



Dear Prospective Patron:

Nestled in a grove of trees along Riverside sits the unique and charming Paggi House.— the second oldest structure in Austin. Outdoors overlooking the downtown skyline, the picturesque setting includes inviting lounges and patio dining. Out back in the enclosed architectural bar, you will sit amongst a well as old as the house itself. Whether you host an event outside or inside of the intimate historic home, you'll discover an unparalleled fine dining experience.

Renowned chef Ben Huselton, a graduate of the French Culinary Institute of New York is a master of New American cuisine, extensively utilizing local and organic goods. Our progressive wine list has been hand-selected by our sommelier, Chris Mcfall and our extensive drink menus feature cocktails as creative as they are delectable. Our service is relaxed yet refined.

*For any inquiries please contact the email below.
I look forward to planning your special day!*

Yours Truly,

A handwritten signature in black ink, appearing to read "Kristina E. Boxer".

*Kristina E. Boxer
Event Coordinator*

Events@PaggiHouse.com





EAST WING

WEST WING



BAR/LOUNGE

FRONT TERRACE





Private Dining and Cocktail Facilities

East Wing

The larger East Wing can be reserved as either a 24-person semi-private room or a 40-person private room – perfect for a small reception followed by a sit-down dinner.

West Wing

The West Wing is an intimate 16-person private dining room warmly lit by an overhead chandelier and rustic fireplace.

Bar/Lounge

Industrial elements and an architectural backdrop create a masculine elegance in this awning-protected nook behind the main house. The Bar can accommodate up to 75 guests.

Front Terrace

The Front Terrace is as romantic as it is scenic. The tree-lined decks facing the downtown skyline are softly lit and divided between areas featuring plush soft seating and café tables. The Terrace can accommodate up to 125 guests.

The Paggi House

The entire restaurant and all amenities (indoors and out) can be rented to host a special event for up to 200 guests. You simply won't find a more extraordinary location in Central Austin in which to celebrate your most important occasions.



Private Dining Contract

Paggi House offers an array of private dining and cocktail arrangements to accommodate any celebration. We look forward to hosting your next special occasion.

Menu Selection:

- *For parties greater than 12 people, suggested seasonal menus prepared by Chef Ben Huselton, are utilized. A final menu selection will be required one week prior to the event and a guaranteed minimum guest count will be required **72 hours** prior to the event. **The final bill will reflect at least the minimum guaranteed guest count.***

Wine Selection:

- *Our sommelier and educated staff are available to assist you in making wine selections for the evening.*
- *Wine pairings selected by our sommelier are available at \$45 per person.*
- *Outside wine is not permitted due to our TABC beverage permit.*

Special Arrangements:

- *In an effort to make this event one to remember, we are happy to assist with any additional services, including flowers, cake orders or audio visual equipment.*

Event Minimums:

- *All private events require a minimum dollar amount for use of the space. One bill will be presented at the end of the event unless otherwise requested. A 20% Service Charge and current sales tax will be applied to the final bill. The following is a list of areas available to reserve:*
- | | |
|--------------------------------|---------------------------|
| <i>Semi-Private East Wing:</i> | <i>\$1,500*</i> |
| <i>Private East Wing:</i> | <i>\$2,500*</i> |
| <i>Private West Wing:</i> | <i>\$1,500*</i> |
| <i>Front Terrace:</i> | <i>\$2,000*</i> |
| <i>Bar/Lounge:</i> | <i>\$1,000*</i> |
| <i>Paggi House Buy-Out:</i> | <i>Minimum Negotiable</i> |

**Values are valid from Monday thru Wednesday; Values are doubled for Thursday thru Saturday*

Cancellation Policy: *We request at least a **72 hour notice for all cancellations.** If no notice is given, we reserve the right to charge the credit card provided below 50% of the minimum dollar amount for the reserved space.*

To Be Completed by Client:

Guest Name: _____ *Reservation Date & Time:* _____

Number of Guests: _____ *Room Requested:* _____

Type of Credit Card: _____ *Credit Card Number:* _____

Expiration Date: _____ *Name on Card:* _____

Card Holder's Signature: _____



Paggi Family Style

\$45 per person

In this Family Style menu, appetizers are served on platters for sharing. Guests have a choice of 1 of 3 entrees which are served individually in smaller portions.

First Course

Goat Cheese Roasted Tomato Bruschetta, Cheese Plate, Beef Tenderloin Brochette with Maytag Fondue

Main Course

Morel & Prosciutto Risotto, Atlantic Salmon, Beef Short Ribs*

Dessert - Seasonal

Cheesecake, Chocolate Gateau

The Ice House

\$60 per person

First Course

(Guests choose 1 of 3)

Grilled Lockhart Quail, Baby Arugula, Simple Salad, Vegetable Consume, Lobster Bisque

Main Course

(Guests choose 1 of 3)

*Tea Brined Duck Breast, Beef Short Ribs, Atlantic Salmon, Halibut, Morel & Prosciutto Risotto**

Dessert – Seasonal

Chocolate Gateau, Cheesecake

**Can be made vegetarian*

Wine pairings specially chosen by our sommelier starting at \$45 per person

20% Service Charge

Will be added to your check

Current sales tax will apply



The Vintage

\$70 per person

2 Hors D'oeuvres (Served Reception or Family Style from either list)

First Course (Choose from 2)

Barnegat Inlet Scallops, Grilled Lockhart Quail, Creamy Lobster Bisque

Main Course

Beef Tenderloin, Gulf Red Snapper, Tea Brined Duck Breast

Dessert – Seasonal

Chocolate Gateau, Cheesecake

The Medallion

\$80 per person

3 Hors D'oeuvres (Served Reception or Family Style from either list)

First Course (Choose from 2)

Lobster & Endive, Braised Berkshire Pork Belly, Wagyu Beef Tartare

Main Course

Snapper, Pine Nut Crusted Lamb Rack, Tea Brined Duck Breast

Dessert – Seasonal

Chocolate Gateau, Cheesecake

Wine pairings specially chosen by our sommelier starting at \$45 per person

20% Service Charge

Will be added to your check

Current sales tax will apply



Hors D'oeuvres

\$25 Per Person – Choice of Four

\$40 Per Person – Choice of Seven

Foie Gras Torchon with Fig (72 Hr Notice)

Duck Rillettes with Plum

Risotto Croquettes with Parmesan Reggiano

Tuna Tartare with Cucumber

P.B.L.T. (Pork Belly, Lettuce, Tomato)

Beef Tenderloin Brochette with Maytag Fondue

Ricotta & Tomato Bruschetta

Vegetable Spring Roll with Basil Sweet 'n' Sour

Smoked Salmon Crostini

Shrimp Shumai with Mango

Cheese and/or Charcuterie Plate

Adornments

(per person)

Champagne Reception \$5

Additional Hors D'oeuvres \$5

Additional First Course Option \$3

Additional Main Course Option \$5

Additional Dessert Option \$2

After Dinner Cognac Selection \$8