

THE UNIVERSITY OF TEXAS CLUB



EVENT INFORMATION GUIDE



Welcome – we're thrilled to host you!

Located in the heart of the Forty Acres, The University of Texas Club offers an unmatched setting for memorable occasions. From grand celebrations to intimate gatherings, our newly renovated space, fine dining, and dedicated event team are here to create the perfect experience for you and your guests. Let us bring your vision to life with Texas hospitality and the iconic spirit of the Longhorn community.

Discover what makes events at The University of Texas Club truly one-of-a-kind.

Hook 'em!





TABLE OF CONTENTS



EVENT SPACE	4
BREAKFAST	5
LUNCH	6
DINNER	7
BUFFETS	8
RECEPTIONS	9
BEVERAGES	10
BAR PACKAGES	11
POLICIES & PROCEDURES	12
PARKING INFORMATION	14

Event Space

The hourly rate will be charged to non-members looking to host a private event along with their food and beverage minimums and any additional charges/fees. Members will be exempt from the room fees, but if they are not able to meet the food & beverage minimum the balance will be charged as the facility fee.



DKR BOARDROOM

15 person capacity

\$1,500.00 food & beverage minimum

UT CLUB RESTAURANT SIDE B

150 person capacity

\$5,000.00 food & beverage minimum

UT CLUB (WHOLE)

350 person capacity

\$20,000 food & beverage minimum



Breakfast



All items have a minimum guest count of 12 people. Guest counts under 12 are subject to a \$9 surcharge per person.

PLATED

ALL AMERICAN 25
Scrambled eggs, toast, bacon or sausage links, potatoes o'brien

LONGHORN BENEDICT 30
Buttermilk biscuits topped with poached eggs, Canadian bacon, & chipotle hollandaise

BUFFET

CONTINENTAL 20
Pastries, fresh fruit, breads & spreads

CONTINENTAL PLUS 25
Assorted pastries, fresh fruit, scrambled eggs, protein, toast/bagels

BEVO BREAKFAST 30
Chorizo con huevo, beans, tortillas, pappas bravas, eggs, protein
(choose sausage or bacon)

CLASSIC BREAKFAST 30
French toast, scrambled eggs, potatoes o'brien, protien
(choose sausage or bacon)

ADD ONS

TEXAS OMELET STATION 27
Eggs, ham, sausage, cheddar cheese, mozzarella , tomato, mushroom, spinach, jalapeno, bell pepper, onion

YOGURT PARFAIT STATION 13
Yogurt, wild berry medley, granola

Lunch



All plated lunches include bread service, water & tea. Please select one salad, one entrée, and one dessert per group. If more than one entree is to be offered, the price of the highest valued entree will apply to all entrées. Prices listed are per person.

SALAD

THE CLUB WEDGE

Iceberg, lardons, cherry tomato, blue cheese crumbles & dressing

KALE CAESAR

Lacinato kale, little gem, sun dried tomato, shaved parmesan

LONGHORN SALAD

Spring mix, shaved carrot, cherry tomato, english cucumber, ranch or balsamic

DESSERTS

BERRY ROMANOFF

Wild berries tossed in romanoff sauce (grand marnier, cream) whipped cream on top

MACERATED BERRIES

Wild berries topped with whipped cream

PECAN TARTS

Homemade pecan tart , whipped cream

MEXICAN CHOCOLATE CAKE

Chocolate cake, canela dust, whipped cream

v = vegetarian vg = vegan gf = gluten free

ENTRÉES

PASTA PRIMAVERA ^V 50

Penne pasta, vegetable medley, truffle oil, shaved parmesan

BBQ SHRIMP & GRITS 55

Cheesy gouda grits, seared bbq shrimp, shrimp consume

SEARED AIRLINE CHICKEN 55

Seared airline chicken, root vegetables, herb jus

TEXAS RIBEYE 70

12oz ribeye, root vegetables, espresso compound butter

CHEF'S VEGAN LUNCH CHOICE 50

Tofu fried in a orange sesame glaze served with white rice & veggies

RISOTTO STUFFED PORTABELLO ^{VG} 45

Vegan risotto stuffed portabello, charred broccoli, balsamic glaze

Dinner



All dinners include bread service, water, and tea. Please select one salad, one entrée, and one dessert per group. If more than one entrée is to be offered, the price of the highest valued entrée will apply to all entrees. Prices listed are per person. * market price

SALAD

THE CLUB WEDGE

Iceberg, lardons, cherry tomato, blue cheese crumbles & dressing

KALE CAESAR

Lacinato kale, little gem, sun dried tomato, shaved parmesan

LONGHORN SALAD

Spring mix, shaved carrot, cherry tomato, english cucumber, ranch or balsamic

DESSERTS

BERRY ROMANOFF

Wild berries tossed in romanoff sauce (grand marnier cream) whipped cream on top

MACERATED BERRIES

Wild berries topped with whipped cream

PECAN TARTS

Homemade pecan tart, whipped cream

MEXICAN CHOCOLATE CAKE

Chocolate cake, canela dust, whipped cream

v = vegetarian vg = vegan gf = gluten free

ENTRÉES

PONZU SALMON

*

Fried rice noodles, carrot yuzu puree, glazed yuzu salad, red apple, sweet baby drops

HIFI MUSHROOM RISOTTO 45

Creamy risotto with wild mushrooms

SMOKED PORK CHOP 55

Cherry bourbon glazed, sweet mashed potato or mac & cheese, grilled broccoli

CHEF'S VEGAN DINNER CHOICE 50

Vegetable risotto stuffed portobella with char grilled broccolini & balsamic reduction

UT CLUB FILET MINGON *

Seasoned rosemary and sea salt, and accompanied with mashed potatoes and sauteed green beans, and topped with a rich red wine reduction

CHICKEN PARMESAN 50

Paired with spaghetti tossed in marinara

EGGPLANT PARMESAN 45

Paired with spaghetti tossed in marinara

Buffets



All buffets include bread, water, and tea. Buffets have a 20-person minimum. Events with a guest count under 20 are subject to a \$9.00 surcharge per person. Prices listed are per person. * market price

ITALIAN BUFFET 65

Chicken piccata, eggplant parmesan, pesto shrimp, pasta ala vodka, alfredo, marinara, garlic roasted zucchini medley, garden steamed vegetable, garlic knots, lasagna, longhorn salad, caesar salad, & tiramisu

HOMESTYLE BUFFET 65

Chicken fried steak & chicken with peppercorn gravy, mashed potato, homestyle green beans, tenderloin medallions with au jus, three cheese mac & cheese, roasted brussels sprouts, herb roasted fingerling potatoes, longhorn salad, caesar salad, pecan pie, apple pie, & brownies

AUSTIN'S MEXICANA GOURMET 65

Jicama salad w/ chili lime vinaigrette, guacamole, salsa, tortilla chips, build your own tacos w/ carnitas, barbacoa, or posole style vegetables & mexican rice, refried beans, churros with chocolate dipping sauce & caramel topped flan

GULF COAST DELIGHT *

Garden Salad w/ lemon-herb vinaigrette, oysters on the half shell, shrimp cocktail, grilled salmon with lemon-dill butter, seafood paella, luscious lobster mac and cheese, and blackened catfish over polenta, herb infused vegetables, lemonade pie, blueberry cheesecake and margarita infused fruits.

CHEF'S CHOICE 50

Includes 2 proteins, 3 starches, a salad bar with 2 greens & 8 toppings, & 1 dessert

ADD ONS CARVING STATION

Herb Roasted Turkey (<i>herb roasted, cranberry orange compote, dijonaise</i>)	16
Roast Pork Loin (<i>chipotle mayonnaise</i>)	16
Beef Tenderloin (<i>herb crust, horseradish cream, stone ground mustard sauce</i>)	21

v = vegetarian vg = vegan gf = gluten free

Receptions



Reception bite prices are per dozen. Reception dip prices are per person.

BITES

QUESO FUNDIDO BITES 25

Creamy queso melted with fresh tomato and peppers and filled in a filo cup

SPICY TUNA TARTARE BITES 35

Spicy tuna tartare served on a wonton chips

VEGGIE EMPANADAS 40

Stuffed with mushroom, spinach, squash, and sun dried tomatoes served with avocado crema

MINI CRAB CAKES 45

Seared and topped with sriracha aioli and cilantro

BRISKET SLIDERS 40

Mini brioche buns filled with shredded brisket and poblano slaw

MUSHROOM & RISOTTO BALLS 40

Fried to perfection with a truffle aioli

CHIMICHURRI BEEF SKEWER 37

Marinated in chipotle and grilled to perfection with a drizzle of salsa verde

v = vegetarian vg = vegan gf = gluten free

ONION & SMOKED GOUDA QUESADILLAS 30

Paired with salsa verde and crema

CHORIZO-STUFFED JALAPENOS 35

Jalapeno peppers stuffed with local chorizo and cheese

DIPS

SPINACH & ARTICHOKE DIP 6

Creamy artichoke, spinach and roasted peppers served with pita chips

MEDITERRANEAN DIP 7

Pureed chickpea with kalamata olives, sun dried tomatoes, and cucumbers

TEX-MEX TRIO 8

Guacamole, salsa, pico de gallo, served with tortilla chips

Beverages



Coffee and tea priced per gallon.

REGULAR COFFEE	90
DECAF COFFEE	90
SWEET TEA	65
UNSWEET TEA	65
SODAS	ON CONSUMPTION
BOTTLED WATER	ON CONSUMPTION
TOPO CHICO	ON CONSUMPTION

SPECIALTY SNACKS & BEVERAGES

Available upon request. Prices may vary.

Bar Packages

Bar packages are priced per person for your selected length of time with a 2 hour minimum. All bar packages include assorted sodas, juices, tonic water, and club soda.

STANDARD BAR PACKAGE

Choice of 3 Beers: Michelob Ultra, Modelo, Bud light, Coors Light, Miller Lite
Wine: 1883 House Red & 1883 House White

SIGNATURE BAR PACKAGE

Choice of 3 Beers: Michelob Ultra, Modelo, Bud light, Coors Light, Miller Lite, Love Street, Corona
Wine: 1883 House Red & 1883 House White
Spirits: Titos Vodka, Beefeater Gin, Dewar's Scotch, Jack Daniels Whiskey, Espolon Blanco Tequila, Bacardi Rum

DELUXE BAR PACKAGE

Choice of 3 Beers: Michelob Ultra, Modelo, Bud light, Coors Light, Miller Lite, Love Street, Corona
Wine: 1883 House Red, 1883 House White, 1 additional red (from current wine selection), 1 additional white (from current wine selection), 1 prosecco
Spirits: Titos Vodka, Deep Eddy Ruby Red Vodka, Still Austin Whiskey, Dewar's Scotch, Republic Tequila

PREMIUM BAR PACKAGE

Choice of 5 Beers: Michelob Ultra, Modelo, Bud Light, Coors Light, Miller lite, Love Street, Corona, Electric Jellyfish
Wine: 2 reds from our current wine selection, 3 whites from our current wine selection, 1 sparkling from our current wine selection
Spirits: Ketel One Vodka, Hendricks Gin, Bulleit Bourbon, Dulce Vida Tequila, Johnny Walker Red Scotch, Flor De Cana Rum, Del Maguey Vida Mezcal

2HRS | 3HRS | 4HRS

30 | 34 | 38

35 | 41 | 47

38 | 43 | 51

41 | 47 | 55



Policies & Procedures



TERMS & CONDITIONS

The UT Club must provide all food and beverages for your event, no outside food or beverages are allowed apart from specialty cakes that will be charged a \$75 cake cutting fee. Due to health regulations, perishable leftovers may not be removed from the property.

FACILITY FEES

The UT Club is honored to host private events for members and non-members of the club. Non-members will be charged a facility fee as well as the F&B Minimums and any additional fees and charges.

STAFFING FEES

Additional staffing fees may be required for your event. The hourly rates for staff members are listed below and subject to change. To ensure the best possible service during your event, our team recommends 1 bartender for every 50 guests.

Bartender	55
Chef Attendant	55
Buffet Attendant	35
Server	35
Food Runner	25
Host	25

MENU

Our Menu was carefully curated by our culinary team to elevate your private event experience. However, our Chef is more than happy to work on a tailored menu to meet your specific vision. Custom menu prices will vary and may require an additional service fee.

FOOD & BEVERAGE MINIMUMS

All UT Club events must meet a food and beverage minimum. The F&B minimum is the minimum amount a client must spend on food and beverages alone, to secure a private space in the club. If the minimum is not met, the difference will be charged as a facility fee.

GUARANTEES:

The guaranteed number of guests is due one week before your scheduled event. If a guaranteed attendance is not provided, the number of guests originally discussed will be set as the guaranteed amount. Actual charges will depend on the guaranteed amount or actual attendance on the event date, whichever is greater. If the number of guests in attendance is greater than the expected amount, our culinary team will make additional meals if possible and the host may be charged a higher rate for each additional guest. Please be advised that the same meal cannot always be provided should your attendance be greater than the guaranteed amount.

DEPOSITS

When booking an event at The UT Club, a signed contract and minimum deposit of 50% is required to secure your event date. The remaining 50% of your event costs will be calculated and billed following your event.

Policies & Procedures



FEES AND GRATUITY

All events are subject to a 10% Administration fee that covers various operating costs, including but not limited to commissions, additional labor, insurance, service, etc. All events are also subject to an automatic 20% Gratuity. Any additional gratuity is not required but greatly appreciated by our team.

Events are also subject to the Texas Sales Tax and the Texas Beverage Sales Tax. If the client falls under tax exemption, a completed certificate with a tax-exempt number must be provided at the time of booking.

LIABILITY

The UT Club is not responsible for damage or loss of any belonging or valuables of the client, guests of the client, contractors, or vendors before, during, or after any function. The client is responsible for any damage done to the facilities during the time that the facilities are being used by the client, or contractors hired by the client. A damage deposit may be required, and a cleaning fee may be assessed if extensive cleaning is required in the club or in any part of the building or grounds as a result of the event.

CANCELLATION POLICIES & FEES

Per the contract agreement, if the client cancels the event for any reason, the club will retain the non-refundable deposit. In addition, the club will be entitled to a cancellation fee as follows:

Cancellation within 90 days or less prior to the event – 50% of the estimated cost of the function.

Cancellation within 60 days or less prior to the event – 75% of the estimated cost of the function.

Cancellation within 30 days or less prior to the event – 100% of the estimated cost of the function.

Parking

DIRECTIONS

The total price of parking validations for Manor Garage or Central Texas Valet can be added to your final event bill. Please visit [UT Parking and Transportation Services](#) for information about parking disruptions and Moody Center event night policies.

MANOR GARAGE

NON—MOODY CENTER SHOW NIGHTS

- All UT Club members can park at Manor Garage.
- Bring your parking ticket to the club for validation.
- Parking costs \$6 (parking charges can be added to the final invoice)
- No time limit on the validation.
- To validate: Scan the first podium scanner (not the second one).
- If you see “Manor Permit Only” signs or the garage is full, inform the attendant that you are a UT Club member for access.

MOODY CENTER SHOW NIGHTS

- Option 1: Use our Valet Service (details below).
- Option 2: Park in Lot 38.
 - Temporary Permit required (display on your dashboard).
 - Get the permit from valet staff at the Lot 38 entrance or from the Club.
 - Reuse the permit until its valid date.

VALET SERVICE

Location: Clyde Littlefield & Robert Dedman Drive.

- Available Tuesday–Saturday from 4:30 PM to closing.
- \$16 charge (added to your membership account).
- For show nights, valet will remain open until your event concludes.
- Bring your valet ticket to the reception desk for validation.

