



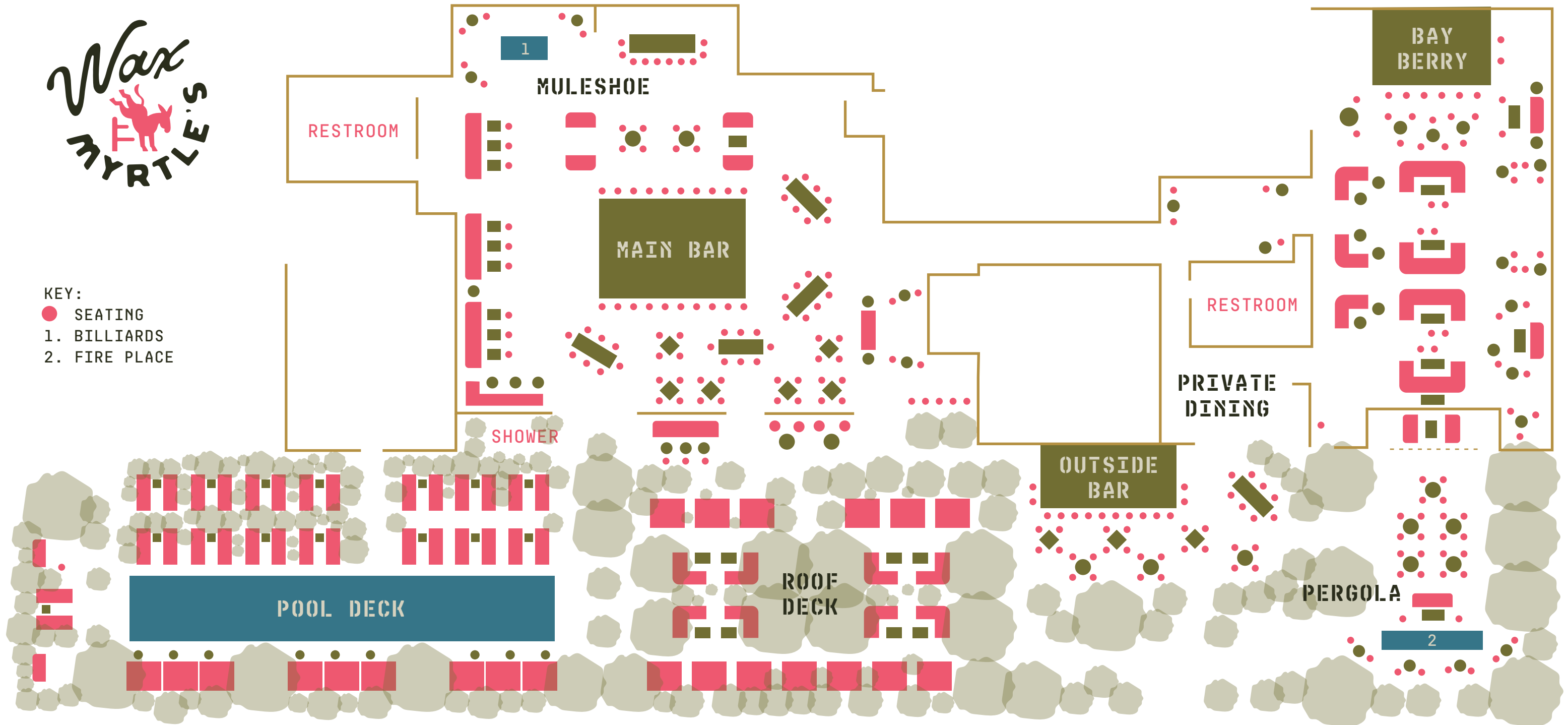
COME IN. FEEL FREE.

JOIN US IN OUR ALL-OCCASION PRIVATE AND SEMI-PRIVATE
EVENT SPACES ON THE 4TH FLOOR OF THE NEW THOMPSON
AUSTIN. LOCATED AT 506 SAN JACINTO BLVD IN BEAUTIFUL
DOWNTOWN AUSTIN. WANT TO PARTY? SCAN THIS QR CODE-





KEY:
● SEATING
1. BILLIARDS
2. FIRE PLACE



**OFFERING UNCONVENTIONAL EVENT
SPACE FOR GROUPS OF 13 - 500.
IMPRESS YOUR WEDDING GUESTS OR
COLLEAGUES WITH FUNCTIONS IN OUR
VARIETY OF PRIVATE EVENT SPACES.**





**FROM CABANA
SPACE FOR SIX,
TO FULL ROOFTOP
BUYOUTS FOR 300,
OUR 13,000
SQUARE FOOT
POOL DECK
PROVIDES AN
UPSCALE
EXPERIENCE
WITHOUT
SACRIFICING FUN.**

OUR DECK
FEATURES A LUSH
COLLECTION OF
GREENERY,
COVERED AND
UNCOVERED
SEATING - PLUS
A FIREPLACE FOR
THOSE COOLER
AUSTIN NIGHTS.





**OUR MULESHOE BAR
FEATURING BILLIARDS
IS A GREAT SPACE FOR
A TASTING EVENT OR
RECEPTION FOR UP TO
30 GUESTS**

PRIVATE DINING ROOM



WHEN YOU'D RATHER TAKE THINGS INSIDE, OUR MAIN BAR SPACE IS PERFECT FOR YOUR AIR CONDITIONED OFFICE HAPPY HOURS, GROUP RECEPTIONS, AND SMALL DINNERS.

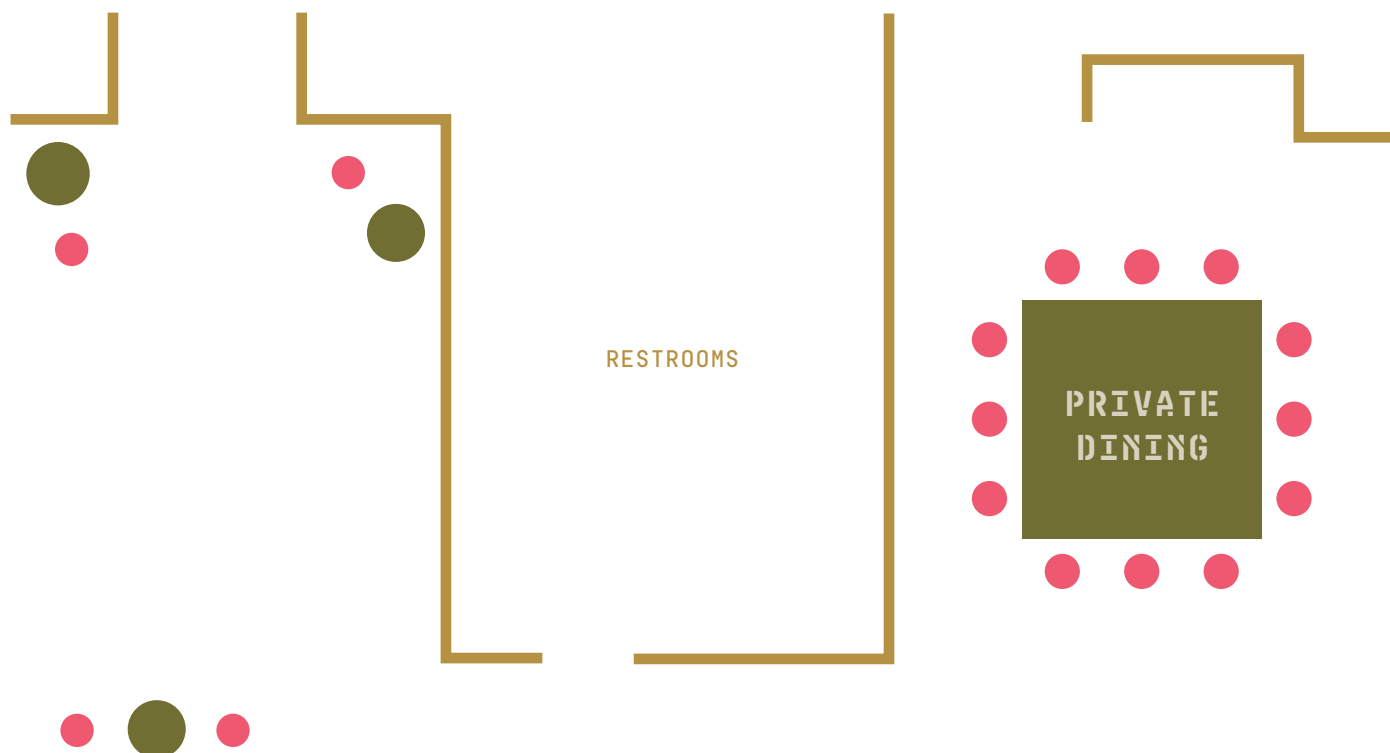


WITH AN OPEN FLOOR PLAN AND LOUNGE SEATING, OUR DINING ROOM WELCOMES GROUPS UP TO 20 GUESTS FOR TRADITIONAL, COURSED DINNERS. GROUPS LARGER THAN 20 CAN EXPLORE OUR OTHER PRIVATE EVENT OFFERINGS.



**AS INTIMATE
AS YOUR
OWN DINING
ROOM, BUT
MUCH LESS
CLEAN UP.**

OUR PRIVATE DINING ROOM OFFERS
COURSED DINNERS FOR UP TO 16
GUESTS, AND STANDING RECEPTIONS
FOR UP TO 20 GUESTS.





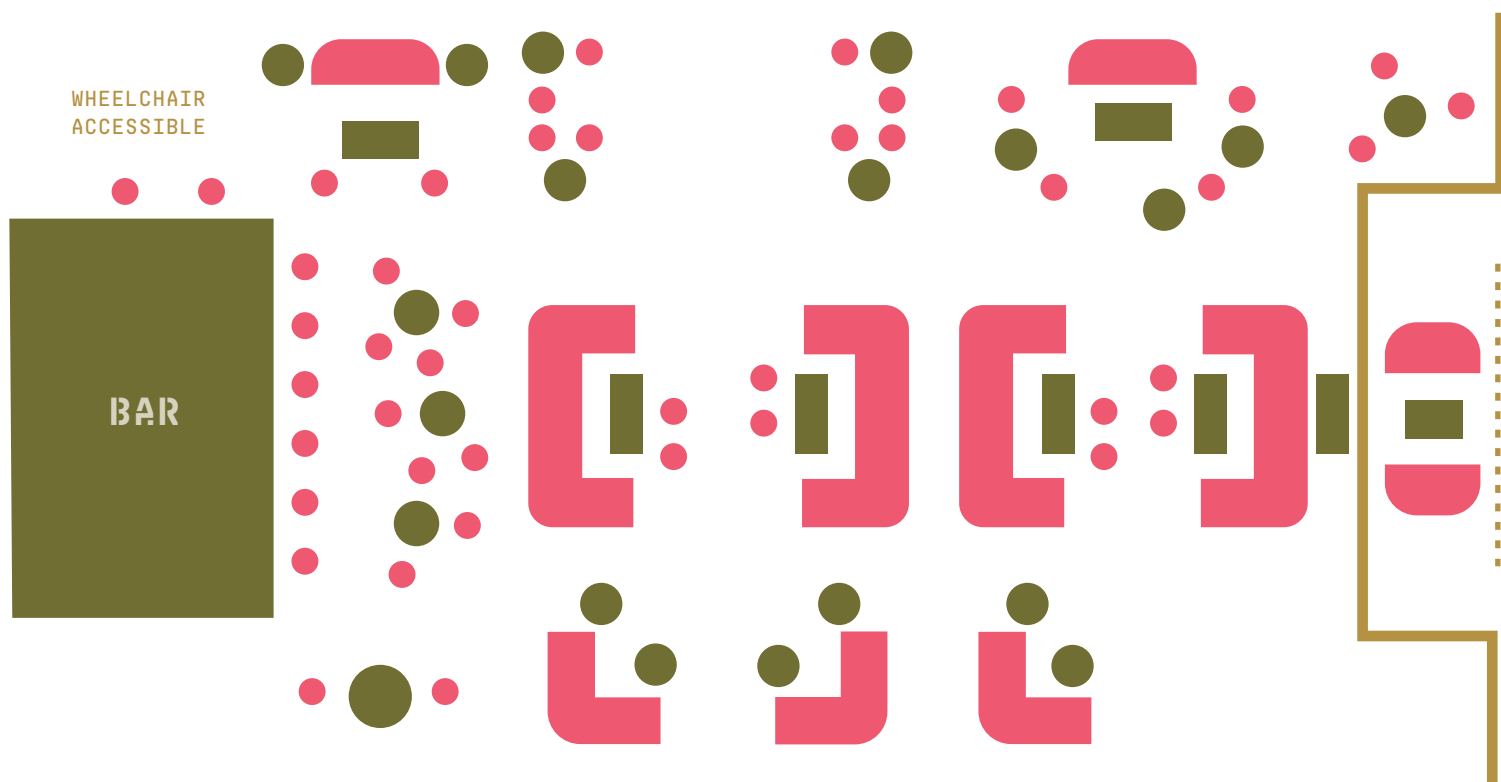
**THE
BAYBERRY
ROOM IS
OUR MOST
CUSTOMIZ-
ABLE
OPTION.**



**FEATURING BEAUTIFULLY
CURATED SOFT SEATING, THE
SPACE CAN BE FLIPPED TO
ACCOMMODATE THEATER
STYLE OR MORE TRADITIONAL
TABLE SEATING.**

**IF YOU'RE
LOOKING FOR A
ROOM THAT
DOESN'T NEED TO
BE DRESSED UP,
YOU'VE FOUND IT.**

THE BAYBERRY ROOM PROVIDES A FULLY PRIVATE OPTION FOR WEDDINGS, LARGE RECEPTIONS, CONFERENCES, AND BREAK-OUTS. FEATURING BEAUTIFULLY CURATED LOUNGE SEATING, THIS SPACE IS BEST FOR BUFFET AND RECEPTION STYLE EVENTS. BAYBERRY HAS THE ABILITY TO HOST UP TO 80 GUESTS SEATED AND UP TO 150 STANDING OR RECEPTION STYLE.



PERGOLA WITH OUTDOOR FIRE PLACE





WAX MYRTLE'S GROUP DINING MENU

APPETIZERS BY THE DOZEN

TOASTS AND SUCH - \$66 DOZEN

WHIPPED GOAT CHEESE DATES
WITH THYME

DEVILED EGG
WITH SALMON ROE AND DILL

SMOKED SALMON
WITH CREME FRAICHE,
DILL, AND BBQ OIL

GOAT CHEESE AND PIQUILLO

COUNTRY HAM AND BRIE

HARISSA GOUGERE
WITH COUNTRY HAM, FETA,
HONEY

FRIED - \$66 DOZEN

MASA FRITTER
WITH AVOCADO AND CHILI
SALT (VEGAN)(GF)

"GREEK FRIES"
WITH FETA, HERBS, AND RED
WINE VINAIGRETTE (GF)

FRIES
WITH WHITE GARLIC SAUCE
AND KETCHUP (VEGAN)(GF)

FALAFEL
TAHINI, PICKLED CUCUMBER
(ADD CAVIAR \$10) (VEG)(GF)

HANDHELD - \$90 DOZEN

BACON WRAPPED DATES
WITH GOAT CHEESE AND
RANCHERO SAUCE (GF)

CHEESEBURGER SLIDER
WITH GOLDEN SAUCE,
ONION AND PICKLE

TUNA TARTARE TOSTADA
WITH EDGAR'S SALSA AND
AVOCADO (GF)

HAM AND CHEESE PRETZEL
BITES

TRUFFLED GRILLED
CHEESES

STATIONS

CHARCUTERIE - \$125

SELECTION OF DOMESTIC AND
IMPORTED MEATS WITH HOUSE
PICKLES, MUSTARD, OLIVES
AND BREAD

MEZZE - \$100

HUMMUS, MUHAMMARA, HERBED
YOGURT, OLIVES, HOUSE
PICKLES, MARINATED FETA,
ISRAELI SALAD AND BREAD

CHEESE - \$145

SELECTION OF DOMESTIC AND
IMPORTED CHEESES WITH JAM,
NUTS, DRIED FRUIT AND BREAD

SEAFOOD - \$800

100 EA OYSTERS SHUCKED TO
ORDER AT YOUR OWN TABLE WITH
LEMON, COCKTAIL SAUCE,
HORSERADISH AND MIGNONETTE
(GF)

DESSERTS

BY THE DOZEN - \$48

YOUR CHOICE OF:
-CHOCOLATE CHIP COOKIES
-CHOCOLATE CHUNK BROWNIES
-ASSORTED PETIT FOURS
-ICE CREAM SANDWICHES
(+20 PER DOZEN)

"WANT IT FAMILY STYLE?"

FAMILY STYLE SEATED DINNER
OFFERED FOR 50 GUESTS OR
LESS
+8 PER PERSON

EXECUTIVE CHEF NICK ERVEN • CHEF DE CUISINE KAMAT NEWMAN • SOUS CHEF ROBERT MCCLAREN
GENERAL MANAGER NATHAN COOPER • DIRECTOR OF EVENTS JILL ROKUSEK
ASSISTANT GENERAL MANAGER LILLIE FRANKOWSKI • ASSISTANT GENERAL MANAGER HEATHER HEIMAN
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*PARTIES OF SIX OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED TO THE CHECK

*CONSUMING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS. † VEGETARIAN ‡ VEGAN

BUFFET / STATIONED MENU OPTIONS

STARTERS- \$18 PER PERSON

CHOICE OF 3 (ADDITIONAL ITEM +8 PER PERSON)

ROASTED CARROTS
WITH SALSA MORITA, FETA
AND CILANTRO
(VEGETARIAN)(GF)

WARM TRUFFLED FETA
WITH HONEY AND HOUSE BREAD

MEDITERRANEAN OLIVES WITH
CITRUS AND CHILI
(VEGAN)(GF)

CRISPY POTATO SALAD
WITH SMOKY DIJONAISE,
HERBS AND SPINACH (GF)

WEDGE SALAD
WITH BACON, HERBS, TOMATO,
BUTTERMILK DRESSING (GF)

HOUSE SALAD
WITH RAW VEGETABLES, HERBS
AND RED WINE VINAIGRETTE
(VEGAN)(GF)

BEETS
WITH GOAT CHEESE, ARUGULA
AND HAZELNUT DRESSING (GF)

BROCCOLINI
WITH PRESERVED LEMON AND
CHILI (VEGAN)(GF)

BRAISED MUSHROOMS AND
POLENTA
WITH ROSEMARY AND BALSAMIC
(GF)

SAUTÉED LOCAL GREENS WITH
GARLIC AND LEMON
(VEGAN)(GF)

HERBED CAROLINA GOLD RICE
(VEGAN)(GF)

DINNER ADDITIONS - \$40 PER PERSON

CHOICE OF 3
+8 ADDITIONAL ITEM

SEARED SKIRT STEAK
WITH SALSA VERDE (GF)

ROASTED SALMON
WITH LEMON-CAPER BUTTER
(GF)

SEARED TUNA
WITH PISTACHIO-OLIVE RELISH
(GF)

ROASTED CAULIFLOWER
WITH BRAISED GARBANZO AND
TAHINI (VEGAN)(GF)

MARINATED CHICKEN KEBAB
WITH WHITE GARLIC SAUCE
(GF)

GRILLED MERGUEZ SAUSAGE
WITH MINT YOGURT (GF)

RISOTTO
WITH SEASONAL VEGETABLES
(VEGETARIAN)(GF)



WAX MYRTLE'S EVENT OFFERINGS

THREE COURSE PLATED MENU \$85 PER PERSON

FIRST COURSE - YOUR CHOICE

HOUSE SALAD

WITH RAW VEGETABLES, HERBS AND RED WINE
VINAIGRETTE (VEGAN)(GF)

BEETS

WITH GOAT CHEESE, ARUGULA AND HAZELNUT DRESSING
(GF)

SECOND COURSE - YOUR CHOICE

SEARED SKIRT STEAK

WITH SALSA VERDE (GF)

ROASTED SALMON

WITH LEMON-CAPER BUTTER (GF)

ROASTED CAULIFLOWER

WITH BRAISED GARBANZO AND TAHINI (VEGAN)(GF)

THIRD COURSE - YOUR CHOICE

CHOCOLATE BUDINO

WITH SMOKY CARAMEL AND WHIPPED VANILLA CREAM
(GF)

OLIVE OIL CAKE

WITH SEASONAL FRUIT AND VANILLA GELATO

FOUR COURSE PLATED MENU \$100 PER PERSON

FIRST COURSE - YOUR CHOICE

HOUSE SALAD

WITH RAW VEGETABLES, HERBS AND RED WINE
VINAIGRETTE (VEGAN)(GF)

BEETS

WITH GOAT CHEESE, ARUGULA AND HAZELNUT DRESSING
(GF)

SECOND COURSE - YOUR CHOICE

BROCCOLINI

WITH PRESERVED LEMON AND CHILI (VEGAN)(GF)

ROASTED CARROTS

WITH SALSA MORITA, FETA AND CILANTRO (GF)

THIRD COURSE - YOUR CHOICE

SEARED SKIRT STEAK

WITH SALSA VERDE (GF)

ROASTED SALMON

WITH LEMON-CAPER BUTTER (GF)

ROASTED CAULIFLOWER

WITH BRAISED GARBANZO AND TAHINI (VEGAN)(GF)

FOURTH COURSE - YOUR CHOICE

CHOCOLATE BUDINO

WITH SMOKY CARAMEL AND WHIPPED VANILLA CREAM
(GF)

OLIVE OIL CAKE

WITH SEASONAL FRUIT AND VANILLA GELATO

"TOUR DE WAX" - SEVEN COURSE MENU OF CHEF'S CHOICE \$135 PER PERSON

(MUST BE CHOSEN AT LEAST 10 DAYS IN ADVANCE)

EXECUTIVE CHEF NICK ERVEN • CHEF DE CUISINE KAMAT NEWMAN • SOUS CHEF ROBERT MCCLAREN
GENERAL MANAGER NATHAN COOPER • DIRECTOR OF EVENTS JILL ROKUSEK
ASSISTANT GENERAL MANAGER LILLIE FRANKOWSKI • ASSISTANT GENERAL MANAGER HEATHER HEIMAN
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WAX MYRTLE'S BEVERAGE MENU

BEER & WINE

HOURLY \$22/HR PER PERSON

WINE

SPARKLING

ONE SEASONAL OFFERING

WHITE

ONE SEASONAL OFFERING

RED

ONE SEASONAL OFFERING

BEER

LOCAL DRAFT SELECTION

CANNED BEER

MONTUCKY COLD SNACK

STIEGEL GRAPEFRUIT RADLER

SHINER BOCK

SEASONAL WHEAT

SEASONAL DARK BEER

CLASSIC

HOURLY \$28/HR PER PERSON

SPIRITS

PUEBLO VIEJO BLANCO TEQUILA

BAHNEZ MEZCAL

BACARDI RUM

FORD'S GIN

RITTENHOUSE RYE

WILD TURKEY BOURBON 81

HIGHLAND PARK 12 YEAR SCOTCH

DEEP EDDY VODKA

JAMESON IRISH WHISKEY

CLASSIC COCKTAILS

MARGARITA

MANHATTAN

ROB ROY

OLD FASHIONED

FRENCH 75

MARTINI

SOUTHSIDE

1&1

WINE

ONE SEASONAL OFFERING

SPARKLING

WHITE

RED

BEER

LOCAL DRAFT SELECTION

SPECIALITY COCKTAILS - CHOICE OF TWO

SPANISH G&T

FORD'S GIN, SUGAR SNAP PEA, LIME
& TONIC WATER

FIELD NOTES

MEXICAN RUM, DEMERARA & LIME

SAGED & CONFUSED

SAGE INFUSED VERMOUTH,
PINEAPPLE CAMPARI & SALT

PITCH A TENT

FAT WASHED WHISKEY, LICOR 43 &
MOLE BITTERS

OAXACAN ON SUNSHINE

TEQUILA, LIME, GRAPEFRUIT,
HABANERO, VERMOUTH & RED WINE

GREEN MEANIE

MEZCAL, VERDITA, GREEN
CHARTREUSE

PREMIUM
HOURLY \$38/HR PER PERSON

SPIRITS

SIETE LEGUAS ANJEO
SIETE LEGUAS BLANCO
THE PRODUCER MEZCAL
BACARDI OCHO
STILL AUSTIN GIN
ANGEL'S ENVY BOURBON
ANGEL'S ENVY RYE
HIGH WEST DOUBLE RYE
TITO'S VODKA
BRUICHLADDICH CLASSIC
JAMESON IRISH WHISKEY
THE BALVENIE SCOTCH
GLENMORANGIE
TULLAMORE DEW

CLASSIC COCKTAILS

MARGARITA
MANHATTAN
ROB ROY
OLD FASHIONED
FRENCH 75
MARTINI
SOUTHSIDE
1&1

WINE

ONE SEASONAL OFFERING
SPARKLING
WHITE
RED

**SPECIALITY COCKTAILS -
CHOICE OF TWO**

SPANISH G&T
FORD'S GIN, SUGAR SNAP PEA,
LIME & TONIC WATER

FIELD NOTES
MEXICAN RUM, DEMERARA & LIME

SAGED & CONFUSED
SAGE INFUSED VERMOUTH,
PINEAPPLE CAMPARI & SALT

PITCH A TENT
FAT WASHED WHISKEY, LICOR 43 &
MOLE BITTERS

OAXACAN ON SUNSHINE
TEQUILA, LIME, GRAPEFRUIT,
HABANERO, VERMOUTH & RED WINE

GREEN MEANIE
MEZCAL, VERDITA, GREEN
CHARTREUSE

BEER

LOCAL DRAFT SELECTION

GET LOST



EMAIL EVENTS@WAXMYRTLES.COM WITH ANY QUESTIONS AND
SCAN THE QR CODE TO SUBMIT YOUR EVENT REQUEST.
WE LOOK FORWARD TO OPENING OUR DOORS TO YOU AND YOURS.