UNIVERSITY OF TEXAS CLUB









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!

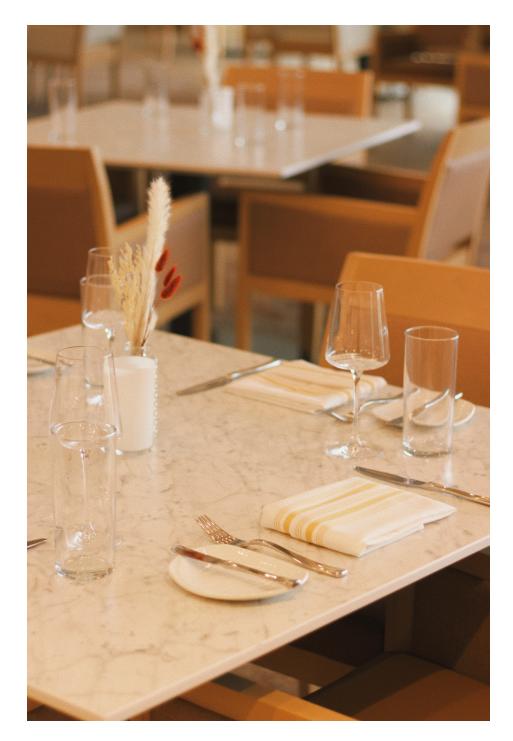




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Event Space



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

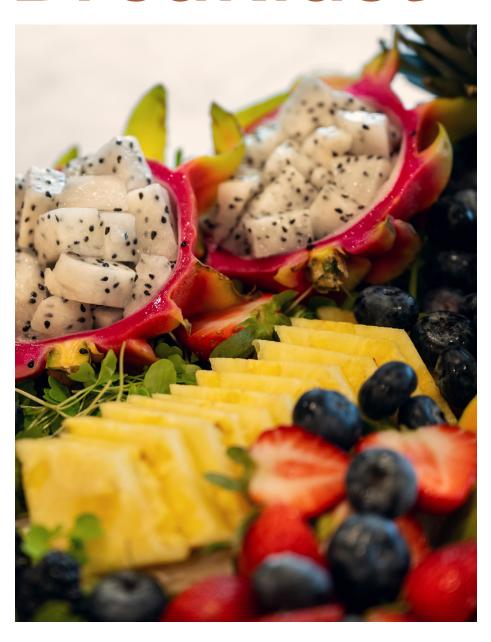
UT CLUB RESTAURANT SIDE B

150 person capacity\$5,000.00 food & beverage minimum

UT CLUB (WHOLE)

350 person capacity \$20,000 food & beverage minimum

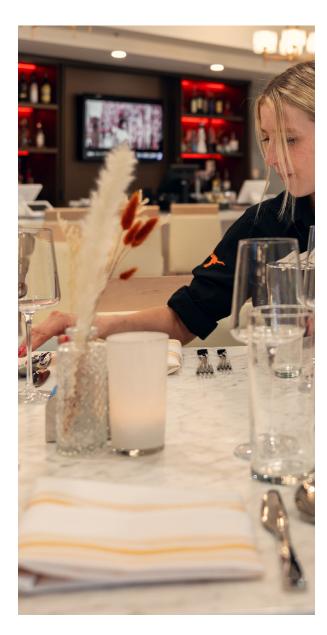
Breakfast



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 Scrambled eggs, toast, bacon or sausage links, potatoes o'brien	25
LONGHORN BENEDICT Buttermilk biscuits topped with poached eggs, Canadian bacon, & chipotle hollandaise	30
BUFFET CONTINENTAL Pastries, fresh fruit, breads & spreads	20
CONTINENTAL PLUS Assorted pastries, fresh fruit, scrambled eggs, protein, toast/bagels	25
BEVO BREAKFAST Chorizo con huevo, beans, tortillas, pappas bravas, eggs, protein (choose sausage or bacon)	30
CLASSIC BREAKFAST French toast, scrambled eggs, potatoes o'brien, protien (choose sausage or bacon)	30
ADD ONS TEXAS OMELET STATION Eggs, ham, sausage, cheddar cheese, mozzarella, tomato, mushroom, spinach, jalapeno, bell pepper, onion	27
YOGURT PARFAIT STATION Yogurt, wild berry medley, granola	13

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 ROMANOFE

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

120z 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 PORTABLELLO VG

45

Vegan risotto stuffed portabello, charrred 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 ROMANOFE

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

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ENTRÉES PONZU SALMON

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

HIFI MUSHROOM RISOTTO Creamy risotto with wild mushrooms

SMOKED PORK CHOP 55

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

CHEE'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

licama 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 (herb roasted, cranberry orange compote, dijonnaise) 16 Roast Pork Loin (chipotle mayonnaise) 16 Beef Tenderloin (herb crust, horseradish cream, stone ground mustard sauce) 21

v = vegetarian vg = vegan gf = gluten free

Receptions





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

BITES QUESO FUNDIDO BITES Creamy queso melted with fresh tomato and peppers and filled in a filo cup	25
SPICY TUNA TARTARE BITES Spicy tuna tartare served on a wonton chips	35
VEGGIE EMPANADAS Stuffed with mushroom, spinach, squash, and sun dried tomatoes served with avocado crema	40
MINI CRAB CAKES Seared and topped with sriracha aioli and cilantro	45
BRISKET SLIDERS Mini brioche buns filled with shredded brisket and poblano slaw	40
MUSHROOM & RISOTTO BALLS Fried to perfection with a truffle aioli	40
CHIMICHURRI BEEF SKEWER Marinated in chipotle and grilled to perfection with a drizzle of salsa verde	37
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ONION & SMOKED GOUDA QUESADILLAS Paired with salsa verde and crema	30
CHORIZO-STUFFED JALAPENOS Jalapeno peppers stuffed with local chorizo and cheese	35
DIPS SPINACH & ARTICHOKE DIP Creamy artichoke, spinach and roasted peppers served with pita chips	6
MEDITERRANEAN DIP Pureed chickpea with kalamata olives, sun dried tomatoes, and cucumbers	7
TEX-MEX TRIO Guacamole, salsa, pico de gallo, served with tortilla chips	8

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

Avalible 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.

	2HRS 3HRS 4HRS
STANDARD BAR PACKAGE Choice of 3 Beers: Michelob Ultra, Modelo, Bud light, Coors Light, Miller Lite Wine: 1883 House Red & 1883 House White	30 34 38
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	35 41 47
DELUXE BAR PACKAGE Choice of 3 Beers: Michelob Ultra, Modelo, Bud light, Coors Light, Miller Lite,	38 43 51



Dewar's Scotch, Republic Tequila

Love Street, Corona

Choice of 5 Beers: Michelob Ultra, Modelo, Bud Light, Coors Light, Miller lite, Love Street, Corona, Electric Jellyfish

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,

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





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 FFFS

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	5.
Chef Attendant	5:
Buffet Attendant	3.
Server	3.
Food Runner	2
Host	2

MFNU

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.

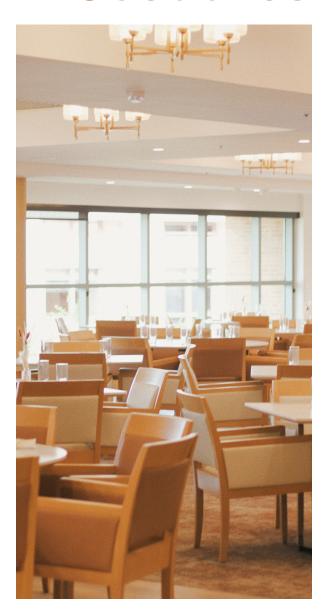
GUARANTEES:

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.

DFPOSITS

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.

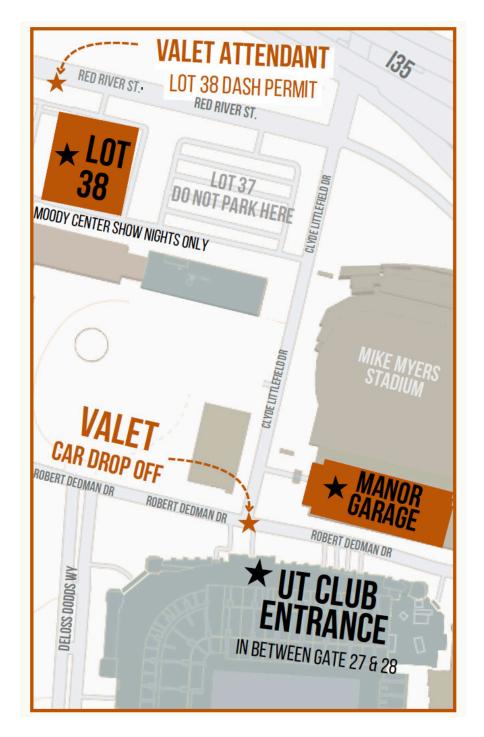
CANCELLATION POLICIES & FEES

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 <u>UT Parking and Transportation</u> 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.