

PRIVATE DINING

SPECIAL EVENTS

LE POLITIQUE

LEPOLITIQUEAUSTIN.COM

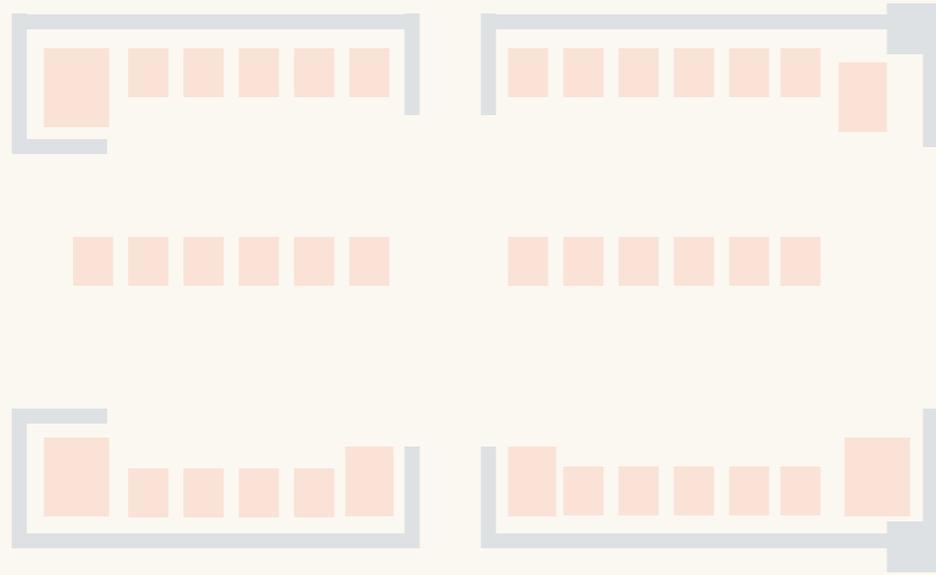
EVENTS@LEPOLITIQUEAUSTIN.COM



FÊTE AVEC NOUS!
SHOW YOUR GUESTS
THE FINE ART OF FRENCH
ENTERTAINING BY
HOSTING YOUR NEXT
EVENT AT LE POLITIQUE,
A BRIGHT FRENCH
BRASSERIE, PATISSERIE
& COFFEE SHOP LOCATED
IN DOWNTOWN AUSTIN

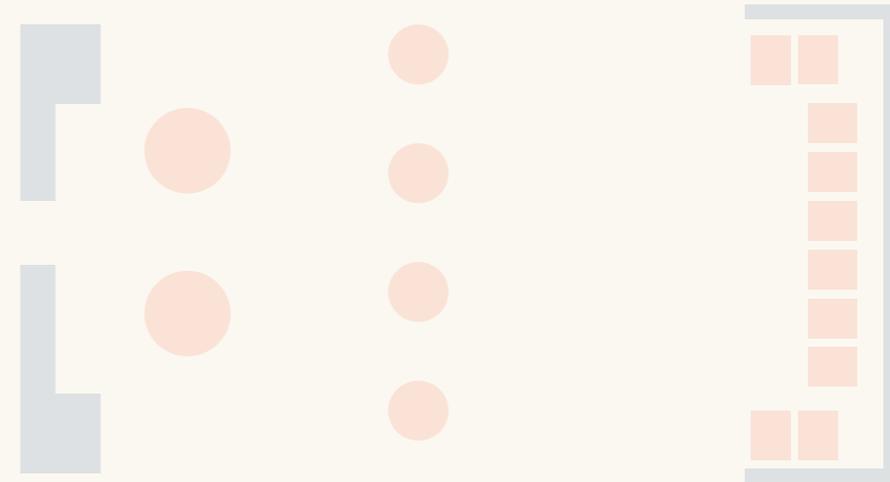
MAIN DINING

31 tables



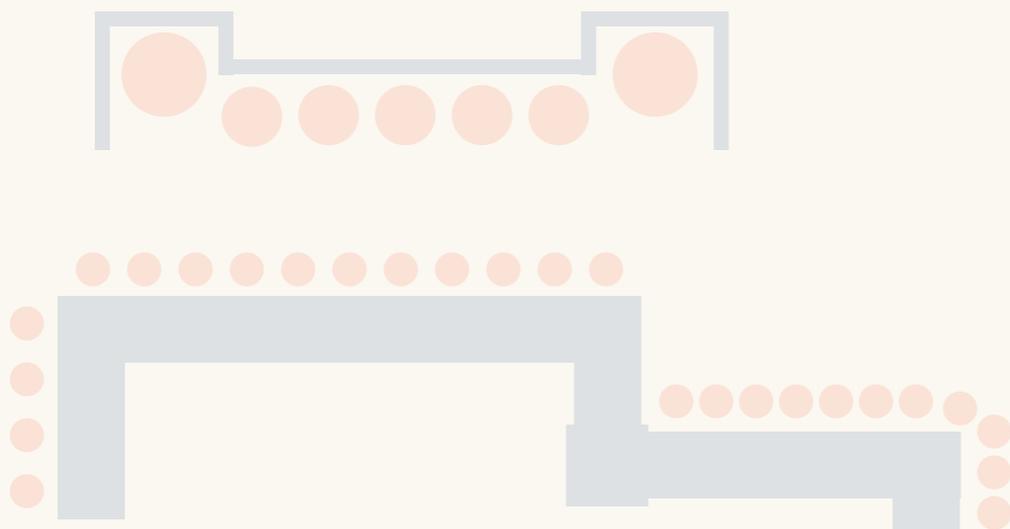
SAN ANTONIO

16 tables



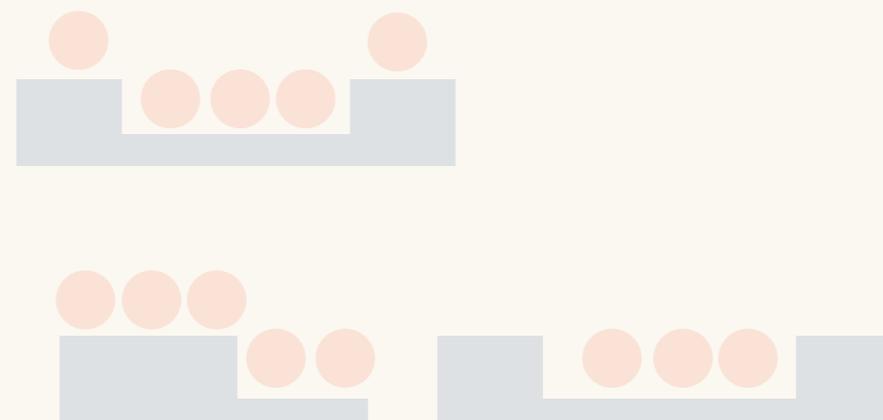
BAR

7 tables, 27 bar seats



2ND ST PATIO

13 tables





LUNCH MENU

18,00 PER PERSON

SALADE COURSE

(pick one, served individually)

SALADE VERTE†

Cucumber, fennel,
fines herbes, dill vinaigrette

VICHYSOISE‡

Chilled potato and leek
soup, chive, chips

ENTRÉES

(pick one, served individually)

MOULE FRITES†

Marinière-style bouchot
mussels, aioli, French fries

STEAK FRITES†

Grilled hanger steak,
French fries, beurre de Paris

OMELETTE†

Fines herbes, gruyère, mixed
lettuce, Champagne vinaigrette

BRUNCH MENU

30,00 PER PERSON

CROISSANTS*

(for the table)

Plain, almond, chocolate

SALADE COURSE

(for the table)

SALADE VERTE†

Cucumber, fennel,
fines herbes, dill vinaigrette

ENTRÉES

(pick one, served individually)

BÉNÉDICTE†

Parisian ham, poached eggs,
roasted tomato, English
muffin, sauce hollandaise

CROQUE MADAME*

Griddled Parisian ham and
comté sandwich, sauce
mornay, sunny egg

HACHÉ DIMANCHE†

Hash of the Day, sunny
egg, country toast

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V

CHEF'S MENU #1

45,00 PER PERSON

HORS D'OEUVRES

(for the table)

SALADE VERTE†

Cucumber, fennel,
fines herbes, dill vinaigrette

OEUFS MIMOSA†

Deviled eggs, chervil,
smoked trout caviar

ENTRÉES

(pick two, for the table)

MOULES†

Marinière-style bouchot mussels

RED WINE BRAISED SHORT RIB†

Beef jus, fines herbes

VOL-AU-VENT*

Young squash, spring onion,
peas, puff pastry, lemon
vinaigrette, vegetable bordelaise

ACCOMPAGNEMENTS

(pick two, for the table)

HARICOTS VERTES†

French green beans,
shallots, beurre monte

POMMES PUREE†

Creamy mashed potatoes

FRITES‡

French fries, aioli

LE DESSERT

(served individually)

GATEAU OPERA‡

Jaconde cake soaked in coffee
syrup, coffee buttercream,
dark chocolate ganache

Add vanilla ice cream

2,00 per person

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V

CHEF'S MENU #2

55,00 PER PERSON

HORS D'OEUVRES

(for the table)

SALADE VERTE†

Cucumber, fennel,
fines herbes, dill vinaigrette

OEUFS MIMOSA†

Deviled eggs, chervil,
smoked trout caviar

SALMON RILLETES†

Smoked salmon pâté, shallot,
crème fraîche, croûtons

ENTRÉES

(pick three, for the table)

POULET ROTI†

Smoked chicken with poultry jus

MOULES†

Marinière-style bouchot mussels

RED WINE BRAISED SHORT RIB†

Beef jus, fines herbes

VOL-AU-VENT*

Young squash, spring onion,
peas, puff pastry, lemon
vinaigrette, vegetable bordelaise

ACCOMPAGNEMENTS

(pick two, for the table)

HARICOTS VERTES†

French green beans,
shallots, beurre monte

POMMES PUREE†

Creamy mashed potatoes

FRITES‡

French fries, aioli

ASPERGES‡

Asparagus, sauce béarnaise

LE DESSERT

(served individually)

GATEAU OPERA‡

Jaconde cake soaked in coffee
syrup, coffee buttercream,
dark chocolate ganache

Add vanilla ice cream

2,00 per person

A LA CARTE

HORS D'OEUVRES

LES FROMAGES‡

(3) French cheeses,
honey, mission
fig jam, raisin-pecan toast
15,00 per board

FRUITS DE MER

PETIT PLATEAU† (SERVES 2-3)

Six oysters, six shrimp, crab
remoulade, half lobster,
accompagniments
65,00

LES DESSERTS

MADELEINES*

Warm orange blossom
cakes baked to order
8,00 per person

PEACH MELBA SUNDAE‡

Peach leaf ice cream,
roasted peaches, raspberry
chambord sauce, almond
8,00 per person

STRAWBERRY PROFITEROLE*

Pâte à choux, compressed
strawberry, green chartreuse,
lemon verbena
10,00 per person

GLACES ET SORBETS‡

Lavender blueberry or toasted
vanilla ice cream; Chocolate or
red fruits & tarragon sorbet
3,00 per scoop

BOMBE AU CHOCOLAT

Dark chocolate mousse,
salted caramel, spéculoos,
crème fraîche ice cream
10,00 per person

PASTRIES BY THE DOZEN

PLAIN CROISSANTS* 42,00

CHOCOLATE

CROISSANTS* 50,00

HAM & CHEESE

CROISSANTS 57,00

ALMOND CROISSANT* 57,00

KOUIGN AMANN* 50,00

ASSORTED PASTRIES 57,00

ASSORTED MACARONS‡ 12,50

PASTRIES BY THE HALF DOZEN

CINNAMON ROLLS* 29,00

LEMON BUNDT CAKE* 17,00

COFFEE BUNDT CAKE* 23,00

TOMATO MARMALADE

DANISH* 19,00

LARGE FORMAT PASTRIES

FRAISIER

Vanilla sponge, strawberry,
rose, Bavarian cream
34,00 per 8" cake
(serves 8-12 people)
48,00 per 10" cake
(serves 10-14 people)

PLUM FRANGIPANE TART

Baked almond cream
tart with fresh plums
28,00 per 10" pastry
(serves 8-12 people)

FLOURLESS CHOCOLATE TORTE†

Chocolate olive oil cake, salted
caramel, dried cocoa meringue
38,00 per 9" cake
(serves 8-12 people)

MILLE-FEUILLE

Puff pastry, coffee pastry
cream, buttermilk buttercream,
fresh raspberries
50,00 per 5"x8" pastry
(serves 10-14 people)

PARIS BREST

Pate a choux, hazelnut
mouseline, orange marmalade
35,00 per 8" pastry
(serves 8-10 people)

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V



FAQ

WHERE IS LE POLITIQUE LOCATED?

Le Politique is located on the first floor of the Northshore building at 110 San Antonio Street, Austin, TX 78701. The front entrance is located on 2nd Street, directly across from the Google building

WHERE CAN I PARK?

At lunch, we offer free validated parking for up to 2 hours in the Northshore parking garage. During dinner, valet service is available at a rate of \$8/car.

If you would like to cover valet parking for your entire group, please inform us with 72 hours notice and we will connect you with the valet company directly.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGES?

All food and beverage must be provided by Le Politique. No outside food or beverage will be allowed.

WHAT ARE YOUR ROOM FEES OR GUEST MINIMUMS?

Our main dining room seats up to (96) people. To reserve the entire dining room for a private event, pricing will vary depending on the date, time and length of use. Our Sales Manager is happy to discuss the options with you.

HOW DO I CONFIRM MY GROUP RESERVATION?

A final meal selection and a guaranteed minimum guest count is required (48) hours prior to your event. The final bill will reflect at least the guaranteed minimum guest count. Once we receive your final details, we will send a credit card authorization form for you to complete. Your event will be confirmed upon submission of signed agreement and a completed credit card authorization form.

WHAT IS FAMILY STYLE DINING?

Family style meals are meant to be shared by the whole table. We'll serve your selected dishes in large platters or bowls. We are able to substitute or add menu items according to specific requests or dietary restrictions.

WHAT A/V CAPABILITIES ARE AVAILABLE?

Le Politique is fully wired with an in-house sound system that plays background music throughout the restaurant.

We currently do not offer the rental of any audiovisual equipment. However, we do have space that could accommodate your media needs. Any outside equipment set-up will need to be communicated within (48) hours of the event, and we ask that a full walkthrough of the space is done with a manager to ensure proper setup.

CAN I BRING MY OWN DECOR?

Any additional event decorations—including flowers, candles, banners, etc—need to be communicated to your Sales Manager prior to the event day. Additional charges may apply, depending on size and quantity.

Please note: Le Politique prohibits any decorations that attach to a wall, light fixture, art installation, or furniture. To protect the safety and security of all guests on property, we require advance written approval before using items that create noise, noxious odors, or hazardous effects.

Confetti, glitter, and any other item that could stain or damage Le Politique property are not allowed on premises. If any damage is caused to the building, equipment, or products by guests, Le Politique reserves the right to bill the host for reasonable damages.





TO BOOK YOUR EVENT AT
LE POLITIQUE, PLEASE CONTACT
OUR SALES MANAGER AT
EVENTS@LEPOLITIQUEAUSTIN.COM

