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.

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.

Hestia’s Dining Room can be booked as a partial buyout on its own for an intimate dinner or if you would like additional space alongside your seated dinner, you can add the Hestia Bar, Front Patio and Garden to utilize for a welcome reception or post-dinner drinks.

Our location downtown is just around the corner from Ballet Austin, ACL Live, Seaholm District, 2nd Street District, and Lake Austin.
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
Reserve Hestia's Indoor Dining Room and adjacent Private Dining Room for an intimate, seated dinner for up to 82 guests. Hestia's Dining Room features beautiful leather booths alongside free standing tables and chairs with a front row seat to the action happening in our open kitchen. This style of event does not include access to the bar or patios for a cocktail reception.

**MAX CAPACITY**
- 82 seated event
- 1446 sq ft

**MENU TYPES**
- brunch, lunch, or dinner
- mix of shared plates and individual dishes
SEATED PARTIAL INDOOR BUYOUT

CAPACITY
- 82 indoors
- 1050 sq ft main dining room
- 396 sq ft semi-private dining room

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

OCCASIONS
- rehearsal dinner
- corporate events
- birthdays/anniversaries

more floorplan options available upon request
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.

**SEMI-PRIVATE DINING ROOM**

<table>
<thead>
<tr>
<th>MAX CAPACITY</th>
<th>MENU TYPES</th>
</tr>
</thead>
<tbody>
<tr>
<td>26 seated event</td>
<td>shared plates</td>
</tr>
<tr>
<td>396 sq ft</td>
<td>individual dishes</td>
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<tr>
<td></td>
<td>mix of shared plates and individual dishes</td>
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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
- 40 seated event

**864 sq ft**

**MENU TYPES**
- brunch, lunch, or dinner
- passed bites
- chef stations
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

more floorplan options available upon request
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.

**red snapper**
recado negro, chile, green tomato, cilantro

**pompano**
turmeric, lemongrass, green daikon, monk’s pepper

**berkshire pork belly**
sunchoke, celeriac, ash sauce, arugula

**wagyu new york strip**
charcoal sauce, onion, squash

**red ranger chicken**
mustard seed, rutabaga, sauce royale, arugula

**parker house rolls**
formagina butter, forager’s seeds, onion ash

**king crab**
kelp butter, meyer lemon

**sweet potato rolled cake**
persimmon puree, tamarind ice cream, wild flowers

**kakigori**
salted cream, macha lavender syrup, honey ice cream, caramelized white chocolate, matcha powder

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**

**oyster**
rocky nook oyster, smoked tomato, chive, jalapeño oil

**blue crab claws**
sotol dip, smoked butter

**shrimp & cabbage**
smoked egg yolk, benne seed, chipotle, radish

**wagyu lardo toast**
px sherry, onion, sourdough

**embered beets & avocado**
wagyu beef fat, ash oil

**CHEF STATIONS**

**smoked wagyu brisket**
hoisin, green tomato, cabbage, satsuma, fresno

**35-day dry aged wagyu new york strip**
shiitake, ginger-eel steak sauce, radish

**royal trumpet mushroom**
black bean koji, smoked oil, beets red turnip

**MINIATURE DESSERT BAR**

**orange buttermilk rolled cake**
strawberry puree, buttermilk ice cream, wild flowers

**lemon cheesecake**
roasted blueberries, white sonoran streusel
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BOOK YOUR EVENT

QUESTIONS
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