

MOLYVERDE

PRIVATE EVENTS



ABOUT MALVERDE

Malverde is the indoor & outdoor private event space at La Condesa. Perched above 2nd Street, Malverde offers skyline views of downtown Austin and looks directly into Austin City Limits. Malverde features craft cocktails, an artisanal beer and wine selection and is catered exclusively by La Condesa.





MALVERDE A/V AND CAPACITY

SQUARE FEET

Indoor: 826

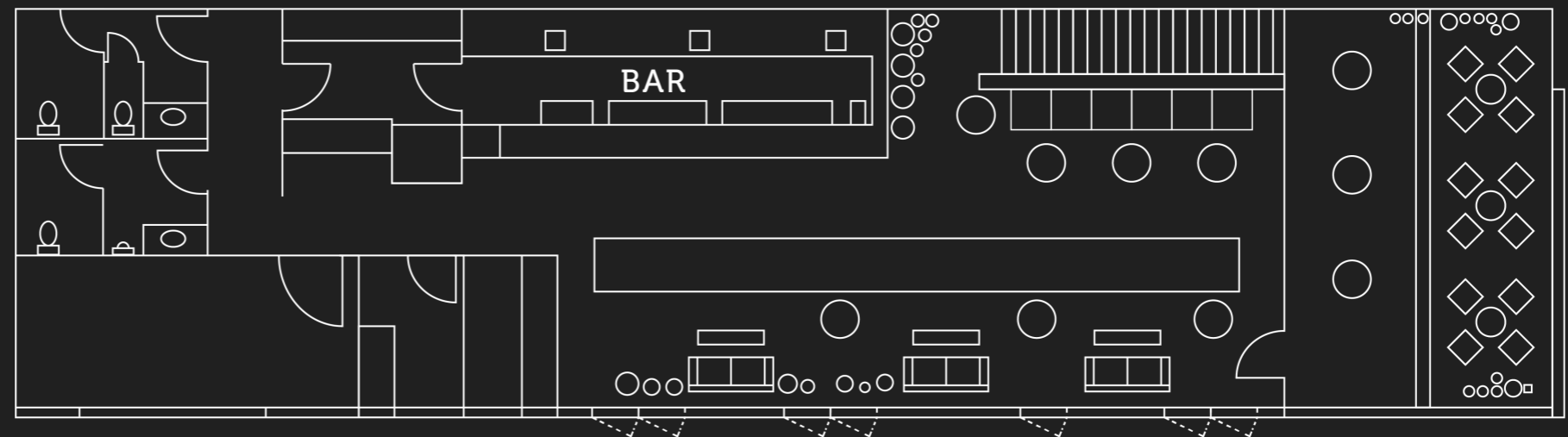
Outdoor: 430

Total: 1,256

CAPACITY

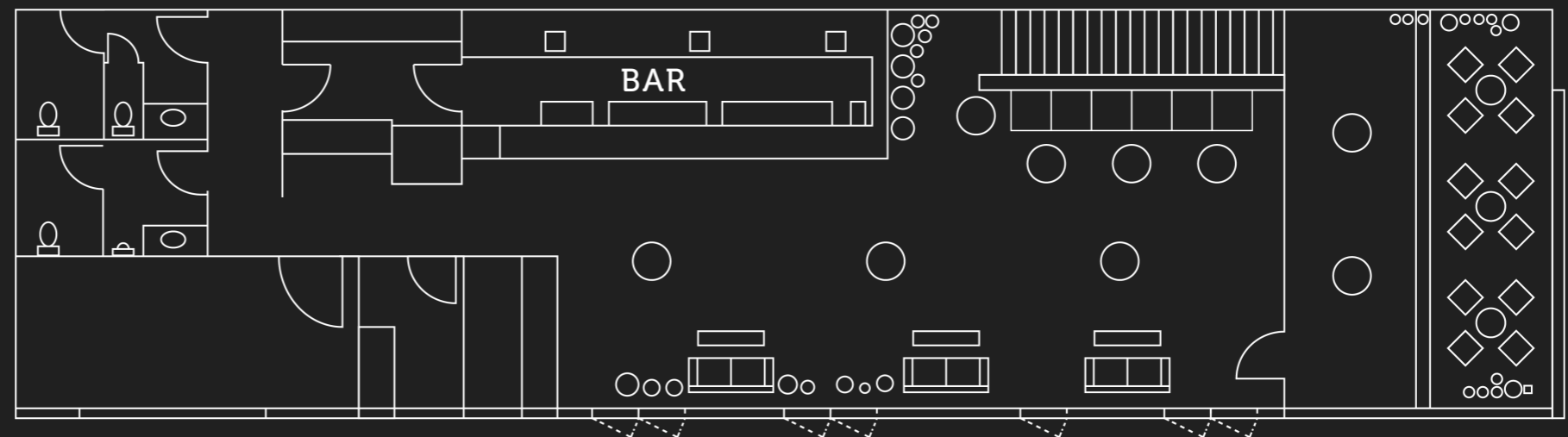
Seated Dinner: 50

Cocktail Party: 125



FAMILY STYLE SEATED

Wired for DJs, live performances and presentations, Malverde was designed with a flexible room configuration to accommodate cocktail receptions, corporate parties, rehearsal dinners, happy hours and breakaway functions.



RECEPTION STYLE



The Bar at Malverde



The Patio at Malverde



Family Style Seated Event

À LA CARTE

PASSED BOTANAS

TOSTADAS DE BISTEC

oak-grilled hanger steak, celery, horseradish, truffle oil (gf/df)

SERAPÉ DE POLLO

crispy chicken flauta, chipotle mayo, urfa chile (df)

TOSTADAS DE AGUACATE

avocado, black bean purée, crema, queso fresco, pickled red onion (gf/v)

HUITLACOCHÉ SOPE

wild mushrooms, huitlacoche, queso fresco (gf/v)

TIRADITO*

tuna, lime, ginger, avocado, charred onion oil, cilantro (gf/df)

STATIONARY BOTANAS

(serves approx 4ppl per set up)

GUACAMOLE, SALSAS, & CHIPS

SALSAS & CHIPS

POSTRES

CHURROS

cinnamon sugar, dulce de leche (v)

TRIPLE CHOCOLATE BROWNIE

triple chocolate, mexican spices (v)

TRES LECHE

sponge cake, whipped cream, dulce de leche, fruit compote (v)

MEXICAN WEDDING COOKIES

pecan butter cookies, powdered sugar (v)

*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED
**CUSTOM MENUS AVAILABLE UPON REQUEST

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF = gluten-free, V = vegetarian, VG = vegan,
DF = dairy free



TAQUERÍA STATION

PICK (3)

POLLO ROSTIZADO

chile-rubbed shredded chicken
(gf/df)

CARNITAS

crispy pork shoulder (gf/df)

HONGOS

grilled mushrooms, mint
chimichurri (gf/vg/df)

CARNE ASADA

hanger steak, grilled onions (gf/df)

ADD-ON

optional

ENSALADA DE GRANJA

seasonal farm fresh salad,
citrus dressing (gf/vg/df)

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PARA ACOMPAÑAR

MOROS

black beans (gf/vg/df)

FIDEOS

toasted vermicelli noodles, guajillo
broth, salsa bruja, tomato, onion
(vg/df)

ESQUITES

grilled corn off the cob, mayo,
cotija cheese, lime, aleppo chile
(gf/v)

CORN TORTILLAS (gf/vg/df)

GARNISHES

cotija (v/gf)
escabeche (gf/vg/df)
pico de gallo (gf/vg/df)
seasonal salsas (gf/vg/df)



BRUNCH TAQUERÍA STATION

any day of the week 11:00am - 3:00pm

PICK (3)

POLLO ROSTIZADO

chile-rubbed shredded chicken
(gf/df)

HONGOS

grilled mushrooms, mint
chimichurri (gf/vg/df)

CARNE ASADA

hanger steak, grilled onions (gf/df)

HUEVOS

scrambled eggs (gf/v/df)

HUEVOS Y PAPAS

scrambled eggs and potatoes (gf/v/df)

PARA ACOMPAÑAR

MOROS

black beans (gf/vg/df)

FIDEOS

toasted vermicelli noodles, guajillo
broth, salsa bruja, tomato, onion
(vg/df)

ESQUITES

grilled corn off the cob, mayo,
cotija cheese, lime, aleppo chile
(gf/v)

CORN TORTILLAS (gf/vg/df)

GARNISHES

cotija (v/gf)
escabeche (gf/vg/df)
pico de gallo (gf/vg/df)
seasonal salsas (gf/vg/df)



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CHEF'S FAMILY STYLE SEATED MENU - NUMERO UNO

maximum 50 guests

BOTANAS

TOSTADAS DE AGUACATE

avocado, black bean purée, crema, queso fresco, pickled red onion (v/gf)

ENSALADA DE LA CASA

mixed farm greens, avocado, queso fresco, balsamic vinaigrette (gf/v)

HONGOS Y HUITLACOCHES HUARACHES

wild mushrooms, huitlacoche, yellow corn, farmer's cheese (gf/v)

CHIPS & SALSA (gf/vg/df)

PLATAS FUERTES

(pick 2)

POLLO DOMINGUERO

whole roasted chicken, pico de gallo (gf/df)

BEEF BARBACOA

braised beef cheek, fresh herbs (gf/df)

CARNITAS

crispy pork shoulder (gf/df)

HONGOS

grilled mushrooms, mint chimichurri (gf/vg/df)

PARA ACOMPAÑAR

MOROS

black beans (gf/vg/df)

ESQUITES

grilled corn off the cob, mayo, cotija cheese, lime, aleppo chile (gf/v)

FIDEOS

toasted vermicelli noodles, guajillo broth, salsa bruja, tomato, onion (vg/df)

CORN TORTILLAS (gf/vg/df)

POSTRE

CHURROS

cinnamon sugar, dulce de leche (v)

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CHEF'S FAMILY STYLE SEATED MENU - NUMERO DOS

maximum 50 guests

BOTANAS

CHIPS & SALSA
(gf/vg)

TRADITIONAL GUACAMOLE
(gf/vg/df)

ENSALADA DE LA CASA
mixed farm greens, avocado,
queso fresco, balsamic vinaigrette
(gf/v)

HONGOS Y HUITLACOCHES

wild mushrooms, huitlacoche,
yellow corn, farmer's cheese,
truffle oil (gf/v)

TIRADITO*

tuna, lime, ginger, avocado,
charred onion oil, cilantro (gf/df)

PLATAS FUERTES

(pick 3)

POLLO DOMINGUERO
whole roasted chicken, pico de
gallo (gf/df)

BEEF BARBACOA
braised beef cheek, fresh herbs
(gf/df)

HONGOS
grilled mushrooms, mint
chimichurri (gf/vg/df)

CARNITAS
crispy pork shoulder (gf/df)

CAMARONES
achiote marinated gulf shrimp
(gf/df)

PARA ACOMPAÑAR

MOROS
black beans (gf/vg/df)

ESQUITES
grilled corn off the cob, mayo,
cotija cheese, lime, aleppo chile
(gf/v)

FIDEOS
toasted vermicelli noodles, guajillo
broth, salsa bruja, tomato, onion
(vg/df)

CORN TORTILLAS (gf/vg/df)

POSTRE

(pick 1)

CHURROS
cinnamon sugar, dulce de leche (v)

TRES LECHE
sponge cake, whipped cream,
dulce de leche, fruit compote (v)

*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED
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BAR PACKAGES

JADE

priced per person (hourly)
on consumption pricing

ALL BEERS

HOUSE SPIRITS
(choice of 3 spirits)

HOUSE WINES
(selection of red, white & sparkling)

N/A BEVERAGES

ESMERALDA

priced per person (hourly)
on consumption pricing

ALL BEERS

HOUSE SPIRITS

HOUSE MARGARITA

HOUSE WINES
(selection of red, white & sparkling)

N/A BEVERAGES

VERDE

priced per person (hourly)
on consumption pricing

ALL BEERS

HOUSE PREMIUM SPIRITS

SIGNATURE COCKTAILS

HOUSE & PREMIUM WINES
(selection of red, white & sparkling)

N/A BEVERAGES

MOCKTAILS

ASK US ABOUT TEQUILA TASTINGS

*If you would like to include shots,
please discuss with your event sales
manager in advance



NON-ALCOHOLIC BEVERAGE PACKAGES

NON-ALCOHOLIC

priced per person (hourly)
on consumption pricing

AGUA FRESCAS

FRESH SQUEEZED JUICE

TOPO CHICO

MEXICAN COKE

COKE, DIET COKE, SPRITE

COFFEE STATION

priced per person (hourly)

SUPERTHING COFFEE ROASTERS
(regular and decaf)

cream & sugar

ASK US ABOUT OTHER BEVERAGE OPTIONS



FAQs

WHERE CAN I PARK?

Self parking is offered at the Austin City Hall garage between Lavaca and 2nd Street for \$18-\$20/car, as well as the AMLI at the garage located on San Antonio between 2nd and 3rd Street for \$15-\$35/car. Metered street parking available downtown and we also encourage taxi/ride share services.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGE?

All food and beverage must be provided by La Condesa & Malverde. No outside food or beverage is permitted, except for cakes. For outside cakes, there is a fee of \$125 (for up to 50 guests) or \$250 (for 51-125 guests) for cake cutting service, plateware and flatware. If the cake is more than (3) layers, please advise your Event Sales Manager in advance, as additional fees may apply.

WHAT FURNITURE IS PROVIDED?

Your facility rental includes all existing lounge furniture, tables and cocktail tables. Also included is the use of up to (7) 6-ft tables and up to (50) fruitwood folding chairs (for seated dining only). Malverde also offers linen rental for \$30/linen.

WHAT KIND OF DECOR CAN I BRING?

Malverde does not permit the use of confetti, glitter, balloons, rice/food items or birdseed. Candles & flowers are allowed. Please ask your Event Sales Manager for additional information on recommended decor.

HOW MUCH TIME DO I GET FOR SET-UP AND BREAKDOWN?

Your facility rental includes one complimentary hour of set-up prior to your start time, as well as one hour of breakdown following your end time. **Each additional hour of space rental is a \$500 facility fee.**

WHAT MUSIC AND AV CAPABILITIES ARE AVAILABLE?

Malverde is fully wired with a professional grade surround-sound speaker system. Clients can bring in a DJ, use our house playlists or send the URL to their own playlist to play through our system. A 75 inch TV, wireless handheld microphone with stand and a wireless lapel microphone are available for an additional rental fee.

HOW DO I COORDINATE DELIVERIES AND PICK-UPS?

Malverde can accept packages (1) day before your scheduled event, but if packages arrive any earlier, client is subject to a storage fee of \$50/day. Malverde is not responsible for shipping packages at the end of the event. The client must pack, tape and provide the appropriate shipping labels at the conclusion of the event and schedule their own pick-up for the following day. If packages are left longer than (1) day post-event, client is subject to the \$50/day storage fee. Please do not ship packages or event collateral to Malverde or La Condesa without prior written approval from your Event Sales Manager.

CAN I HOST MY WEDDING CEREMONY AT MALVERDE?

Malverde charges a \$1,000 location & set-up fee to host a wedding/commitment ceremony on-site. In addition, the client is required to hire a **professional** wedding coordinator that must be present to fully coordinate the pre-ceremony deliveries, set-up, the actual ceremony and post-ceremony photography, etc. No location fee is assessed for a reception-only event, and a professional coordinator is not required.

FOR BOOKING AND VENUE TOURS

Contact our Event Sales Manager at
INFO@LACONDESA.COM