



HESTIA

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. In 2024, Hestia earned one of the first Michelin stars in Texas.

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







FULL RESTAURANT BUYOUT

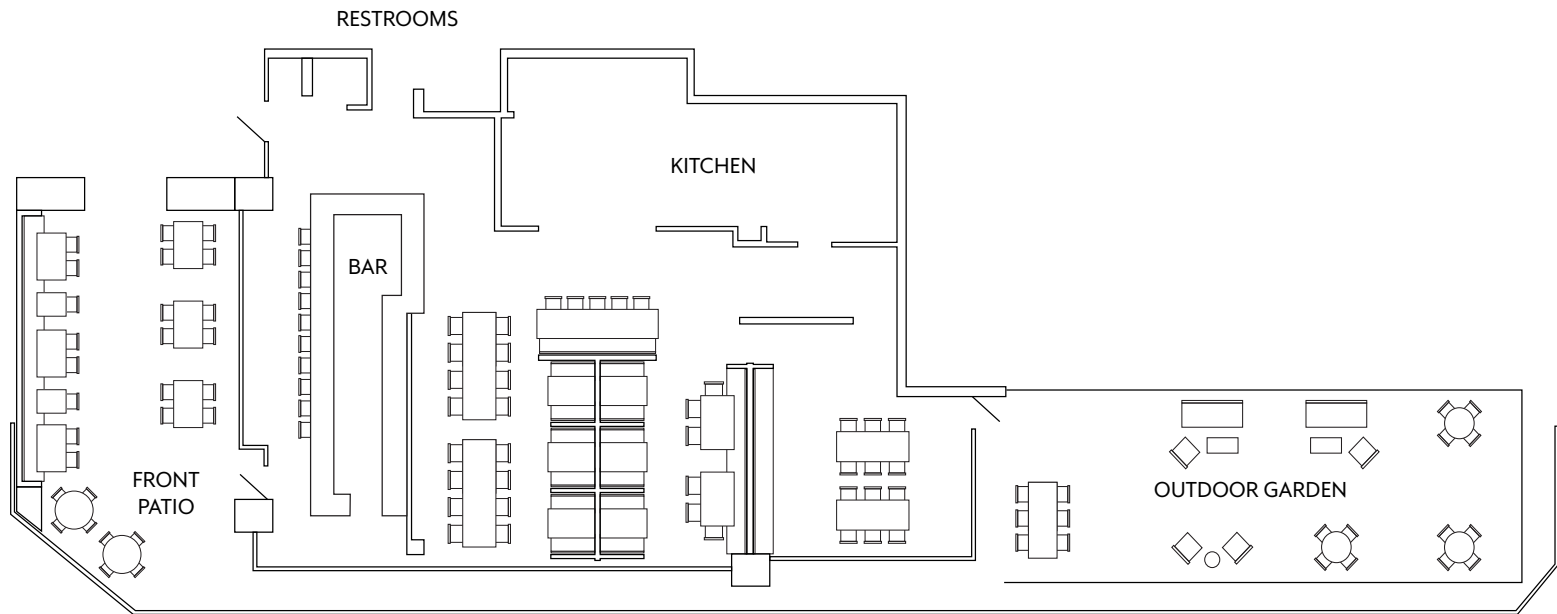
For maximum customization, a full buyout combines the bar, dining rooms, the Garden, and front patio. For seated events, this allows you to start with a cocktail reception in one space, move to dinner in another, and enjoy live music and after dinner drinks in a third space. For large cocktail events, 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

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, coursed 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

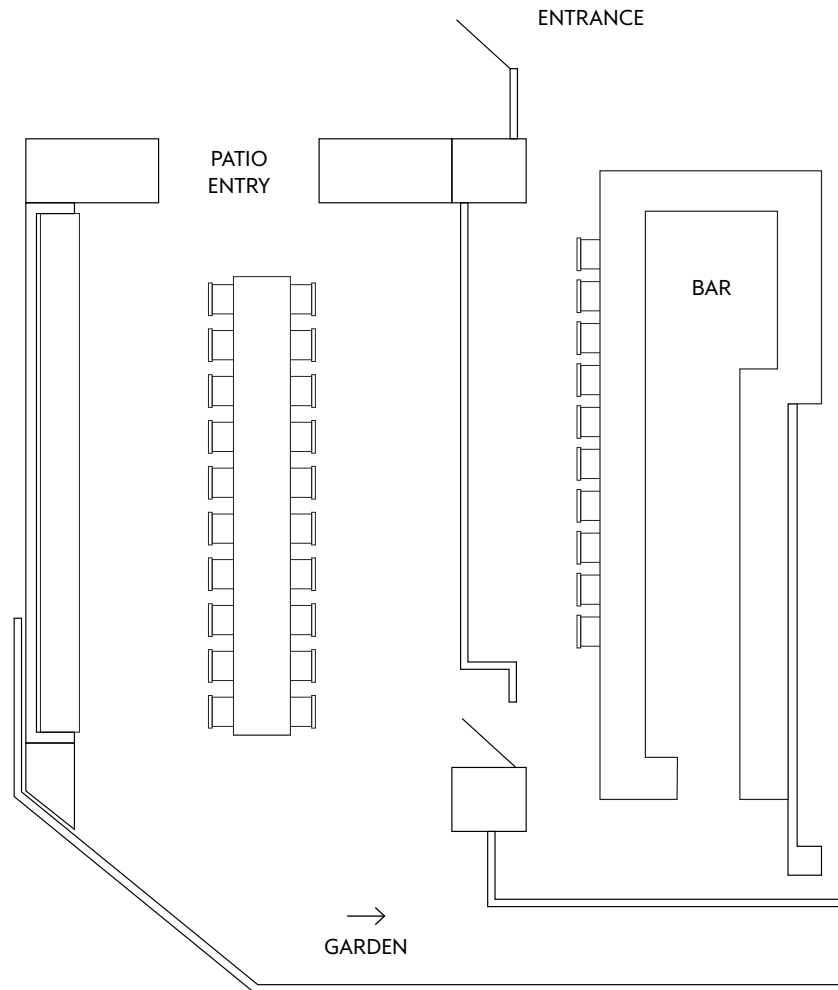
540 sq ft front patio

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

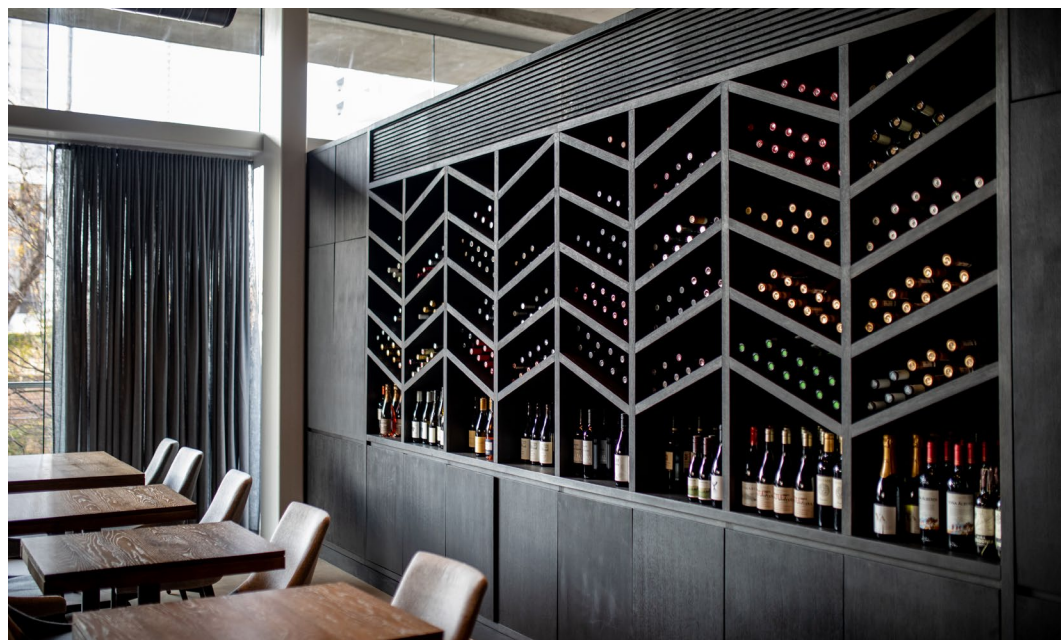
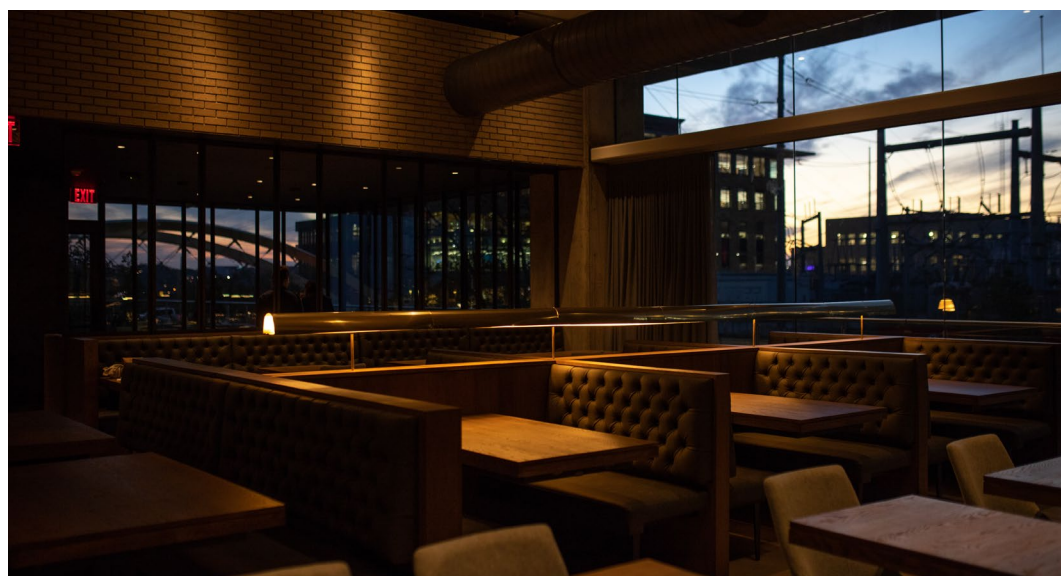
396 sq ft

MENU TYPES

shared plates

individual dishes

mix of shared plates
and individual dishes





THE GARDEN

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

40 seated event

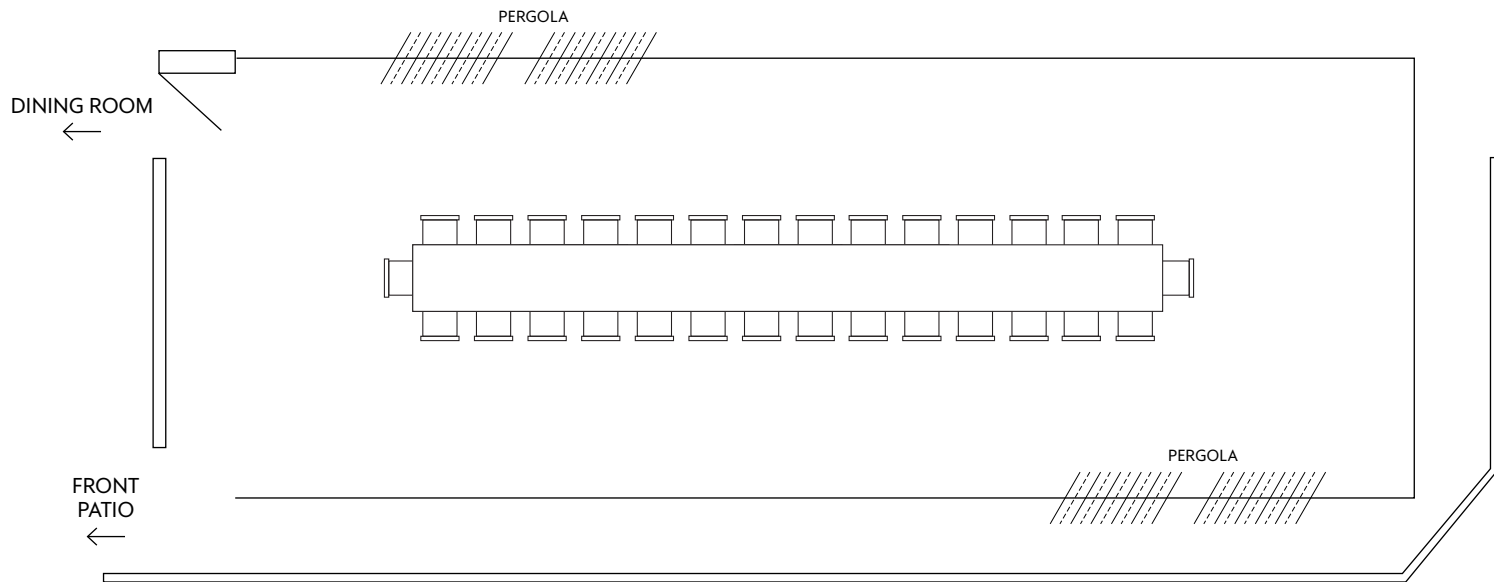
864 sq ft

MENU TYPES

brunch, lunch, or dinner

passed bites

chef stations



more floorplan options
available upon request

GARDEN SEATED

CAPACITY

28 seated

864 sq ft

MENU TYPES

seated dinner with mix of shared
plates and individual dishes

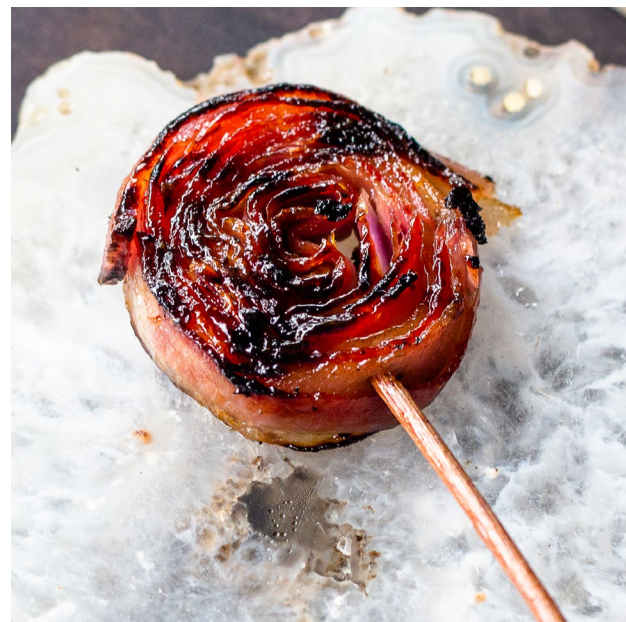
OCCASIONS

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

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?

BOOK YOUR EVENT



Scan or tap
the QR code

QUESTIONS

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