



KALIMOTXO

PRIVATE EVENTS

ABOUT

Kalimotxo, named after the Spanish drink of red wine and coke, is located in the beautiful Arrive Hotel in downtown, East Austin.

A vibrant space equipped with an inviting bar, two gorgeous patios, spacious dining room and intimate semi-private dining space, Kalimotxo celebrates the spirit of Basque bar culture and is the perfect venue to host a variety of events.

Bring the energetic vibe of Spain to your next celebration or business dinner with delicious tapas, inventive craft cocktails, a curated Spanish wine list and modern Basque fare.

variety of spaces

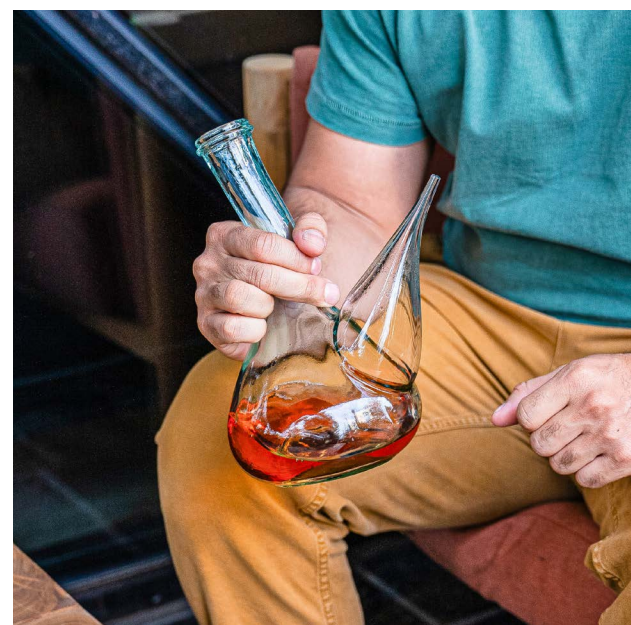
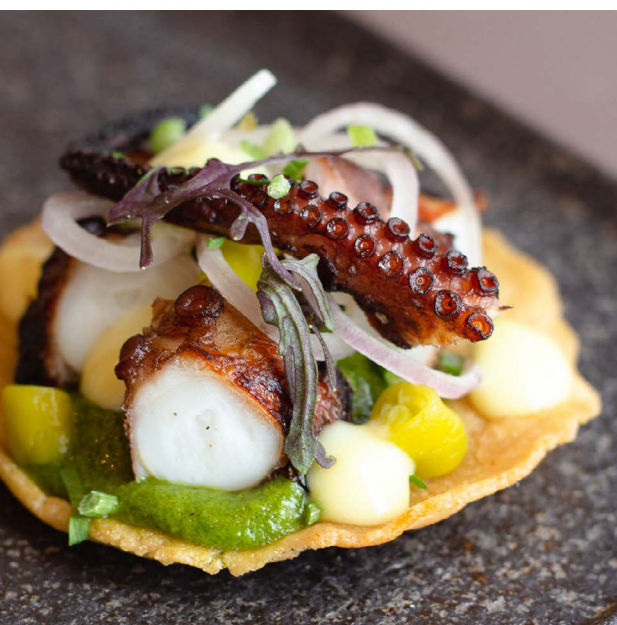
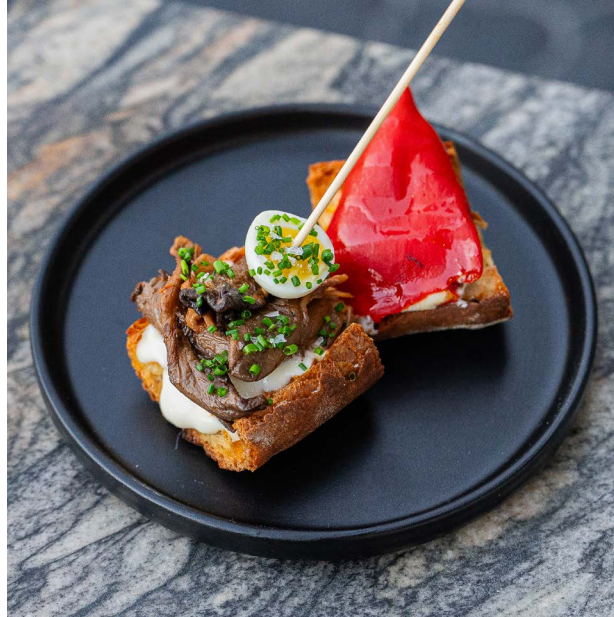
- Semi-Private Dining Room
- Patio on East 6th Street
- Patio on Chicon Street
- Spacious Dining Room

STAYING AT ARRIVE AUSTIN?

Kalimotxo also offers catering for hotel guests, including business breakfast and lunch packages.

Ask our Events team for more information.



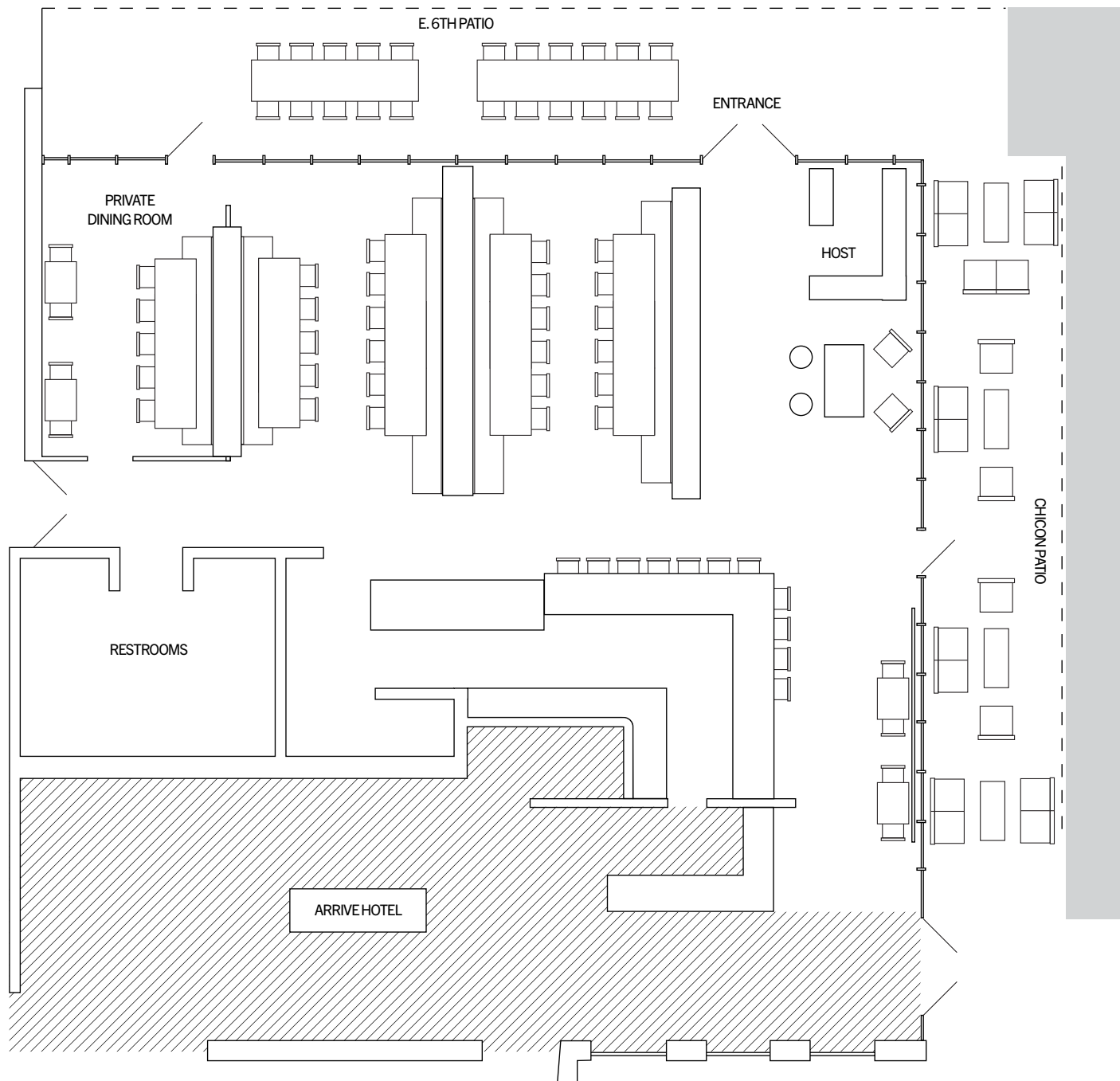




FULL BUYOUT

seated or standing

For maximum customization, a full buyout combines the bar, dining rooms and both patios. For seated events, this allows you to start with a cocktail reception in one space, move to dinner in another and enjoy live music or activations in a third space. For large, standing cocktail events, the space can be transformed into a reception style with furniture removed and high top tables brought in alongside lounge furniture on the patios.



FULL BUYOUT

seated or standing

capacity

seated - 60 indoors, 60 outdoors

standing - 0-200 max

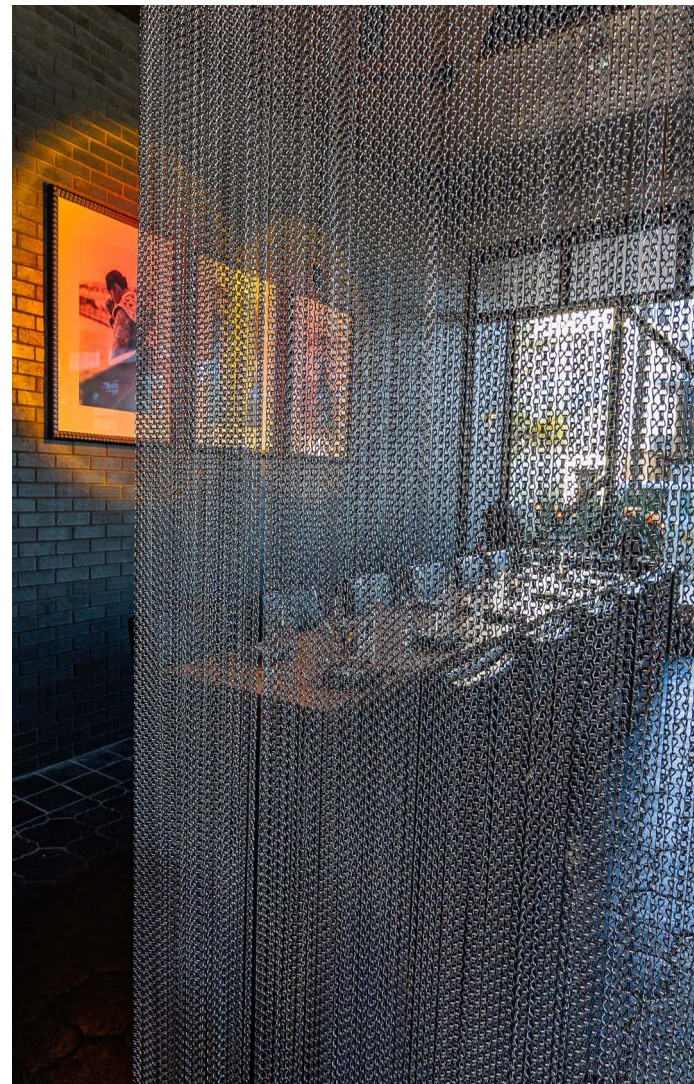
2,447 sq ft inside, 1,111 sq ft outside

menu types

brunch, lunch, or dinner

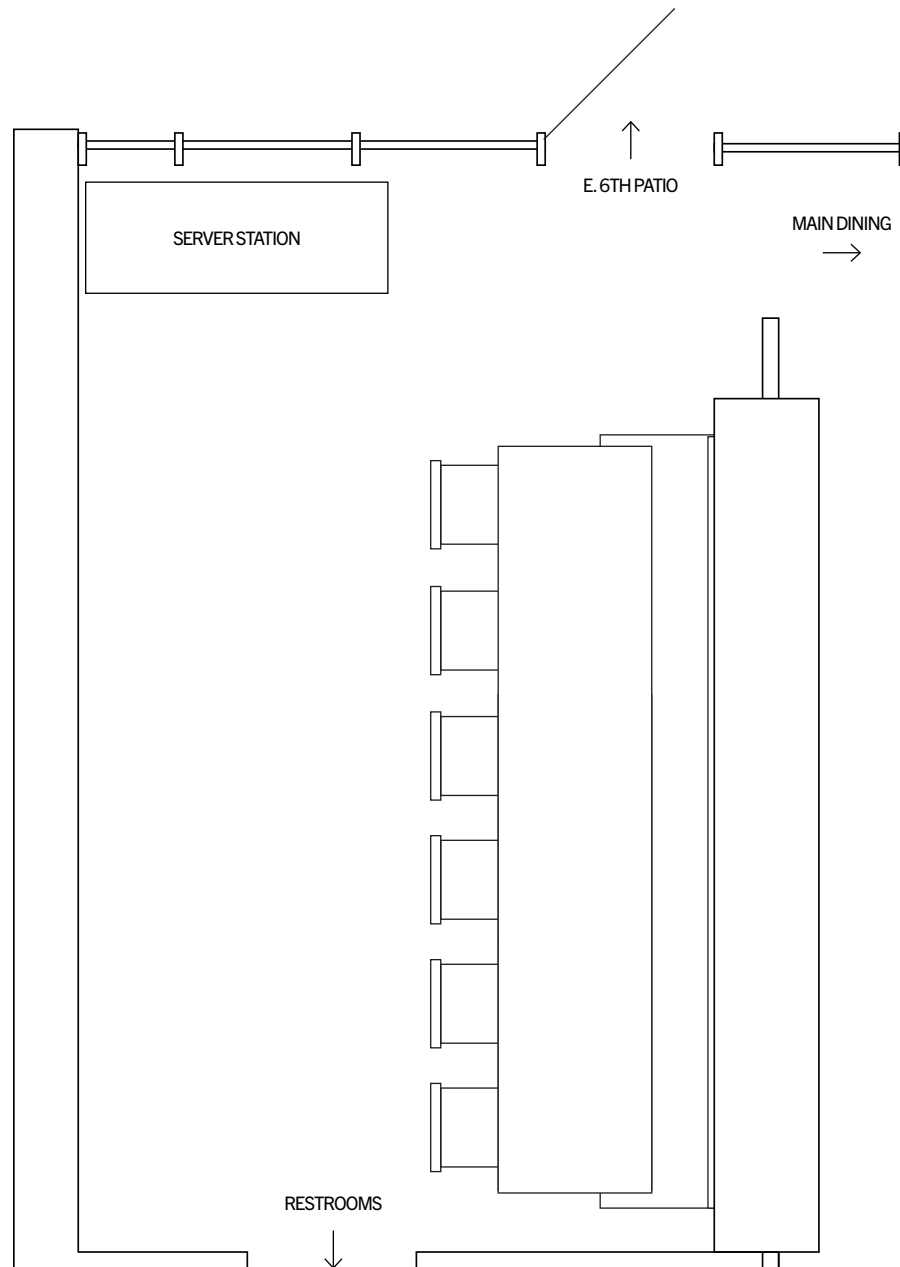
passed hors d'oeuvres

chef stations



SEMI-PRIVATE DINING ROOM

Kalimotxo's Semi Private Dining Room is located in the rear of the restaurant, and is separated from the rest of the dining room by a gorgeous chain curtain. This space is not a fully private space but will create a sense of intimacy for your party while also including the vibe of the adjacent dining room and patio.



more floorplan options
available on request

SEMI-PRIVATE DINING ROOM

seating capacity

14 max

~209 sq ft

menu types

brunch, lunch, or dinner

shared plates

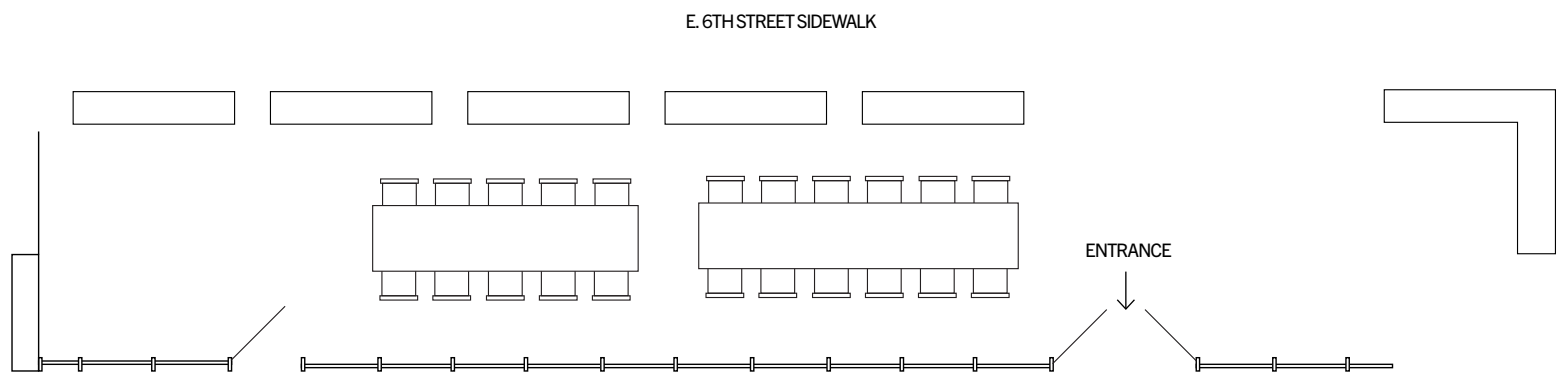
mix of shared plates and individual plates



THE PATIOS

E. 6th and Chicon

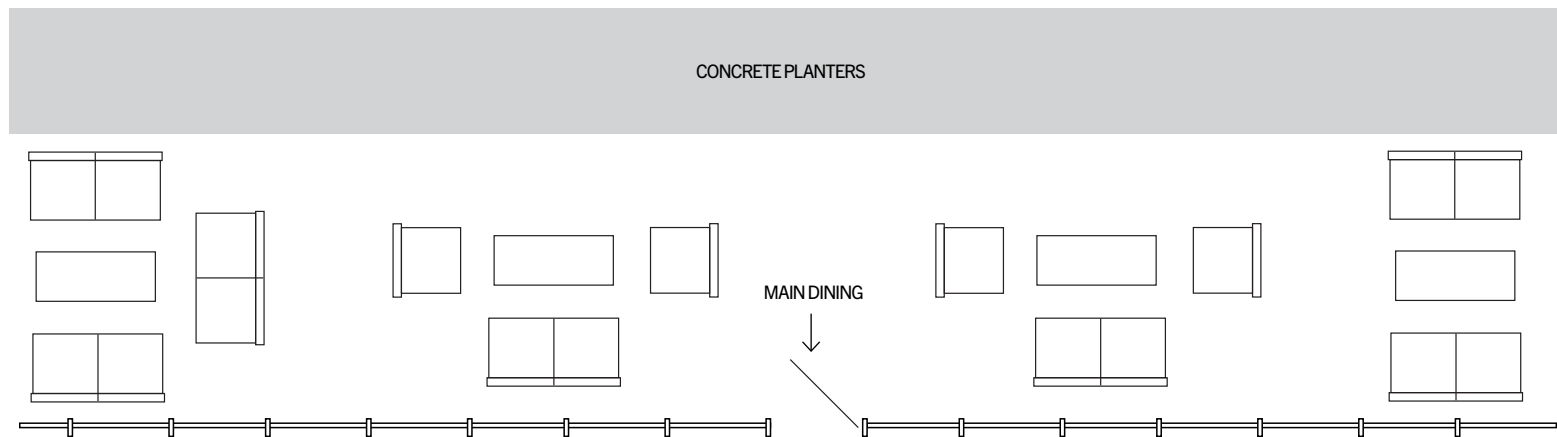
Kalimotxo's Patio spaces are located on East 6th & Chicon and are a wonderful way to enjoy the energy of our restaurant, food and libations. The Chicon Patio is equipped with gorgeous, wooden lounge tables and couches most suitable for standing, reception type events and happy hours while the East 6th side offers options for more formal, seated dinners.



PATIO EAST 6TH

capacity
30 max
649 sq ft

menu types
passed hors d'oeuvres
brunch, lunch, or dinner
mix of shared plates and individual plates



PATIO CHICON

capacity
30 max
462 sq ft

menu types
passed hors d'oeuvres
brunch, lunch, or dinner
mix of shared plates and individual plates

SAMPLE MENUS



SEATED EVENTS

In lieu of a traditional pre-fixe menu, 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.

dinner

Tuna con Tomate
raw tuna carpaccio, spanish onion

Foie Gras Toast
jamón, chive oil

Octopus & Chorizo
chorizo vinaigrette, chicharron

Monkfish Crêpinette
wild mushroom, smoked garlic

Fideuá
squid ink, prawn, garlic aioli

Grilled Pork
muscadine grape, lemon, purslane

Roasted Chicken
grilled tomato conserva, crispy chickpeas, parsley

breakfast

Churros
spanish chocolate, caramel

Pan con Tomate
house smoked ham, olive oil

Gilda
olives, pickled pepper, anchovy

Croquetas de Jamón
potato, bell pepper

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

Croquetas de Bacalao
salted fish, lemon aioli

Tortilla Española
potato, bell pepper, onion

Pimiento Piquillo Relleno
spanish extra virgin olive oil, shallot

Tomato Tostada
honey-cured egg yolk

Beef Tongue
herb migas, piparras

Torrezno
pork belly, salsa verde

Mushroom Pintxo
oyster mushroom, egg salad, pan de cristal

chef stations

Murder Point Oysters
green tomato mignonette

Kampachi Crudo
watermelon gazpacho, olive, trinidad pepper

Jamón y Boquerón
anchovy, house smoked ham

***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.



HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

BOOK YOUR EVENT



Scan or tap
the QR code

QUESTIONS

Email events@emmerandrye.com

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