

## PRIVATE EVENTS & CURATED GROUP DINING

AUSTIN - ARBORETUM

At Estancia Brazilian Steakhouse, gatherings become an elevated experience built for effortless hosting in an inviting, upscale atmosphere. Parties of 12 or more guests are welcomed with tableside churrasco service, a vibrant gourmet salad bar, authentic Brazilian side dishes, and handcrafted cocktails.

### EVENT APPROACH

- **Customizable menus** tailored to your event.
- Accommodations for a range of **dietary needs**.
- **Flexible table layouts** & fully private modular spaces.
- Available for **private** or **non-private** events.
- Perfect for gatherings of 8 - 265 guests.

### PACKAGE VALUE

- **Preferred group pricing** compared to standard dining.
- **Exceptional value** on a variety of bar packages.
- Structured for **seamless planning & billing**.
- **Complimentary dining cards offered as guest favors for private events.\***

### A BETTER WAY TO HOST

Estancia provides an all-in-one, interactive dining experience designed for elevated event execution. With integrated **audio & visual capabilities**, our spaces are well-suited for presentations, meetings, receptions, and memorable celebrations of all kinds.

*\*Available when the final BEO meets or exceeds the contracted Food & Beverage minimum. Terms and restrictions apply.*



OUR MOST POPULAR

# EVENTS PACKAGES

*offer significant value compared to standard menu pricing.*



## FULL CHURRASCO EXPERIENCE

- Endless churrasco service, salad bar & Brazilian hot sides
- Unlimited fresh Brazilian lemonade, iced tea, fountain beverages & regular coffee
- 1 dessert per guest

LUNCH: **\$55** DINNER: **\$76** BRUNCH: **\$58**

*Perfect for corporate events & client meetings*

## OPEN BAR EXPERIENCE

Enjoy our full churrasco experience, plus a fully hosted bar for 2.5 hrs

HOUSE PACKAGE: L: **\$105** D: **\$126** B: **\$108**

*Signature cocktails, wine & beer priced up to \$22 on the menu*

PREMIUM PACKAGE: L: **\$135** D: **\$156** B: **\$138**

*Top-shelf cocktails, wine & beer priced up to \$36 on the menu*

*Designed for celebrations & milestone events*



## CUSTOMIZE YOUR EXPERIENCE

*All events begin with our curated churrasco service, including unlimited non-alcoholic beverages.*

STARTING AT: LUNCH: **\$45** DINNER: **\$66** BRUNCH: **\$48** PLATED: **\$46**

*Thoughtful enhancements at preferred event pricing for an easy & complete dining experience:*

### ALCOHOL PACKAGES

|                                 |                  |
|---------------------------------|------------------|
| Single House Drink              | \$13 pp          |
| Social Package                  | \$24 pp          |
| Celebration Package             | \$34 pp          |
| House Open Bar                  | \$50 pp          |
| Premium Open Bar                | \$80 pp          |
| Top-Shelf Upgrade               | +\$10            |
| <i>Premium spirit selection</i> | <i>per drink</i> |

### SHAREABLES +\$16 PP

**Select (2) options for 4-5 bites per guest:**

Picanha Aperitivo  
Garlic Butter Shrimp  
Truffle Yucca Fries  
Chicken Lollipops  
Grilled Pineapple  
Brazilian Mozzarella

### DESSERT + 10 PP

**Select (2) options for 1 dessert per guest:**

NY-Style Cheesecake  
Brazilian Flan  
Chocolate Mousse Cake  
Key Lime Pie  
Tres Leches Cake  
Crème Brulée

### PREMIUM À LA CARTE

|                          |       |
|--------------------------|-------|
| Prime Tomahawk Steak     | \$140 |
| Grilled Lobster Tail     | \$72  |
| Grilled Salmon           | \$34  |
| Grilled Sea Bass         | \$54  |
| Pan Seared Scallops      | \$36  |
| Sizzling Taste of Brazil | \$29  |

## GUEST ACCOMMODATIONS

· Pescatarian · Vegetarian · Vegan · Gluten Free · Children's Pricing Available

20% gratuity 8.25% sales tax 3% admin F&B minimum may apply



10000 Research Blvd, STE B, Austin, TX 78759



(512) 345-5600



events.austin@estancia.com

[www.estancia.com](http://www.estancia.com)



# SAMPLE EVENT MENU

Explore examples of real menus from past events



## WEDDING RECEPTION

### COCKTAIL HOUR

- Traditional Caipirinha  
*Silver cachaça, sugarcane and fresh lime*
- House Chardonnay
- House Cabernet Sauvignon

### FAMILY STYLE APPETIZERS

- Pan Seared Scallops
- Picanha Aperitivo
- Crispy Polenta
- Pão de Queijo

### CHURRASCO DINNER

- Endless Meats & Salad Bar
- Garlic Mashed Potatoes
- Caramelized Bananas
- House-made Chimichurri

### DESSERT

- Chocolate Mousse Cake
- NY-Style Cheesecake with Strawberry Coulis

### BEVERAGES

- Unlimited fresh Brazilian Lemonade, fountain drinks, iced tea & brewed coffee
- Unlimited Champagne, house wine, draft beer & cocktail.

STARTING AT \$136 (pp)



## SEMINAR DINNER

### SHAREABLE APPETIZERS

- Pão de Queijo  
*Brazilian cheese bread*
- Sizzling Taste of Brazil  
*House Special Picanha  
Bacon-Wrapped Chicken  
Brazilian Pork Sausage*
- Garlic Butter Shrimp
- Crispy Polenta

### PLATED A LA CARTE ENTREE

- Grilled Filet Mignon
- Grilled Salmon
- Marinated Pork Chop
- Portabello Steak

served with Garlic Mashed Potatoes, Caramelized Bananas & House-made Chimichurri

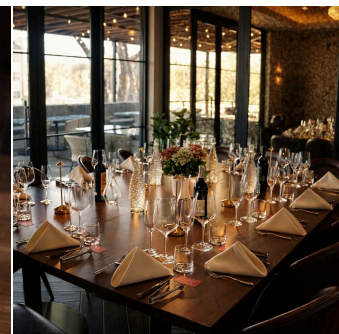
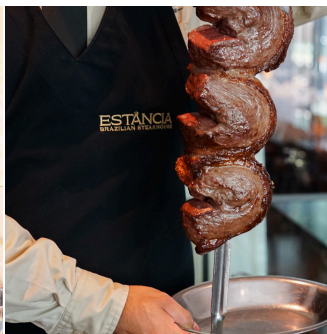
### DESSERT

- Brazilian Flan
- Crème Brûlée

### BEVERAGES

- Preset bottles of still water
- Iced tea carafes with sugar caddies
- Austin Hope, Cabernet Sauvignon, Paso Robles, 2023
- Guinness, draught

STARTING AT \$86 (pp)



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**5+**  
Private Rooms

**200+**  
Capacity