

nightcap
eat. drink. love

reasons to gather 2019



ABOUT NIGHTCAP:

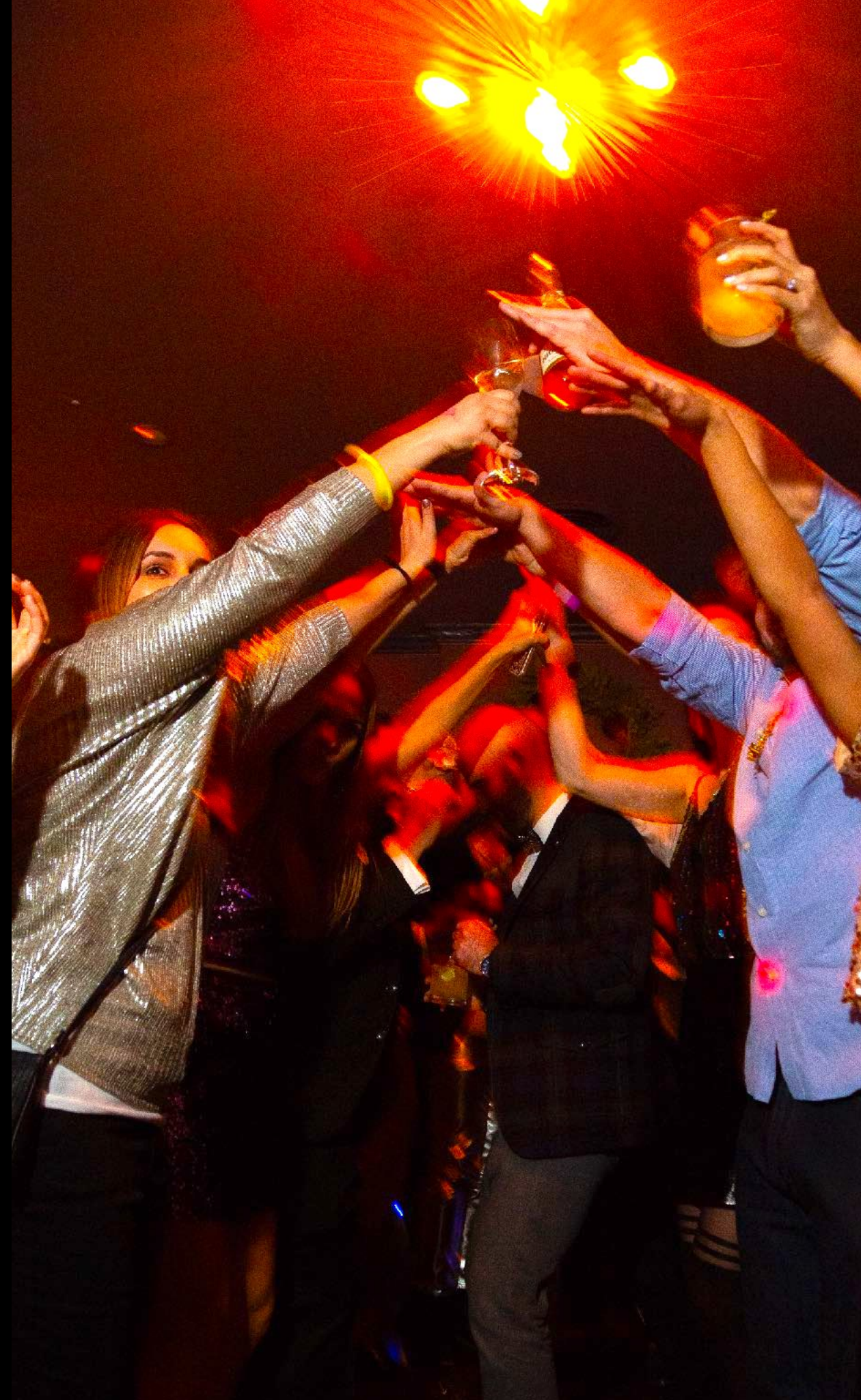
HOUSED IN A 1920'S BUNGALOW, NIGHTCAP EMBODIES THE CONVIVIALITY OF NEW ROMANTICISM AND OLD SCHOOL AUSTIN.

WE OFFER A TOUCH OF THE CLASSIC INFUSED WITH OUR OWN SIGNATURE BRAND OF DECADENCE. OUR NEW AMERICAN STYLE CUISINE IS APTLY PRICED AND ALLOWS GUESTS TO SURRENDER TO A LIST OF SPIRITS DETERMINED TO IMPRESS. TIMELESS DESIGN, CANDLELIT AMBIANCE AND PURPOSELY PLACED SPOT LIGHTING OF OUR PASSION FOR FOOD AND DRINK GIVES WAY TO OUR ARISTOCRATIC TASTE IN DECOR AND FARE.

OUR SPACE IS PERFECT FOR ANY OCCASION - DATE NIGHT, GIRLS' NIGHT, A BIRTHDAY PARTY OR JUST A NIGHT ON THE TOWN.

(WE ALSO LOVE TO THROW A GOOD HOUSE PARTY AND POSSIBLY PISS OFF OUR NEIGHBORS)

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COCKTAILS AND CATERING

YOUR EVENT MAY INCLUDE CHOICES FROM OUR SIGNATURE COCKTAILS, A WIDE RANGE OF SPIRITS, WINE AND BEER ALONGSIDE INVENTIVE, PASSION DRIVEN FOOD PACKAGES CREATED BY OUR CHEF.

RESTAURANT BUYOUT CAPACITY

SEATED INDOOR: 54
SEATED OUTDOOR: 38
STANDING INDOOR: 80
STANDING OUTDOOR: 80

MENU TYPE PASSED BITES, BUFFET

OCCASIONS
REHEARSAL DINNERS, COCKTAIL PARTIES, HOLIDAY
GATHERINGS, CORPORATE EVENTS, ENGAGEMENT
CELEBRATIONS, HOUSE PARTIES

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PRIVATE DINING ROOM
CAPACITY
SEATED: 20

MENU TYPE
FULL DINNER SERVICE

A/V CAPABILITIES

OCCASIONS
REHEARSAL DINNERS, CORPORATE
EVENTS, LARGE GROUP DINNER,
BACHELORETTE/BACHELOR PARTIES

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SAMPLE MENU

APPETIZERS

(FOR A SEATED DINNER UP TO TWELVE GUESTS)

HOUSEMADE PRETZEL

-WHIPPED HERB BUTTER, PICKLED MUSTARD SEED-

SHISHITO PEPPERS

-LEMON, SHALLOT RINGS, MINT-

BRUSSELS SPROUTS

-SHISHITO JAM, PEANUTS, SESAME, FINE HERBS, CHILI OIL-

ICEBERG SALAD

-PORK BELLY, ROASTED TOMATO, SMOKED BLUE, FINE HERB BUTTERMILK, HERBS-

SEASONAL CHEESE PLATE

-CASATICA DI BUFALA, CAFETERO, SMOKEY BLUE-

-MEYER LEMON, HONEYCOMB, GRAPE-

HAMACHI SASHIMI

-YUZU KOSHO, WHITE SOY, CRUNCHY GINGER/GARLIC, CHILI OIL-

SAMPLE MENU

ENTRÉES

NIGHTCAP SMASH BURGER

-RANGER CATTLE WAGYU BEEF, PICKLES, SPECIAL SAUCE-

DAILY PASTA

-LEMON, BUTTER CHIVES-

ROASTED CHICKEN BREAST

-BLACK GARLIC, MIATAKE MUSHROOM, POTATO DAUPHINE, WATERMELON RADISH, TRUFFLE JUS-

TERES MAJOR STEAK FRITES

-RANGER CATTLE WAGYU BEEF, HERB BUTTER, SMOKED BLUE CHEESE AIOLI-

GRILLED WHOLE RED SNAPPER

BROCCOLINI, MEYER LEMON, BUTTER-

BUFFET STYLE **SAMPLE MENU**

(FOR UP TO 150 GUESTS)

HOUSEMADE PRETZEL BITES

-WHIPPED HERB BUTTER, PICKLED MUSTARD SEED-

SHISHITO PEPPERS

-LEMON, SHALLOT RINGS, MINT-

BRUSSELS SPROUTS

-SHISHITO JAM, PEANUTS, SESAME, FINE HERBS, CHILI OIL-

SEASONAL CHEESE PLATE

-CASATICA DI BUFALA, CAFETERO, SMOKEY BLUE; MEYER LEMON, HONEYCOMB, GRAPE-

FRIED CHICKEN

-HOUSE MADE SALSA MACHA-

NIGHTCAP SLIDERS

-RANGER CATTLE WAGYU BEEF, PICKLES, SPECIAL SAUCE-

VEGETABLE RISOTTO

-SEASONAL VEGETABLES-

ROASTED CHICKEN BREAST

-BLACK GARLIC, MIATAKE MUSHROOM, POTATO DAUPHINE, WATERMELON RADISH, TRUFFLE JUS-

TERES MAJOR STEAK FRITES

-RANGER CATTLE WAGYU BEEF, HERB BUTTER, SMOKED BLUE CHEESE AIOLI-



EVENT INQUIRIES CONTACT:
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