

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: 9 am - 3 pm

Evening Events

Tuesday - Saturday: 3 pm - 10 pm

GUEST COUNTS

Seated Events

24-Person Maximum

Mingle Event

40-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

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

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, cakes 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,
poppysseed croissant

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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, figs, jalapeño jam, rosemary hazelnuts, flatbread

French Picnic

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

TINYS FAVORITES

select two

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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

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, 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

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

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

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

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 Cheese Cheesecake

gluten free almond cookie crust
topped with fresh berries &
blackberry coulis

(GF)

**Lemon Orange Chiffon
Cake Bites**

orange chiffon cake, lemon
curd and lemon butter cream

Vanilla Bean Panna Cotta

vanilla bean panna cotta with a
pineapple basil coulis

(GF)

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

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

| Mimosas 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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Please select up to 4 selections.

PINOT NOIR

Hilt Estate

2021 – Santa Rita Hills, California – 64

Picayune Cellars

2021- Sonoma Coast, California - 96

Illahe

2022- Willamette Valley, Oregon - 80

Bachelet-Monnot 'La Fussière' 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, 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. Emilien, France - 175

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

mocktails are available upon request*

SPIRITS

Gin

Ford's

Vodka

tito's

Rum

don 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

Summer's Watermelon Smash

tequila, jalapeno, lime

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
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