



**301 West Ave, Suite 110, Austin, TX 78701**

### **Events at Codependent**

This conceptual cocktail and coffee bar, located at the base of The Independent Condo Tower, is inspired by Italian luxury and includes indoor and outdoor space options.

### **Hours**

Mon-Wed 8:00 AM - 11:00 PM

Thurs-Fri 8:00 AM - 2:00 AM

Saturday 9:00 AM - 2:00 AM

Sunday 9:00 AM - 9:00 PM

### **Spaces & Capacities**

**Middle & Back Lounges** (semi-private, indoor) - up to 30 guests each (60 together)

**Corner & Front Lounges** (semi-private, indoor) - up to 20 guests each

**Front Patio Lounge** (semi-private, covered, outdoor) - up to 30 guests

**Side Patio** (semi-private, uncovered, outdoor) - up to 80 guests

**Interior Venue Buyout** (private indoor) - up to 120 guests

**Full Venue Buyout** (private indoor/outdoor) - up to 200 guests

### **Pricing**

F&B minimum pricing is per person, per hour, with a 2-hour minimum. Listed pricing may have flexibility based on specific event details, please inquire for more information.

### **Semi-Private Lounge Spaces for 10-75 guests**

#### **Daytime (Open-3pm)**

Sunday-Thursday- \$12.50 per person, per hour

Friday-Saturday- \$15.00 per person, per hour

#### **Happy Hour (3pm-9pm)**

Sunday-Wednesday- \$20.00 per person, per hour

Thursday-Saturday- \$25.00 per person, per hour

#### **Evening (9pm-Close)**

Sunday-Wednesday- \$20.00 per person, per hour

Thursday-Saturday- \$30.00 per person, per hour

**Buyouts are available for groups of 75-200, please inquire for pricing.**

*3% employee wellness fee, 4% admin fee, 8.25% sales tax, and 22% service charge and room rental fees are charged in addition to minimums. Rates are subject to change for holidays and special events.*



### **Bar Service**

Bar service is charged based on consumption. Bar menus can be viewed [HERE](#).

### **Food**

Pre-ordered food is available until 7:00pm from our daytime and happy hour menus. Outside catering options are also available, charged in addition to the F&B minimum.

### **NIGHT BITES MENU - 3:00pm-7:00pm**

**Pricing is per platter, we will help determine how many orders are needed for your group size.**

#### **Charcuterie Board - \$28.00**

Served with Crackers, Giardiniera pickles, house spiced Marcona almonds, fruits, sweet drop peppers, and house marinated olives. Meat Selection: Prosciutto Crudo 14mo Hot Calabrese Salami Napoli Smoked Sopressata. Cheese Selection: Gouda Red Wax Seal, Semi-Soft Manchego, 3mo Aged, Firm Brie, Double Cream 60%, Soft

#### **Cheese Platter - \$20.00**

Served with Crackers, Giardiniera pickles, house spiced Marcona almonds, fruits, sweet drop peppers, and house marinated olives. Cheese Selection: Gouda Red Wax Seal, Semi-Soft Manchego, 3mo Aged, Firm Brie, Double Cream 60%, Soft

#### **Margherita Focaccia Flatbread - \$14.00**

Mozzarella, Fresh Tomato, Basil, Olive Oil

#### **Prosciutto Focaccia Flatbread - \$16.00**

Garlic Confit, Prosciutto, Spring Mix

#### **Blistered Shishitos - \$11.00**

Lemon Zest, Za'atar, Labneh Yogurt

#### **Whipped Ricotta Onion Dip - \$10.00**

Crème Fraîche, Whipped Ricotta, Caramelized Onions, Kettle Chips

#### **Summer Salad - \$12.00**

Mixed Field Greens, Goat Cheese, Strawberry, Toasted Pumpkin Seeds, Mustard Vinaigrette. Add avocado +\$3. Add grilled chicken +\$6.

### **DAYTIME MENU - Open-3:00pm**

Coffee service is charged based on consumption. Coffee menu [HERE](#).

**Barbacoa Taco** - Beef Cheek Barbacoa, Egg, Beans \$5.00

**Ham & Egg Taco** - \$5.00

**The Austin Taco** - Scrambled Eggs, Refried Beans, Avocado \$4.00

**Bean + Cheese Taco** - \$4.00

**Assorted pastries (muffins, croissants, danishes)** - \$4.00-\$6.00



## **Codependent Cocktails & Coffee Terms & Conditions**

### **PAYMENT.**

- Pricing is based on Food & Beverage (F&B) Minimums that vary based on day of the week and time of year. If the minimum guarantee is not met through food & beverage sales the remaining balance is charged as a room rental fee.
- 8.25% sales tax, 3% Employee Wellness Fee, 4% Admin Fee, and 22% Service Charge are charged in addition to the F&B Minimum.
- A signed contract and credit card authorization are required to reserve the space for your event. A 25% non-refundable deposit is required for all events at the time of signing the contract. The remaining amount due is charged in full on the day of the event.
- Event proposals are estimated, actual costs are due in full on the night of the event.
- Separate checks are not available for private events.

### **CANCELLATION.**

Cancellation within 30 days of the event date - the full amount of the contract will be charged by Venue. All cancellations must be made in writing and delivered to the Venue at least thirty (30) calendar days prior to the Event Date. There are no refunds for any deposit. Host(s) is responsible for payment in full if an event is cancelled within 30 days or less of the Event Date. Host(s) recognize that the foregoing cancellation policy is not intended to be punitive but reflect Venue foregoing actual or potential business opportunities in reserving the venue for Host(s) and diminished ability to rent the venue within 30 days or less prior to an event date.

### **CONFIRMED GUEST COUNT.**

Confirmed guest count is due 3 business days prior to the event date. You are charged for the confirmed guest count regardless of the number of guests in attendance at the event. If the number of guests served is greater than the Guarantee, you are responsible for the total number of guests served.

### **FOOD.**

- Confirmed food & beverage details are due 14 days prior to the event date. If final F&B selections are not received by the 14-day deadline, we reserve the right to offer menu and bar selections of our choosing.
- Food must be provided by Venue or one of our catering partners. Menu options may change seasonally.

### **BEVERAGE.**

- Due to licensing requirements and quality control issues, all beverages to be served on property must be supplied and prepared by Venue and may not be removed from the property.

### **TABC REGULATIONS.**

Venue is a Texas Alcohol Beverage Commission (TABC) licensed and insured provider of all kinds of spirits, beer, and wine. Due to TABC rules no outside alcohol is allowed anywhere on restaurant premises. Venue reserves the right to refuse alcohol service to anyone we may believe to be intoxicated or under 21 years of age.

### **EVENT SETUP & BREAKDOWN.**

- Event rentals are for a minimum of 2-hours, and event setup and breakdown must take place within the contracted time frame. If additional time is needed for event setup or breakdown this may be subject to additional fees.



-Seating layouts are limited to the confines of the building layout itself, please inquire for more information.  
-At the event's end time your reservation will end and the tab will be closed out. All outside food/decor needs to be completely cleaned up, furniture put back in place and guests cleared from the area so we can resume normal reservations in that space. Additional rental hours are \$500 per 30 minutes if you decide you need more time.

#### **DISPLAYS, DECORATIONS, ENTERTAINMENT.**

All displays, exhibits, decorations, equipment, musicians/entertainers must enter Codependent via the front door. Delivery time must be coordinated with the Event Manager in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; please consult with your Service + Events Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings.

#### **MUSIC.**

Our in-house DJ plays music weekly on Thursday-Saturday from 9pm-close.

#### **PARKING + VALET.**

Parking is available in nearby paid public parking lots or metered street parking. If valet service is desired, we can set it up for an extra fee. (Valet price varies depending on size and day of event). UBER or LYFT are also viable options for your guests.

#### **AUDIOVISUAL EQUIPMENT.**

Venue has 3 Apple TVs in the Back and Middle Lounge areas, plus a DJ booth with speakers. If you require additional audiovisual equipment for your event, we are happy to recommend a company for use.

#### **PROPERTY & DAMAGES.**

-Confetti, glitter, or rice and hanging items from the walls/ceiling are not permitted. If any of these guidelines are broken cleaning and/or repair fees will apply.  
-Venue will not store or be responsible for personal property belonging to or rented to the event host. All such items must be removed from the restaurant at the end of the event.  
-The person who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the restaurant that is caused by his or her guests, invitees, or independent contractors affiliated with the function.

#### **EVENT PHOTOGRAPHY.**

Photography may take place during the event for marketing and/or social media content. Host(s) hereby consents to Venue's photography during the event and Venue reserves the right to use any photographs and or other media reproductions of the event in publicity and advertising materials. Host(s) also consents to the use of Host's trademarks logos on Venue's website and advertising materials. Host(s) hereby grants Venue a limited license to use such trademarks, logos, and rights of publicity as provided herein throughout the term of this Agreement. Host(s) hereby indemnifies and holds Venue and its affiliates harmless from all damages, costs, and expenses (including reasonable attorneys' fees) arising in connection with Venue's use of Host's trademarks, logos, and rights of publicity pursuant to the terms hereof.

**SERVED FROM 3PM TO 7PM**

**CHARCUTERIE**

Assortment of Meats and Cheeses Served with Seasonal Fruits + Savories

**MEAT SELECTION**

Prosciutto Crudo 14mo

Hot Calabrese Salami

Napoli Smoked Soppressata

**CHEESE SELECTION**

Gouda Red Wax Seal, Semi-Soft

Manchego, 3mo Aged, Firm

Brie, Double Cream 60%, Soft

**MARGHERITA FLATBREAD**

Mozzarella, Fresh Tomato, Basil, Olive Oil

**PROSCIUTTO FLATBREAD**

Garlic Confit, Prosciutto, Spring Mix

**SUMMER SALAD**

Mixed Field Greens, Goat Cheese, Strawberry, Toasted Pumpkin Seeds, Mustard Vinaigrette.

*add avocado, add grilled chicken*

**BLISTERED SHISHITOS**

Lemon Zest, Za'atar, Labneh Yogurt

**WHIPPED RICCOTA ONION DIP**

Creme Fraiche, Whipped Ricotta, Caramelized Onions, Kettle Chips