



1209 E 11th St, Austin, TX 78702

Events at Hillside Farmacy

An antique-chic eatery located in the heart of East Austin in a beautifully restored historic building. Hillside Farmacy offers thoughtfully sourced, eclectic fare by Chef Sonya Cote for 10-80 guests!

Hours

Mon-Tues Closed, available for buyouts

Wed-Thurs 10:00 AM - 10:00 PM

Fri-Sat 9:00 AM - 10:00 PM

Sun 9:00 AM - 3:00 PM

Pricing

Pricing is based on F&B minimums for 3 hours of dining time. Listed pricing may have flexibility based on specific event details, please inquire for more information.

Wine Room or Side Patio (10-20 guests)

Breakfast & Lunch (9am-4pm)

Wed-Fri- \$1,000 F&B Minimum + \$100 Room Rental Fee

Dinner (4pm-10pm)

Wed-Thur- \$1,500 F&B Minimum + \$150 Room Rental Fee

Fri-Sat- \$2,000 F&B Minimum + \$200 Room Rental Fee

Restaurant Buyout (20-50 guests seated or 80 reception style)

Breakfast/Lunch/Brunch (9am-4pm)

Wed-Thur- \$4,000 F&B Minimum + \$400 Room Rental Fee

Fri- \$7,000 F&B Minimum + \$700 Room Rental Fee

Sat-Su- \$10,000 F&B Minimum + \$1,000 Room Rental Fee

Mon-Tuesday available upon request.

Dinner (4pm-10pm)

Wed-Thurs- \$4,000 F&B Minimum + \$400 Room Rental Fee

Fri-Sat \$6,000 F&B Minimum + \$600 Room Rental Fee

Sun, Mon-Tues are available upon request.

8.25% sales tax, 20% service charge, and room rental fees are charged in addition to minimums.

Rates are subject to change for holidays and special events.

Additional rental hours may incur additional fees.



MENUS

Menus priced per person with family style menus available for up to 30 guests and buffet style menus required for groups of 30+. Dietary restrictions accommodated upon request. Menu items subject to change with or without notice based on seasonality and availability.

WINE ROOM & SIDE PATIO MENUS

APPETIZERS ONLY \$40

- **Farmacy Plate** – selection of charcuterie & cheese w/ seasonal accouterments
- **Passed or Stationed Hors D’oeuvres (Choice of 2)**
 - ~ Crab Toast: deviled egg, pickled corn, arugula (+\$5/guest)
 - ~ Crispy Polenta: tomato aioli, basil
 - ~ Dressed Raw Oysters (+\$3/guest)

DINNER MENU \$60

- **Appetizer**
 - ~ Farmacy Plate: selection of charcuterie & cheese w/ seasonal accouterments
- **Salad**
 - ~ Kale Caesar: Tomato, red onion, shaved parmesan, lemon, crostini
- **Mains (Choice of)**
 - ~ Roasted Chicken Breast: polenta, mushroom jus, blistered shishitos
 - ~ Seared Snapper & Red Curry Grits: grilled kale, charred tomatoes
 - ~ Vegetarian entree available upon request
 - made mozzarella, basil, parmesan
- **Dessert**
 - ~ Campfire Mousse: Dark chocolate, graham cracker crumble, marshmallow

BREAKFAST & LUNCH \$40

- **Appetizer**
 - ~ **Farmacy Plate** – selection of charcuterie & cheese w/ seasonal accouterments
- **Salad**
 - ~ Summer Tomato & Peach Salad: cucumber, charred eggplant vinaigrette, chevre, red onion
- **Mains (Choice of)**
 - ~ House Granola & Yogurt: yogurt, fresh seasonal fruit, local wildflower honey
 - ~ Fried Egg Sandwich: local sprouts, avocado, fried green tomatoes, garlic aioli
 - ~ Big Brekkie: 2 farm eggs any style, fresh local greens, blistered tomatoes, toast, choice of bacon, sausage, or avocado
 - ~ Burger & Fries: 100% Texas grass-fed beef or veggie burger, lettuce, tomato, red onion, pickled cucumber, 77 sauce
 - ~ Lil’ Kevy’s Chicken Salad Sandwich: Texas tarragon, aioli, red onion, pickles, tomato, lettuce
- **Dessert**
 - ~ Campfire Mousse: Dark chocolate, graham cracker crumble, marshmallow



RESTAURANT BUYOUT MENUS

APPETIZERS ONLY \$40

- **Farmacy Plate** – selection of charcuterie & cheese w/ seasonal accouterments
- **Passed or Stationed Hors D’oeuvres (Choice of 2)**
 - ~ Crab Toast: deviled egg, pickled corn, arugula (+\$5/guest)
 - ~ Crispy Polenta: tomato aioli, basil
 - ~ Dressed Raw Oysters (+\$3/guest)

LUNCH & DINNER BUFFET-STYLE \$68

- **Farmacy Plate** – selection of charcuterie & cheese w/ seasonal accouterments
- **Appetizer (Choice of 1)**
 - ~ Crab Toast: deviled egg, pickled corn, arugula (+\$5/guest)
 - ~ Crispy Polenta: tomato aioli, basil
 - ~ Dressed Raw Oysters (+\$3/guest)
- **Mains (Choice of 1)**
 - ~Roasted Chicken Breast: mushroom jus
 - ~Braised Beef Short Rib: beef jus
 - ~Roasted Oyster Mushroom: corn butter
- **Sides (Choice of 2)**
 - ~ Mashed Potatoes
 - ~ Mac & Cheese
 - ~ Roasted Seasonal Vegetables
- **Dessert (Choice of 1)**
 - ~ Campfire Mousse: dark chocolate, graham cracker crumble, marshmallow
 - ~ Seasonal Cobbler: seasonal fruit, brown sugar, zest, housemade granola

BREAKFAST BUFFET-STYLE \$50

- **Farmacy Plate:** selection of charcuterie & cheese w/ seasonal accoutrements
- **Appetizer (Choice of 1)**
 - ~ Mini Yogurt Parfait: seasonal fruit, local honey
 - ~ Crab Toast: deviled egg, pickled corn, arugula (+\$5)
 - ~ Dressed Raw Oysters (+\$3)
 - ~ Housemade Biscuits: honey butter
- **Mains & Sides**
 - ~ Choice of Scrambled Eggs or Frittata
 - ~ Choice of Sausage or Bacon
 - ~ Breakfast Potatoes
 - ~ House Salad
 - ~ Toast & Seasonal Jams
- **Beverages**
 - ~ Locally Roasted Drip Coffee Included
- **Dessert (add-on \$9)**
 - ~ Campfire Mousse: dark chocolate, graham cracker crumble, marshmallow



BAR SERVICE

Bar Service is priced based on consumption with cocktails & beer priced by the drink and wine by the glass or bottle.

Menu items subject to change with or without notice based on seasonality and availability.

Drink Menu [HERE](#).



Hillside Farmacy Terms & Conditions

PAYMENT.

- Event rentals are based on Food & Beverage (F&B) Minimums + Room Rental Fees for a 3-hour event 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 will also be charged as a room rental fee.
- 8.25% Sales Tax, 20% Service Charge, 5% Credit Card Processing Fee, and Room Rental Fees are charged in addition to the F&B minimum.
- Events extending longer than 3 hours are subject to additional room rental fees of \$250 per hour.
- A signed contract and 25% non-refundable deposit are required to reserve the space for your event with the remaining balance charged 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, we can charge one payment method or split payment equally on up to 6 credit cards.

CANCELLATION.

-Cancellation within 30 days of the event date – Contracted F&B Minimum will be owed to Hillside Farmacy.

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.

FOOD & BEVERAGE.

- Confirmed menu & bar details are due **14** days prior to the event date. If final F&B selections are not received by the 14-day deadline, the restaurant reserves the right to offer menu and bar selections of their choosing.
- Guest count guarantee is due **7** days prior to the event date. You are charged for the entire guest count guarantee regardless of the actual # of guests in attendance at your event.
- Food and beverage must be provided by Hillside Farmacy. Menu options change seasonally and with chef inspiration.
- Menu pricing is per person.
- Bar service is charged based on consumption, priced by the drink for beer and cocktails and by the glass or bottle for wine. Bar service with individual tabs is not permitted.
- Cake/dessert from outside vendors are permitted with a \$100 cake cutting/outside vendor fee.

TABC REGULATIONS.

Hillside Farmacy 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 SPACE SETUP.

- Event Rental includes up to 3 hours of dining time, plus 2-hour setup and 1-hour breakdown, additional setup and breakdown time available, additional fees may apply.
- Hillside Farmacy private dining room can seat up to 52 guests which includes banquet seating for up to 30



guests, communal high-top table for up to 12 guests, and bar counter seating for 10 guests. We can accommodate up to 100 guests for a reception style event.

A/V.

-A/V can be rented and brought in for private events, please inquire for more information.

PARKING.

- Valet parking is available at the Thompson Hotel entrance at 500 San Jacinto Blvd., for \$10/car.
- Metered street parking is also available throughout the Downtown area.

OUTSIDE VENDORS.

- Outside vendors including rentals, décor, florals, cake, live entertainment, etc. are permitted.
- Deliveries can be made any time after 4:00pm on the day of the event. Vendor name, what they are delivering, and what time they are delivering is required.
- Hillside Farmacy does not permit the use of confetti, glitter, or rice.
- Hillside Farmacy staff not responsible for any setup involving outside vendors.

PROPERTY & DAMAGES.

- Confetti, glitter, or rice and hanging items from the walls/ceiling are not permitted. If any of these guidelines are found 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.

WEATHER CONTINGENCY.

In the event that rain or inclement weather should affect the event, the Venue shall take reasonable steps to adjust and move Host's event to an alternate protected area.

FORCE MAJEURE.

The Venue shall not be liable or responsible to Host(s), nor be deemed to have defaulted or breached this Agreement, for any failure or delay in fulfilling or performing any term of this Agreement when and to the extent such failure or delay is caused by or results from acts or circumstances beyond the reasonable control of Venue



including, without limitation, acts of God, flood, fire, earthquake, explosion, governmental actions, war, invasion or hostilities (whether war is declared or not), terrorist threats or acts, riot, or other civil unrest, national emergency, revolution, insurrection, epidemic, lock-outs, strikes or other labor disputes (whether or not relating to either party's workforce), or restraints or delays affecting carriers or inability or delay in obtaining supplies of adequate or suitable materials, materials or telecommunication breakdown or power outage, provided that, if the event in question continues for a continuous period in excess of thirty (30) days, Host(s) shall be entitled to give notice in writing to Venue to terminate this Agreement. For purposes of this Agreement, the presence of COVID-19 positive cases is not sufficient to trigger the Force Majeure clause *unless* there is a local, state, or federal government mandate shutting down the operation and service of the contracted location.