



L'Oca d'Oro is Austin's Italian-inspired neighborhood restaurant rooted in family, community, and sustainability. Our farm-to-table philosophy shines through handmade pastas, cheeses, salumi, breads, vinegars, and liqueurs—crafted with locally sourced, responsibly grown ingredients.

We offer a range of semi-private and private dining options for gatherings from 8 to 100 guests, perfect for celebrations, business dinners, and meaningful moments around the table.

Hours of Operation

Dining Room

- **Tuesday–Sunday: 5:30pm–9:30pm**

Bar & Patio

- **Tuesday, Wednesday & Sunday: 4pm–9:30pm**
 - **Friday & Saturday: 4pm–10pm**
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Group Dining (Non-Private)

For parties of 8 or more, we offer shared, family-style menus designed for ease and abundance.

- 3-Course Menu: \$65 per person
- 4-Course Menu: \$85 per person

Menus feature several savory courses plus dessert. Courses may include multiple small dishes or a single featured item, with selections guided by the current seasonal menu.

Beverages are charged by consumption:

- Cocktails & beer priced per drink
- Wine available by the glass or bottle

Special bar or cocktail requests can often be accommodated—just ask. If you have a specific budget or vision in mind, we're happy to collaborate.

Private & Semi-Private Spaces

All private spaces are reserved based on food & beverage minimums.



Prima Room

Up to 8 seated guests | Intimate, wrap-around banquette seating

- Tuesday, Wednesday & Sunday: \$650
- Thursday: \$700
- Friday & Saturday: \$850

Groups under 8 may choose à la carte or the seasonal tasting menu.



Pasta Room (Chef's Table)

Up to 12 seated guests | Bistro-height seating

- **Tuesday, Wednesday & Sunday: \$1,200**
 - **Thursday: \$1,500**
 - **Friday & Saturday: \$3,000**
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Covered Patio

Up to 20 seated guests | Courtyard-style outdoor space

- **Tuesday & Wednesday: \$1,000**
 - **Thursday & Sunday: \$1,200**
 - **Friday & Saturday: \$2,000**
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Semi-Private Half Dining Room

Up to 23 seated guests | Back half of our barrel-vaulted dining room

- **Tuesday & Wednesday: \$1,500**
 - **Thursday & Sunday: \$2,000**
 - **Friday & Saturday: \$3,000**
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Full Main Dining Room Buyout

Up to 60 seated guests | Barrel-vaulted dining room

- **Tuesday & Wednesday: \$4,000**
 - **Thursday & Sunday: \$5,000**
 - **Friday & Saturday: \$8,000**
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Other Considerations

- **Full restaurant buyouts available**
- **Alternate formats (buffets, passed apps, custom menus) available upon request**
- **8.25% sales tax applied to all food & beverage**
- **20% service charge applied to all food & beverage**

- 2.85% credit card convenience fee for card transactions
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Payment & Cancellation

- Event proposals are estimates
- Final balance due at the conclusion of the event

Cancellation Policy

Up to 15 guests

- 1 week notice: 50% of F&B minimum
- Under 48 hours: 100% of F&B minimum

15+ guests

- 1 month notice: 50% of F&B minimum
- Under 1 week: 100% of F&B minimum

This policy reflects lost booking opportunities and is not punitive.

Setup, Menus & Final Details

- Additional setup or breakdown time outside normal operations may incur fees
 - Customized printed menus available upon request
 - Confirmed food allergies & bar details due 2 weeks prior
 - Guest count guarantee due 7 business days prior
 - Charges based on guaranteed count, regardless of attendance
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Desserts & Bar Service

- Outside desserts: \$6 per guest

- L'Oca d'Oro is a TABC-licensed provider of beer, wine & spirits
 - No outside alcohol permitted
 - Service may be refused to intoxicated guests or anyone under 21
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Music & A/V 🎵

- Background playlist provided (custom playlist for full buyouts only)
 - Music control varies by space and presence of other guests
 - AV equipment available for rent at additional cost
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Parking 🚗

Complimentary Parking

- AMLI Mueller lot (McBee St.)
- Mueller Lake Park lot (Simond Ave.)

Paid Parking

- Street parking
 - Town Center Lot (McBee St.)
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Décor, Property & Damages

- Floral arrangements, candles & décor welcome (within reason)
 - ❌ No confetti, glitter, feathers, or rice
 - Candles must be glass-encased (fire code)
 - Nothing may be affixed to walls, floors, or furnishings
 - All personal or rented items must be removed at event end
 - Host is responsible for damages caused by guests or vendors
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Force Majeure

Events beyond the control of either party (natural disasters, war, terrorism, sale of property, etc.) may result in termination of the agreement without liability by written notice.

Let's Gather

We'd love to host your next celebration and create something memorable, thoughtful, and delicious. Reach out to start planning your L'Oca d'Oro event.