



H E S T I A

PRIVATE EVENTS

## ABOUT US

Hestia, named after the “Greek goddess of the hearth,” is a live-fire, modern-day grill house located in downtown Austin, where all dishes start with the 20-foot hearth.

Helmed by James Beard Finalist Chef and Owner Kevin Fink, Hestia offers innovative, award-winning cuisine alongside an extraordinary wine list paired with exceptional service. Hestia earned one of the first Michelin stars in Texas in 2024 and again in 2025.

The sleek, wood-clad dining room faces the open kitchen on one side, and boasts views of Shoal Creek on the other through floor to ceiling windows.

Our location downtown is just around the corner from Ballet Austin, ACL Live, Seaholm District, 2nd Street District, and Lake Austin.

  
**MICHELIN**  
2024

  
**MICHELIN**  
2025







## FULL RESTAURANT BUYOUT

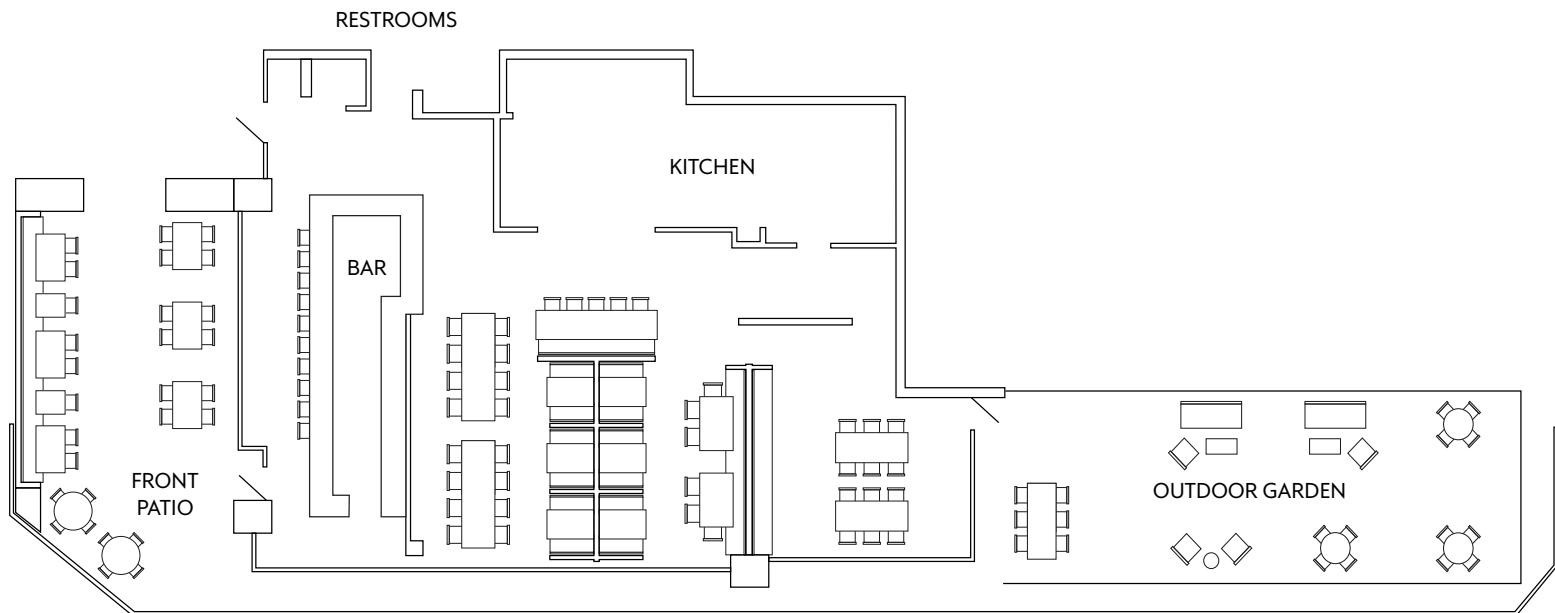
For maximum customization, a full buyout combines the bar, dining rooms, the Garden, and front patio. For seated events, this allows you to start with a cocktail reception in one space, move to dinner in another, and enjoy live music and after dinner drinks in a third space. For large cocktail events, the space can be transformed to create a free-flow event through all indoor and outdoor spaces.

### MAX CAPACITY

150 standing event  
82 seated event  
1995 sq ft inside  
2202 sq ft outside

### MENU TYPES

brunch, lunch, or dinner  
passed bites  
chef stations



## FULL RESTAURANT BUYOUT

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### CAPACITY

150 standing event  
 82 seated event  
 1995 sq ft inside  
 2202 sq ft outside

### MENU TYPES

brunch, lunch, or dinner  
 mix of shared plates and individual dishes

### OCCASIONS

rehearsal dinner  
 corporate events  
 birthdays/anniversaries



## FRONT PATIO & BAR

Hestia's Front Patio & Bar is the perfect spot to host your colleagues & friends for happy hours and celebratory receptions for up to 50 guests or a seated, coursé dinner for up to 24. The outdoor space offers a mixture of seating styles with both beautiful, custom teak tables & banquettes as well as lounge furniture and firepits. Our sleek Hestia Bar features floor to ceiling glass windows overlooking the patio and showcases our cold bar while delivering delicious, inventive cocktails and bites.

### MAX CAPACITY

24 seated event

50 standing event

1355 sq ft bar

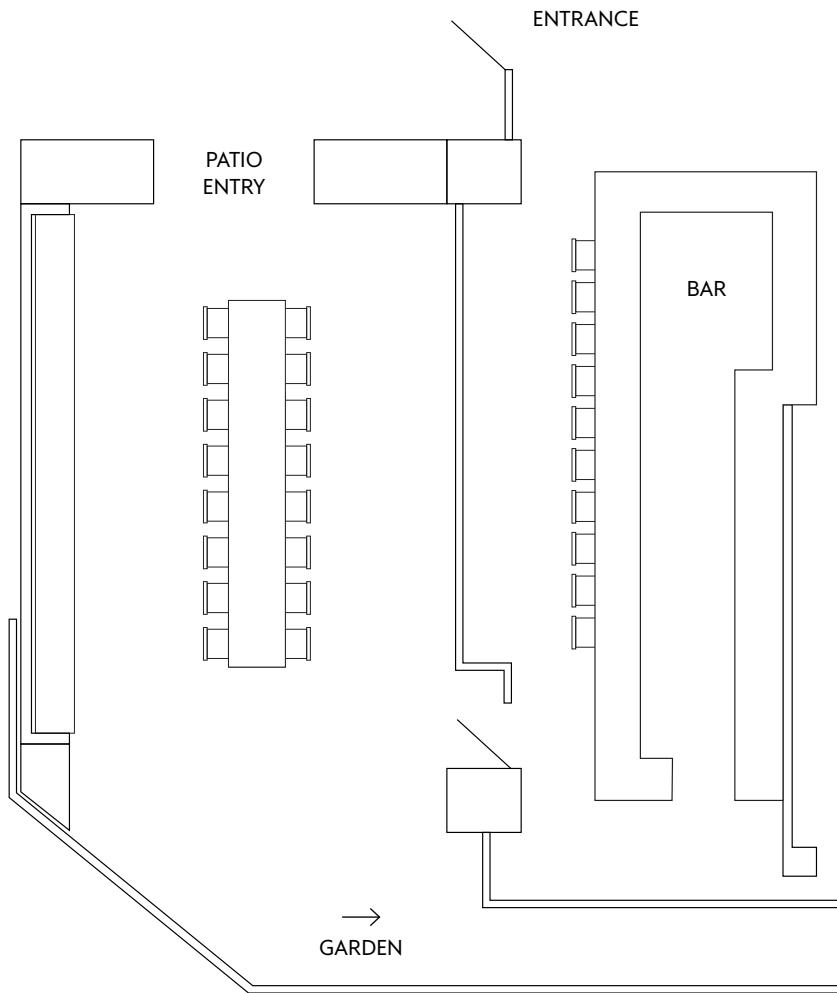
540 sq ft front patio

### MENU TYPES

passed bites

stationary

family style



more floorplan options  
available upon request

## FRONT PATIO & BAR

### CAPACITY

24 seated, 50 standing  
1355 sq ft front patio  
540 sq ft bar

### MENU TYPES

passed bites  
stationary  
family style

### OCCASIONS

happy hours  
birthdays/anniversaries  
holiday parties



## SEMI-PRIVATE DINING ROOM

The semi-private dining room at Hestia is located adjacent to the main dining room, separated by carved wooden panels. The space has floor-to-ceiling glass on two sides, with views of Shoal Creek and the Garden – which can be added on to your booking to enjoy cocktails in before or after dinner.

### MAX CAPACITY

24 seated event

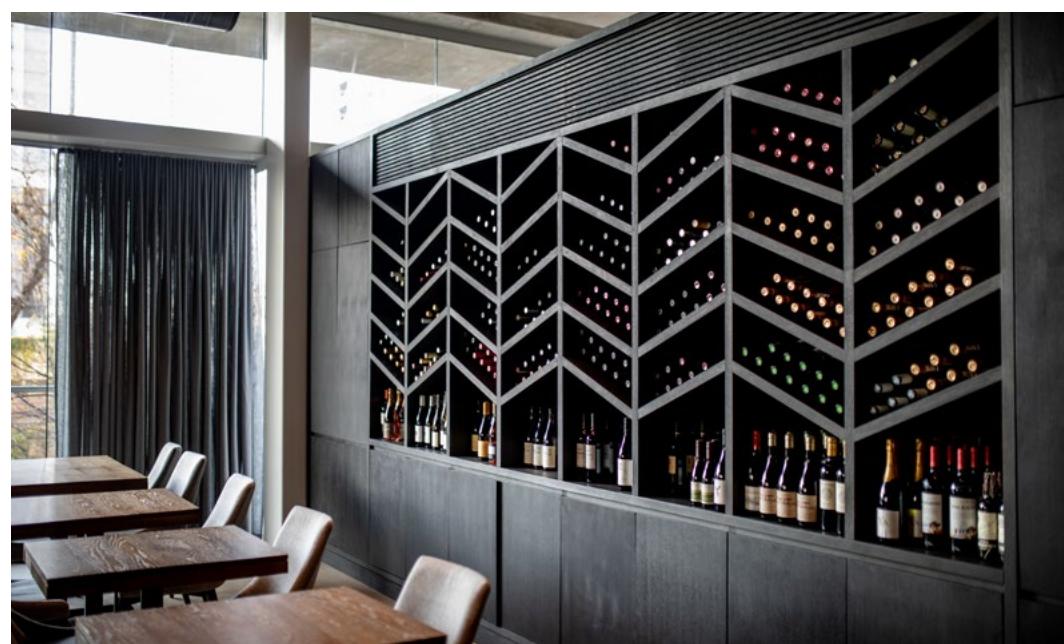
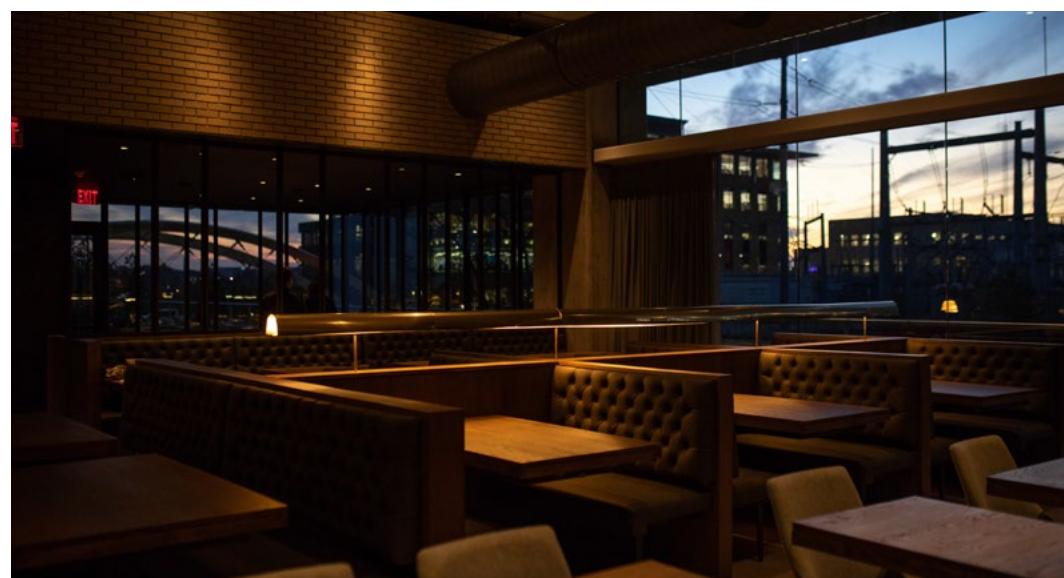
396 sq ft

### MENU TYPES

shared plates

individual dishes

mix of shared plates  
and individual dishes





## THE GARDEN

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The Garden at Hestia can be rented on its own or in combination with the Hestia Semi Private Dining Room. The outdoor space features a covered pergola, sun shades, fans, heaters and lush plantings, making it a perfect spot for outdoor dinner parties, weddings and cocktail events. Menus can be catered to either seated, formal dinners or standing events with passed bites and stationary items.

### MAX CAPACITY

60 standing event

30 seated event

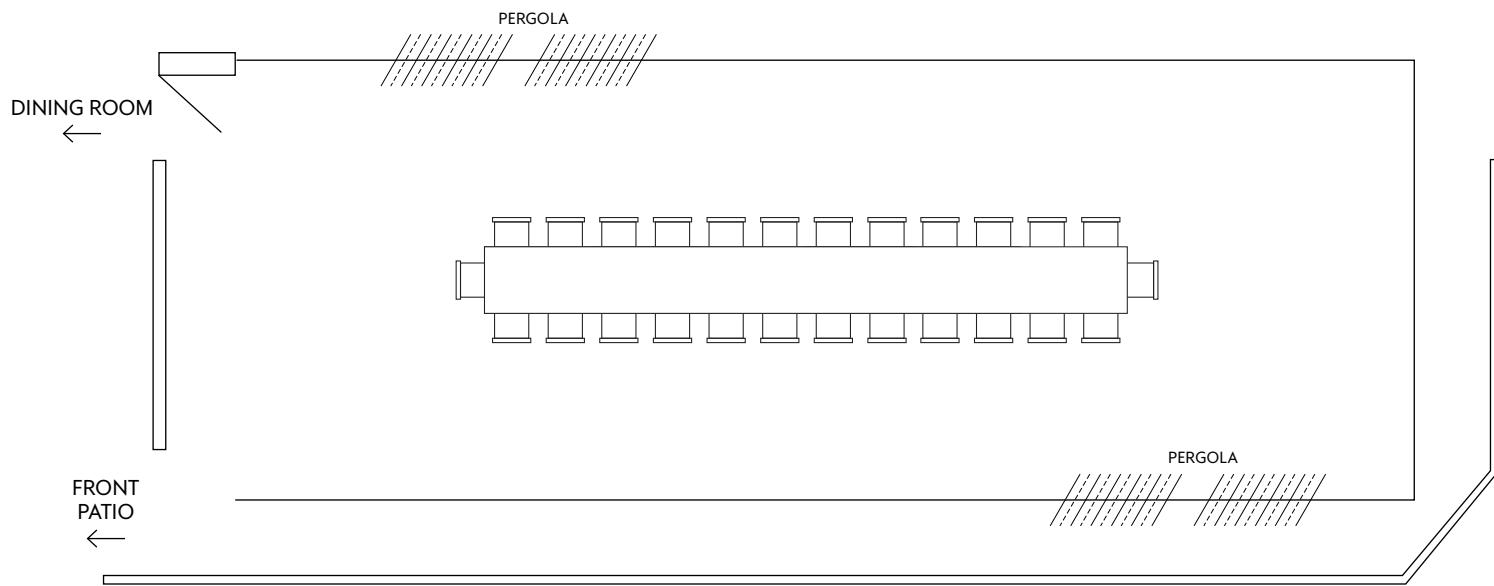
864 sq ft

### MENU TYPES

brunch, lunch, or dinner

passed bites

chef stations



more floorplan options  
available upon request

## GARDEN SEATED

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### CAPACITY

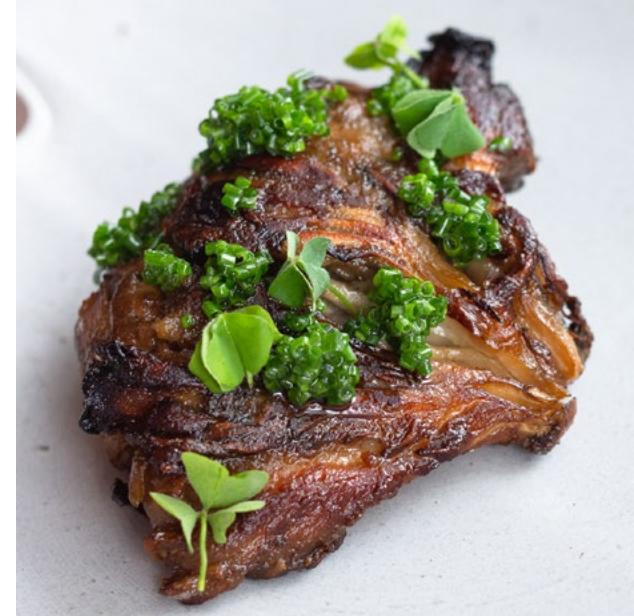
26 seated  
864 sq ft

### MENU TYPES

seated dinner with mix of shared plates and individual dishes

### OCCASIONS

rehearsal dinners  
holiday parties  
corporate events  
bridal/baby showers



# HESTIA

## SAMPLE MENUS

### SEATED EVENTS

*In lieu of a traditional pre-fixe menu, at Hestia multiples of every dish are brought to the center of each table, all meant to be shared. Serving each dish in a series of small plates provides a family style feel, but allows guests to reach dishes easily.*

#### ***Murder Point Oysters***

*Charred Grapefruit, Pickled Fennel, Aji Amarillo*

#### ***Kampachi Crudo***

*Smoked Mandarin, Buttermilk, Fennel*

#### ***Wagyu Beef Tartare,***

*Louisiana Shallots, Gochujang, Spelt Cracker*

#### ***Charred Broccoli,***

*Bone Marrow, Chicory, Horseradish*

#### ***Pan De Cristal,***

*Lactic Strawberry Jam, Cultured Butter*

#### ***Halibut***

*Smoked Brown Butter, Bok Choy, Trout Roe*

#### ***Berkshire Pork Chop***

*Grilled Sunchoke, Pickled Apple, Bitter Greens*

#### ***Dry Aged Texas Wagyu Sirloin***

*Celery Root Pave, Burnt Grain Miso, Jus*

#### ***Sourdough Ice Cream***

*Buckwheat Shoyu Caramel, Sweet Tomato & Orange Jam, Fermented Tomato Powder*

#### ***Chocolate Fondant***

*Hazelnut Croquant, Hibiscus, Vanilla*

INTERESTED IN ELEVATING YOUR EXPERIENCE  
AND TAKING IT TO THE NEXT LEVEL?

*Ask us about add ons like Chef Demos, Sommelier-led experiences and Take Away gifts for your guests! Available upon request.*

### STANDING EVENTS

*For standing events, we offer a combination of passed bites from the kitchen as well as Chefs Stations located throughout the restaurant, where guests can interact with our chefs and try small dishes. Dessert is served as a miniature dessert bar.*

### PASSED

#### ***Wagyu Beef Tartare Bite***

*Gochujang, Louisiana Shallots, Spelt Cracker*

#### ***Warm Crab, Red Fife Tart***

*Fermented Daikon, Leek Soubise*

#### ***Diver Scallop Crudo***

*Texas Citrus, Dill Emulsion, Spring Onion*

#### ***Smoked Tuna Tartlet***

*Aged Fish Shoyu, Kaluga Caviar, Horseradish*

### CHEF STATIONS

#### ***Black Jack Oysters***

*Hearth XO Sauce, Celery Mignonette*

#### ***Kampachi Crudo***

*Smoked Mandarin, Buttermilk, Fennel*

#### ***Hearth Potato Pancakes***

*Creme Fraiche, Smoked Trout Roe*

### MINIATURE DESSERT BAR

#### ***Spiced Carrot Cake***

*Avocado Mousse, Orange, Ginger Caramel*

#### ***Buñuelo Tart***

*Caramelized Dark Chocolate Mousse, Smoked Strawberry, Almond, Burnt Thyme Ice Cream*

#### ***Lime Triangles***

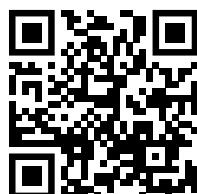
*Cashew Financier, Cashew Croquant, Lime Curd, Matcha*



## HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

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### BOOK YOUR EVENT



Scan or tap  
the QR code

### QUESTIONS

Email [events@emmerandrye.com](mailto:events@emmerandrye.com)

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