



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

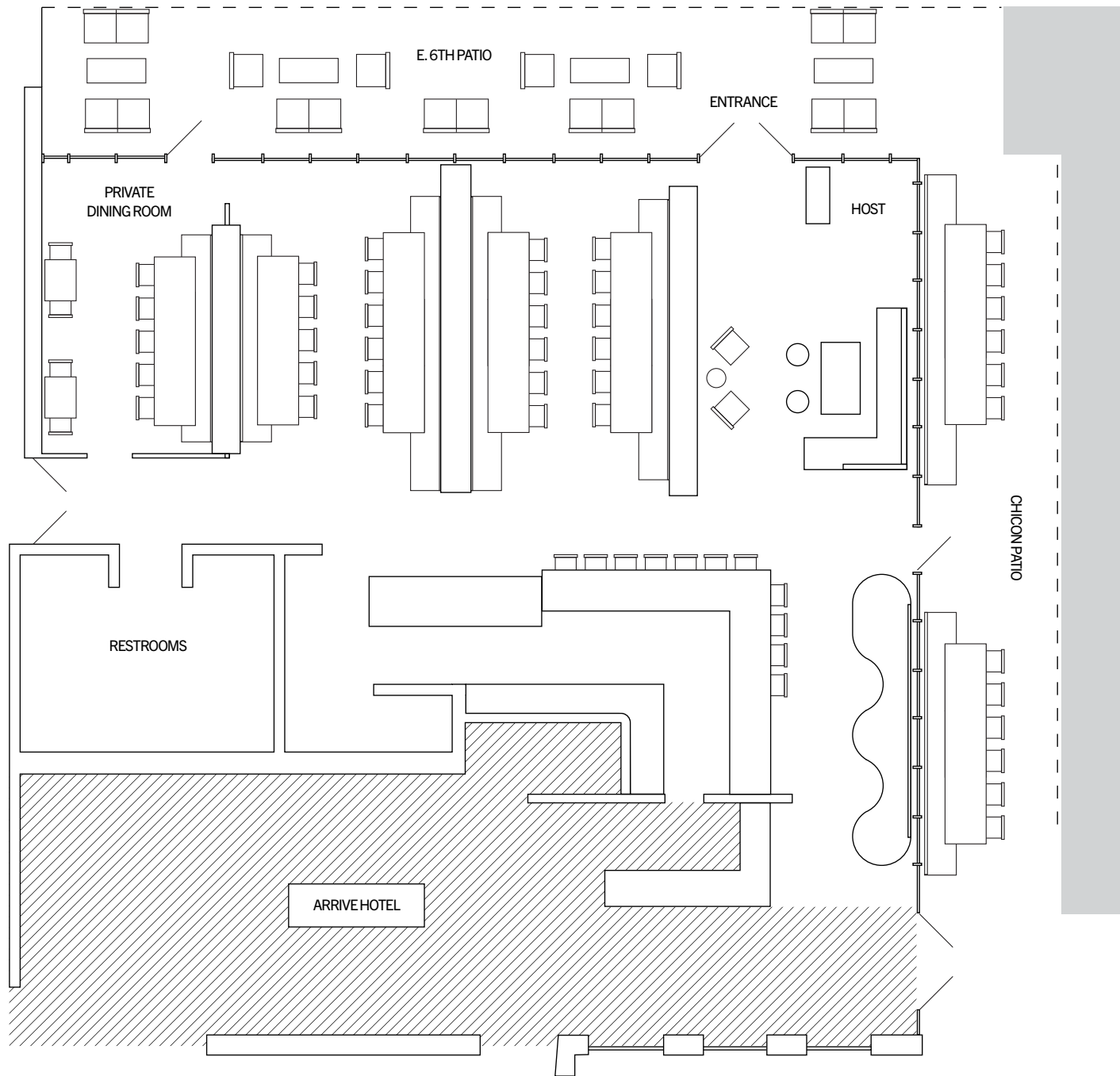
STAYING AT ARRIVE AUSTIN?

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

Ask our Events team for more information.







FULL BUYOUT

seating capacity

60 indoors, 60 outdoors

2,447 sq ft inside

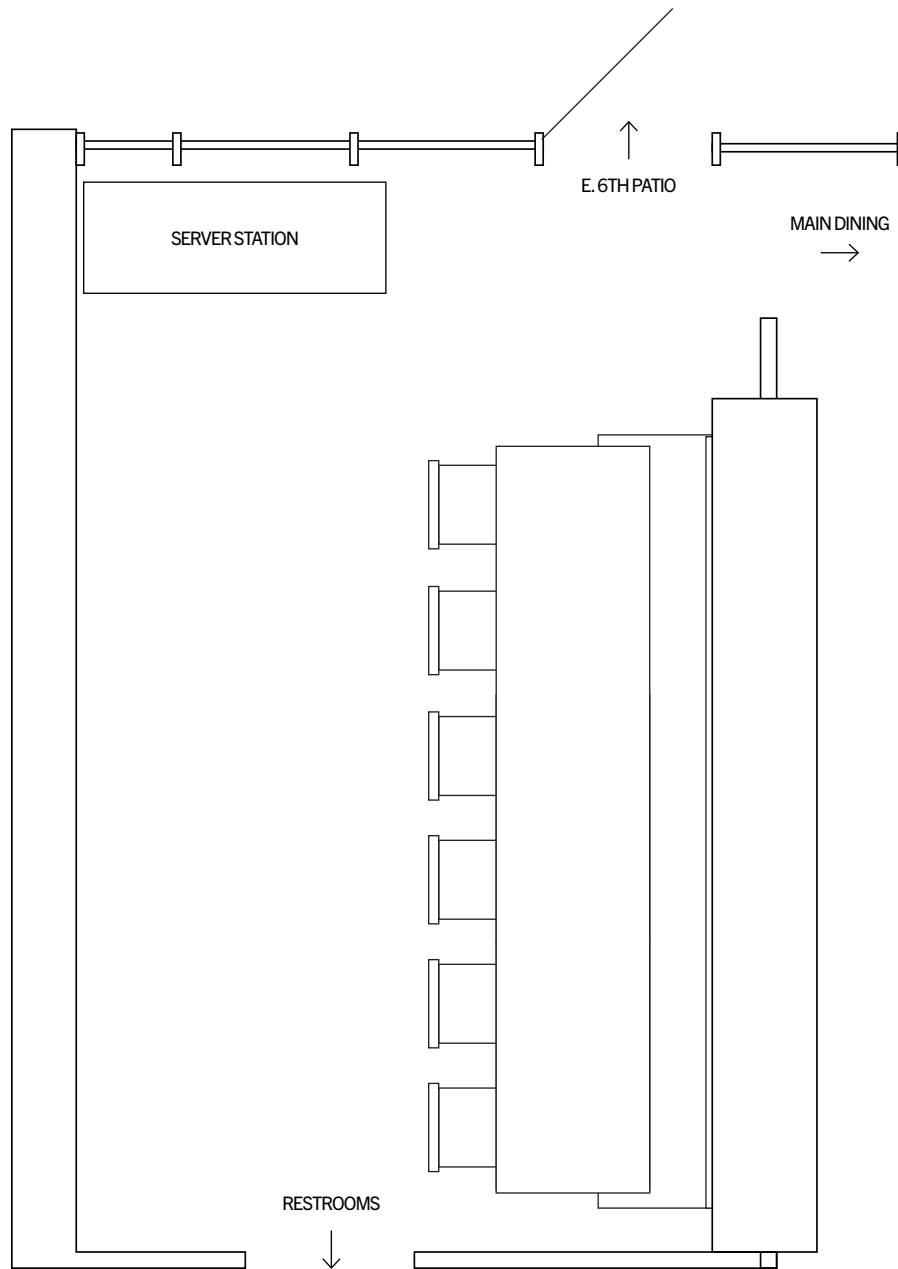
1,111 sq ft outside

menu types

brunch, lunch, or dinner

passed hors d'oeuvres

chef stations



more floorplan options
available on request

SEMI-PRIVATE DINING ROOM

seating capacity

14 max

~209 sq ft

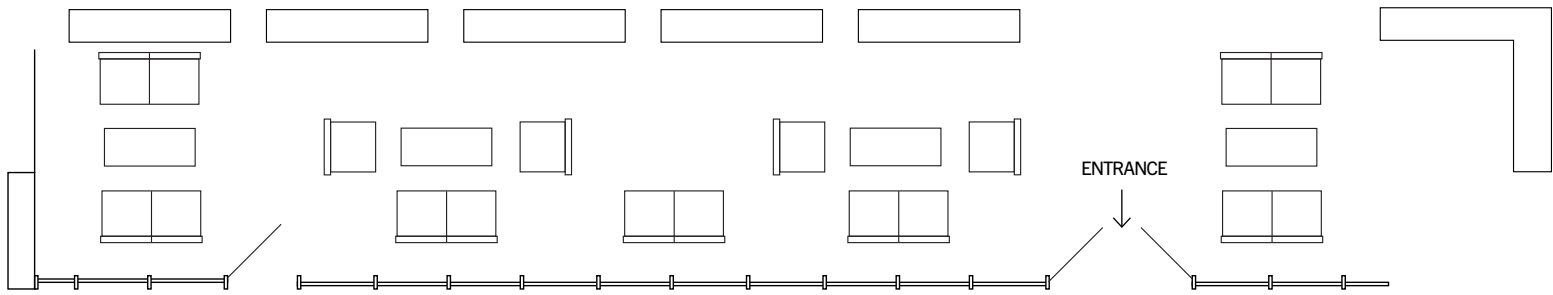
menu types

brunch, lunch, or dinner

shared plates

mix of shared plates and individual plates

E. 6TH STREET SIDEWALK

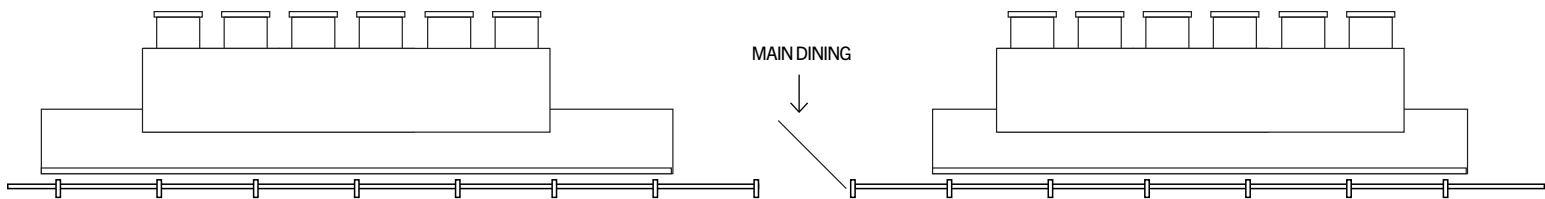


PATIO EAST 6TH

capacity
30 max
649 sq ft

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

CONCRETE PLANTERS



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 Crépinette
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



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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