

THE  
*Rosemary Room*

AT TINY BOXWOODS



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## OVERVIEW

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Standard events are **2.5 hours each**. You can select between the hours listed below for your event

The hosts have access to the room an hour before for set up and can stay half an hour after to gather personal belongings

If you would like to book a longer event, each additional hour increases the venue fee \$200

## SCHEDULE

### **Early Morning Events**

Tuesday- Sunday: 6 am - 9 am

### **Daytime Events**

Tuesday- Friday: 9 am - 3 pm

Saturday & Sunday: 9 am - 3 pm

### **Evening Events**

Tuesday - Saturday: 3 pm - 10 pm

## GUEST COUNTS

### **Seated Events**

24-Person Maximum

### **Mingle Event**

45-Person Maximum

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# FINANCIALS

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## MENUS

### **Early Morning Per Person**

| \$45 Family Style |

### **Daytime Per Person**

| \$50 Mingle | \$60 Family-Style

Brunch | **Evening Per Person**

| \$60 Mingle | \$85 Family-Style Dinner |

## PRICING

### **Early Morning Events**

*Tuesday - Sunday:*

Food & Beverage Minimum: \$750

### **Daytime Events**

*Tuesday - Thursday:*

Food & Beverage Minimum: \$1,000

*Friday-Sunday:*

Food & Beverage Minimum: \$1250

### **Evening Events**

*Tuesday - Thursday:*

Food & Beverage Minimum: \$1250

*Friday - Saturday:*

Food & Beverage Minimum: \$1750

Venue Fee (All Daytime Events): \$500

Venue Fee (All Evening Events): \$750

## GRATUITY

20% will be applied to the total  
bill

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## ADDITIONAL DETAILS

### **MENU SELECTIONS**

Please let us know of any allergies or food preferences prior to your event so our kitchen can plan accordingly. If you do not see the right menu for you, please reach out and we can do our best to accommodate.

### **DESSERTS**

We will provide one individually wrapped chocolate chip cookie per guest. Gluten free cookies are available upon request.

In addition, we have a dessert menu consisting of our house made pastries and specialty desserts that can be customized for your event. However, you are welcomed to bring in outside desserts. If you choose to bring in your own dessert, we have a dessert fee of \$25.

### **BEVERAGES**

Iced tea, mint lemonade and water will be present for every event, upon request. You are more than welcomed to add on additional non-alcoholic beverages, cocktails, spirits or wine. We do not allow outside beverages in. Please let us know prior to your event if you would like additional libations present.

### **DECOR**

We will always have hydrangeas and forms of greenery in the room, but you are more than welcome to bring in additional florals and décor. There are no flowers on our tables. The only décor we do not allow is confetti, glitter or anything that requires tape or nails to be put in our walls. We do not allow pillar candles without glass around them. We do not allow command strips.

*daytime menus*

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## EARLY MORNING SEATED

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\$45 per person

*Please select one beginning, two favorites, and two sides to be passed and shared  
amongst your guests*

### TINYS FAVORITES

*select two*

#### BEGINNINGS

*always present*

##### **Day's Pastry Spread**

assortment of house  
pastries, seasonal bread,  
whipped honey butter,  
strawberry jam

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#### ADDITIONAL SHARINGS

*each \$5 per person*

##### **Donuts**

glazed, vanilla sprinkled or  
chocolate sprinkled

##### **Muffin**

blueberry

##### **Morning Bun**

croissant dough rolled in  
cinnamon

##### **Chia Seed Pudding**

coconut milk chia seed  
pudding, chopped  
roasted almonds, berries,  
honey

##### **Fruit & Yogurt Parfait**

yogurt, house granola,  
berries, bananas, honey

##### **Ham & Cheese**

##### **Croissant**

rosemary ham, Gruyère,  
poppyseed croissant

##### **Sausage Biscuit**

mother's sausage,  
cheddar cheese,  
jalapeño jam

##### **Baker's Sandwich**

rosemary ham, Dijon  
butter, arugula, house  
croissant

##### **Everything**

##### **Croissant**

cream cheese filling,  
topped with everything  
seasoning

#### SIDES

*select two*

##### **Fresh Seasonal Fruit**

##### **Warm Biscuits**

whipped honey butter,  
strawberry jam

##### **Warm Scones**

choice of blueberry or  
rosemary cheddar,  
served with whipped  
butter

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#### DRINKS

**House black coffee**

**and fresh juices**

**available upon**

**request**

| additional main \$12 pp | additional side \$8 pp |

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## DAYTIME FAMILY STYLE

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\$60 per person

*Please select one beginning, two favorites, and two sides to be passed and shared amongst your guests.*

### BEGINNINGS

*select one*

#### **Day's Pastry Spread**

assortment of house pastries, seasonal bread, whipped honey butter, strawberry jam

#### **Cheese & Meat Board**

local cheeses, cured meats, whole grain mustard cream, figs, jalapeño jam, rosemary hazelnuts, flatbread

#### **French Picnic**

rosemary ham, whipped goat cheese, kalamatas, basil pesto, artisan bread

### TINYS FAVORITES

*select two*

#### **Chicken Enchiladas**

salsa verde, Spanish rice, white cheddar, fresh avocado, corn tortilla

#### **Mother's Breakfast**

scrambled eggs, warm biscuits, whipped honey butter, strawberry jam

#### **Avocado Toast**

citrus, salt, red pepper, honey, marinated tomatoes, sourdough bread  
*\*\*add on smoked salmon \$5pp*

#### **Grains & Things**

fresh herbs, roasted vegetables, quinoa, farro, feta, avocado, crispy chickpeas, pine nut dressing

#### **Classic Caesar**

grilled chicken, parmesan, croutons, romaine leaves, house caesar dressing

#### **Picnic Board**

baker's sandwiches & turkey avocado clubs

#### **Seasonal**

#### **Salad**

inquire for details

### SIDES

*select two*

#### **Fresh Seasonal Fruit**

#### **Scrambled Eggs**

#### **Mother's Sausage**

#### **Crispy Bacon**

#### **Warm Biscuits**

whipped honey butter, seasonal jam

#### **La Provençal**

mixed greens, goat cheese, house croutons, champagne vinaigrette

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### DRINKS

**House black coffee  
and fresh juices  
available upon  
request**

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| additional beginning \$12 pp | additional main \$12 pp | additional side \$8 pp

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## DAYTIME MINGLE

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\$50 per person

*Please select one beginning and four mingling appetizers to be displayed on a buffet and enjoyed while standing.*

### BEGINNINGS

*select one*

**Day's Pastry Spread**

assortment of house pastries,  
seasonal bread, whipped honey  
butter, strawberry jam

**Cheese & Meat Board**

local cheeses, cured meats,  
whole grain mustard cream, figs,  
jalapeño jam, rosemary  
hazelnuts, flatbread

**French Picnic**

rosemary ham, whipped goat  
cheese, kalamatas, basil pesto,  
artisan bread

### MIX & MINGLE

*select four*

**Chia Seed Pudding**

coconut milk chia seed pudding,  
chopped roasted almonds,  
berries, honey

**Fruit & Yogurt Parfait**

yogurt, house granola, berries,  
bananas, honey

**TH Farm's Veggies**

roasted squash, carrots, and  
beets, feta, chimichurri

**Avocado Toast**

lime, salt, red pepper, honey,  
heirloom tomatoes, sliced  
sourdough

**Sausage Biscuit**

mother's sausage, cheddar  
cheese, jalapeño jam

**Ham & Cheese Croissant**

rosemary ham, gruyère,  
poppyseed croissant

**Baker's Sandwich**

rosemary ham, arugula,  
dijon butter, house croissant

**Turkey Avocado Club**

turkey, avocado, bacon, aioli,  
basil pesto, sourdough bread

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*\*\*add on smoked salmon  
\$5pp*

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### DRINKS

**House black coffee  
and fresh juices  
available upon  
request**

| additional beginning \$12 pp | additional app \$12 pp |

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*evening menus*

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# EVENING FAMILY DINNER

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\$85 per person

*Please select one salad, two mains, and two sides to be passed and shared amongst your guests.*

## BEGINNINGS

*always present upon arrival*

### **Cheese & Meat Board**

local cheeses, cured meats, jalapeño jam, whole grain mustard cream, figs, candied hazelnuts, flatbread

## SALAD

*select one*

### **Provençal Salad**

mixed greens, goat cheese, champagne vinaigrette  
*(V)*

### **Classic Caesar Salad**

parmesan, croutons, romaine leaves, caesar dressing

## MAINS

*select two*

### **Wood-Fired Salmon**

salmon, beurre blanc

### **The Day's Cut**

wood-fired tenderloin, house chimichurri

### **Herb Chicken**

herb marinated chicken, fresh herbs

### **Wood-fired Squash**

curried lentils, coconut cream  
*(V, VG)*

## SIDES

*select two*

### **Roasted Asparagus**

### **Roasted Brocolini**

### **Roasted Carrots**

### **Coconut Rice**

### **Parmesan Risotto**

### **Blue Cheese Risotto**

## TO SHARE

*each \$5 per person*

### **Tinys Artichokes**

wood-fired artichokes, chimichurri  
*(V, GF)*

### **Goat Cheese Bites**

pistachio goat cheese, black pepper, truffle, honey, phyllo pastry *(V)*

### **Tenderloin Toast**

tenderloin, house chimichurri, mustard aioli, toasted baguette

### **Smoked Salmon**

smoked salmon, sun-dried tomatoes, toasted baguette

### **Tomato Basil Bruschetta**

heirloom tomatoes with balsamic reduction

### **Seasonal Soup Shooters**

inquire for details

### **Tomato & Mozzarella**

heirloom tomatoes, basil, mozzarella

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| additional beginning \$12 pp | additional main \$12 pp | additional side: \$8 pp |

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## EVENING COCKTAIL

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\$60 per person

*Please select five mingling items to be served during your event.*

### BEGINNINGS

*present upon arrival*

#### **Cheese & Meat Board**

local cheeses, cured meats, jalapeño jam, whole grain mustard cream, figs, candied hazelnuts, flatbread

### MIX & MINGLE

*select five*

#### **TH Farm's Veggies**

roasted squash, carrots, beets,  
feta, chimichurri  
*(V, GF)*

#### **Mini French Picnic**

rosemary ham, goat cheese,  
basil pesto, olives, baguette

#### **Gulf Catch Ceviche**

daily catch, jalapeño, heirloom  
tomatoes, avocado, lime,  
house corn chips  
*(GF)*

#### **Tomato & Mozzarella**

heirloom tomatoes, basil,  
mozzarella

#### **Tenderloin Toast**

tenderloin, house  
chimichurri, mustard aioli,  
toasted baguette

#### **Smoked Salmon**

smoked salmon, sun-dried  
tomatoes, toasted baguette

#### **Tinys Artichokes**

wood-fired with herb  
butter, house chimichurri  
*(V, GF)*

#### **Seasonal Shooter**

inquire for details

#### **Portobello Bites**

caramelized leeks, portobellos, blue  
cheese, pastry shell  
*(V)*

#### **Goat Cheese Bites**

pistachio goat cheese, black  
pepper, truffle, honey, pastry shell  
*(V)*

#### **Tomato Basil Bruschetta**

heirloom tomatoes with balsamic  
reduction

#### **Prosciutto Wrapped Dates**

smoked goat cheese, dates, honey,  
balsamic reduction

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| additional beginning \$12 pp | additional app \$12 per person |

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*desserts*

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## DESSERTS

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\$6 each per person

*Please select to be served family style during your event*

**Goat Cheese Cheesecake**

gluten free crust topped with  
fresh berries

*(GF)*

**Vanilla Bean Panna Cotta**

vanilla bean panna cotta with a  
raspberry coulis

*(GF)*



*libations*





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## WINE

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*Please select which wines you would like available at your event no later than one week prior to your event date. All wine is by the bottle and only bottles opened or consumed will be added to your event total. Bottles that are left unfinished can be corked for you to take home.*

*Subject to change based on availability.*

*Please select up to 4 selections.*

### S P A R K L I N G

**Poggio Costa Prosecco**  
NV – Friuli, Italy – 60

**Cuvée Francois Cremant De Limoux Rosé**  
NV - Languedoc-Roussillon, France - 64

**Jean Vesselle Brut Reserve**  
NV - Champagne, France - 125

**Lamberti Rosé Prosecco**  
NV- Veneto, Italy - 64

**Lanson Brut Pere et Fils**  
NV- Champagne, France - 100

**Raventos Blanc De Blanc Cava**  
2021- Catalunya, Spain - 64

**Ayala Brut Majeur Rose**  
NV- Champagne, France - 180

| Mimosa Bar |

*For mimosas, please select your preferred sparkling wine,  
and we will pair with complimentary orange, grapefruit  
& cranberry juice.*

### R O S É

**Peyrassol Cuvée Des Commandeurs  
Rosé**  
2022 – Provence, France – 64

**Daou Rosé**  
2022- Paso Robles, California - 68

**Lauverjat Sancerre Rosé**  
2022- Loire Valley, France - 84

### C H A R D O N N A Y

**Domaine La Roche Unoaked**  
2022 - Languedoc, France - 60

**Trefethen Chardonnay**  
2021 - Oak Knoll, California - 72

**Domaine Alain Normand Macon La  
Roche**  
2020 - Burgundy, France - 88

**Dutton-Goldfield Ranch**  
2020 - Russian River Valley, California - 76

**Arista Chardonnay**  
2020 - Russian River Valley, California -  
159

### S A U V I G N O N B L A N C & A R O M A T I C W H I T E S

**Origine Sancerre**  
2022 – Loire Valley, France – 88

**Stoneleigh Sauvignon Blanc**  
2023 – Marlborough, New Zealand – 60

**Domaine De L'Ecu Muscadet**  
2022 - Loire Valey, France - 68

**Cerretto Langhe Arneis Blanc**  
2021 – Piedmont, Italy – 88

**Schloss Vollrads Resiling**  
2021 – Rheingau, Germany – 64

**Terlan Pinot Grigo**  
2022 – Alto Adige, Italy – 64

**Clos Pegase Sauvignon Blanc**  
2022 – Carneros, California – 68

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### PINOT NOIR

**Hilt Estate**

2021 – Santa Rita Hills, California – 64

**Picayune Cellars**

2021- Sonoma Coast, California - 96

**Illahé**

2022- Willamette Valley, Oregon - 80

**Bachelet-Monnot 'La Fussiére' Rouge**

2020- Bourgogne, France - 110

### CABERNET & CABERNET BLENDS

**Anabella Cabernet Sauvignon**

2020- Napa Valley, California - 64

**Jonata Todos Vineyard Red Blend**

2018- Ballard Canyon, California - 85

**Titus Cabernet Sauvignon**

2021 - St. Helena, California - 104

**Pride Cabernet Sauvignon**

2018-2020 - Napa Valley, California - 150

**Picayune Napa Valley Rive Gauche Cabernet  
Sauvignon**

2018 - Napa Valley, California - 170

**Ashes & Diamonds Bates Mountain Cuvée**

2016- Santa Cruz, California - 205

### ENTICING REDS

**Querceiabella Toscana Mongrana Rosso 2020**

- Tuscany, Italy - 60

**Château Musar Jeune Red Blend**

2021 - Bekka Valley, Lebanon - 64

**Le Moulin Chapitre Chinon, Cabernet Franc**

2020 - Chinon, France - 64

**Château De La Chaize Brouilly Gamay 2019**

- Boujolais, France - 68

**Bruma Tinto**

2021 - Guadalupe Valley, Mexico - 76

**Marchesi Incisa Sant'Emilian Superiore 2019 -**

Barb d'Asti, Italy - 80

**Château Paloumey Cru Bourgeois Superior**

2020 - Medoc, France - 90

**Lan Gran Reserva**

2016 - Rioja Spain - 90

**Oddero Convento Barolo**

2017 - Piedmont, Italy - 140

**De Martino Las Cruces Malbec**

2018 - Cachapoal Valley, Chile - 140

**Clos Du Mont Olivet Château Neuf-De-Pape**

2020 - Rhone Valley, France - 145

**Ashes & Diamonds Cabernet Franc**

2019- Napa Valley, California - 160

**Château Le Puy Merlot**

2019 - St. Emilion, France - 175

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## LIQUOR

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*please select up to 2 cocktails and up to 2 spirits*  
*\$15 per cocktail*  
*\$12 per spirit*

### HOUSE COCKTAILS

**South Congress 75**

gin, honey, lavender, prosecco

**Hugo Spritz**

st. germain elderflower, mint,  
lime, sparkling wine

**Texas Bramble**

tequila, blackberry, lime,  
ginger beer

**Dalmatian**

vodka, grapefruit, black pepper, lemon

**Ranch Water**

tequila, lime, soda

**Paloma Fresca**

tequila, grapefruit, lime, mint

**Tarry Town Margarita**

tequila, lime, sage, honey, salt

**Bloody Mary**

vodka, house bloody mary mix

**Old West Fashioned**

bourbon, brown sugar, bitters, cherries

mocktails are available upon request\*

### SPIRITS

**Gin**

Ford's

**Vodka**

tito's

**Rum**

don q Q

**Tequila**

centenario plata

**Whiskey**

buffalo trace

**Scotch**

dewar's white label

**Fresh Juice**

lemon, lime, cranberry, grapefruit, orange  
juice

**Mixers**

club soda, tonic water, ginger beer  
coca-cola, diet coca-cola

| Beers \$8 |

**Pacifico**  
*lager*

**Electric Jellyfish**  
*IPA*

**(512) Brewing Wit**  
*Belgian-style wheat*

**Austin Beerworks pearl-**  
**snap**

*German -style pils*

**Live Oak Big Bark**

*Amber lager*

**Heineken 0**

*NA beer*

### SIGNATURE COCKTAILS

*seasonal*

**Zilker Spritz**

aperol, tequila, orange, calabrian  
chili, prosecco

**Mueller Mojito**

rum, coconut, mint, lime, soda

**Lady Bird Limoncello Spritz**

limoncello, thyme, prosecco, soda

**Thompson Sour**

whiskey, lemon, chamomile,  
Cabernet, salt

**Spring Fever**

gin, elderflower, orange, lemon,  
honey, thyme

**Oaxacan Negroni**

mezcal, hibiscus, sweet vermouth,  
lime, salt

**Circle C Gimme**

vodka, cucumber, mint, lime, tajin

**South Congress Punch**

pineapple infused rum, guava, lime,  
angostura bitters



QUESTIONS?  
*just ask!*

Feel free to shoot us an email with any questions you may have.  
We will get back to you as soon as possible

- Riley Pallesen

Events Coordinator  
austinevents tinyboxwoods.com

