



Emmer & Rye

PRIVATE EVENTS

ABOUT US

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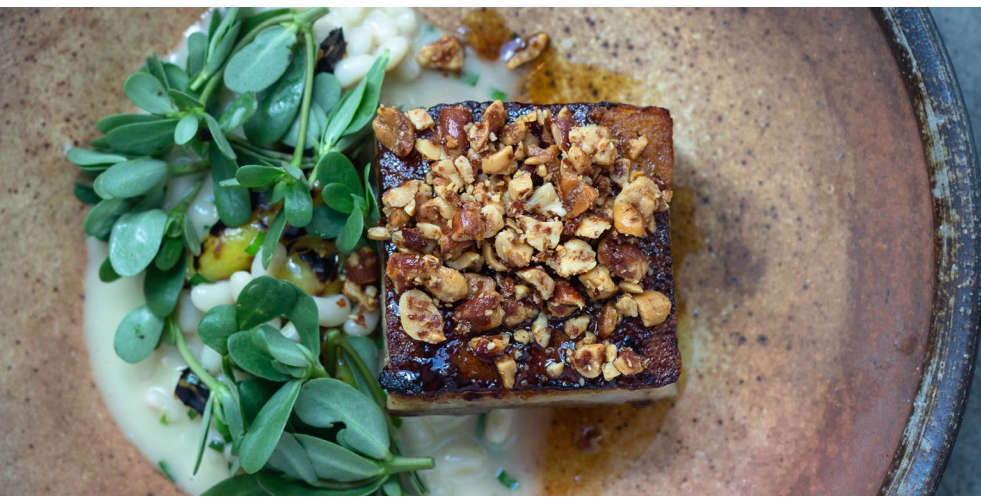
Emmer & Rye is a restaurant designed around the farmer's haul, featuring a menu that changes daily with a focus on seasonal and local cuisine.

Helmed by James Beard Finalist Chef/ Owner Kevin Fink, Emmer & Rye offers some of the best cuisine in Austin alongside a stellar beverage program and exceptional service.

The comfortable, modern dining room features moveable wooden booths that can transform the space into large tables of 8-10 for seated dinners, or open up the floor for standing cocktail events with chef stations and passed bites.

Our location on Rainey Street makes it easy for your guests to venture into Austin nightlife with a short stroll after dinner.







RESTAURANT BUYOUT

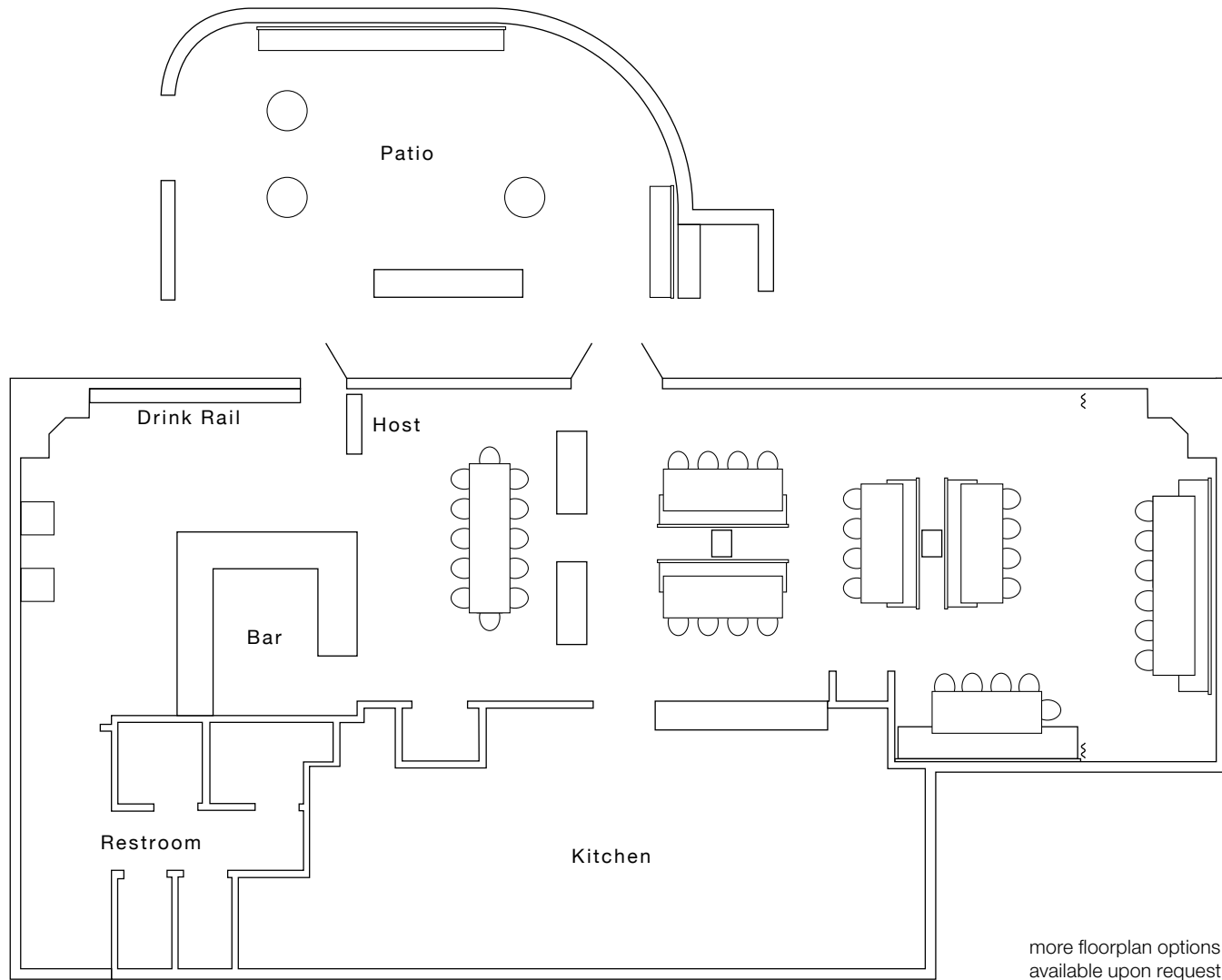
Experience a full Emmer & Rye restaurant buyout two ways: For groups up to 65, we will greet guests with cocktails and passed bites in the bar and patio areas, then move to a seated, multi-course dinner in the dining room. For more casual events or larger groups, the restaurant will be transformed into an open floor plan with chef stations, open bar, and passed bites, so that guests can easily mingle while they enjoy the entire space.

MAX CAPACITY

65 seated event
150 standing event
1635 sq ft

MENU TYPES

mix of shared plates
and individual dishes
passed bites and
chef stations



SEATED BUYOUT

CAPACITY

65 indoors
1635 sq ft

MENU TYPES

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

OCCASIONS

receptions
corporate events
birthdays/anniversaries



SEMI-PRIVATE DINING SPACE

The semi-private dining space at Emmer & Rye is located along the east wall of the dining room, separated from the rest of the room with floor-to-ceiling curtains.

The space is not fully private, but does create a sense of intimacy for your party, while including the energy of the adjacent dining room.

MAX CAPACITY

12 seated event
250 sq ft

MENU TYPES

mix of shared plates
and individual dishes



PATIO EVENTS

The Emmer & Rye patio is available for semi-private events while the restaurant is open for regular service inside. The space is covered, and offers fans and heaters, making it an ideal spot for outdoor showers, rehearsal dinners, and corporate happy hours. Guests can also sit and chat on the built-in benches along the gabion walls.

MAX CAPACITY

40 seated event
50 standing event
600 sq ft

MENU TYPES

mix of shared plates
and individual dishes
passed bites and
chef stations



SAMPLE MENUS

SEATED EVENTS

In lieu of a traditional pre-fixe menu, at Emmer & Rye 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.

*Rouge de Bourdeaux Rye Boule Boule,
Beurre Rance, Accoutrements*

*Dry Aged Beef Crudo, Daikon, Chive
Sabayon, Puffed White Senora Berries*

*Royal Red Shrimp, Wood Ash Butter,
Kohlrabi, Celery, Onion*

*Butter Leaf, Koji Dressing, Smoked Broccoli,
Sprouted Emmer, Daikon, Wild Rose*

*Blue Beard Durum Spaghetti, 'Cacio e
Pepe', Black Pepper, Challerhocker*

*Embered Cabbage, Daikon, Onion,
Cassie Flower Dressing, Benne*

*Calabrese Sausage, Allium Caper, Snow Peas,
Spring Onion, Stinging Nettle Cream*

*Lamb Leg, Spaghette Squash, Harissa,
Fried Peanuts, River Cane Jus, Mint*

*Kale and Carrot Cake, Lemon Curd,
Streusel, Makrut Lime Ice Cream*

Grapefruit Sorbet, Salted Cream, Blackberry

COCKTAIL EVENTS

For cocktail-style events, we offer a combination of passed bites from the kitchen as well as Chef 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

*Red Corn Johnny Cake, Jalapeño, Texas Gold Cheddar
Carolina Gold Rice Cracker, Cucumber, Loquat, Shiso*

Smoked Egg Custard, Chive, Trout Roe

Yecaro Rojo Tart, Fresh Cheese & Tomato

*Rouge De Bordeaux Toast, Pickled
Shiitake Mushroom, Garlic Aioli*

CHEF STATIONS

*Red Snapper, Green Coriander,
Green Tomato, Lime Leaf*

White Sonora Gondolini, Wagyu Beef, Bay Leaf Oil

Murder Point Oyster & Campechana

MINIATURE DESSERT BAR

Koji Cream, Peach, Bay Leaf Oil

Lemon Cheesecake, White Sonora Crumble

Chocolate Mousse, Mole, Sorghum,

OrangeCane Jus, Mint



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QUESTIONS

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