

PAGGI HOUSE

Dear Prospective Patron:

Nestled in a grove of trees along Riverside Drive near South Lamar Boulevard, the charming Paggi House—the second oldest structure in Austin—overlooks Lady Bird Lake and the downtown skyline. Outdoors, the picturesque setting includes plush couches, marble-topped café seating and an architectural bar. Inside the intimate historic home, you'll discover an unparalleled fine dining experience. You won't find a more exquisite location to host your event, particularly in Central Austin.

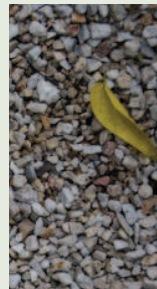
Renowned chef Shane Stark, a graduate of the Culinary Institute of America, is a master of New American cuisine, incorporating local and organic goods whenever possible. The eclectic wine list is hand-selected by our sommelier, and our bar menu features cocktails as creative as they are delectable. Our service is simple yet refined.

Please review the enclosed and allow us the opportunity to answer any questions and arrange your reservations.

Yours truly,



Tori Tinnon
General Manager





PAGGI HOUSE

Banquet 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.

\$500 room charge plus prix-fixe menu
(priced per person, multiple options available)*

WEST WING

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

\$250 room charge plus prix-fixe menu
(priced per person, multiple options available)*

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.

\$500 room charge plus hors d'oeuvres
(priced per person, multiple options available)*

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 marble-topped café tables. The Terrace can accommodate up to 125 guests.

\$500 room charge plus hors d'oeuvres buffet
(priced per person, multiple options available)

THE ENTIRE PAGGI HOUSE PROPERTY

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.

Room charge included; \$18,000 minimum final bill

**The standard room charge will be waived for events scheduled Sunday through Wednesday in the East Wing, West Wing or Bar/Lounge. In addition, a welcoming champagne reception will be included at no additional cost.*

PAGGI HOUSE

Prix-Fixe Menu Options

Option A includes one first-course choice, three entrée choices and three dessert choices; \$55 per person.

Option B includes three first-course choices, three entrée choices and three dessert choices; \$65 per person.

Option C includes three first-course choices, three entrée choices and three dessert choices. Sparkling wine and a house selection of passed hors d'oeuvres will be offered on the Front Terrace upon arrival; \$75 per person.

Following is a sample menu.

First Course

BABY ARUGULA
Beets, Pine Nuts, Goat Cheese,
Fig Vinaigrette

TEXAS CRAB CAKE
Jicama Slaw,
Chipotle-Lime Aioli

CREAMY LOBSTER SOUP
Asian Pear,
Chives

Entrées

ALASKAN HALIBUT (SEASONAL)
Honshimiji Mushroom Crust,
Black Truffle Vinaigrette

BEEF TENDERLOIN
Manchego Red Onion Crust, Wild Mushrooms,
Truffled Fingerling Potato

MERO BASS
Sake Roasted, Wilted Mizuna, Charred Tomato
and Asparagus, Lemongrass Miso

SHORT RIB
Zinfandel Braised, Blue Cheese Grits,
Horseradish Gremolata

ROASTED SALMON
Shitake Mashed Potatoes, Baby Bok Choy,
Star Anise Jus

SHRIMP RISOTTO
Mesquite-Grilled Gulf Shrimp, Pancetta,
Heirloom Tomatoes, Basil

Desserts

PRALINE TARTLET
Feuilletine, Warm Ganache,
Malted Ice Cream, Nougatine

LEMON CAKE
Dried Apricot Compote, Mascarpone Mousse,
Orange Sorbet, Marcona Almonds

BREAD PUDDING
Sautéed Apples, Espresso Ice Cream

CAKE AND CUPCAKES
Available Upon Request



PAGGI
HOUSE

Hors d'Oeuvres Options

Following is a sample menu.

Option A includes all of the following: \$25 per person.

SUGARCANE SHRIMP
BEEF TENDERLOIN BROCHETTE WITH MAYTAG FONDUE
RICOTTA AND TOMATO BRUSCHETTA
RISOTTO CROQUETTES
GOURMET CHEESES

Option B includes all of the following: \$40 per person.

SUGARCANE SHRIMP
BEEF TENDERLOIN BROCHETTE WITH MAYTAG FONDUE
RICOTTA AND TOMATO BRUSCHETTA
CRAB AND CORN FRITTERS
TUNA TARTARE WITH CUCUMBER
DUCK CONFIT WITH FIG JAM
TUNA TATAKI WITH CITRUS CHILE CILANTRO

Additional Details

Alcohol: Fees for wine and cocktails are based upon consumption.

Taxes and Gratuity: Standard taxes and a 20% gratuity will be applied to the final bill.

Parking: Complimentary valet parking.

Deposit: A 20% deposit of the estimated final bill is required to hold the reservation.

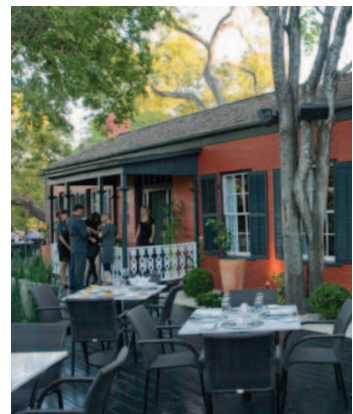
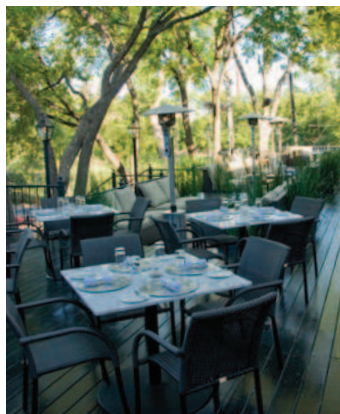
Reservations are considered tentative until deposit is received. The deposit is nonrefundable and will be applied to the final bill on the day of the event.

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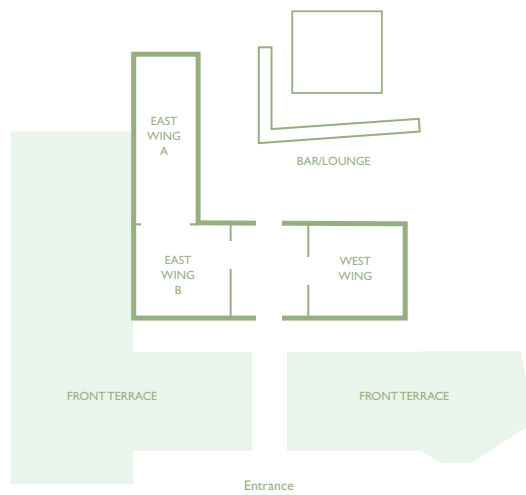
EAST WING

WEST WING



BAR/LOUNGE

FRONT TERRACE





PAGGI HOUSE

In the Press

“The new improved Paggi House has just about everything going for it – good food and drink, good service, and good design – and those who dreamed up and executed its reincarnation are to be commended.”

THE AUSTIN CHRONICLE

“Best New Restaurant of 2008”

CITYSEARCH AUSTIN

“After an extensive renovation, one of the city’s oldest buildings has reopened as this Downtown South fine-dining destination serving New American cuisine with international touches; the elegant interior juxtaposes historic and modern elements and opens onto a loungey landscaped deck outfitted with plush seating and wooden bistro-style tables, and boasting views of the skyline and Lady Bird Lake.”

ZAGAT

“Enjoy striking skyline views from Paggi’s chic new ‘outdoor lounge’ while sipping a glass of bubbly from the lengthy wine list.”

TEXAS MONTHLY

“The [blood orange margarita] is emblematic of the restaurant’s ability to take a classic and breathe new life into it with a taste of the unexpected, like venison with an espresso rub and vanilla-parsnip purée.”

AUSTIN AMERICAN-STATESMAN

“With its ample outdoor lounge space, creative cocktail menu, intriguing people-watching possibilities, and sweeping views of Lady Bird Lake and the downtown skyline, Paggi House is the place for a swanky happy hour. But happy hour is only the beginning. Along with the new look that came with the renovation also came a new menu, full of eclectic fine-dining options.”

TRIBEZA

“Chef Stark’s presentation [of the wild salmon with horseradish crust, spinach, black trumpet mushrooms and a veal-based brown sauce] stops us cold; should we eat it or fire it in the kiln? Frame it?”

AUSTIN MONTHLY

“An old Austin icon is reborn, revamped, remarkable.”

AUSTIN.COM

