

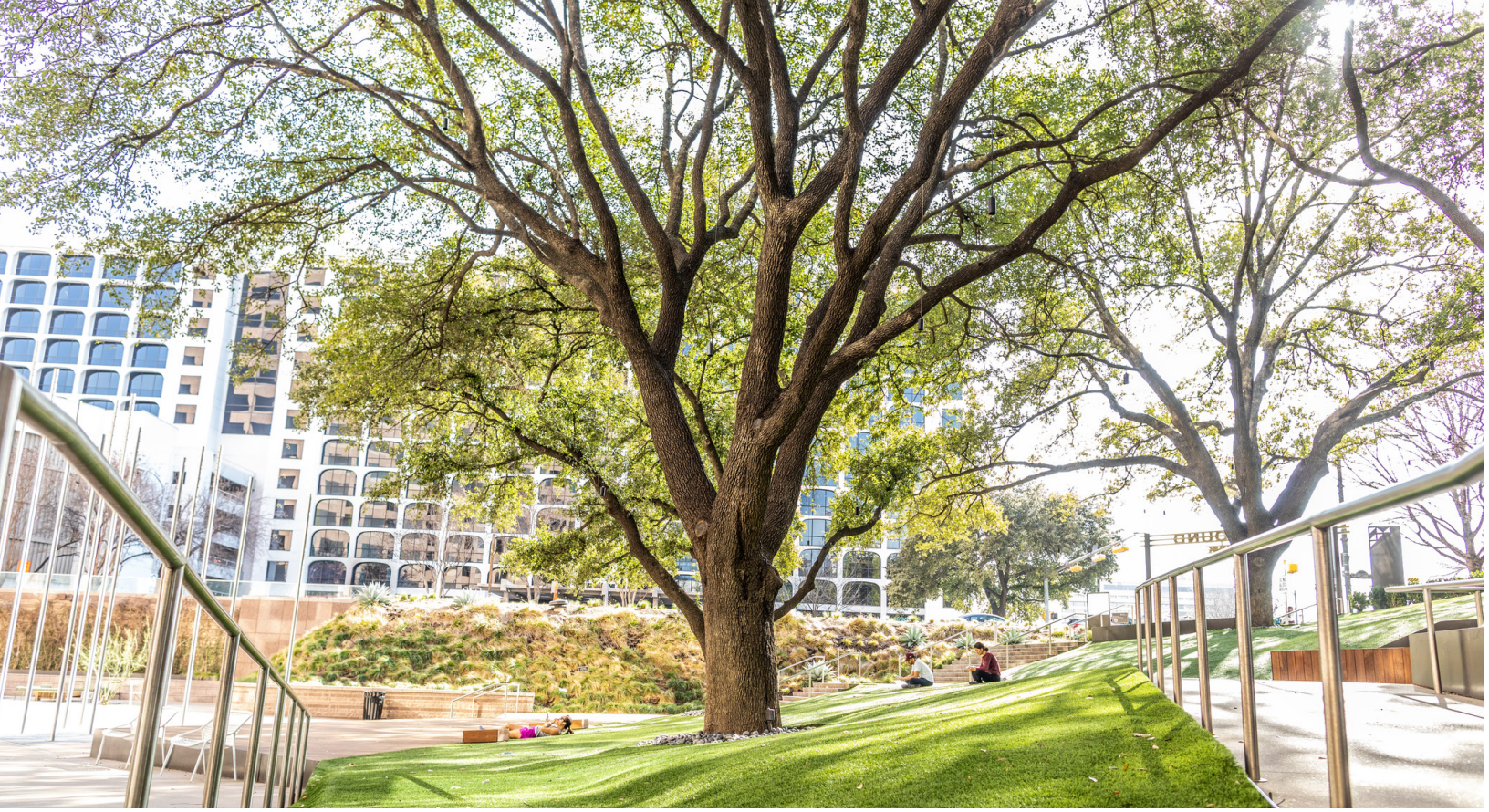


FAREGROUND

EAT - DRINK - SHOP - PLAY

PRIVATE EVENTS BY FAREROUND

events@faregroundaustin.com



OUR CONCEPT

**5 EATERIES. 2 BARS. 30,000 SQUARE FEET.
LIMITLESS OPPORTUNITIES.**

Discover the uniqueness of Fareground and take your guests on a culinary exploration of fresh, colorful, and robust flavors of cuisine from around the globe.

Taste your way through our food hall and experience a sensory overload as you explore the restaurants that make us Fareground. From China to Mexico, Israel to France, our options are endless and are sure to satisfy!

EVENTS@FAREGROUNDAUSTIN.COM

[FAREGROUNDAUSTIN.COM/EVENTS](https://www.faregroundaustin.com/events)

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OUR CONCEPTS

Austin Rotisserie

Restaurateurs Sophie and Eric Nathal bring a taste of the Parisian version of simple, no-fuss, French comfort food with rotisserie chicken, baguette sandwiches and fresh salads.



HENBIT

Farm. To. You. Fast. A classic take on farm-to-table, fast, with a focus on local ingredients, born out of the team at Emmer & Rye and James Beard chef Kevin Fink.

tacos PEGASO

Authentic Mexican street tacos are the star of this menu brought to life by the roots of globally recognized chef Richard Sandoval.



At TLV, inspiration for the menu comes from the market stalls and street stands of Israel. The menu is food that is familiar yet new. It is food that is cooked with love and soul.

Ellie's

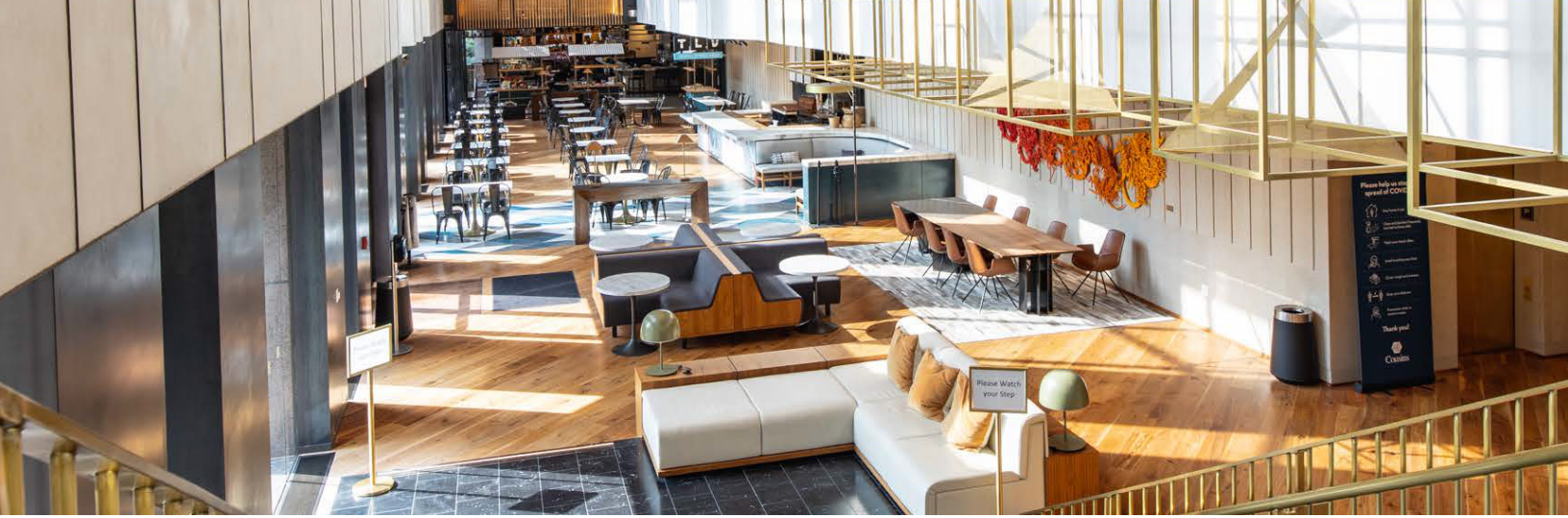
Ellie's is your destination for craft cocktails and small bites. Situated under the lush canopy of a heritage oak tree, it's the perfect spot to grab your friends and meet for one of our finest libations.



Classic Chinese with a modern flare, prepared fresh by chef Ji Peng Chen, with regional influences sourced from local purveyors and farmers.

DRINK

DRINK features all day beverages from coffee and kombucha, to cocktails and mocktails. The menu highlights a variety of wines and beers, as well as frozen, draft and craft cocktails.



FAREGROUND EVENT CARD EXPERIENCE

No menu selections necessary, your guests eat and drink anything, from anywhere! Our Event Card makes it easy to plan and even easier to enjoy; we simply load the cards with a predetermined amount of food and beverage credit and your guests can eat and drink their way through Fareground!

INCLUDES

- 5 restaurants
- DRINK bar optional
- house music
- indoor and outdoor open seating

*We recommend at least \$50 per person, for a two hour event.
Available for groups of 100 or less*

DETAILS

- Event cards are available, weekdays after 2pm and weekends at any time
- Weekdays before 2pm upon request, based on availability



FAREGROUND RECEPTION MENU

MINIMUM 12 PIECES / PRICED PER PIECE / PASSED OR DISPLAYED

Austin Rotisserie

CHICKEN CROSTINI (g-d)	3.5
PARISIAN BAGUETTE BITE (g-d)	3.5
SMOKED SALMON CROSTINI (g-d)	5

taco PEGASO

GUACAMOLE (v)	3.5
FLAUTAS DE PAPAS (d-v)	3.5
CHICKEN TINGA FLAUTA	4.25
BRISKET TOSTADA	4.25
CHIPOTLE SHRIMP TOSTADA (s-d)	5
QUESADILLA DE CALABAZITA (d-v)	5

TLV

ISRAELI STREET FOOD

SABICH DEVILLED EGG (v)	3.5
HUMMUS (v-vg)	3.5
STUFFED FALAFEL (v)	5
MUSHROOM SHAWARMA SKEWER (v-g)	5

g gluten - v vegetarian - d dairy - s shellfish - n nuts - vg vegan
 *consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness
 **all prices subject to 17% service charge, 5% administrative fee and 8.25% Texas state sales tax



FAREGROUND RECEPTION MENU

MINIMUM 12 PIECES / PRICED PER PIECE / PASSED OR DISPLAYED



HENBIT

CRISPY SWEET POTATO (v)	3.5
MINI MONSTER COOKIES (g-v-d-n)	4.25
HARISSA CHICKEN SKEWER (d)	5



CHICKEN AND TARO EGG ROLL (g-d)	3.5
PICKLED MIXED RADISHES (vg)	3.5
CHICKEN DUMPLINGS (s)	3.5
PORK POTSTICKER (s)	4.25
SESAME NOODLES (g-n-v)	5
PORK AND SHRIMP SHUMAI (s)	4.25
PORK BELLY BAO BUN (g-d-s)	5
BRAISED MUSHROOM WITH BOK CHOY (v)	5

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DRINK BAR PACKAGES

STANDARD PACKAGE // SERVICE FOR 2 HRS: 30 PP / 3 HRS: 39 PP

BEER

domestic and imported

RED WINE

noble vines 667 pinot noir, pedronvelli cabernet sauvignon

WHITE WINE

ancient peaks sauvignon blanc, italo ceson pinot grigio

SPIRITS

1876 vodka, angostura rum, new amsterdam gin, lunzaul blanco tequila, jim beam bourbon, dewars scotch whiskey

PREMIUM UPGRADE // SERVICE FOR 2 HRS: 40 PP / 3 HRS: 49 PP

RED WINE

daou cabernet sauvignon, left coast cellars pinot noir

WHITE WINE

little darling sauvignon blanc, buehler chardonnay

SPIRITS

ketel one vodka, sailor jerry rum, tanqueray gin, milagros silver tequila, makers mark bourbon, johnnie walker black scotch whiskey

ADD ONS // 5PP

seasonal batch craft cocktails

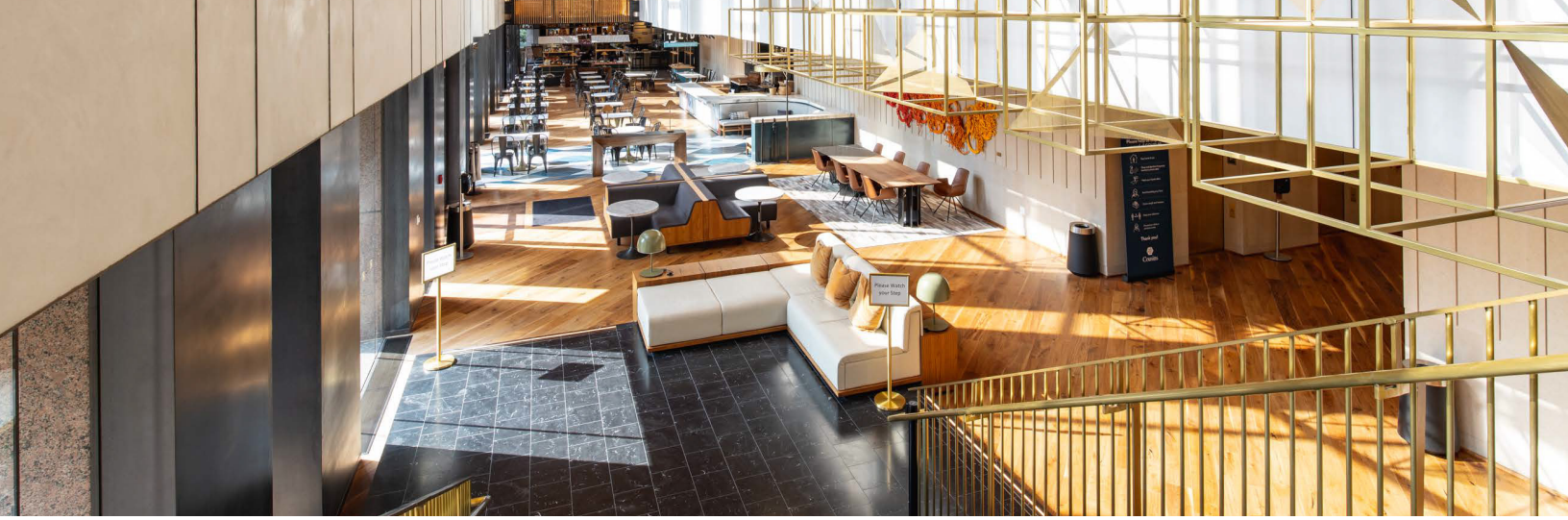
add seasonal frozen drink

INTERACTIVE BAR STATIONS

tequila or mezcal tastings

texas spirit tasting

texas craft beer tasting



FAREGROUND EXCLUSIVE BUYOUT EXPERIENCE

INCLUDES

- 5 restaurants and DRINK bar
- Fareground outdoor plaza and lawn
- food selections served from each of the 5 restaurant stations
- 3 hour bar package
- event security
- house music
- indoor and outdoor seating

150++ per person

DETAILS

- Buyouts are available weekday evenings and weekends at any time
- Based on a minimum of 300 guests

FAREGROUND BUYOUT MENU OPTIONS

Select your favorites bites from each of our eateries and bars at Fareground for an experience truly your own.



SELECT ONE

CHICKEN CROSTINI

baguette, creamy dijon, shredded chicken, arugula, goat cheese (g-d)

HALF BAGUETTER

salted butter (g-d-v)

SMOKED SALMON CROSTINI

toasted baguette, smoked salmon, crème fraiche (g-d)

SELECT ONE

PARISIAN BAGUETTE BITE

butter, ham, swiss cheese (g-d)

VEGGIE BAGUETTE BITE

mayo dijon, red cabbage, avo mousse, arugula, goat cheese vinaigrette (v-d)

SALAD DE CHEVRE (v-d-n)

SELECT ONE

ROTISSERIE POTATOES

baby potatoes cooked in chicken drippings (d)

QUARTER BIRD (DARK OR WHITE)

MINI POULET ROTI BAGUETTE

creamy dijon, shredded rotisserie chicken, arugula, goat cheese, house vinaigrette (g-d)

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Menu items subject to change.



HENBIT

SELECT ONE

CRISPY SWEET POTATO

chiltepin aioli (v)

HASHBROWN

wilted kale, farm cheese, chive (v)

STREET CORN

aioli, lime corn husk spice, cotija (v-d)

SELECT ONE

SMASHED AVOCADO

pepitas, potato chips (v-g)

HARISSA CHICKEN SKEWER

red onion, seasonal squash, yogurt (d)

MINI MONSTER COOKIES

chocolate, texas pecan, lemon (g-v-d-n)

SELECT ONE

HENBIT SLIDER

44 farms beef patty, mushroom aioli, american cheese, sour pickle (g-d)

SOURDOUGH FRIED CHICKEN

henbit hot sauce (g)

SALMON

white sonora toast, red onion, crème fraiche, dill (d-g)

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LITTLE WU
DUMPLINGS & NOODLES

SELECT ONE

CHICKEN AND TARO EGG ROLL

(g-d)

VEGETABLE DUMPLING

(g-vg)

MARINATED CUCUMBERS

(vg)

SELECT ONE

PORK POTSTICKER

(g)

'NEVER EVER' BEEF POTSTICKER

(g)

MARINATED SHIITAKE MUSHROOMS

SELECT ONE

SPICY PORK FRITTERS

HONEY PECAN SHRIMP

(s)

RED-BRAISED BEEF

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SELECT ONE

GUACAMOLE

pico de gallo, serrano, corn chips (vg)

ESQUITES

charred fresh corn, crema fresca, cotija, cilantro, espellete (d-v)

FLAUTAS DE PAPA

corn tortilla, whipped potato, tomatillo avocado salsa (d-v)

SELECT ONE

TACOS AL PASTOR

marinated spit cooked pork, pineapple, onion, cilantro

SEASONAL MOLLETES

pan de manteca, refried beans, queso fresco (g-d-v)

CHURROS

cinnamon sugar, house cajeta (g-d-v)

SELECT ONE

QUESADILLA DE CALABAZITA

oaxaca cheese, rajas, grilled mexican squash (d-v)

TOSTADITA DE PESCADO

blackened gulf fish, avocado espuma, pickled onion & radish

CEVICHE CON PLATANO

ahi tuna, yuzu-lime dressing, chipotle cream, crispy plantain

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SELECT ONE

SABICH DEVILLED EGG

fire roasted eggplant, tahini, amba, schug (v)

HUMMUS

marinated chickpeas, tahini, green chili-lemon sauce, pita (v-vg)

ROASTED CAULIFLOWER

marinated tomatoes, curried labne (v-d)

SELECT ONE

MUSHROOM SHAWARMA SKEWER

red onion, tahini, green schug (v-g)

STUFFED FALAFEL

spiced onion stuffing, yogurt-tahini sauce (v)

MALABI

chilled rose water custard, sour cherry compote (d)

SELECT ONE

KOFTA

red cabbage, tzatziki, amba, pita (d-g)

SCHNITZEL

israeli style chicken cutlet, green cabbage, tahini, schug, toasted challah (g)

CHICKEN HAWAIEJ

hummus, chickpeas, green tahini, amba, schug, pita (g)

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