LA CONDESA

GROUP DINING + SPECIAL EVENTS



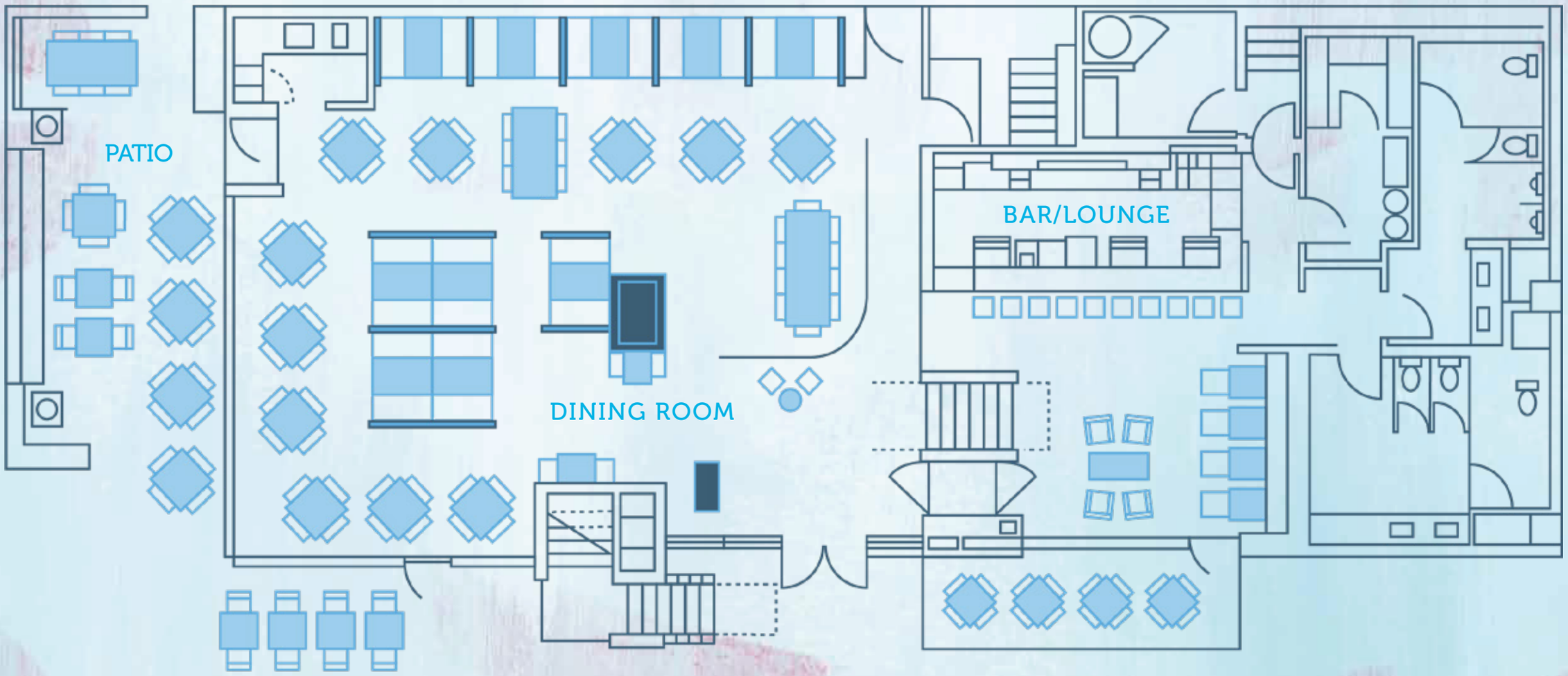
LA CONDESA CAPACITY

SEATS

Bar/Lounge: 34
Dining: 102
Patio: 48
Total: 184

SQUARE FEET

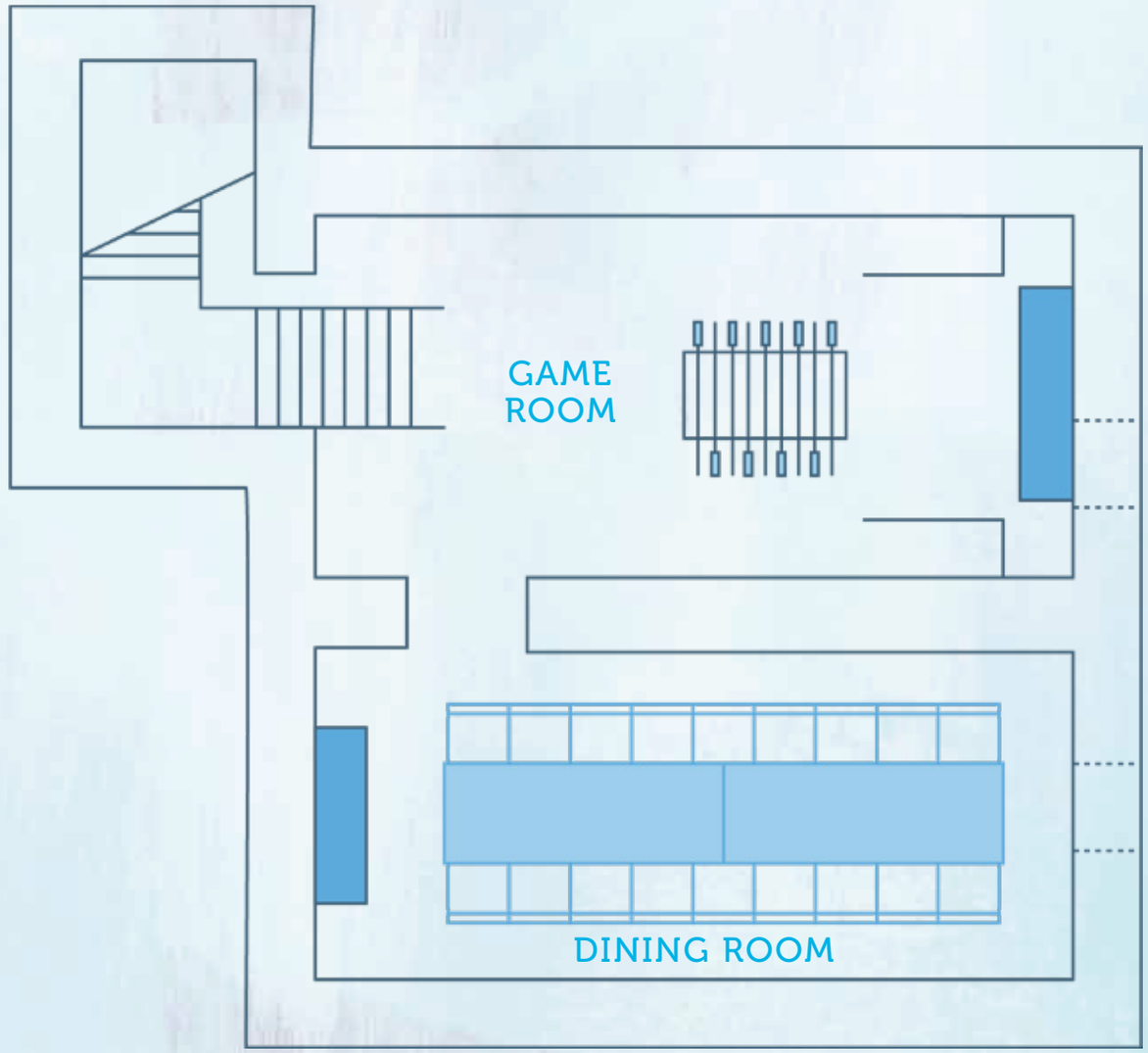
Bar/Lounge: 403
Dining: 1,441
Patio: 612
Total: 2,456



FLOUR HOUSE

SEATS
Total: 18

SQUARE FEET
Total: 505



THE FLOUR HOUSE

Dining Room

LA CONDESA

Dining Area

CHEF'S FAMILY STYLE SEATED MENU - NUMERO UNO

$70 PER GUEST (AVAILABLE FOR DINNER ONLY)

BOTANAS

TOSTADAS DE AGUACATE
avocado, black bean purée, crema, queso fresco, pickled red onion (v/gf)

ENSALADA DE LA CASA
mixed farm greens, avocado, queso fresco, balsamic vinaigrette (gf/v)

HONGOS Y HUITLACOCHE HUARACHES
wild mushrooms, huitlacoche, yellow corn, farmer's cheese (gf/v)

PLATAS FUERTES
(pick 2)

POLLO DOMINGUERO
whole roasted chicken, pico de gallo (gf/df)

BEEF BARBACOA
braised beef cheek, fresh herbs (gf/df)

HONGOS
grilled mushrooms, mint chimichurri (gf/vg/df)



PARA ACOMPAÑAR

MOROS
black beans (gf/vg/df)

FIDEOS
toasted vermicelli noodles, guajillo broth, salsa arbol, tomato, onion (vg/df)

ESQUITES
grilled corn off the cob, mayo, cotija cheese, lime, aleppo chile (gf/v)

CORN TORTILLAS (gf/vg/df)

GARNISHES
cotija (v/gf)
escabeche (gf/vg)
pico de gallo (gf/vg)
seasonal salsas (gf/vg)

POSTRE

CHURROS
cinnamon sugar, dulce de leche (V)

*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
gf = gluten-free, v= vegetarian, vg = vegan, df = dairy free

CHEF'S FAMILY STYLE SEATED MENU - NUMERO DOS

$80 PER GUEST (AVAILABLE FOR DINNER ONLY)

BOTANAS

ENSALADA DE LA CASA
mixed farm greens, avocado, queso fresco, balsamic vinaigrette (gf/v)

HONGOS Y HUITLACOCHE HUARACHES
wild mushrooms, huitlacoche, yellow corn, farmer's cheese (gf/v)

***TIRADITO**
tuna, lime, ginger, avocado, charred onion oil, cilantro (gf/df)

TOSTADAS DE AGUACATE
avocado, black bean purée, crema, queso fresco, pickled red onion (v/gf)

PLATOS FUERTES
(pick 3)

POLLO DOMINGUERO
whole roasted chicken, pico de gallo (gf/df)

BEEF BARBACOA
braised beef cheek, fresh herbs (gf/df)

HONGOS
grilled mushrooms, mint chimichurri (gf/vg/df)

CARNITAS
crispy pork shoulder (gf/df)

CAMARONES
(additional $5 per person)
achiote marinated gulf shrimp (gf)

PARA ACOMPAÑAR

MOROS
black beans (gf/vg/df)

FIDEOS
toasted vermicelli noodles, guajillo broth, salsa arbol, tomato, onion (vg/df)

ESQUITES
grilled corn off the cob, mayo, cotija cheese, lime, aleppo chile (gf/v)

CORN TORTILLAS (gf/vg/df)

GARNISHES
cotija (v/gf)
escabeche (gf/vg)
pico de gallo (gf/vg)
seasonal salsas (gf/vg)

POSTRE

TRES LECHES
sponge cake, whipped cream, dulce de leche, oaxacan crema

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BUILD YOUR OWN TACOS $35 PER GUEST
(AVAILABLE SATURDAY & SUNDAY FOR BRUNCH/LUNCH SERVICE ONLY)

PICK (3)

POLLO ROSTIZADO
chile-rubbed shredded chicken (gf/df)

CARNITAS
crispy pork shoulder (gf/df)

HONGOS
grilled mushrooms, mint chimichurri (gf/v)

CARNE ASADA
hanger steak, grilled onions (gf/df)

HUEVOS
scrambled eggs (gf/v/df)

HUEVOS Y PAPAS
scrambled eggs and potatoes (gf/v/df)

PARA ACOMPAÑAR

MOROS
black beans (gf/vg/df)

FIDEOS
toasted vermicelli noodles, guajillo broth, salsa arbol, tomato, onion (vg/df)

ESQUITES
grilled corn off the cob, mayo, cotija cheese, lime, aleppo chile (gf/v)

CORN TORTILLAS (gf/vg/df)

GARNISHES
cotija (v/gf)
escabeche (gf/vg)
pico de gallo (gf/vg)
seasonal salsas (gf/vg)

ADD-ONS

ENSALADA DE GRANJA
seasonal farm fresh salad, citrus dressing (gf/vg/df)
+ $6/person

QUESO FLAMEADO
black beans, rajas, avocado salpicón, tortillas (gf)
+ $10/person

TOSTADAS DE AGUACATE
avocado, black bean purée, crema, queso fresco, pickled red onion (gf/v)
+ $5/person

CHURROS
cinnamon sugar, dulce de leche (v)
+ $4/person

TRES LECHES
sponge cake, whipped cream, dulce de leche, oaxacan crema
+ $5/person

*BEVERAGES, SERVICE FEE & TAX NOT INCLUDED

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BEBIDAS

All beverages are billed based on consumption. While we don't offer fixed bar packages, you can request a complete drink menu from the event manager if you'd like to pre-select or limit the beer, wine, and/or cocktails available during your event.

CARAFE

MARGARITA LA CLÁSICA
$70 for 5 drinks, blanco tequila, orange liquer, agave, lime

MARGARITA LA CONDESA
$85 for 5 drinks, socorro blanco, pineapple, lime, agave

PALOMA
$70 for 5 drinks, exclusive tromba reposado barrel, grapefruit, lime, jarritos grapefruit soda

MEZCALRITA
$80 for 5 drinks, exclusive tromba reposado barrel, grapefruit, lime, jarritos grapefruit soda

BEERS

BUCKET OF BEERS
$48 per bucket (6 beers), assorted Mexican or local beers



SPIRITS

TEQUILA OR MEZCAL
price varies by request

enjoy a round from our extensive array of tequila or mezcal. ask your events manager for more details.

ASK US ABOUT TEQUILA TASTINGS

FAQS

WHERE CAN I PARK?

Self parking is offered at the Austin City Hall garage between Lavaca and 2nd Street for $18-$20/car, as well as the AMLI at the garage located on San Antonio between 2nd and 3rd Street for $15-$35/car. Metered street parking available downtown and we also encourage taxi/ride share services.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGE?

All food and beverage must be provided by La Condesa & Malverde. No outside food or beverage is permitted, except of celebration cakes. There is a $125 fee for any cake brought in. Cakes larger than 2 layers are not permitted.

ARE THERE ANY MINIMUMS TO RESERVE FLOUR HOUSE?

Flour House does require a food and beverage minimum, which varies based on date and reservation time. There is also a room fee for all parties in Flour House and we pair all parties with one of the chef's family style menus.

WHAT DOES FAMILY STYLE DINING MEAN?

Family style meals are served on platters or bowls and are meant to be shared by the whole family. All guests enjoy all of the dishes listed. We are able to substitute or add menu items according to specific requests or dietary restrictions.

CAN YOU TELL ME MORE ABOUT THE FLOUR HOUSE?

Originally built in the 1860's by the Schneider family as part of a brewery, the Flour House is one of Austin's secret treasures, landmarked by the Texas historical Commission. The subterranean space offers a truly unique private dining experience with its two room structure offering separate spaces for cocktails and family style dining for up to 18 guests.

WHAT KIND OF AV CAPABILITIES ARE AVAILABLE?

A 75" is available upon request for $50 fee. We recommend a maximum of 16 guests when needing AV in the space.

CAN I BOOK A LARGE RESERVATION PARTY IN THE MAIN DINING ROOM?

We can accommodate parties of up to 25 guests in the main dining room of the restaurant at one long table. We do pair all parties of 11 guests or more with one of our family style menus, and we request a credit card and signed agreement to confirm the reservation. Reservation times are based on availability and final count. A guaranteed guest count will be required 48 hours prior to your event.

HOW MANY GUESTS CAN THE FLOUR HOUSE HOST?

The Flour House can seat a maximum of 18 guests inclusive of any children even if they don't require their own chair

To submit an inquiry, visit our website lacondesa.com

Have additional questions? Please contact info@lacondesa.com