



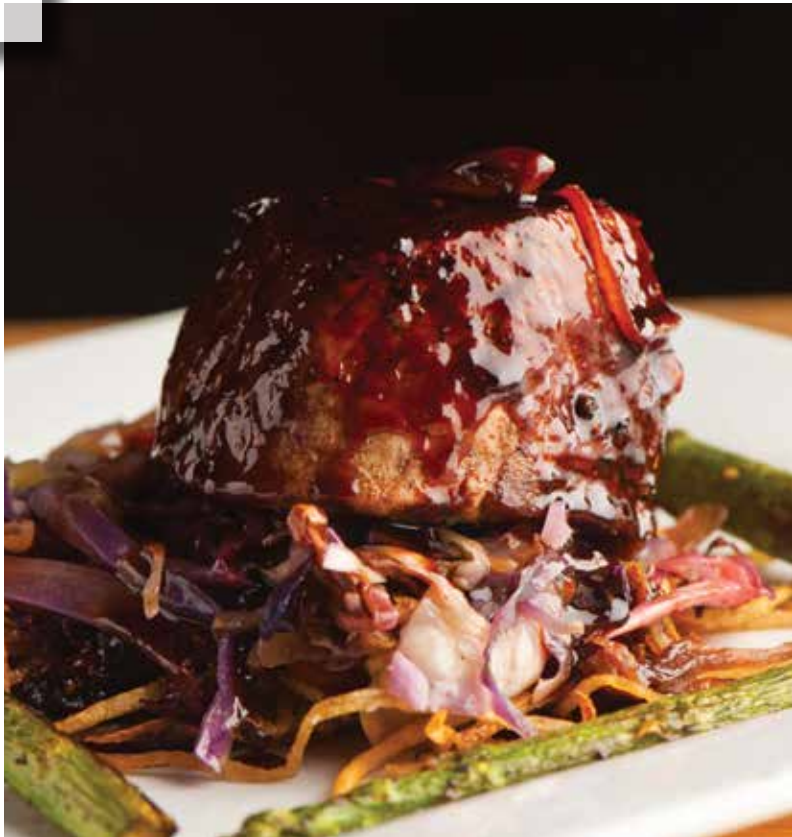
# PRIVATE DINING

## LONESOME DOVE AUSTIN

419 COLORADO ST, 78701

HALEY DAWSON  
512.271.2474

[PRIVATE-DINING@LONESOMEDOVEAUSTIN.COM](mailto:PRIVATE-DINING@LONESOMEDOVEAUSTIN.COM)





**LONESOME DOVE**

— WESTERN BISTRO —

☆ PRIVATE DINING ☆

419 COLORADO STREET, AUSTIN, TEXAS 78701

## **POLICIES AND PROCEDURES**

### **THE MENU**

To ensure proper and prompt service, a preset menu is required for all private parties. Your menu selection should be submitted at least one week prior to the scheduled event.

The Lonesome Dove is always willing to accommodate dietary restrictions.

### **BEVERAGE AND BAR SET UP**

All beverages are priced per consumption. We encourage that you make your wine selections in advance. We have an in house sommelier that is always happy to give recommendations.

### **GUARANTEE**

A guaranteed number is due no later than two business days prior to your event and is not subject to reduction after that time. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed number is given by phone or in writing, the highest number shown on your reservation contract will be applied to your charges.

### **DEPOSIT AND PAYMENT**

A contract must be signed and returned to the Lonesome Dove to confirm your event space. No reservation is final until this contract is received.

### **GRATUITY**

For private events held at the Lonesome Dove, a 20% service charge will be added to your final bill to accommodate the service staff.

**THE CHEF AND STAFF ARE COMMITTED TO MAKING YOUR EVENT A SUCCESS!**

**LET THE LONESOME DOVE WESTERN BISTRO TAKE CARE OF YOUR PRIVATE DINING ARRANGEMENTS. WE ARE ABLE TO ACCOMMODATE GROUPS UP TO 200. WE HAVE HOSTED EVENTS FOR MANY FORTUNE 100 & 500 COMPANIES, WEDDING RECEPTIONS, GRADUATION & HOLIDAY PARTIES, AND CHARITY FUNDRAISING GALAS.**



## **THE PDR**

is a great place to have your next business meeting, reception, and party. It features a sealable wall to separate you from the rest of the restaurant. Hosting your next business meeting within is easy and great with the large projector and removable screen. Great for any event up to 30 people



## **THE WINE ROOM**

is the perfect choice intimate parties up to 14 guests. The space is kept at cellar temperatures and guests are given shawls and suede vests to dine in Texas-style comfort.



## **THE LDA LOUNGE**

is a perfect venue for your next happy hour, game viewing experience, or cocktail party. It is bar styled seating complete with 60 inch tv. This room can house up to 50 people.

## **CONTACT FOR FOOD AND BEVERAGE MINIMUMS**

**INTERESTED IN LUNCH OR RESERVING THE WHOLE RESTAURANT? CONTACT US FOR DETAILS  
FOOD AND BEVERAGE MINIMUMS APPLIED ARE SUBJECT TO CHANGE**

## **LOOKING TO HAVE TIM LOVE FOOD CATERED?**

**TIM LOVE CATERING CAN HANDLE ANY OFFICE, PARTY, HOLIDAY EVENT, WEDDING OR ANY OTHER KIND OF EVENT.  
LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)**

# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆

AUSTIN

## SEATED DINNER #1

\$65 PER PERSON

### FIRST COURSE

(Choice Of)

Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons,  
Pickled Jalapeno, Goat Cheese

Shaved Brussels, Honey-Lime Vinaigrette, Cotija, Currants, Pine Nuts

### SECOND COURSE

(Choice Of)

7oz Filet, Yukon Gold Mash, Grilled Asparagus, Serrano Lime Butter

Roasted Quail, Haricots Verts, Sweet Corn Puree

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

### THIRD COURSE

Chef's Choice of Dessert Duo



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆

AUSTIN

## SEATED DINNER #2 \$85 PER PERSON

### FIRST COURSE

Fettine Trio- A selection of Cuts Spit Roasted Over Open Mesquite Fire  
(1pc per person each)

Duck, Rabbit-Rattlesnake Sausage, Pistachios, Black Mission Figs

Elk, Pork Spinalis, Blueberries, Black Garlic

Wild Boar, LD House Chorizo, Mesquite Smoked Pineapple

### SECOND COURSE (Choice Of)

Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons,  
Pickled Jalapeno, Goat Cheese

Shaved Brussels, Honey-Lime Vinaigrette, Cotija, Currants, Pine Nuts

Bowl of Texas Red, Traditional Garnish

### THIRD COURSE (Select Three to Offer To Your Guests)

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Seared Australian Lamb Chop, Crispy Fingerlings, Avocado Corn Salsa

Smoked Pork Trio, Chipotle-Carrot Puree, Crispy Bruseels, Black Garlic Gastrique

Seasonal Fish

### FOURTH COURSE

Chef's Choice of Dessert Duo



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆

AUSTIN

## SEATED DINNER #3 \$100 PER PERSON

### STARTER

Fettine Trio- A selection of Cuts Spit Roasted Over Open Mesquite Fire  
(1pc per person each)

Duck, Rabbit-Rattlesnake Sausage, Pistachios, Black Mission Figs

Elk, Pork Spinalis, Blueberries, Black Garlic

Wild Boar, LD House Chorizo, Mesquite Smoked Pineapple

### FIRST COURSE

**Appetizer Platters**

**(Select Three To Offer To Your Guests)**

Wild Boar Ribs, Lonesome Dove BBQ, Pickled Chilies

Blue Corn Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano

Corn-Fried Catfish, Smoked Paprika Aioli

### SECOND COURSE

**(Select Three To Offer To Your Guests)**

Shaved Brussels, Honey-Lime Vinaigrette, Cotija, Currants, Pine Nuts

Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons,  
Pickled Jalapeno, Goat Cheese

Fideos, Crispy Soft Shell Crawfish, Spanish Chorizo, Natural Aioli

Bowl of Texas Red, Traditional Garnish



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆

AUSTIN

## THIRD COURSE

**(Select Four To Offer To Your Guests)**

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Elk Loin, Hen of the Woods, Crispy Collard, Salsify, Candied Grapes

Pan Seared Halibut, Arugula-Quinoa Salad, Chilled Vegetables

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

Smoked Pork Trio, Chipotle-Carrot Puree, Crispy Brussels, Black Garlic Gastrique

Roasted Quail, Rabbit-Rattlesnake Sausage & Foie Gras Stuffing,  
Haricots Verts, Sweet Corn Puree

Wagyu Skirt Steak, Porcini Fries, Hollandaise

## FOURTH COURSE

Chef's Choice of Dessert Duo

