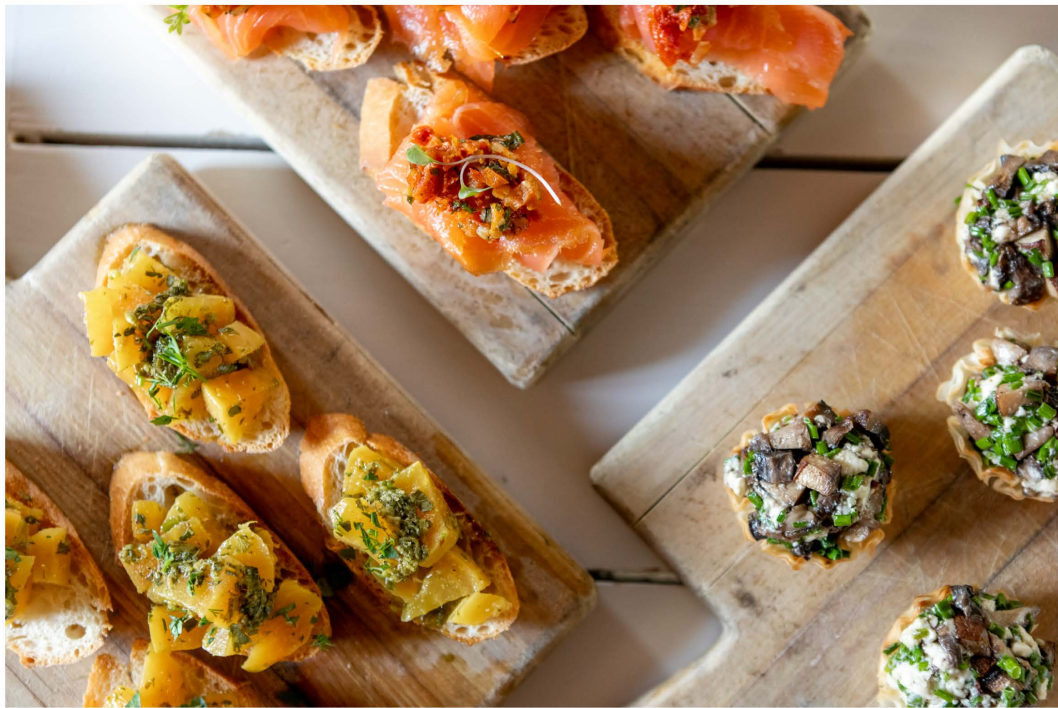


THE
Rosemary Room

AT TINY BOXWOODS



OVERVIEW

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:

10am-12:30pm & 2:00-4:30pm

Evening Events

Tuesday - Saturday: 3 pm - 10 pm

GUEST COUNTS

Seated Events

24-Person Maximum

Mingle Event

45-Person Maximum

FINANCIALS

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

Evening Events

Tuesday - Thursday:

Food & Beverage Minimum: \$1250

Friday - Saturday:

Food & Beverage Minimum: \$1750

Daytime Events

Tuesday - Thursday:

Food & Beverage Minimum: \$1,000

Friday-Sunday:

Food & Beverage Minimum: \$1250

Venue Fee (All Daytime Events): \$500

Venue Fee (All Evening Events): \$750

GRATUITY

20% will be applied to the total
bill

OVERVIEW

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

EARLY MORNING SEATED

\$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

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

blueberry & rosemary
cheddar, served with
whipped butter

DRINKS

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

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

DAYTIME FAMILY STYLE

\$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, basil pesto, figs, jalapeño jam, rosemary hazelnuts, flatbread

TINY'S 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, farro, feta, avocado, crispy chickpeas (fried in beef tallow), 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

DRINKS

House black coffee

and fresh juices

available upon

request

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

DAYTIME MINGLE

\$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,
basil pesto, figs, jalapeño jam,
rosemary hazelnuts, flatbread

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

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

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

DRINKS

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

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

evening menus

EVENING FAMILY DINNER

\$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

Seasonal Salad

field greens, candied pecans,
blue cheese, apples, apple
cider vinaigrette

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

Garlic Mashed Potatoes

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

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

EVENING COCKTAIL

\$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

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

desserts

DESSERTS

\$6 each per person

Please select to be served family style during your event

Goat Cheesecake

gluten free sugar cookie
crust base served with
raspberry coulis and white
chocolate Chantilly

Vanilla Bean Panna Cotta

with a raspberry coulis

Berries & Cream

whipped Chantilly served
with berry sauces and
fresh berries

*all of our treats listed above are gluten free *



libations



WINE

*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

La Gioiosa, Prosecco Rosé
NV - Veneto, Italy - 60

Jean Vesselle Brut Reserve
NV - Champagne, France - 125

Langlois- Chateau, Brut Rosé
NV- Loire Valley, France - 68

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

Juvé Y Camps, Cava Gran Reserva
NV- Penedes, Spain - 64

Ayala Brut Majeur Rose
NV- Champagne, France - 180

Ferrari, Brut
NV- Trento, Italy - 80

| 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 – Côtes de Provence, France – 64

Daou Rosé
2022- Paso Robles, California - 60

J. De Villebois Sancerre
2022- Loire Valley, France - 68

C H A R D O N N A Y

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

Trefethen Chardonnay
2021 - Napa Valley, California - 72

Domaine William Fèvre, Chablis
2022 - Burgundy, France - 80

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

Arista Chardonnay
2020 - Russian River Valley, California -
159

**Vincent Girardin, Cuveé Saint-
Vincent Blanc**
2021 - Burgundy, France - 88

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

Hubert Brochard, Sancerre
2022 – Loire Valley, France – 88

Stoneleigh Sauvignon Blanc
2023 – Marlborough, New Zealand – 60

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

Cerretto Langhe Arneis Blanc
2021 – Piedmont, Italy – 60

Schloss Vollrads Resiling
2021 – Rheingau, Germany – 64

Cantina La Vis, Pinot Grigio
2022 – Alto Adige, Italy – 60

Tenuta Regaleali, Grillo
2021 – Sicily, Italy – 64

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Subject to change based on availability.

Please select up to 4 selections.

PINOT NOIR

Truchard Vineyards

2022 – Carneros, California – 68

Résonance

2022- Willamette Valley, Oregon - 88

Colene Clemens 'Margo' Estate

2021- Willamette Valley, Oregon - 102

Bachelet-Monnot, Maranges Rouges 1er Cru 'La Fussière'

2021- Burgundy, France - 115

CABERNET & CABERNET BLENDS

Anabella Cabernet Sauvignon

2020- Napa Valley, California - 64

Jonata Todos Vineyard Red Blend

2018- Ballard Canyon, California - 72

Château Paloumey

2020 - Haut-Médoc, France - 90

Château De La Coste Margaux

2019 - Bordeaux, France - 116

**Picayune Napa Valley Rive Gauche Cabernet
Sauvignon**

2018 - Napa Valley, California - 170

Ashes & Diamonds Bates Mountain Cuvée

2016- Santa Cruz, California - 205

ENTICING REDS

**Fattoria Le Pupille Morellino Di Scansano
Riserva**

2019 - Toscana, Italy - 60

Château Musar Jeune Red Blend

2021 - Bekka Valley, Lebanon - 64

Le Moulin Chapitre Chinon, Cabernet Franc

2020 - Loire Valley, France - 64

Château De La Chaize Brouilly Gamay

2022- Boujolais, France - 68

Bima Tinto

2021 - Guadalupe Valley, Mexico - 76

Colomé Estate, Malbec

2021 - Salta, Argentina - 64

Casa E. Di Mirafiore, Barbara D'Alba Superiore

2019 - Piedmont, Italy - 76

Château Malijay, GSM Gigondas

2020 - Rhone Valley, France - 112

Luigi Odderò Conventó, Barolo

2017 - Piedmont, Italy - 140

De Martino Las Cruces Malbec

2018 - Cachapoal Valley, Chile - 140

Famiglia Cotarella Montiano Rosso, Merlot

2019 - Lazio, Italy - 156

Ashes & Diamonds Cabernet Franc

2019- Napa Valley, California - 160

**Casanova Di Neri Brunello, Di Montalcino White
Label**

2019 - Tuscany, Italy- 174

LIQUOR

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

Lady Bird Limoncello Spritz

limoncello, thyme, prosecco, soda

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 \$5-\$8 |

Pacifico

Mexican lager

(512) Juicy

Hazy IPA

(512) WIT

Belgian-style wheat

(512) Pecan Porter

American porter

ABW 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

Rosewood Martini

tequila, rosemary, lemon,
pomegranate, jalapeño, brut
sparkling

Pemberton Heights

bourbon, spiced pear, apple, lemon,
bitters

Thompson Sour

whiskey, lemon, chamomile,
Cabernet, salt

Spicewood Chai Tea

white rum, dark rum, orgeat, lime,
chai tea, orange

Red River Negroni

mezcal, vermouth, amaro,
pomegranate

Circle C Gimme

vodka, cucumber, mint, lime, tajin

Hyde Park

pecan infused bourbon, amaro
nonino, bitters, cherry



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

