



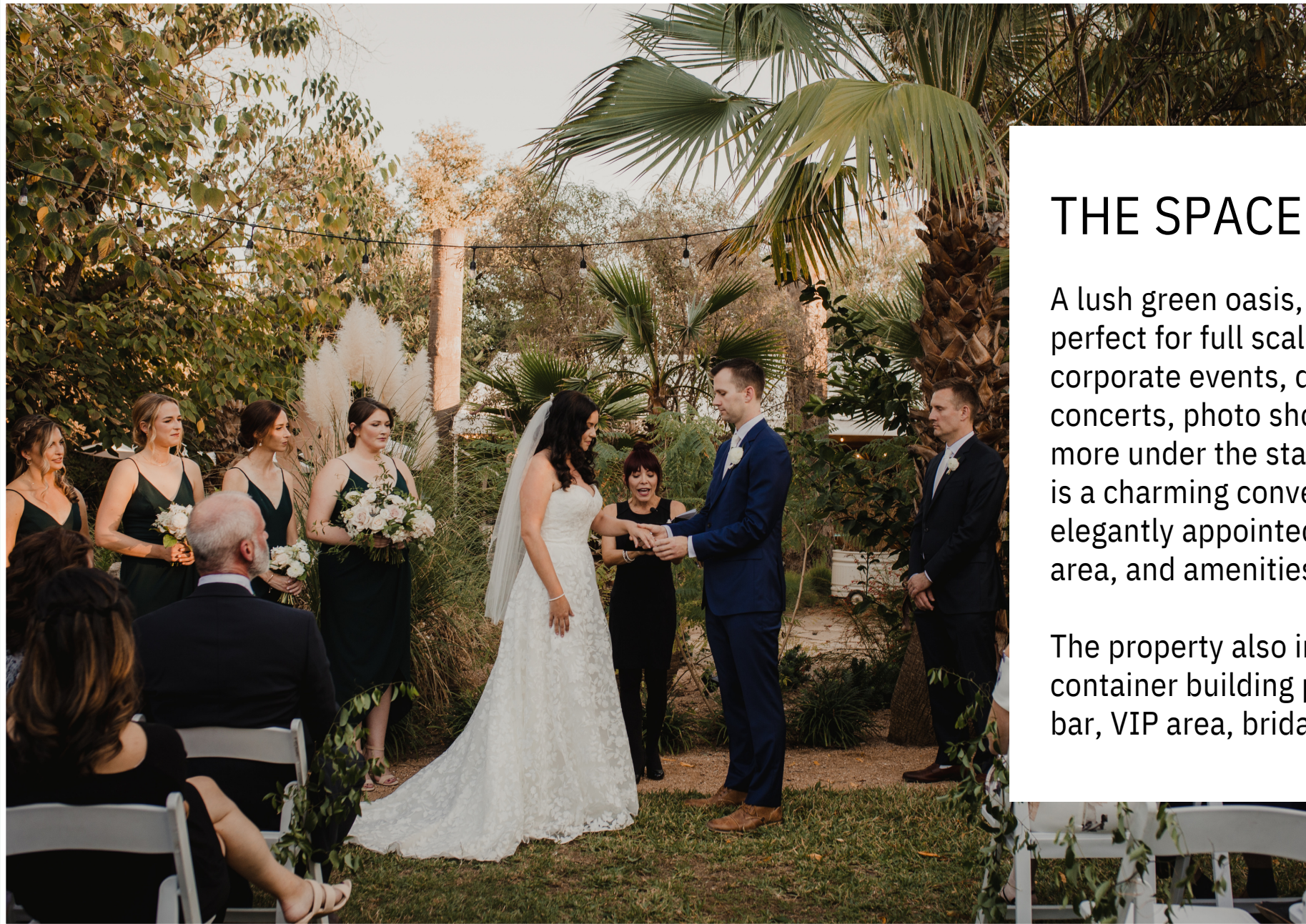
EVENTS AT IVY HALL

BY:



Ivy Hall is a stunning event space in San Antonio's Southtown neighborhood just minutes from downtown. Escape to this hidden garden oasis perfect for all occasions. With a perfect view of the Tower of Americas and beauty at every turn, this venue is guaranteed to impress your guests.





THE SPACE

A lush green oasis, Ivy Hall's gardens are perfect for full scale weddings, retreats, corporate events, dinners, dancing, concerts, photo shoots, ceremonies, and more under the stars. In the gardens there is a charming converted warehouse with elegantly appointed restrooms, a staging area, and amenities.

The property also includes a funky container building perfect for an outdoor bar, VIP area, bridal suite or staging area.



IVY HALL RENTAL FEES

High Season:

Saturday: \$5000

Friday & Sunday: \$3000

Weekdays: \$2000

Low Season: (Jan, Feb, July, August)

Saturday: \$2500

Friday & Sunday: \$1500

Weekdays: \$1000

Full property buyout add \$2000





IVY HALL VENUE FEES INCLUDES:

- *Seating & Tables for up to 100 Guests (additional fee for over 100)
- *Lounge Garden Furniture
- *Use of the VIP POD Suite
- *Wifi Available
- *One Complimentary Layout Consultation
- *Fire Pits
- *3 Specialty Wooden Tables
- *6 Cocktail Tables
- *Movable Bar
- *Cake Cutting Service
- *Screened in Porch Lounge

CAPACITY:

Ivy Hall: 90 seated (inside), 150 cocktail style
Ivy Hall & Gardens: 400 seated, 500 cocktail
Entire Property (*incl. The Good Kind closure*):
500 seated, 750 cocktail

Unfortunately, you can not bring your own liquor. Bar Packages must be through Ivy Hall because we hold the liquor license for the property.

Cash bars (these are self-pay bars) and pre-purchased tickets are options.



Catering options include our award-winning on-site caterer, Tim the Girl as well as other San Antonio favorites.

Approved Caterers:
Paloma Blanca
Heavenly Gourmet
Rosemary's Catering
True Flavors

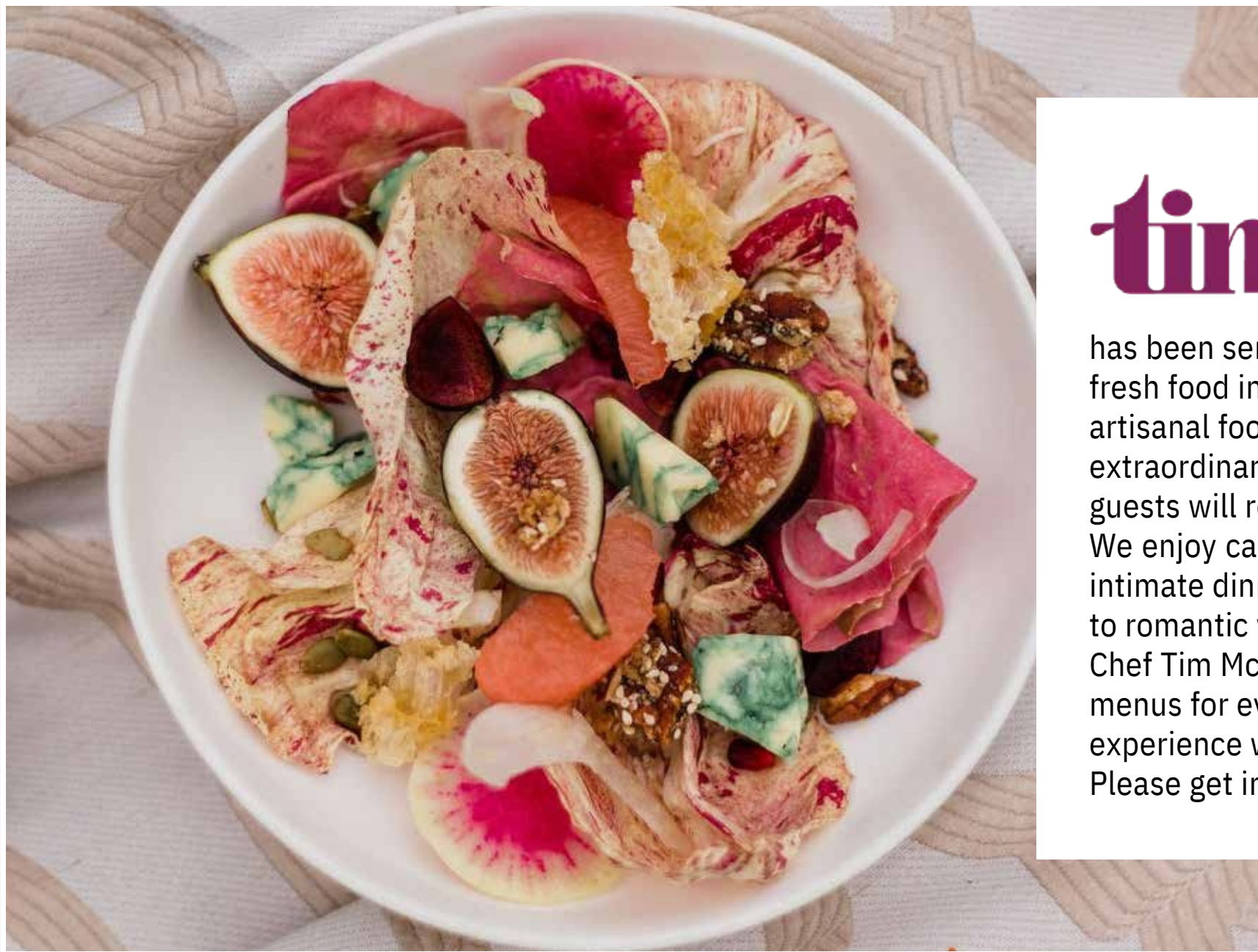


Request an estimate:

For more information, please [fill out this form](#) with your event details and we'll get back to you shortly.







tim THE GIRL CATERING

has been serving vibrant, imaginative, fresh food in San Antonio. Using local and artisanal food sources, Tim the Girl creates extraordinary culinary experiences your guests will remember.

We enjoy catering parties of every type, from intimate dinners and casual cocktail hours to romantic weddings and majestic galas. Chef Tim McDiarmid crafts customized menus for every event, ensuring that your experience will be as unique as you are. Please get in touch for more details!

COCKTAIL PARTY

We LOVE cocktail parties! We recommend a variety of food stations and passed hor d'oeuvres. Food stations feature several separate areas offering different types of food: appetizers, salads, entrees, breads, dessert, etc. Stations are a wonderful way to introduce a special theme, as well as accommodate your guests' variety of dietary needs.

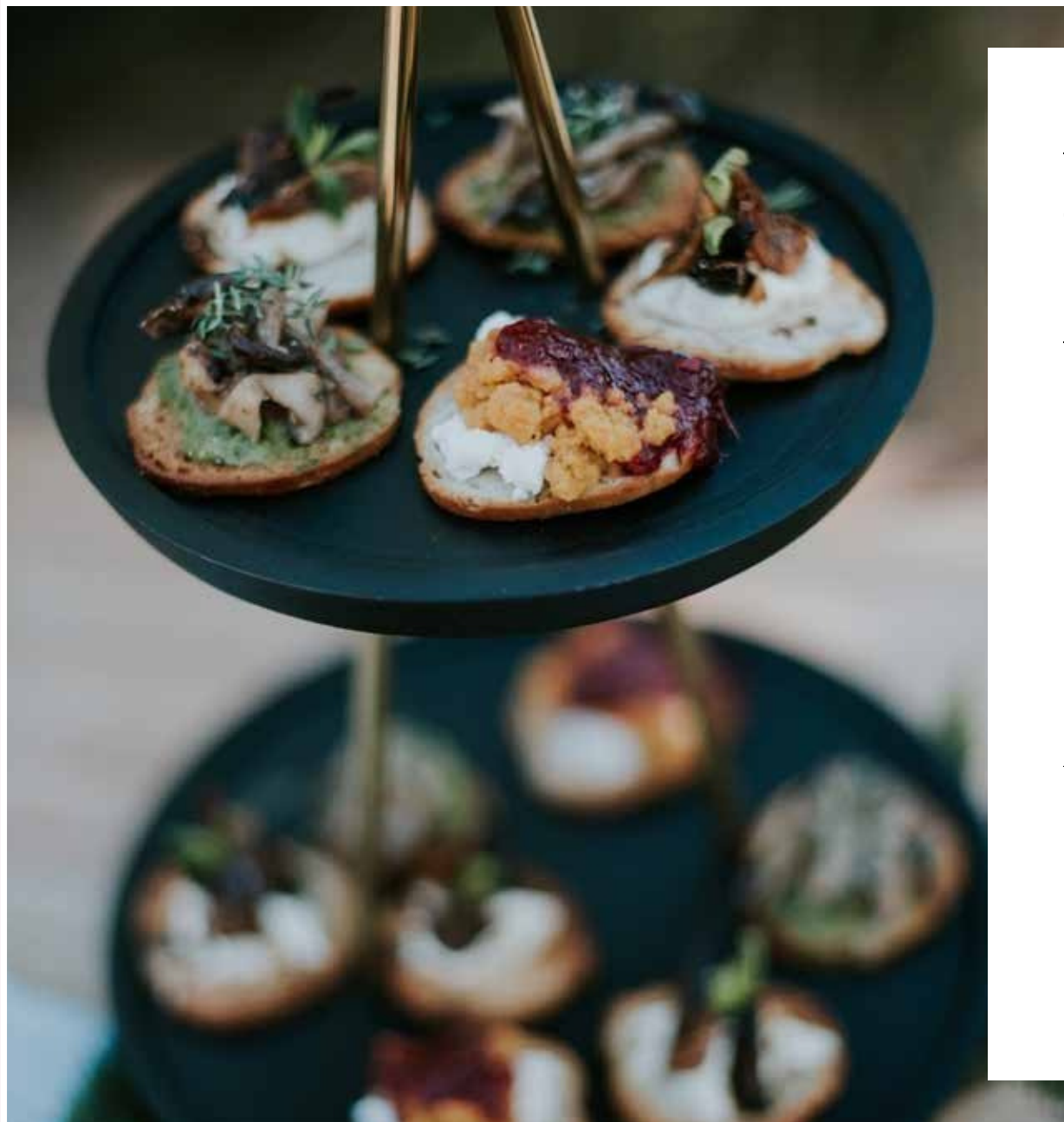
TIM'S SIGNATURE GRAZING STATION

Artisanal Cheese Platter with Preserves, Nuts, House Marinated Olives, Charcuterie Board with Grain Mustards and Cornichon, Homemade Cheese Crisps with Fig and Pear Chutney, Breads and Crackers

MEDITERRANEAN GRAZING STATION

Hummus, Eggplant Dip, Yogurt Feta Dip, Marinated Peppers, Pickled Vegetables, Grilled Flatbread and other Greek-Inspired nibbles





STREET TACO BAR

Carnitas, Chicken Tinga, Sofritas, Carne Asade, Corn Tortillas, Avocado, Salsa, and Fixings

ENTREE STATION For Example:

* Black Bean Brisket Sopes with Queso Fresco

* Braised Pork Shoulder with Roasted Garlic BBQ Sauce

* Slow Cooked Brisket with Zinfandel and Charred Onions

* Juniper Citrus Roasted Chicken Braised Short Ribs with Annatto, Orange, and Garlic

DESSERT STATION

Includes 3 bite-sized desserts

For Example:

Derby Bourbon Pies, Berry and Cardamom Trifles, Lemon Squares, Mexican Wedding Cookies, Norwegian Oat Crisps, Earl Grey Tea Truffles

CANAPÉS

For longer events, we usually suggest our guests mix & match a few food stations & add elegant passed canapés.

CANAPÉS

Choice of 3 passed canapés, includes our signature grazing station.

For Example:

- * Spicy White Bean Puree, Escarole, & Golden Raisin Toasts
- * Bacon Wrapped Herb & Butter Soaked Figs
- * Spinach & Feta Tartlets with Yogurt and Mint
- * Ceviche Shooters with Melon & Daikon
- * Potato Latkes with Crème Fraiche, Smoked Salmon, and Pickled Red Cabbage
- * Caramelized Onion, Mushroom, & Goat Cheese Tartlets
- * Italian Corn Cakes with Black Beans and Cilantro Pumpkin Seed Pesto
- * Mini Lobster Rolls
- * Roasted Red & Golden Beets with Feta & Arugula
- * Crostini Three Ways: Spicy Black-Eyed Pea Puree, Kale & Candied Figs/Herb Butter & Fresh Radish/ Fresh Ricotta, Local Honey & Thyme



DINNER

Seasonal dinner menus include an array of starters, entrées, and side dishes. We serve dinner three ways:

FAMILY STYLE

In family style service, fresh platters of food are delivered to each table, and guests serve themselves as little or as much food as they want. This style of catering eliminates lines, allows guests to relax and talk, and encourages a family feeling.

PLATED

A seated meal, where each guest is served an individual plate of food. This is the most traditional option. It narrows the menu down to a limited number of selections, but guests do not have to wait in line and everyone receives food more or less at the same time.

BUFFET

A traditional, but more casual route than a plated dinner, a buffet features a long table with servers on one side offering a variety of foods. The buffet usually starts with salad, then proceeds to entrees and sides, ending with bread and sometimes dessert. Guests carry their own plates and file through the line one at a time.



SAMPLE DINNER MENUS

Family Style

This intimate family wedding for 40 took place on a crisp fall evening. Taking our cue from the bride's French heritage, we created a bountiful Provençal-style menu that kept guests close to the table, laughing and talking into the night. Instead of cake, an assortment of French macaroons were placed within easy reach.

- * Cheese Board Placed on Each Table with Gruyere, Brie, and Almonds
- * Accompaniments, Fresh Preserves, Whole Grain Mustard, and Crostini
- * Traditional Beef Bourguignon Served over Egg Noodles
- * Juniper and Citrus Marinated Chicken
- * Fresh Ratatouille

Plated

Tim the Girl was asked to create a lavish fantasy for a spring evening wedding for 200 guests. We took our inspiration from the story of clever Scheherazade, whose magnetic storytelling won the heart of a king. Guests enjoyed passed hors d'oeuvres, hearty entrees, and a trio of salads before the wedding cake.

- * Endive Boats filled with Smoked Salmon, Crème Fraiche, Pickled Beets, Capers & Chives
- * Goat Cheese Stuffed Figs with fresh local honey
- * Lamb Kofta with Yogurt Feta
- * Moroccan BBQ Salmon with Israeli couscous
- * Texas Citrus Salad with Pickled Fennel, Red Onion and Castelvetrano Olives
- * Mixed Green Salad with Sherry Vinaigrette
- * Salad of Heirloom Tomatoes, Feta and Pickled Onions



BAR PACKAGES

Our bar packages include a full range of selected spirits, classic mixers, thoughtfully produced wines, beers, and non-alcoholic beverages.

We also create unique speciality cocktails to compliment the occasion.

Custom speciality cocktails can be tailored for your event for an additional cost.

* 2 hour minimum	2 hours	3 hours	4 hours	5 hours
Premium Bar	\$36/pp	\$49/pp	\$60/pp	\$68/pp
Call Bar	\$28/pp	\$38/pp	\$46/pp	\$54/pp
Beer & Wine	\$18/pp	\$26/pp	\$33/pp	\$39/pp

Glassware package starting at \$5 per person

STAFFING

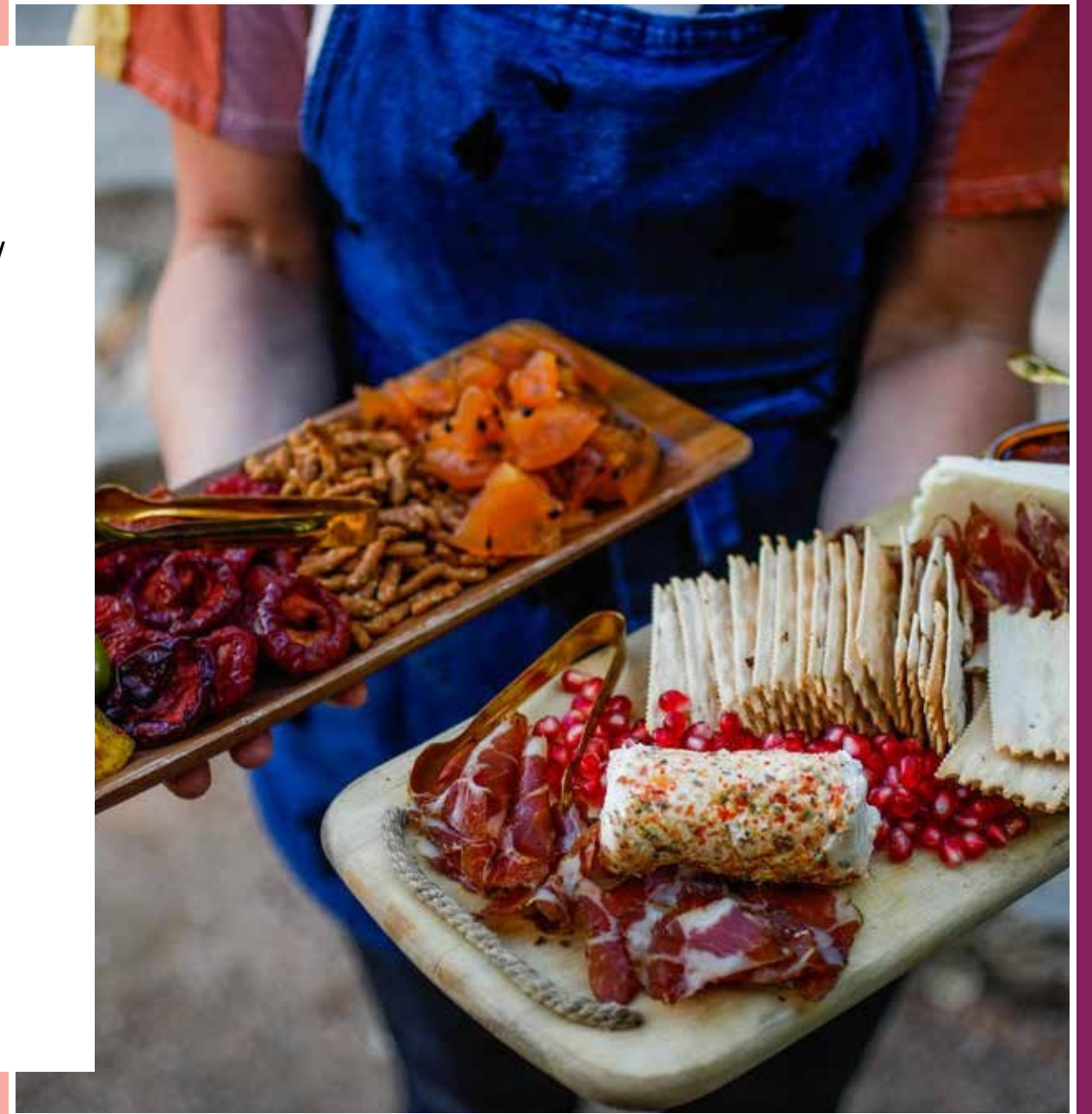
All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip. Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, as well as the complexity of the menu served.

RENTALS

The rentals needed to execute each event fluctuates depending on your needs and the requirements of the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

ADDITIONAL COSTS

All events are subject to a refundable \$500 security deposit. Credit card payments are subject to a 3% processing fee.



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FRESH COMFORT FOOD



THE GOOD KIND

Ivy Hall Events is also home to The Good Kind restaurant.

Rentals are available for small scale events under the tent. Examples include Baby Showers, Birthday Parties, Bridal Showers, Team Gatherings & more. Food & drink are available for purchase from The Good Kind's full kitchen & bar menu.

Pricing:

The tent is available for rental in the following two hour time blocks at \$600 per block.

- * 11 am - 1 pm
- * 2 pm - 4 pm
- * 6 pm - 8 pm

No outside food or drink allowed. No confetti or fireworks. All decor must be cleaned up following event.



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