

# LA CONDESA

GROUP DINING + SPECIAL EVENTS







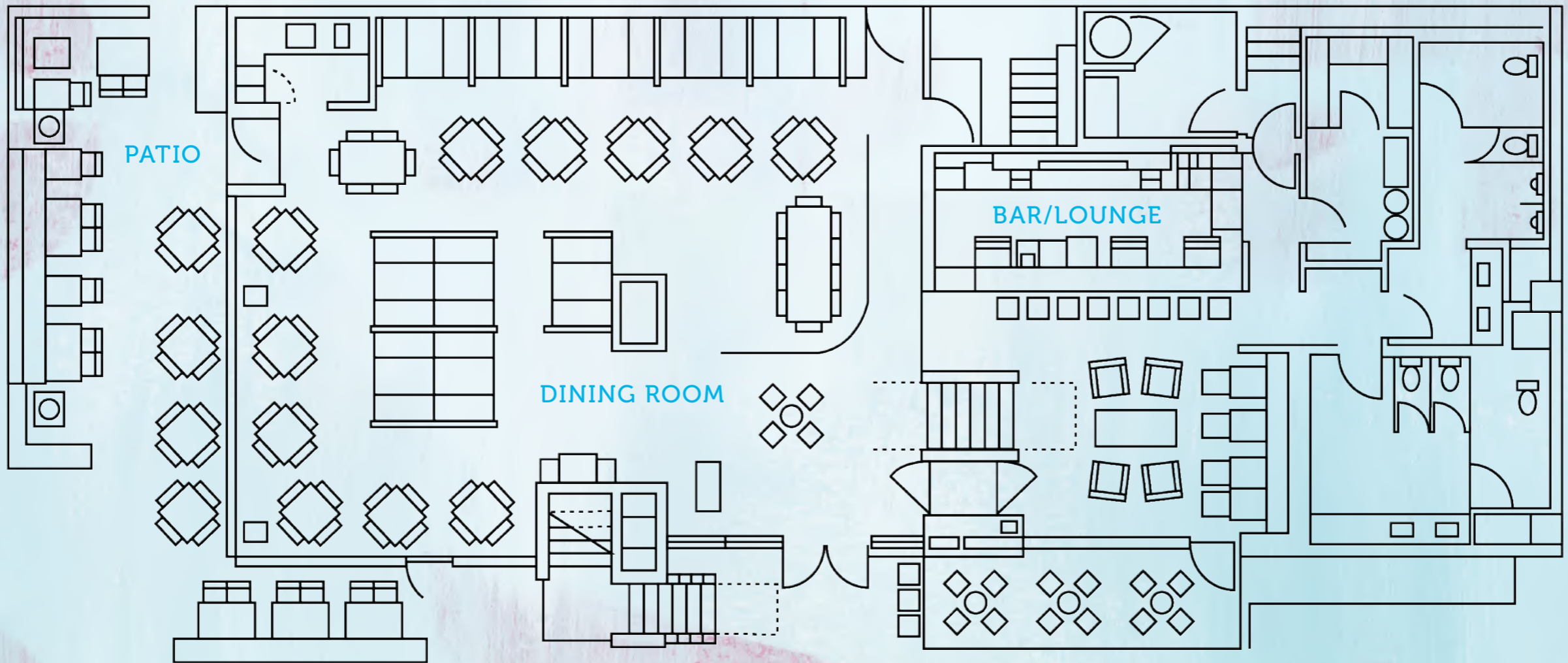
# LA CONDESA CAPACITY

## SEATS

Bar/Lounge: 34  
Dining: 102  
Patio: 48  
Total: 184

## SQUARE FEET

Bar/Lounge: 403  
Dining: 1,441  
Patio: 612  
Total: 2,456



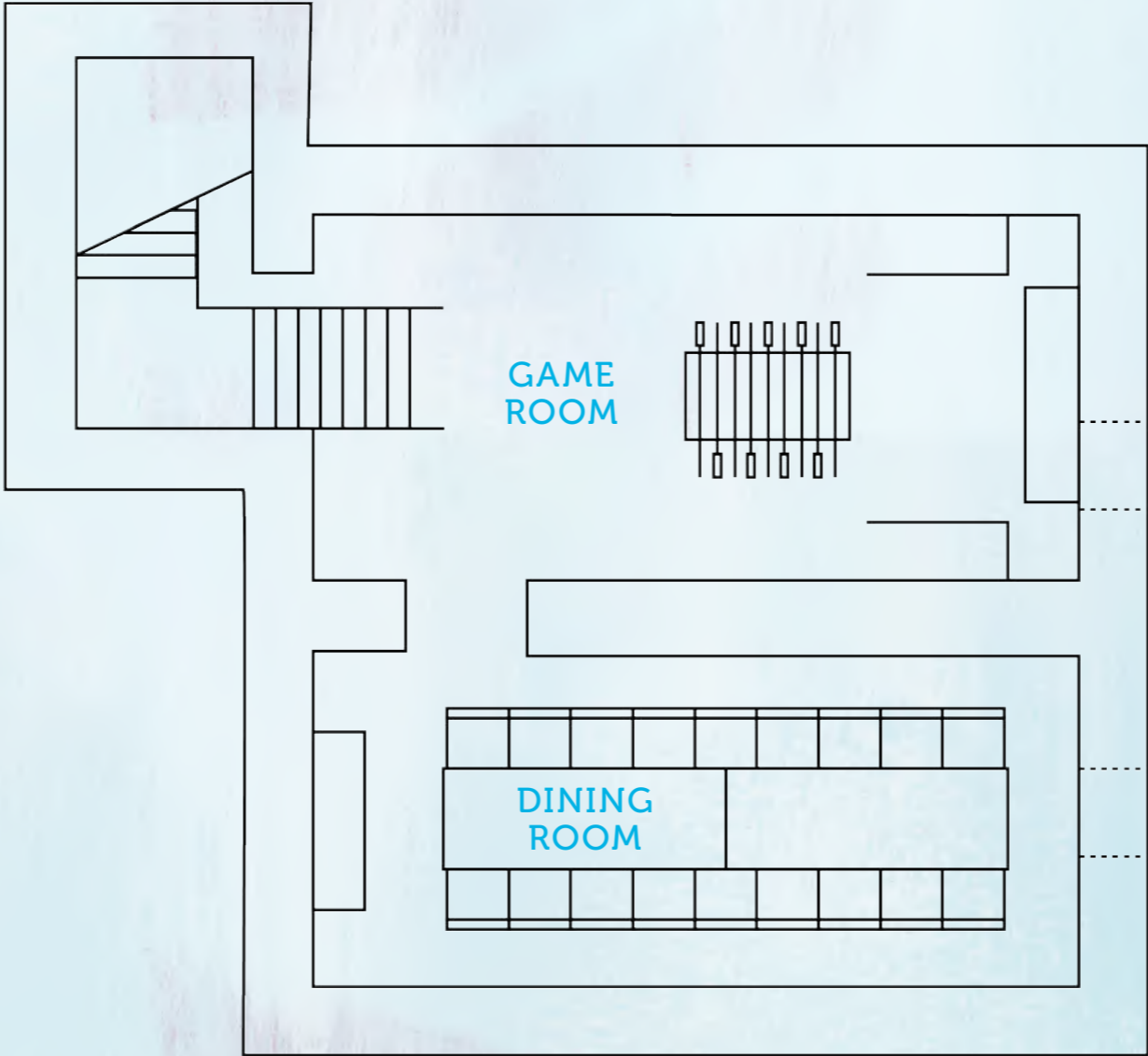
# THE FLOUR HOUSE CAPACITY

## SEATS

Total: 18

## SQUARE FEET

Total: 505





# THE FLOUR HOUSE

Dining Room





# LA CONDESA

Dining Area





# CHEF'S FAMILY STYLE SEATED MENU - NUMERO UNO

## 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)

## PLATOS FUERTES

(pick 2)

### 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)



## 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)

pico de gallo (gf/vg)

seasonal salsas (gf/vg)

## POSTRE

### CHURROS

cinnamon sugar, dulce de leche (v)

\*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED

\*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

# CHEF'S FAMILY STYLE SEATED MENU - NUMERO DOS

## BOTANAS

### 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)

### \*TIRADITO

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

### TOSTADAS DE AGUACATE

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

## PLATOS 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)

## 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)  
pico de gallo (gf/vg)  
seasonal salsas (gf/vg)

## POSTRE

### TRES LECHES

cinnamon sugar, dulce de leche (v)

\*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED

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# BEBIDAS

All beverages are billed based on consumption. While we don't offer fixed bar packages, you can request a complete drink menu from the event manager if you'd like to pre-select or limit the beer, wine, and/or cocktails available during your event.

## CARAFE

### MARGARITA LA CLÁSICA

ask for pricing  
blanco tequila, orange liquer, agave, lime

### MARGARITA LA CONDESA

ask for pricing  
socorro blanco, pineapple, lime, agave

### PALOMAS

ask for pricing  
exclusive tromba reposado barrel, grapefruit, lime, jarritos grapefruit soda

## BEERS

### BUCKET OF BEERS

price varies by request

add a bucket of assorted mexican or local beers. ask your events manager for details.



## SPIRITS

### TEQUILA OR MEZCAL

price varies by request

enjoy a round from our extensive array of tequila or mezcal. ask your events manager for more details.

ASK US ABOUT TEQUILA TASTINGS



## 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 of celebration cakes. There is a \$3/person for any cake brought in. If the cake is more than (3) layers, please advise your Event Sales Manager in advance, as additional fees may apply.

### ARE THERE ANY MINIMUMS TO RESERVE THE FLOUR HOUSE?

There is a food and beverage minimum of \$800 to reserve Flour House during one of our standard seating times. For parties requesting a start time outside of our standard seating times, there is an increased food and beverage minimum that ranges from \$1,000-\$3,000, depending on the event date. There is an additional \$250 Room Fee for all parties in Flour House and we pair all parties with one of the chef's family style menus.

### WHAT DOES FAMILY STYLE DINING MEAN?

Family style meals are served on platters or bowls and are meant to be shared by the whole family. All guests enjoy all of the dishes listed. We are able to substitute or add menu items according to specific requests or dietary restrictions.

### CAN YOU TELL ME MORE ABOUT THE FLOUR HOUSE?

Originally built in the 1860's by the Schneider family as part of a brewery, the Flour House is one of Austin's secret treasures, landmarked by the Texas historical Commission. The subterranean space offers a truly unique private dining experience with its two room structure offering separate spaces for cocktails and family style dining for up to 18 guests.

### WHAT KIND OF AV CAPABILITIES ARE AVAILABLE?

A 75" is available upon request for \$50 fee. We recommend a maximum of 16 guests when needing AV in the space.

### CAN I BOOK A LARGE PARTY RESERVATION IN THE MAIN DINING ROOM?

We can also accommodate parties of up to 25 guests in the main dining room of the restaurant at one long table. We do pair all parties of 12 guests or more with one of our family style menus, and we request a credit card and signed agreement to confirm the reservation. Reservation times are based on availability and final count. A final menu selection and guaranteed guest count will be required 48 hours prior to your event.

### HOW MANY GUESTS CAN FLOUR HOUSE HOST?

The Flour House can seat a maximum of 18 guests.







## **FOR BOOKING AND VENUE TOURS**

Contact our Event Sales Manager at  
**[INFO@LACONDESA.COM](mailto:INFO@LACONDESA.COM)**