



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.

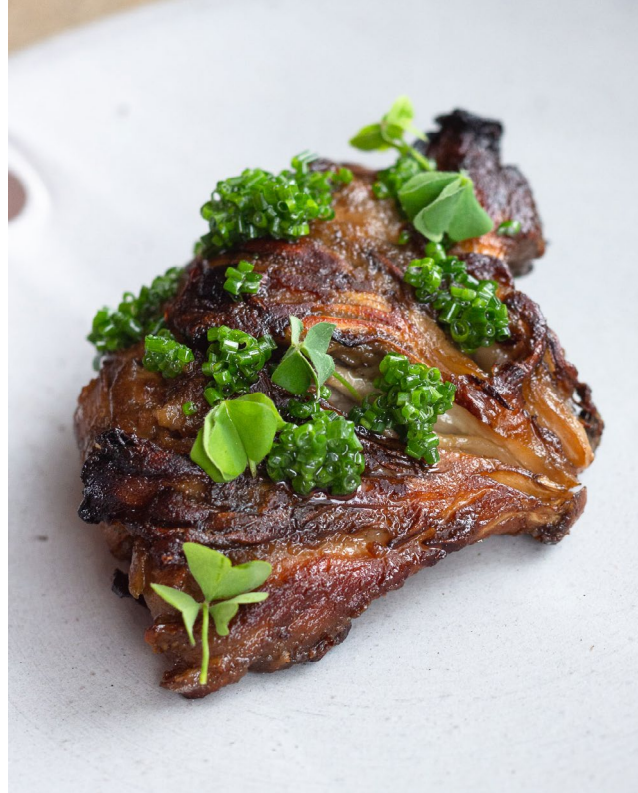
Helmed by James Beard Finalist Chef and Owner Kevin Fink, Hestia offers innovative, award-winning cuisine alongside an extraordinary wine list paired with exceptional service.

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.







FULL RESTAURANT BUYOUT

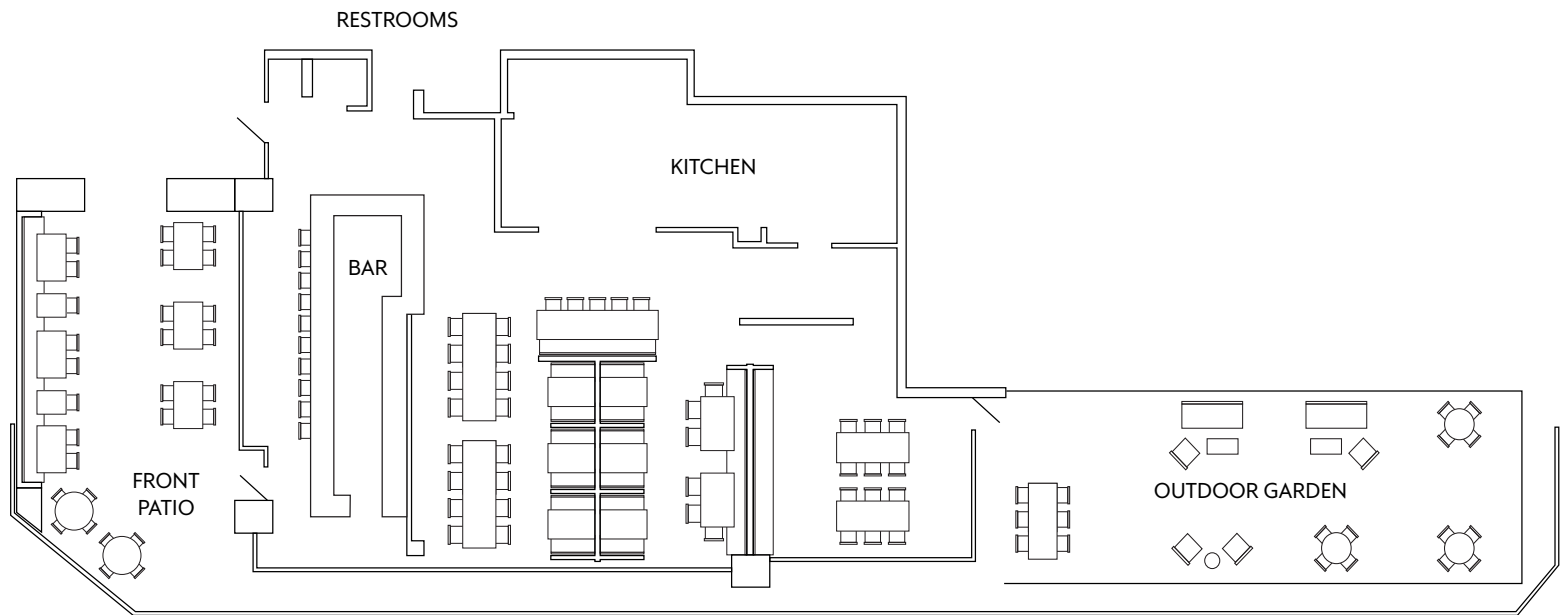
For maximum customization, a full buyout combines the bar, dining rooms, the Garden, and front patio. For seated events, this allows you to start with a cocktail reception in one space, move to dinner in another, and enjoy live music and after dinner drinks in a third space. For large cocktail events,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



SEATED PARTIAL INDOOR BUYOUT

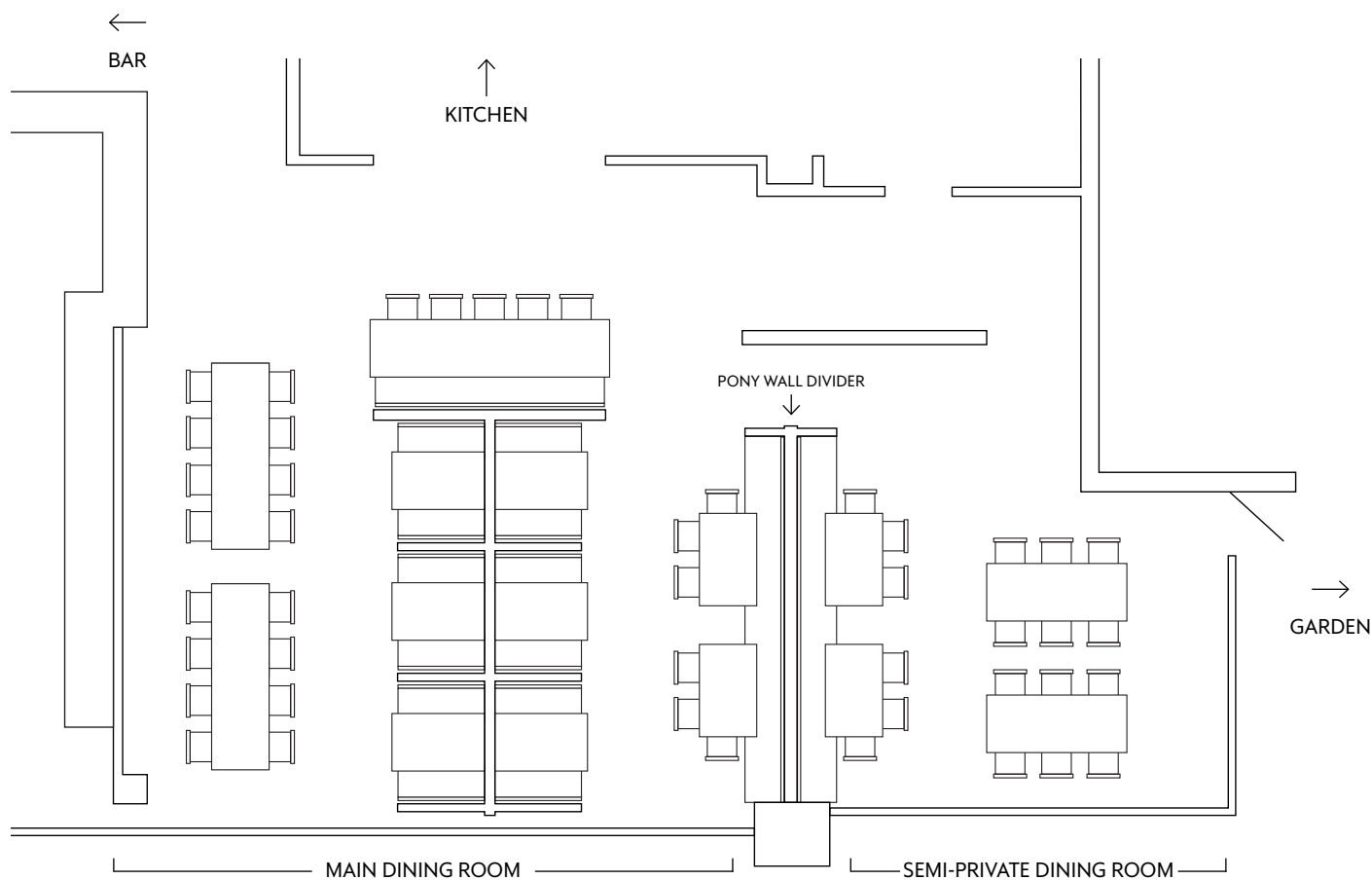
Reserve Hestia's Indoor Dining Room and adjacent Private Dining Room for an intimate, seated dinner for up to 82 guests. Hestia's Dining Room features beautiful leather booths alongside free standing tables and chairs with a front row seat to the action happening in our open kitchen. This style of event 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



more floorplan options
available upon request

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



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

26 seated event

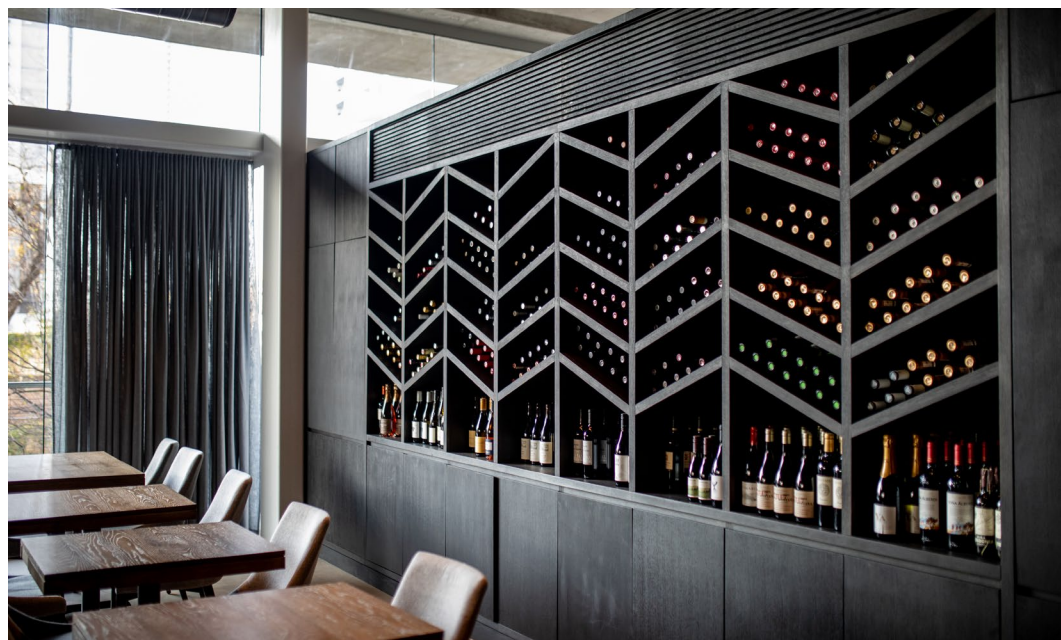
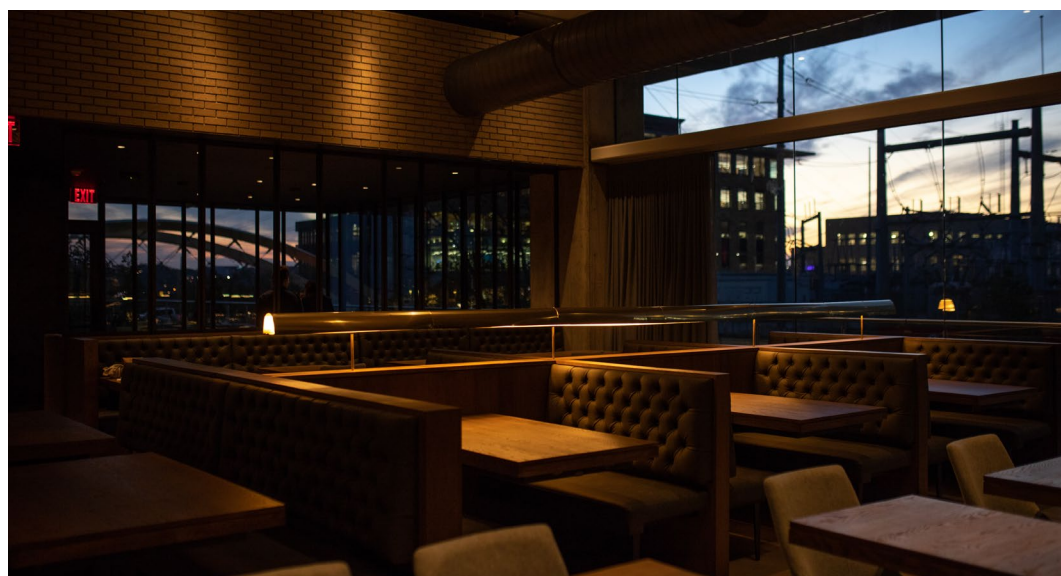
396 sq ft

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

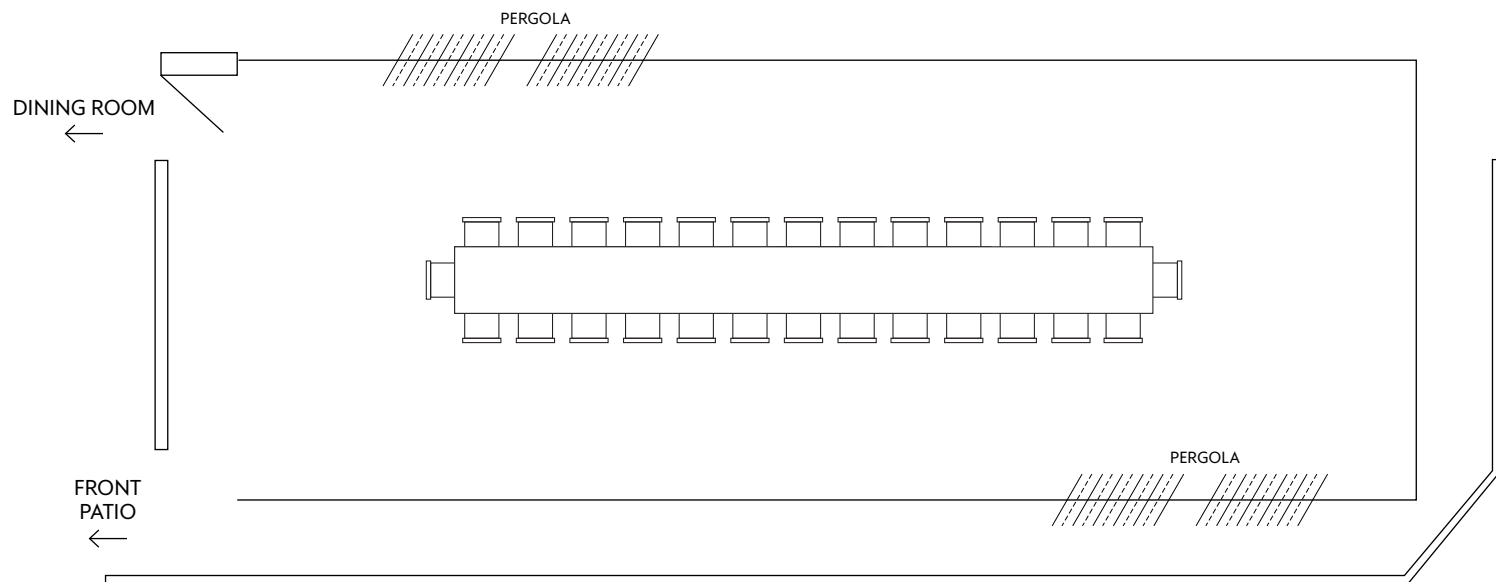
864 sq ft

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.

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

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

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



HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

BOOK YOUR EVENT



Scan or tap
the QR code

QUESTIONS

Email events@emmerandrye.com

FOLLOW US

