



DINER BAR



The GREY MARKET
AUSTIN

500 San Jacinto Blvd & E 5th St. Austin, TX 78701, USA

Events at Diner Bar & The Grey Market

Founded by two-time James Beard winning chef, Mashama Bailey, from The Grey in Savannah, GA. Sister restaurant concepts Diner Bar and The Grey Market offer Southern and Texas inspired menus and are located next door to each other, just adjacent to the Thompson Hotel's lobby in downtown Austin.

Hours

Diner Bar Daily 7:00 AM - 10:00 PM

The Grey Market Daily 5:00 PM - 10:00 PM

*Rental time frames flexible

Pricing

Pricing is based on F&B minimums for a 3-hour event. Listed pricing may have flexibility based on specific event details, please inquire for more information.

Diner Bar Semi-Private Dining (20-50 guests)

Up to 20 guests plated or up to 50 guests family style.

Sunday-Thursday- \$3,000 F&B Minimum + \$500 Room Rental Fee

Friday-Saturday- \$4,000 F&B Minimum + \$500 Room Rental Fee

The Grey Market Private Dining Room (20-75 guests)

Up to 20 guests plated, up to 50 guests family style, or up to 75 guests reception style.

Sunday-Thursday- \$2,000 F&B Minimum + \$500 Room Rental Fee

Friday-Saturday- \$3,000 F&B Minimum + \$500 Room Rental Fee

Diner Bar Restaurant Buyout (75-125 guests)

Up to 75 guests family style or up to 125 guests reception style.

Breakfast/Brunch/Lunch (7am-4pm)

Monday-Friday \$2,000 F&B Minimum + \$500 Room Rental Fee

Saturday-Sunday- \$4,000 F&B Minimum + \$500 Room Rental Fee

Dinner (4pm-10pm)

Sunday-Thursday \$10,000 F&B Minimum + \$1,500 Room Rental Fee

Friday-Saturday- \$20,000 F&B Minimum + \$2,500 Room Rental Fee

Diner Bar-The Grey Market Restaurant Buyout (125-200 guests)

Up to 125 guests family style or up to 200 guests reception style.

*Inquire for pricing.

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.



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MENU*

Menus priced per person and dietary restrictions accommodated upon request. *Menu items subject to change with or without notice based on seasonality and availability.

- Dinner Family Style, \$90 per person [MENU](#)
- Dinner Plated (up to 20 guests only), \$90 per person [MENU](#)
- 3 Passed Appetizers, \$30 per person / 3 Stationary Appetizers, \$30 per person [MENU](#)
- Breakfast/Brunch Family Style, \$45 [MENU](#)
- Breakfast/Brunch Plated, \$45 [MENU](#)
- Lunch Family Style, \$55 [MENU](#)
- Lunch Plated, \$55 [MENU](#)

BAR SERVICE*

Bar Service is priced based on consumption with cocktails & beer priced by the drink and wine by the bottle. *Menu items subject to change with or without notice based on seasonality and availability.

Drink menus can be viewed [HERE](#).

- Signature Cocktails (up to 2 house or vintage cocktails may be pre-selected)
- Wine by the bottle (up to 4 wines may be pre-selected)
- House & Vintage Cocktails \$15-18
- Beer \$6-9
- Wine, see list for bottle pricing.



Diner Bar 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, 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 \$350 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 Diner Bar.

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 canceled 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 beverages must be provided by Diner Bar. 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.

Diner Bar 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.

- Private dining includes up to 3 hours of dining time. If needed, setup and breakdown time are available, additional fees may apply.
- Restaurant Buyouts include 2-hour setup and 1-hour breakdown in addition to 3 hours of dining time. Additional setup and breakdown time available, additional fees may apply.



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, delivery must be coordinated with the Event Manager. Diner Bar staff are 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.

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.