



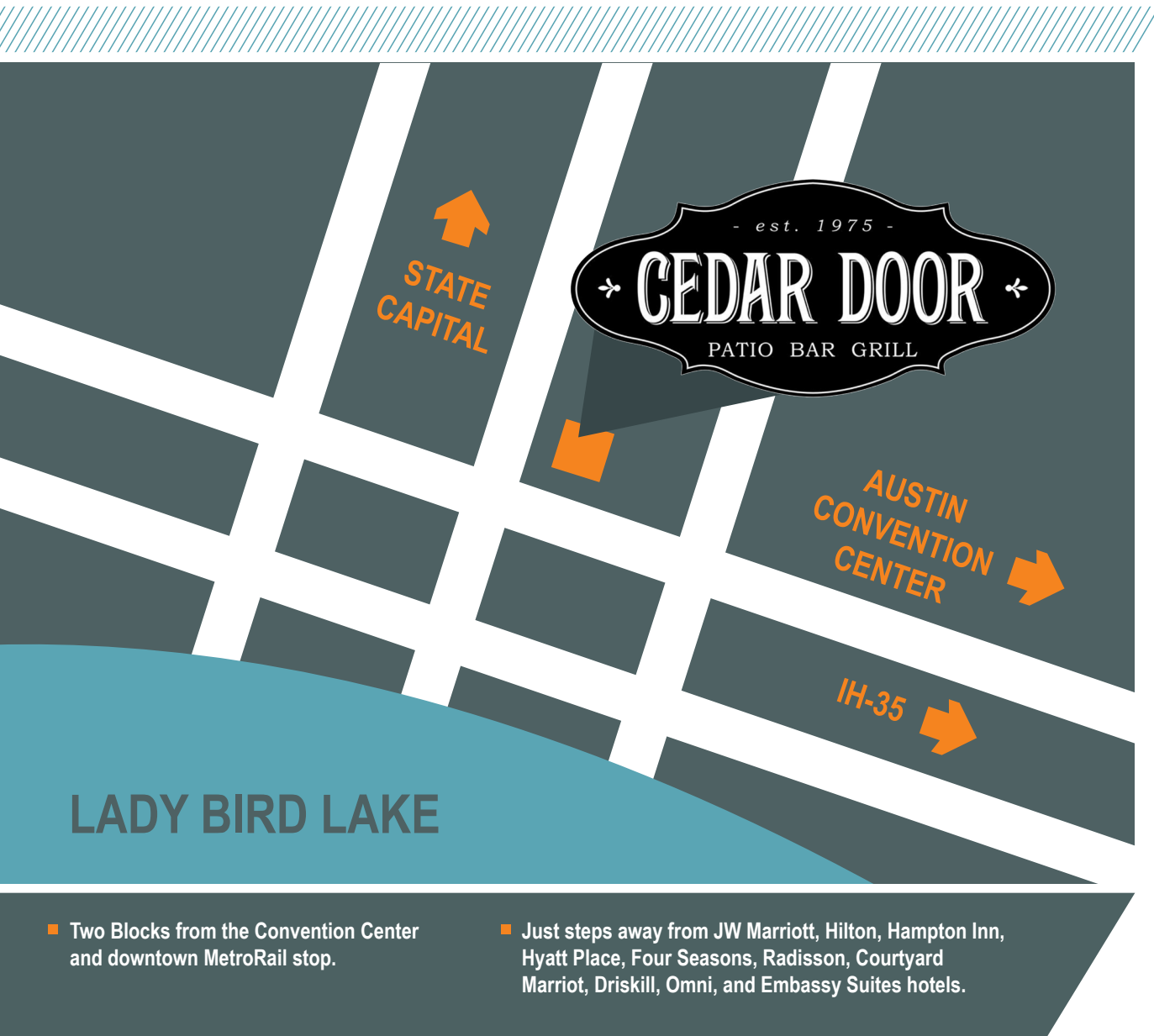
- est. 1975 -

CEDAR DOOR

PATIO BAR GRILL



E V E N T B R O C H U R E



Location is EVERYTHING.

Since 1975, Cedar Door has been an Austin institution. Located in the heart of downtown, just two blocks from the Austin Convention Center, it is the perfect place to host your next corporate or private event.

We offer a wide array of services including a fully customizable food and beverage menu, an option of four spaces to accommodate both large and small groups, on-site wait staff, and assistance with booking live entertainment. These features are sure to make your event something that your guests will never forget.

Cedar Door provides a casual and comfortable atmosphere, offering your guests the truly *laid-back chic* feel of this exciting city.

- Two Blocks from the Convention Center and downtown MetroRail stop.

- Just steps away from JW Marriott, Hilton, Hampton Inn, Hyatt Place, Four Seasons, Radisson, Courtyard Marriot, Driskill, Omni, and Embassy Suites hotels.



Seats up to 20 Guests
Perfect for Intimate Parties
Semi Private Space
Easy Menu Ordering
One TV

THE NOOK



40 Guests Reception-Style

Four Garage Doors

Three Flat Screen TVs

THE CAPITOL ROOM



Seats up to 50 Guests

100 Reception-Style

Full, Private Bar

Five Flat Screen TVs

THE LONGHORN ROOM



[South-by-Southwest Full Venue Event]

Includes all
FOUR SPACES.

Longhorn Room with
Private Bar,
Capitol Room,
Main Bar,
and Patio

Seats up to 150 Guests
350 Guests Reception-Style
14 Flat Screen TVs

FULL VENUE



APPETIZER BITES

(EACH PLATTER SERVES 25)

Crudite with Buttermilk Herb Dressing (GF) \$175

assorted vegetables platter, served with buttermilk-herb dressing

White Wings \$150

cubed chicken breast and jalapeno wrapped in bacon, tossed in a traditional buffalo sauce, served with ranch and bleu cheese

Drunken Shrimp Skewers (GF) \$175

tequila-Lime marinated shrimp topped with chimichurri, and smoked kielbasa

Caprese Skewers (GF) \$150

ciliegini mozzarella and marinated cherry tomatoes, topped with balsamic reduction and basil

Bulgogi Flank Skewers \$175

korean bbq marinated flank steak, grilled and topped with green onion and sesame seeds

Smoked Meatballs \$175

beef and pork meatballs, burnt bourbon bbq sauce

Eggplant 'Meat'balls (GF, VEGAN W/ NO CHEESE) \$175

seasoned mix of roasted eggplant, chickpeas, and grains, baked in marinara topped with mozzarella and parmesan

Ham and Manchego Biscuit Canapes \$150

buttery, flaky biscuits topped with smoky ham, manchego, and honey mustard

Bleu, Brie, & Steak Tart \$175

phyllo tart filled with bleu and brie cheeses and steak, topped with balsamic reduction and onion jam

Spicy Tuna Bites \$175

sesame crackers topped with ahi tuna, avocado, cucumber salsa, wasabi crema



DIPS

(EACH DIP SERVES 25)

Trio \$150

white queso, house-made guacamole, salsa, tortilla chips

Hummus \$150

topped with olive oil and paprika, pita bread

SLIDERS

(EACH PLATTER SERVES 25)

Brisket \$150

smoked brisket, coleslaw, pickles, King's Hawaiian rolls

Chicken Salad \$150

traditional style chicken salad, shredded lettuce, King's Hawaiian rolls

Vegetarian \$150

grilled portobello, caramelized onion, chipotle aioli

SALADS

(EACH SALAD SERVES 25)

Caesar Salad \$125

romaine, Caesar, parmesan, croutons (GF without)

House Salad \$125

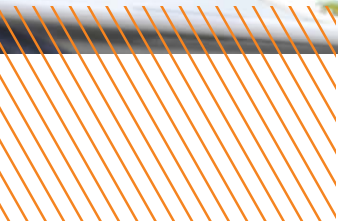
lettuce mix, tomatoes, carrots, cucumbers, red onions, croutons, jack cheese, served with ranch and red wine vinaigrette

Southwest Salad (GF) \$175

lettuce mix, avocado, corn, black beans, roasted red peppers, jack cheese, tortilla strips, served with cilantro vinaigrette



Build Your Own TACO BAR



BUILD YOUR OWN TACO BAR \$25/Guest

****Must order in quantities of total guest count**

Includes:

- Flour and Corn Tortillas
- Spanish Rice
- Black Beans

Choice of 2 Proteins

Choice of 3 Toppings

- Additional Topping Selection...\$2/guest
- Additional Protein Selection...\$8/guest
- Add Guacamole...\$3/guest

Proteins

Choice of 2

- Chicken Tinga (GF)
- BBQ Smoked Brisket (GF)
- BBQ Smoked Pork (GF)
- Blackened Shrimp (GF) Add \$4/guest

Toppings

Choice of 3

- Shredded Jack Cheese
- Cotija Cheese
- Pickled Jalapeños
- Cabbage Slaw
- Grilled Onions/Peppers
- Sour Cream
- Pico de Gallo
- Salsa Verde



BUFFET OPTIONS

(Priced per Guest, Includes One Side)

Entrée Options:

Brisket (GF) \$28

smoked in house, sliced

Pork (GF) \$28

smoked in house, pulled

Chicken \$29

red wine braised chicken thighs with vegetables

Salmon (GF) \$32

grilled, citrus salsa verde

Flank Steak (GF) \$32

dry rubbed, chimichurri

Pork Tenderloin \$32

pecan encrusted, apple and fennel stuffed,
mushroom demi

Cauliflower Bolognese (Vegetarian) \$28

rigatoni, cauliflower, marinara, parmesan

Side Options:

Macaroni and Cheese

Roasted Brussels Sprouts (GF)

Grilled Asparagus (GF)

Mashed Potatoes (GF)

Seasonal Veggies (GF)

Rice Pilaf (GF)

**Additional Sides...\$8/Guest

**Must order in quantities of total guest count



mmm... DESSERTS

Chocolate Torte (GF) \$6

house made, rich, flourless, dark chocolate torte dusted with coca powder

Assorted Macarons \$5

served in a variety of flavors to include lemon, vanilla, chocolate, raspberry, caramel and pistachio

Mini Bundt Cakes \$6

multiple flavor selections available from *Nothing Bundt Cakes*

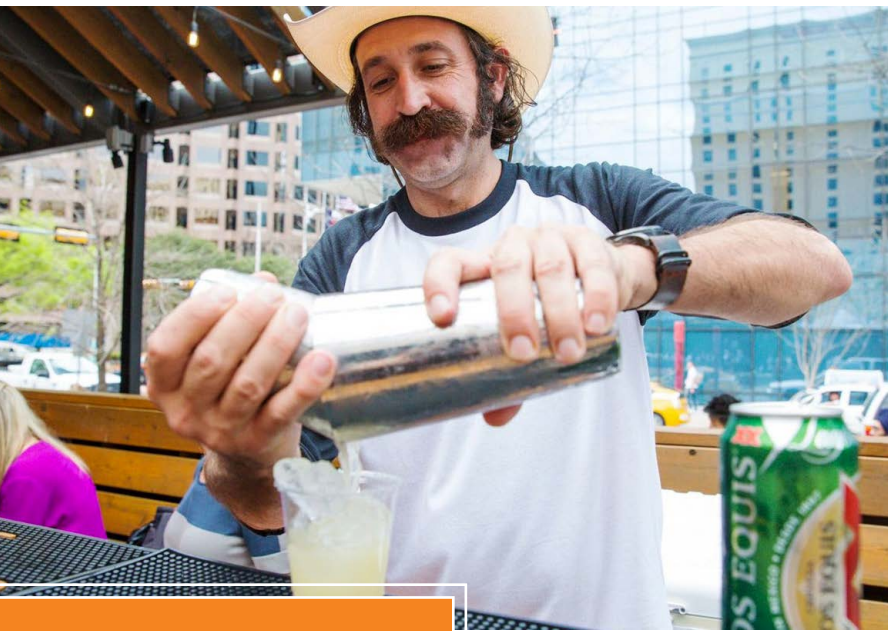
Assorted Chocolate Truffles \$5

served in a variety of flavors to include white chocolate coffee, dark chocolate hazelnut, dark chocolate coconut dark chocolate passion fruit, caramel and milk chocolate

*Must order by the dozen

*Priced per piece

*All Bites/Flavors have 2 dozen minimum



**Bring on
THE BOOZE**

DRAUGHT BEERS
(*DRAUGHTS ROTATE FREQUENTLY)
Local Selections!

BOTTLED/CANNED BEERS

- \$6**
- Bud Light
- Coors Light
- Coor Banquet
- Dos Equis
- Heineken N/A 0.0 Michelob Ultra
- Miller Lite
- Lone Star
- Shiner Bock

- \$7**
- Modelo
- Stella Artois

- \$7**
- White Claw Hard Seltzer
- Eastcider's Original Dry
- Eastcider's Blackberry

WINE

- BUBBLES**
- House \$7
- Prosecco Split \$11

- WHITE**
- House \$7
- Sauvignon Blanc \$12

- RED**
- House \$7
- Cabernet \$12

subject to change and availability

LIQUOR PRICING:

subject to change and availability

LIQUOR	VODKA	RUM	GIN	TEQUILA	BOURBON	SCOTCH
\$10.00+	Deep Eddy Vodkas Dripping Springs Monopolowa Ketel One	Bacardi Superior Gosling's Black Seal Don Q Silver Don Q Spiced	Bombay Sapphire Dripping Springs Still Austin Tanqueray Bertha's Revenge Suntory Roku	Carabuena Blanco Cazadores Blanco Cazadores Reposado Espolon Blanco	Bendt No. 5 Buffalo Trace Bushmills Crown Royal Elijah Craig Bourbon Fireball Jack Daniels Jameson Nine Banded Rittenhouse Rye Tullamore Dew Wild Turkey 101	Dewars White Label Monkey Shoulder
\$12.00+	Grey Goose Tito's	Flor de Caña 12	Hendrick's Zephyr Black	Del Maguey Vida Mezcal Don Julio Blanco Fiero Habanero Herradura Silver Lalo Blanco Union Mezcal	Basil Hayden Elijah Craig Rye Makers Mark Nine Banded Still Austin	Aberfeldy Johnnie Black Monkey Shoulder
\$14.00+		Diplomatico Don Q Reserva		4 Copas Casamigos Blanco Don Julio Reposado Tequila Ocho	Angel's Envy Bourbon Eagle Rare 10yr Whistlepig Piggyback	Arbeg Glenlivet 12yr
OPEN				Casamigos Reposado Casamigos Añejo Codigo Don Fulano Line Don Julio Añejo Severo Line	Angel's Envy Rye Blanton's Whistle Pig 10 yr	Highland Parks MacAllen 12



Booking an Event

All events are booked based on availability.

Food and Beverage minimums vary per room and day of the week.

Contracts are confirmed once a signed copy is received along with the required, refundable deposit and a credit card number to be kept on file.

Food Orders & Attendance

All food orders need to be finalized 14 days prior to the event.

Guest counts are due within 10 days of your event.

Any menu changes within 14 days of your event will be assessed a \$500 Fee.

No menu changes are allowed 7 days before the event.

Menu prices are subject to change.

No outside food is allowed in Cedar Door without prior approval by the Events Manager.

Outside Alcohol

The Texas Alcohol and Beverage Commission (TABC) prohibits guests from bringing outside alcohol into any establishment with a full bar. Any guest consuming alcohol from an outside source will be removed from the event and could possibly cause the event to be terminated.

Payment

Cedar Door accepts all major credit cards. A 3% processing fee applies to all American Express deposit transactions. If additional charges are incurred on the date of the event, the remaining balance will be charged to the credit card on file or a credit card presented at the time of payment.

All food, beverage, and miscellaneous items are subject to a 22% gratuity, 5% service fee and 8.25% tax. If your event is tax exempt you must provide a completed Texas sales tax exempt form with your signed venue agreement.