vegetarian or Meat

Meat Entrees

Chicken Marsala in Herb Cream Sauce  
Beef Tenderloin in Mushroom Wine Sauce  
Texas Meatloaf with Onions, Tomatoes and Gravy  
Butter Lemon Garlic Shrimp

Vegetarian Entrees

Eggplant Parmigiana  
Vegetable Three Cheese Lasagna  
Vegetable Tamales with Chef Anguiano Sauce  
Pasta Primavera

Choice of Two Side Dishes –

Vegetable Medley – Fresh seasonal vegetables sauteed in butter and garlic  
Sauteed Portobello Mushroom stuffed with Artichoke, Spinach, and Seasoned  
Breadcrumbs  
Rosemary New Potatoes with Sour Cream and Parsley  
Wild Rice  
Glazed Carrots and Fresh Broccoli

Assortment of Breads and butter

Assortment of Desserts

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