

# NÔMADÉ

Nômadé is founded by wanderers. Through our travels to the beaches of the Yucatán, we discovered a cuisine of open-fire grills celebrating the Mexican Gulf coast, farms of Quintana Roo, and unique market spices from Lebanese, Portuguese, and African flavors. We were so enamored...we decided to bring the beach back home to Austin.

Nômadé is located just south of downtown in the historic Bouldin Creek neighborhood. We created different experiences in our Casita, Garden, Terazza, Cabana, and Cantina for special events and parties.



WANDER IN





NOMADÉ EVENT REQUEST FORM



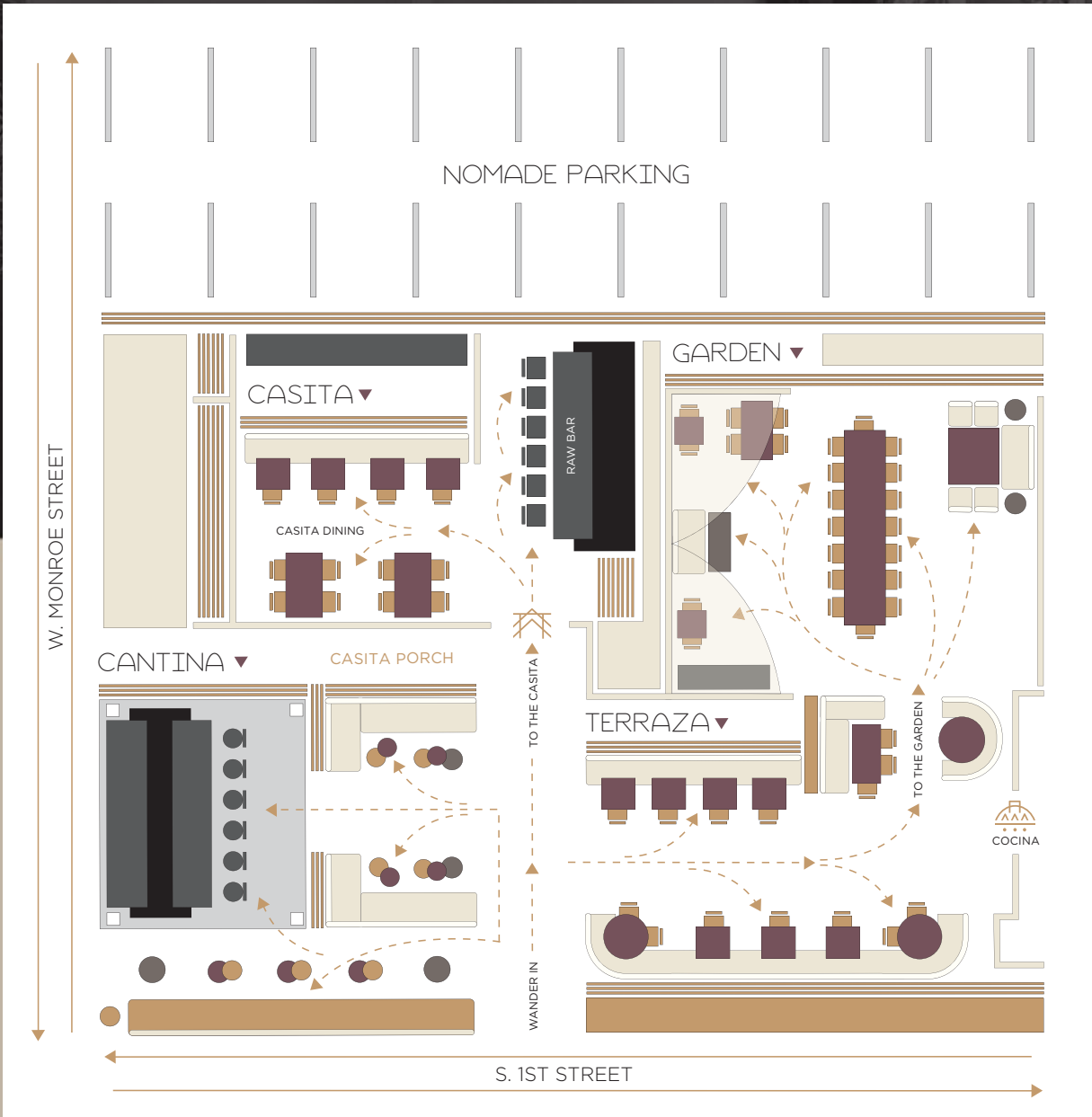
1506 South 1st Street  
Austin, Texas 78704  
(512) 520-5440

Sun-Thurs 4:30-9:30PM  
Fri-Sat 4:30-10:00PM



# NÔMADÉ

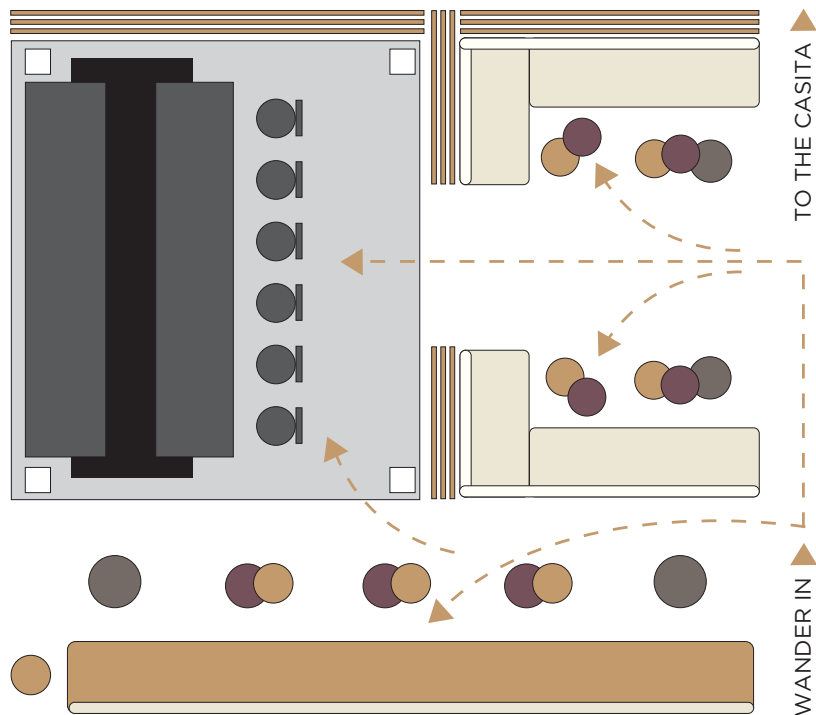
Nômadé provides unique experiences catering to whatever specific vibe you desire. Guests can WANDER IN, or reserve tables for full dining options. The inspired setting is a unique opportunity to gather and share the spirit of community and escape the busy urban landscape.



# NÔMADÉ



## CANTINA EXPERIENCE



### CAPACITY

Cantina Seated: 28

Cantina Standing: 40

### MENU OFFERINGS

Passed Appetizers, Cocktail Events

### OCCASIONS

Wedding Receptions, Rehearsal  
Dinners, Baby Showers, Bridal Shower,  
Holiday Parties, and Corporate Events

### AMENITIES

- Open Air (Weatherized)
- Misting Fans Available
- Heaters
- Full Bar Access
- Comfortable Seating
- Descending Vinyl Sides Can Enclose Space and Protect Groups from Inclement Weather

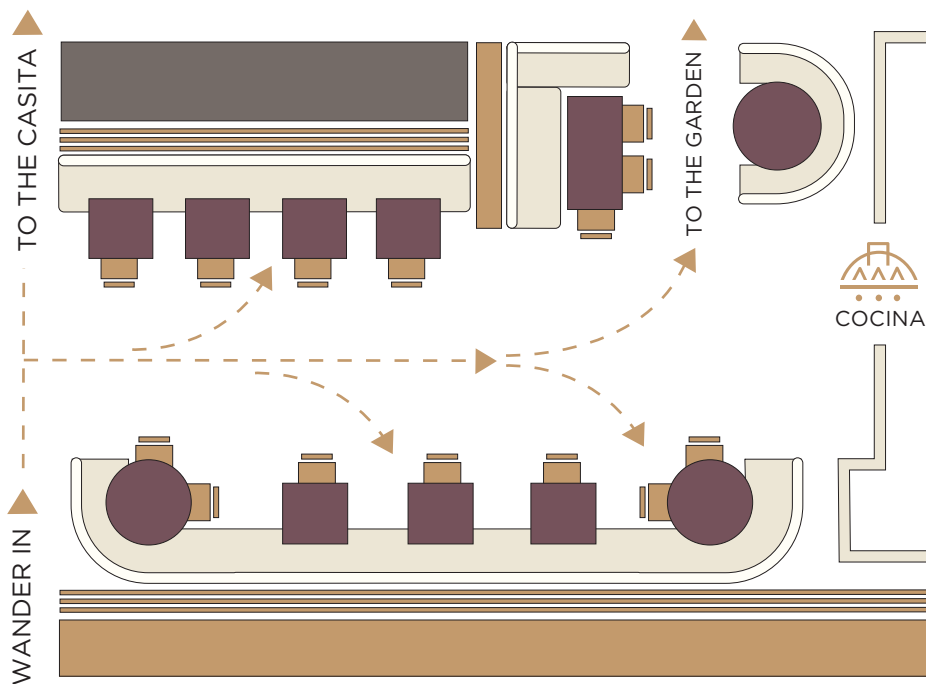
# WANDER IN



# NÔMADIÉ



## TERAZZA EXPERIENCE



### CAPACITY

Terazza Seated: 44

### MENU OFFERINGS

Cocktail / Passed Apps

Dinner

### OCCASIONS

Wedding Receptions, Rehearsal

Dinners, Baby Showers, Bridal Shower,

Holiday Parties, and Corporate Events

### AMENITIES

- Open Air (Weatherized)
- Misting Fans Available
- Heaters
- Comfortable Seating
- Descending Vinyl Sides Can Enclose Space and Protect Groups from Inclement Weather

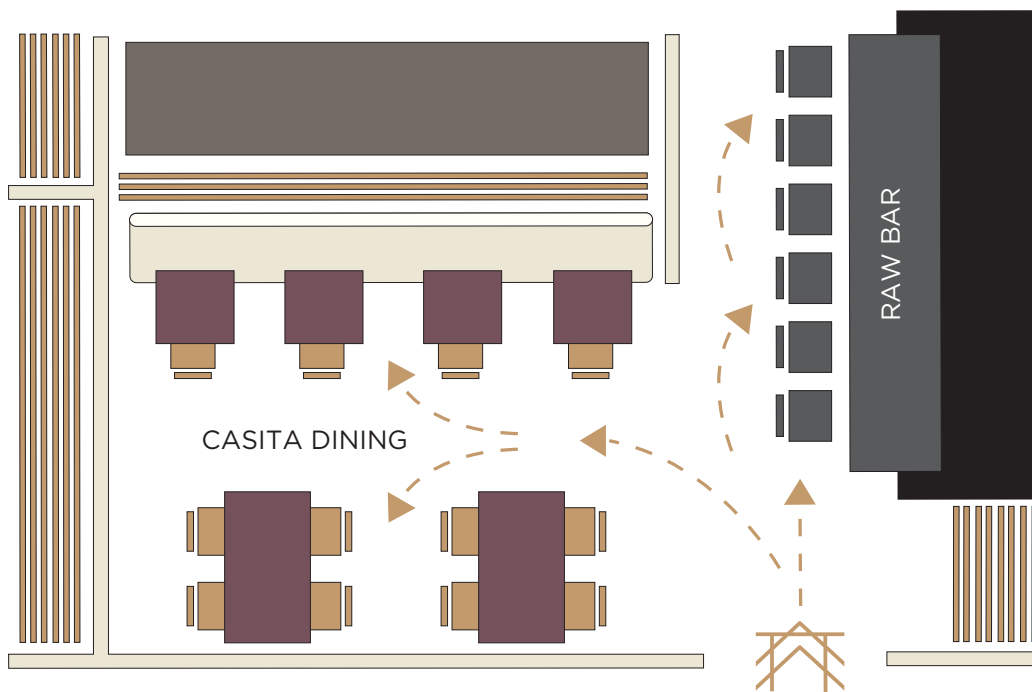
WANDER IN



# NÔMADÉ



## CASITA EXPERIENCE



### CAPACITY

Casita Seated: 24

Casita Standing: 30

### MENU OFFERINGS

Dinner Service

### OCCASIONS

Wedding Receptions, Rehearsal Dinners,  
Baby Showers, Bridal Shower, Holiday Parties,  
and Corporate Events.

### AMENITIES

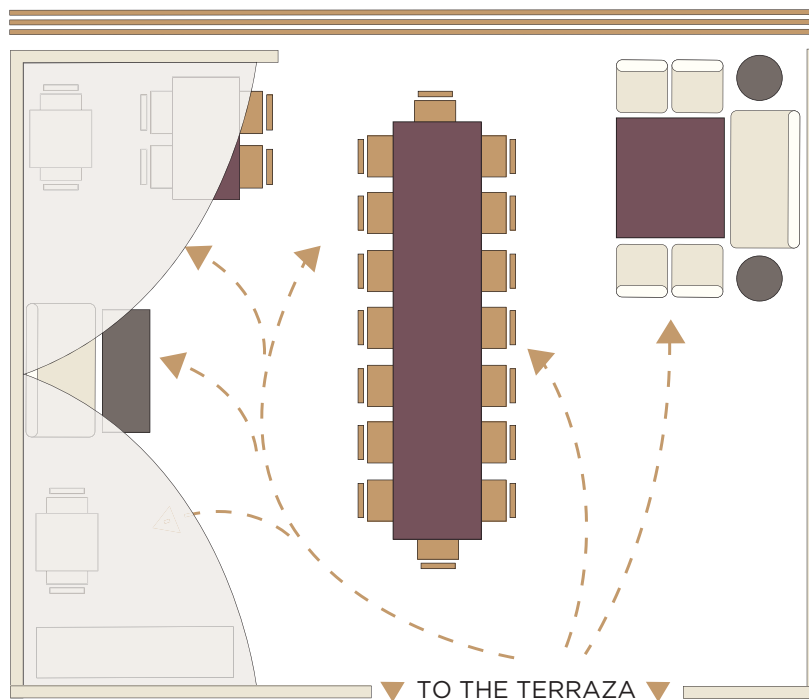
- Full Bar Access
- Comfortable Seating
- Accessible

WANDER IN

# NÔMADICÉ



## GARDEN AND CABANA EXPERIENCE



### CAPACITY

Garden Seated: 24

Cabana Seated: 14

Standing Cocktail Garden/Cabana: 90

### AMENITIES

- Open Air (Partially Weatherized)
- Misting Fans Available
- Heaters Available in Garden Area

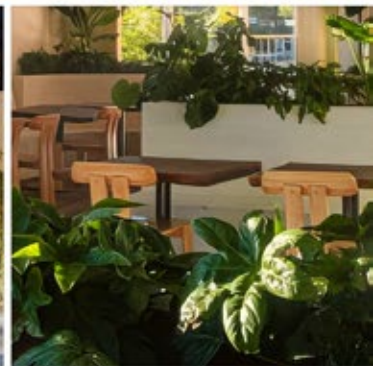
### MENU OFFERINGS

Passed Appetizers, Cocktail Events, Dinner

### OCCASIONS

Wedding Receptions, Birthday, Rehearsal  
Dinners, Baby Showers, Bridal Shower,  
Holiday Parties, and Corporate Events

WANDER IN



## NON-PRIVATE EVENT FAQ'S

### PRIX FIXE MENUS

For parties of 12 and up, we require selecting one of our prix fixe menu to ensure your party receives the best service and full Nomade experience.

### DIETARY RESTRICTIONS AND ALLERGIES

Our kitchen is able to handle almost any dietary restrictions and allergens. Please notify us as early as possible so that we can accommodate your needs.

### TIMING

All non-private events will have a 2-1/2 hour seating window, max. We ask that all of your party arrives at once, so we can seat you immediately and start the coursed our menu.

### COSTS AND BILLING

We do not charge a room fee, but there are food and beverage minimums associated with using the space. A charge of 20% gratuity and 3.5% event coordination fee will be added for parties of 12 or more guests. There will be Texas State Sales Tax in the amount of 8.25% added to the final bill.

### CONFIRMATION

An electronically approved proposal and a completed credit card authorization form is needed to confirm the date and time of the event. We request the client to guarantee the number of guests (72) hours prior to the event. If there is no confirmation, the estimated number of guests will become the guaranteed number for the event. If the actual number of guests is less than the actual number of guests, the client is still responsible for the guaranteed number.

### CANCELLATION OF NON-PRIVATE EVENT

Cancellations made less than (48) hours prior to the event date will be charged at \$20 / person.

### OUTSIDE ITEMS

We do not allow outside food, desserts or beverages under any circumstances.

### NOMADE PARKING:

- We have parking available behind our casita after 5:00PM daily.
- There is street parking along Monroe Street and Elizabeth Street. Please, please, please be a good neighbor and don't block sidewalks or driveways.
- Across Monroe (south side of street) at 1600 South 1st is an underground garage with parking available for \$6.
- Directly across south 1st street, next to Elizabeth Street Café there is also paid parking available by the hour.

### WHAT KIND OF DECOR CAN I BRING?

Nomade does not permit the use of confetti, glitter, balloons, rice/food items or birdseed. Candles & flowers are allowed. Please ask your Event Sales Manager for additional information on recommended decor.



# NÔMADIÉ



## PARTIAL AND FULL BUY OUT FAQ'S

### PRIX FIXE MENUS

We require selecting one of our prix fixe menu to ensure your party receives the best service and full Nomade experience.

### DIETARY RESTRICTIONS AND ALLERGIES

Our kitchen is able to handle almost any dietary restrictions and allergens. Please notify us as early as possible so that we can accommodate your needs.

### TIMING

All partial and full buyout events will have a 5 hour seating window, max. There will be \$750/hour overage fee if event runs beyond scheduled 5 hour allotment.

### COSTS AND BILLING

We do not charge a room fee, but there are food and beverage minimums associated with using the space. A charge of 20% gratuity and 3.5% event coordination fee will be added for parties of 12 or more guests. There will be Texas State Sales Tax in the amount of 8.25% added to the final bill.

### CONFIRMATION OF GUEST COUNTS

An electronically approved proposal and a completed credit card authorization form is needed to confirm the date and time of the event. We request the client to guarantee the number of guests (72) hours prior to the event. If there is no confirmation, the estimated number of guests will become the guaranteed number for the event. If the actual number of guests is less than the actual number of guests, the client is still responsible for the guaranteed number.

### CANCELLATION OF PARTIAL OR FULL BUYOUT EVENT

Cancellation of a partial buyout made less than 4 days prior to the event date will be charged 50% of the areas experience minimum to the credit card provided.

Cancellation of a full buyout made less than 10 days prior to the event date will be charged 50% of the areas experience minimum to the credit card provided.

### OUTSIDE ITEMS

We do not allow outside food, desserts or beverages under any circumstances

### NOMADE PARKING:

- We have parking available behind our casita after 5:00PM daily.
- There is street parking along Monroe Street and Elizabeth Street. Please, please, please be a good neighbor and don't block sidewalks or driveways.
- Across Monroe (south side of street) at 1600 South 1st is an underground garage with parking available for \$6.
- Directly across south 1st street, next to Elizabeth Street Café there is also paid parking available by the hour.

### WHAT KIND OF DECOR CAN I BRING?

Nomade does not permit the use of confetti, glitter, balloons, rice/food items or birdseed. Candles & flowers are allowed. Please ask your Event Sales Manager for additional information on recommended decor.

# NÔMADIÉ



## FULL BUY OUT FAQ'S



### HOW MUCH TIME DO I GET FOR SETUP AND BREAKDOWN FOR FULL BUYOUTS ONLY?

Your facility rental includes one complimentary hour of set-up prior to your start time, as well as one hour of breakdown following your end time. Each additional hour of space rental is a \$750 facility fee.

### HOW DO I COORDINATE DELIVERIES AND PICK-UPS IF NEEDED FOR FULL BUYOUTS ONLY?

Nomade can accept packages (1) day before your scheduled event, but if packages arrive any earlier, client is subject to a storage fee of \$50/day. Nomade is not responsible for shipping packages at the end of the event. The client must pack, tape and provide the appropriate shipping labels at the conclusion of the event and schedule their own pick-up for the following day. If packages are left longer than (1) day post-event, client is subject to the \$50/day storage fee. Please do not ship packages or event collateral to Nomade without prior written approval from your Event Sales Manager.

### CAN I HOST MY WEDDING CEREMONY AT NOMADE?

Nomade charges a \$1,000 location & set-up fee to host a wedding/commitment ceremony on-site. In addition, the client is required to hire a professional wedding coordinator that must be present to fully coordinate the pre-ceremony deliveries, set-up, the actual ceremony and post-ceremony photography, etc. No location fee is assessed for a reception-only event.



WANDER IN

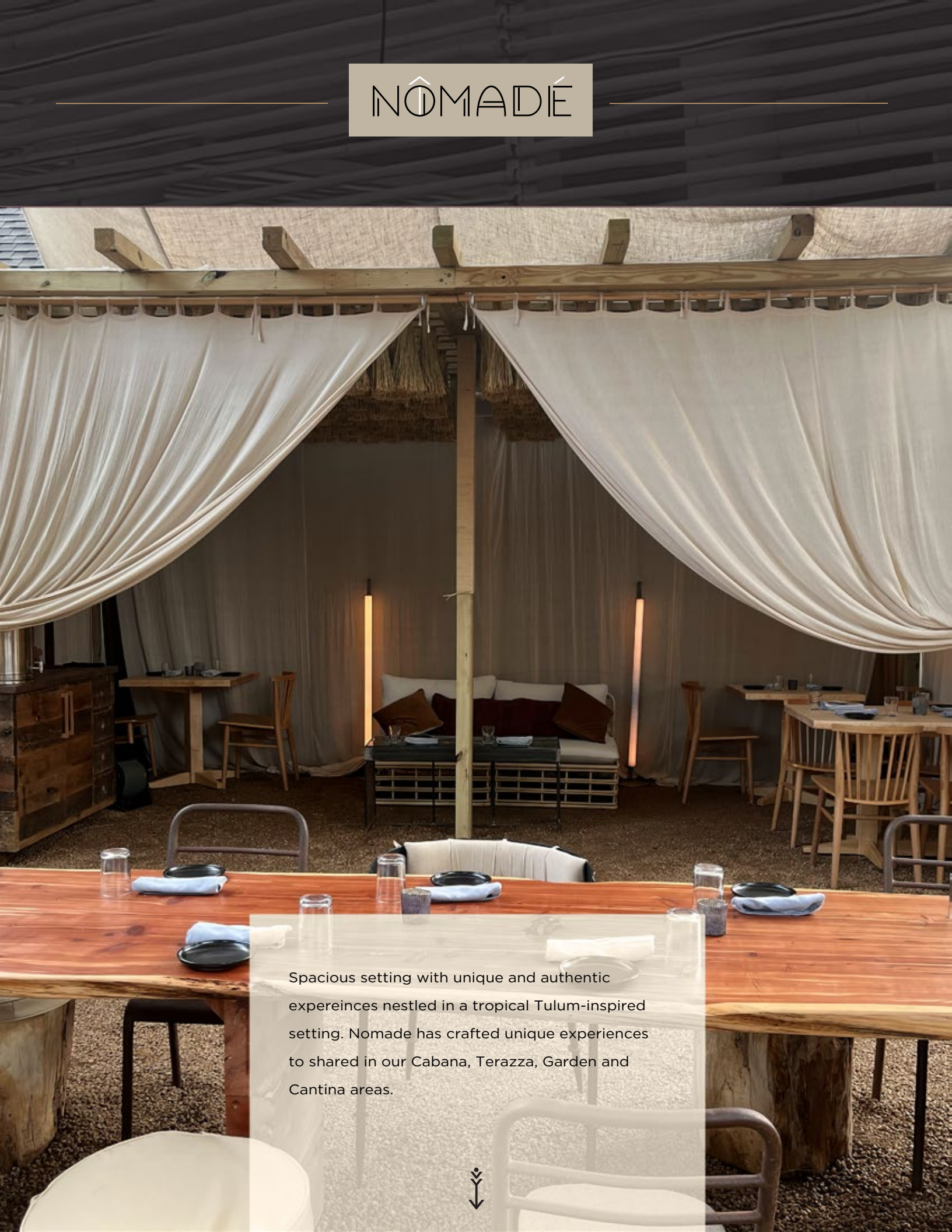
NÔMADÉ

E V E N T   P A C K A G E S



W A N D E R   I N

# NÔMADÉ



Spacious setting with unique and authentic experiences nestled in a tropical Tulum-inspired setting. Nomade has crafted unique experiences to be shared in our Cabana, Terazza, Garden and Cantina areas.



# NÔMADÉ

Tropical ambiance and comfort that will satisfy any large group or special event.

Whether your event is to celebrate a birthday, wedding or a corporate function. Nomade will craft a unique experience for you and your guests that will allow you to leave Austin and discover the Yucatan.



# NÔMADÉ



Offering Austin's finest tequila and mezcal selections. Nomade has developed relationships with boutique and small batch agave's not to be found elsewhere in Austin.

Our bar is more than just a place to enjoy exceptional drinks—it's a cultural experience that transports you to the sun-drenched fields of Mexico. Immerse yourself in the vibrant atmosphere.



# NÔMADÉ

## CANAPE COCKTAIL PARTY

A la Carte • Priced per piece

### STATIONARY BOTANAS (each serves 3-4 people)

<b>Guacamole</b>	\$16
<b>Sikil pak</b>	\$16
<b>Salsa &amp; tostadas</b>	\$9

### PASSED BOTANAS

#### Mini Tostada

Spicy tuna: habanero, avocado, red onion, chapulin	\$8
Guacamole: puffed amaranth, micro cilantro	\$5
Pollo Salpicon: cabbage, recado negro, queso fresco	\$7

#### Skewers

Shrimp cocktail with xnipec	\$5
Octopus, corn, recado negro, lemon	\$5

#### Mini panuchos (crispy black bean stuffed tortilla) \$7 - orders of 10

Cochinita Pibil: slow braised pork, achiote, avocado, xnipec
Duck mole: mole negro, pickled apricot, sesame
Lion's Mane (vegan): seared lion's mane, achiote, avocado, xnipec

#### Crudo

tuna, gooseberry, serrano served in a coconut	\$24 (6 skewers/order)
---	------------------------

#### Dulce

Churros	\$3
Mango Passion	\$5
Mini Flan - vegan	\$5
Waffle bites, chocolate, dulce de leche	\$5



# NÔMADÉ

## DINNER PARTY PLATED

\$55 per person

FOR THE TABLE (served with tostadas) Choice of 1

**Tostadas con salsa** - salsa sultana, charred habanero, pineapple pipian

**Sikil Pak with tostadas**

**Guacamole with tostadas**

BOTANA & CRUDO (choose any combination of 2)

### Raw

Oysters on the half shell

Tuna Crudo

Scallop Aguachile

Hiramasa Ceviche

### Ensalada

Avocado, Watercress, Pineapple, Cilantro Vinaigrette

### Cooked

Grilled Shrimp

Jaiba Frita

Mini Panuchos w/ choice of cochinita pibil, duck mole, or lion's mane

MAIN (entrees) Please select two entrees for split service

**Enmoladas Verdes** - Cochinita pibil stuffed blue corn tortillas, queso requeson, herb salad

**Pollo Asado** - grill chicken breast with squash puree, adobo salsa

**Niman ranch bone-in pork chop** (+5/person)

Tamarind pineapple glazed, entomatada salsa, jalapeno escabeche

**Grilled Bronzino** (+10)

Recado rojo butter, chile tomate, xnipec

**24-hour Boneless Short Rib** (+15/person)

Habanero mango salsa, red watercress, mogo mogo

SIDES (choose 2 sides)

Grilled baby carrots

Esquites - sweet corn, queso fresco, sweet peppers

Papas Fritas - poblano sofrito

Camote sweet potato with recado butter

Fried Cauliflower, cilantro vinaigrette





# NÔMADÉ

## DINNER PARTY PLATED

\$70 per person

FOR THE TABLE (served with tostadas) Choice of 2

**Tostadas con salsa** - salsa sultana, charred habanero, pineapple pipian

**Sikil Pak with tostadas**

**Guacamole with tostadas**

BOTANA & CRUDO (choose any combination of 2)

### Raw

Oysters on the half shell

Tuna Crudo

Scallop Aguachile

Hiramasa Ceviche

### Ensalada

Avocado, Watercress, Pineapple, Cilantro Vinaigrette

### Cooked

Grilled Shrimp

Jaiba Frita

Mini Panuchos w/ choice of cochinita pibil, duck mole, or lion's mane

MAIN (entrees) Please select two entrees for split service or one duet entree

**Enmoladas Verdes** - Cochinita pibil stuffed blue corn tortillas, queso requeson, herb salad

**Pollo Asado** - grill chicken breast with squash puree, adobo salsa

**Niman ranch bone-in pork chop** (+5/person)

Tamarind pineapple glazed, entomatada salsa, jalapeno escabeche

**Grilled Bronzino** (+10)

Recado rojo butter, chile tomate, xnipec

**24-hour Boneless Short Rib** (+15/person)

Habanero mango salsa, red watercress, mogo mogo

**Short rib and shrimp** (+25/person)

24-hour short rib with mexican gulf white shrimp, red watercress

SIDES (choose 2 sides)

Grilled baby carrots

Esquites - sweet corn, queso fresco, sweet peppers

Papas Fritas - poblano sofrito

Camote sweet potato with recado butter

Fried Cauliflower, cilantro vinaigrette





# NÔMADÉ

## HOSTED BAR PACKAGES

### NO. 1 HOSTED LIMITED BAR | Per consumption • Drinks \$15 and under

<b>All Beers</b>	\$8 (Blue Owl Limetastico, Modelo Especial, Modelo Negra, Corona, Corona Light, Tepache Sazon)
<b>House Spirits</b>	\$8-\$15 (Cimarron Blanco, Deep Eddy Vodka, Cimarron Reposado, Banhez Joven, Canada Aguardiente, Condesa Gin, Lalo Blanco, G4 Blanco, Tapatío 110, Lost Explorer Espadin, Derrumbes San Luis Potosí, Vago Elote)
<b>House Wines</b>	\$10-\$15 (Red: Zolo Malbec, Altocedro La Consulta Select Blend 2019, Campo Malbec 2022, Gaupasa Tinto 2021) (White: Trapi Sauvignon Blanc, Breseti Rosa Pantera Rose, Lewis Wines Chenin Blanc 2022, Bodegas Ordonez Nisia Verdejo 2022) (Sparkling: Tapiz Sparkling Malbec Rose NV, Naveran Brut Nature Vintage, Caves Sao Joao Rose Bruto)
<b>NA Beverages</b>	\$4-\$8 (Jarritos-Tamarindo, Mandarin, Grapefruit. Agua de Piedra-Still and Sparkling. Mexican Coke, St. Cecilia Daytripper, Horchata de Coco, Agua de Jamaica, Tamarindo Sour)

---

### NO. 2 HOSTED PREMIUM BAR | Per consumption • Drinks \$20 and under

<b>All Beers</b>	\$8 (Blue Owl Limetastico, Modelo Especial, Modelo Negra, Corona, Corona Light, Tepache Sazon)
<b>House and Premium Spirits</b>	\$8-\$20 (Cimarron Blanco, Deep Eddy Vodka, Cimarron Reposado, Banhez Joven, Canada Aguardiente, Condesa Gin, Lalo Blanco, G4 Blanco, Tapatío 110, Lost Explorer Espadin, Derrumbes San Luis Potosí, Vago Elote, Don Fulano Blanco, Caschauin Blanco, Arette Blanco, Aguasol Blanco, ArteNom 1123 Blanco, ArteNom 1579 Blanco, Wild Common Blanco, PM Spirits 40 Blanco, Don Fulano Fuerte, Arette Fuerte, Tapatío 110, Wild Common Still, PM Spirits 55, Don Fulano Reposado, ArteNom 1414 Reposado, Wild Common Reposado, Arette Anejo, La Luna Tequilana, Derrumbes Durango, Derrumbes Tamaulipas, Grulani Espadin, Grulani Lumbre, Grulani Tobasiche, Grulani Tobala )
<b>House and Premium Wines</b>	\$10-\$20 (Red: Zolo Malbec, Altocedro La Consulta Select Blend 2019, Campo Malbec 2022, Gaupasa Tinto 2021, Zenith Nadir White Blend, Lioco Chardonnay 2022, ) (White: Trapi Sauvignon Blanc, Breseti Rosa Pantera Rose, Lewis Wines Chenin Blanc 2022, Bodegas Ordonez Nisia Verdejo 2022) (Sparkling: Tapiz Sparkling Malbec Rose NV, Naveran Brut Nature Vintage, Caves Sao Joao Rose Bruto)
<b>Specialty Cocktails</b>	\$15-\$17 (K'uk'ulkan, Jamaica Fizz, BanJaJa, La Jungla, El Yucatecan)
<b>Margarita Clasica</b>	\$14-\$19 (Tapatio 110, Lalo Blanco, Don Fulano Reposado, Banhez Joven, Derrumbes San Luis Potosi)
<b>NA Beverages</b>	\$4-\$8 (Jarritos-Tamarindo, Mandarin, Grapefruit. Agua de Piedra-Still and Sparkling. Mexican Coke, St. Cecilia Daytripper, Horchata de Coco, Agua de Jamaica, Tamarindo Sour)



# NÔMADÉ

## HOSTED BAR PACKAGES

### NO. 3 HOSTED LIMITED BAR | \$18 per person per hour (option to add margaritas for \$20 per hour)

#### All Beers

\$8 (Blue Owl Limetastico, Modelo Especial, Modelo Negra, Corona, Corona Light, Tepache Sazon)

#### House Spirits

\$8-\$15 (Cimarron Blanco, Deep Eddy Vodka, Cimarron Reposado, Banhez Joven, Canada Aguardiente, Condesa Gin, Lalo Blanco, G4 Blanco, Tapatío 110, Lost Explorer Espadin, Derrumbes San Luis Potosí, Vago Elote)

#### House Wines

\$10-\$15 (Red: Zolo Malbec, Altocedro La Consulta Select Blend 2019, Campo Malbec 2022, Gaupasa Tinto 2021)  
(White: Trapi Sauvignon Blanc, Breseti Rosa Pantera Rose, Lewis Wines Chenin Blanc 2022, Bodegas Ordenez Nisia Verdejo 2022)  
(Sparkling: Tapiz Sparkling Malbec Rose NV, Naveran Brut Nature Vintage, Caves Sao Joao Rose Bruto)

#### NA Beverages

\$4-\$8 (Jarritos-Tamarindo, Mandarin, Grapefruit. Agua de Piedra-Still and Sparkling. Mexican Coke, St. Cecilia Daytripper, Horchata de Coco, Agua de Jamaica, Tamarindo Sour)

---

### NO. 4 HOSTED PREMIUM BAR | \$23 per person per hour

#### All Beers

\$8 (Blue Owl Limetastico, Modelo Especial, Modelo Negra, Corona, Corona Light, Tepache Sazon)

#### House and Premium Spirits

\$8-\$20 (Cimarron Blanco, Deep Eddy Vodka, Cimarron Reposado, Banhez Joven, Canada Aguardiente, Condesa Gin, Lalo Blanco, G4 Blanco, Tapatío 110, Lost Explorer Espadin, Derrumbes San Luis Potosí, Vago Elote, Don Fulano Blanco, Caschauin Blanco, Arette Blanco, Aguasol Blanco, ArteNom 1123 Blanco, ArteNom 1579 Blanco, Wild Common Blanco, PM Spirits 40 Blanco, Don Fulano Fuerte, Arette Fuerte, Tapatío 110, Wild Common Still, PM Spirits 55, Don Fulano Reposado, ArteNom 1414 Reposado, Wild Common Reposado, Arette Anejo, La Luna Tequilana, Derrumbes Durango, Derrumbes Tamaulipas, Grulani Espadin, Grulani Lumbre, Grulani Tobasiche, Grulani Tobala )

#### House and Premium Wines

\$10-\$20 (Red: Zolo Malbec, Altocedro La Consulta Select Blend 2019, Campo Malbec 2022, Gaupasa Tinto 2021, Zenith Nadir White Blend, Lioco Chardonnay 2022, ) (White: Trapi Sauvignon Blanc, Breseti Rosa Pantera Rose, Lewis Wines Chenin Blanc 2022, Bodegas Ordenez Nisia Verdejo 2022)  
(Sparkling: Tapiz Sparkling Malbec Rose NV, Naveran Brut Nature Vintage, Caves Sao Joao Rose Bruto)

#### Specialty Cocktails

\$15-\$17 (K'uk'ulkan, Jamaica Fizz, BanJaJa, La Jungla, El Yucatecan)

#### Margarita Clasica

\$14-\$19 (Tapatio 110, Lalo Blanco, Don Fulano Reposado, Banhez Joven, Derrumbes San Luis Potosi)

#### Coffee Station

\$5 per person (Rutamaya Coffee, Dark Roast & Decaf, Cream & Sugar)

#### NA Beverages

\$4-\$8 (Jarritos-Tamarindo, Mandarin, Grapefruit. Agua de Piedra-Still and Sparkling. Mexican Coke, St. Cecilia Daytripper, Horchata de Coco, Agua de Jamaica, Tamarindo Sour)