

MOONSHINE

PATIO BAR & GRILL

PRIVATE ROOM OPTIONS

Sunday House

Private dining cottage; can seat up to 24 people
 Lunch: food & beverage guarantee of \$395.00
 Dinner: food & beverage guarantee of \$695.00

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Veranda

Marquis tent, covered
Cooled in the summer; enclosed & heated in the winter
Can seat up to 50 people for a sit-down dinner OR
reception style with buffet service
 Sunday-Thursday: food & beverage guarantee of \$1500.00
 Friday-Saturday: food & beverage guarantee of \$3000.00
BUFFET ONLY ON FRIDAY & SATURDAY EVENINGS
(exceptions made for December holiday parties)

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Cypress Room

Inside dining room; can seat up to 52 people
 Sunday-Thursday: food & beverage guarantee of \$2000.00
 Friday-Saturday: food & beverage guarantee of \$3000.00

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Patio

Marquis tent, covered
Cooled in the summer; enclosed & heated in the winter
Can seat up to 56 people; can accommodate up to 80 people
reception style with buffet service
 Sunday-Thursday: food & beverage guarantee of \$2500.00
PATIO NOT AVAILABLE ON WEEKENDS
(exceptions made for December holiday parties)

Patio guarantees do not include
Carriage House Bar or Sunday House
PRIVATE ROOMS NOT AVAILABLE
FOR SUNDAY BRUNCH

ROOM CHARGES

Most spaces held private will be subject to a set-up / breakdown fee

Sunday House	\$25.00
0-25 guest	\$150.00
25-59 guest	\$250.00
60 + guest	\$500.00

SERVICE

Minimum gratuity is 18%, unless staffing needs are higher
 Seated Dinner: 1 server for every 16 guests
 Buffet: 1 server for every 20 guests

BAR OPTIONS

Cash Bar

Guests purchase their own drinks

Hosted Bar

Host of party purchases all drinks
 To help monitor beverage consumption and budget,
 Moonshine can provide drink tickets
 to be distributed by host.

Average drink prices:

Domestic Beer	\$3.50
Imported Beer	\$3.75
Wine by the Glass	\$6.00
Well Liquor	\$5.50
Premium/Martini	\$7.00
Specialty	\$7.00

DÉCOR

Guests are welcome to decorate private areas and tables however they like.

Our event coordinator can provide full service décor needs and will bill accordingly.
 at cost plus 20% handling.

ENTERTAINMENT

Music

Bands or DJs can be accommodated on our patio.
 Moonshine can arrange for live entertainment for your event
 (Cost, plus a 20% booking fee).

Presentations

Screen	\$25.00
Audio System	\$50.00
LCD Projector	\$125.00
(7 day notice required on projector)	

VALET

Valet available at \$4 per car.

Cash Valet

Guests are responsible for their own valet service.

Hosted Valet

Host of party pays for valet service for all guests.

DEPOSITS

A 10% deposit of the estimated final bill is required to hold banquet reservations.
 Reservations are considered tentative until deposits are received.
 The deposit is non-refundable and will be applied to the final bill on the day of the event.

CONTACT US

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A LA CARTE MENU

Buffet or Hand-Passed Hors d'oeuvres
Recommended for 40 - 100 Guests
Generally 10 to 12 portions per person provides a great meal. Prices below are per piece/portion.

APPETIZERS

- Stuffed Mushroom Caps with Three Herb Pesto (1.25)
- Beer Battered Asparagus with Buttermilk Ranch (1.50)
- Spinach and Artichoke Fondue with Toast Points (1.50)
- Chicken Quesadillas with Black Bean Corn Salsa & Cilantro Cream (1.50)
- Fried Polenta Fingers with Stewed Tomato Sauce (1.50)
- Cucumber Coins with Smoked Salmon & Dilled Cream (1.50)
- Mini Crawfish Crab Cakes with Hot Pepper Jelly (2.00)
- Smoked BBQ Chicken Skewers (2.00)
- Grilled Veggie K-bobs with Smoked Onion Vinaigrette (2.00)
- Buffalo Meatballs with Smoky Tomato Sauce (2.00)
- Turkey Melt Sandwich Wedges with Basil Pesto & Sweet Peppers (2.00)
- Moonshine Corn Dog Shrimp with Honey Mustard (2.50)
- Grilled Beef K-Bobs with Smoked Onion Vinaigrette (2.50)
- Cornflake Chicken Tenders with Honey Mustard (2.50)
- Chicken Fried Steak with Chipotle Cream Gravy (3.00)
- Baked Brie Wheel with Ancho Pear Chutney (60.00 for wheel)

SIDES / VEGGIES

- Mashed Potatoes with Roasted Garlic & Butter (1.50)
- Baked Macaroni and Cheese with Bacon Gratin (2.00)
- Seasonal Vegetables (3.00)
- Fruit and Cheese Platter with Crackers (3.00)
- Fruit Bowl (3.00)

SALADS

- Classic Caesar Salad with Parmesan and Croutons (3.00)
- Berkeley House Salad with Simple Lemon Vinaigrette (3.00)
- Indigo Spinach Salad with Blueberry Balsamic Vinaigrette (3.50)

MAIN DISHES / MEATS

- Green Chile Macaroni with Grilled Chicken, Corn Relish & Green Chile Cream (3.00)
- Eggplant Parmesan with Stewed Tomato Sauce & Parmesan (3.00)
- Pan-fried Chicken Almondine with Lemon Artichoke Cream Sauce (3.00)
- Pork Tenderloin with Charred Pineapple & Green Chile Salsa (3.00)
- Jalapeño Hanger Steak with Scallion Butter & Roasted Jalapeños (5.00)

SWEETS

- Fudge Stout Brownie Bites (1.50)
- Peanut Butter Mousse Squares (1.50)
- Zesty Lemon Bars (1.50)
- Pecan Praline Cheesecake Bites (1.50)
- Homemade Apple Pie with Caramel Sauce (25.00 1/2 pan, 50.00 whole pan)
- White Chocolate Bread Pudding (25.00 1/2 pan, 50.00 whole pan)

Moonshine strives to create unique and custom-tailored events for each client.
The information contained herein is an example.
We look forward to creating a specialized menu specific to your event and budget.



DINNER MENU

Recommended for up to 56 guests.
Served Sunday through Thursday only.
\$37.00 per person as listed below.
Additions, deletions and substitutions can be made, price will vary.

APPETIZERS

(Choose Two, Served Family Style)

MOONSHINE CORN DOG SHRIMP

with Honey Mustard & Blueberry Swirl

BEER BATTERED ASPARAGUS

with Buttermilk Ranch

SPINACH AND ARTICHOKE FONDUE

with Toasted Bread Points

HOMEMADE POTATO CHIPS

with Warm Sour Cream & Chive Dip

CRISPY CALAMARI

with Spicy Marinara Sauce

SALADS

(Choose One, Served Family Style)

BERKELEY HOUSE SALAD

with Simple Lemon Vinaigrette

CLASSIC CAESAR

with Parmesan and Herb Croutons

INDIGO SPINACH SALAD

*with Blueberries, Blue Cheese, Pickled Red Onions,
Candied Pistachios & Blueberry Balsamic Vinaigrette*

ENTRÉES

(Limited to Three Choices)

*(served with seasonal vegetables and either garlic
mashed potatoes or macaroni & cheese)*

JALAPEÑO HANGER STEAK

with Scallion Butter & Roasted Jalapeños

PAN-FRIED CHICKEN ALMONDINE

with Lemon Artichoke Cream Sauce

GRILLED PORK TENDERLOIN

with Charred Pineapple & Green Chile Salsa

BROILED RAINBOW TROUT

with Corn Bread Stuffing & Chile Sage Butter

HORSERADISH CRUSTED SALMON

with Lemon Dill Sauce

EGGPLANT PARMESAN

with Stewed Tomato Sauce & Parmesan

DESSERTS

(Choose One, Served Family Style)

SKILLET APPLE PIE

with Maple Ice Cream & Caramel Sauce

CHOCOLATE STOUT FUDGE BROWNIE

with Chocolate Malt Ball Ice Cream

WHITE CHOCOLATE BREAD PUDDING

with Raisins, Bourbon Sauce & Vanilla Ice Cream

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