



1807 S 1st St, Austin, TX 78704

Events at Lenoir

Romantic, vintage-chic dining spaces featuring chef-driven, creative cuisine with Mediterranean & Indian accents.

Hours

Tues closed, but available for buyouts
Wed-Sat 4:30 PM - 10:30 PM
Sun 4:30 PM - 10:00 PM
Mon 4:30 PM - 10:30 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.

Petite Maison (up to 22 seated: 16 at one table, 6 at another table)

Unique, private dining space located next door to Lenoir, in a charming American craftsman house from the 1930s, completely private with its own dedicated kitchen and side yard.
Wed-Mon \$1,500 F&B minimum

Wine Garden Tent (up to 30 seated)

Permanent tented space outfitted with bistro lights and heaters/fans.
Sun-Mon & Wed-Thur- \$4,000 F&B minimum
Fri-Sat- \$6,000 F&B minimum

Wine Garden Buyout (up to 65 seated, 80 reception style)

Backyard garden space located under a beautiful 300-year-old live oak tree, includes tent.
Sun-Mon & Wed-Thur- \$6,000 F&B minimum
Fri-Sat- \$8,000 F&B minimum

Restaurant Buyout (up to 65 seated, 80 reception style)

Lenoir Main Dining Room + Wine Garden.
Mon-Tues- \$8,000 F&B minimum
Sun, Wed- \$10,000 F&B minimum
Thur- \$12,000 F&B minimum
Fri-Sat- \$15,000 F&B minimum

*4% coordination fee, 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.*



Menu

- To see our current menu, visit our website [here](#).
- Lenoir offers chef-driven menus sourced almost exclusively from Texas' community of farmers and food artisans who provide incredible produce, meat, and cheese.
- Our menus are confirmed 1 week in advance and dishes are subject to change with or without notice based on seasonal availability.
- We can accommodate dietary restrictions with advanced notice.

Menu Options, priced per person:

- Plated 3-course menu (2 savory, 1 dessert, includes bread service)- **\$68**
- Family Style 5-course menu (4 savory, 1 dessert, includes bread service)- **\$88**
- Family Style Appetizers (added to the Plated 3-course)- **\$12**
- Passed Appetizers (added to the Plated 3-course OR Family Style 5-Course)- **\$12**

Add-Ons- inquire for pricing

- Specialty Food items:** Whole fish, oysters, caviar service, Wagyu beef, Iberico pork, local duck, and more!
- Takeaway Gift:** We can provide jars of our house blend of finishing salt- **\$10**
- Flowers:** Our in-house florist can provide floral arrangements.

Sample Wine Garden Menu:

We can be creative with how food is served with a Wine Garden Buyout. We can provide plated or family style dinners, or host more of a backyard barbecue feel with a buffet, passed hors d'oeuvres, and food stations.

Hors d'oeuvres

- mini grilled cheeses
- pork meatballs with texas cherry barbecue sauce, blistered shishitos
- blue crab salad, red onion, celery, bay leaf aioli, cracker
- roasted eggplant spread, peppers, herbs
- pickled veg (beets, cauliflower, fresnos, fennel, onion)

Dinner

- seasonal vegetable biryani
- braised hanger steak with, chickpea, heirloom rice, salsa verde, yogurt
- charred beet salad, vinaigrette, kimchi togarashi
- Dessert



Bar Service

- To see our current menu, visit our website [here](#).
- Wine by the bottle, beer, cider, and vermouth cocktails charged based on consumption.
- We confirm beverages one week in advance of the event and can be selected by the event host or Lenoir's team is able to provide recommendations.
- 5-Course Wine Pairing Option- \$62/person



Lenoir Terms & Conditions

These Terms and Conditions, together with the sections above, make the Venue Rental Agreement (“**Agreement**”) dated as of the last signed date below (the “**Effective Date**”). This Agreement is between {{event.location.name}} (“**Venue**”) and the above-named Entity (“**Host(s)**”) and together with Venue, the “**Parties**”, and each a “**Party**”). Venue and Host(s) agree as follows:

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, 20% Service Charge, and 4% Coordination Fee are charged in addition to the F&B Minimum.

-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 - 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 2 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. Due to our intimate and unique space having an accurate guest count is very important to the dining experience at Petite Maison. Even a change by 1-2 guests can effect the setup & flow of service. Should you arrive onsite with more guests than what you have confirmed there will be a setup change fee of \$20pp.

FOOD.

-Menus are designed by Lenoir and can be catered to the guests’ needs, including dietary restrictions and preferences. Depending on the amount and type of allergies, the restaurant may advise either individually-plated or family-style menus. We use local vegetables, meats, fruits, cheeses and gulf seafood for all of our dishes.

-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 and beverage must be provided by Lenoir. Menu options change seasonally and with chef inspiration.
-Cake/dessert from outside vendors are permitted with a cake cutting/outside vendor fee of \$100.

BEVERAGE.

We offer a selection of wine by bottle, beer, and cider. Menu selections are discussed roughly one week in advance, and can be selected by the host, or Lenoir's beverage director is able to provide recommendations. A current copy of our wine list can be found on our website.

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 3-hour event, event setup and breakdown must take place within the 3-hour 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.

FLOWERS & DÉCOR.

Lenoir will provide a simple tablescape with small floral arrangements and candles. You may decorate the space to achieve the desired aesthetic for your event however Lenoir must approve the plan for additional decor.

FAVORS & GIFTS.

We can provide each guest with a small container of our house blend of finishing salt for an additional cost

MUSIC.

Lenoir can provide music unless the guest would like to bring their own mix. We cannot have live music inside the restaurant. Acoustic performances are allowed outside until 10 PM.

PARKING + VALET.

Our parking lot is small, but there is parking available in the surrounding neighborhood (side streets are Annie and Mary). If valet service is desired, we can set it up for an extra fee. (Valet price varies depending on size of event and day of party). UBER or LYFT are also viable options for your guests.

AUDIOVISUAL EQUIPMENT.



If you require audiovisual equipment for your event, we are happy to recommend a company for use.

RAIN PLAN.

For any event booked in the Wine Garden we require a rain plan. Tenting can be reserved through an outside vendor and must be organized when booking and deposit takes place. The tent company requires a non-refundable 50% deposit. For guests opting out of tented cover, the Private Dining Room may be available (depending on the size of your party) or a rain-check will be scheduled for a date of the guest's and restaurant's mutual choice. Lenoir does not provide refunds due to bad weather.

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.