

The Carillon Experience



Treat your guests to a memorable dinner party!
From personalized menus to custom cocktail creations,
your Carillon Experience will be unique.

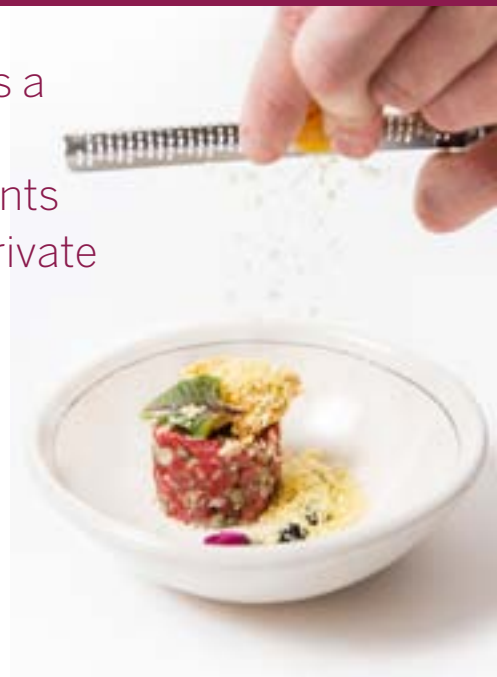
Our seasonal food and wine selections, as well as our farm-to-table approach, are sure to delight your guests. We host groups of all sizes, from board meetings to large social gatherings.

WE PROVIDE:

- Complimentary self parking
- Custom menus & wine pairings
- Full audiovisual capabilities

The Carillon has a covered patio for outdoor events well as seven private dining rooms.

- Presentation
- Board meeting
- Webinar
- Business dinner
- Large social gathering
- Birthday party
- Anniversary celebration
- Small group meeting
- Private Dining Manager



The sky is the limit with The Carillon Experience!

BOOKING & INQUIRIES

512.404.3616 | Michiko.Matsuura@attconf.utexas.edu

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Menu Options



GROUP DINING

We recommend our coursed dinner menus for parties of 16 or more which allows us to create a seamless dining experience. Keep in mind that we can always customize and theme the menu specially for your event!

TRINITY MENU

\$45 per person

FIRST COURSE

Selected soup or salad

SECOND COURSE

Choice of two entrée options

THIRD COURSE

Selected dessert

SAN JACINTO MENU

\$55 per person

FIRST COURSE

Selected Family Style Appetizer

SECOND COURSE

Selected soup or salad

THIRD COURSE

Choice of two entrée options

FOURTH COURSE

Selected dessert

GUADALUPE MENU

\$65 per person

FIRST COURSE

Selected soup or salad

SECOND COURSE

Selected one appetizer

THIRD COURSE

Choice of three entrée options

FOURTH COURSE

Choice of two dessert options

CHEF'S TASTING MENU (five course)
\$80 per person

A custom menu designed specially for your group by our Chef de Cuisine. Include wine pairings for each course for an additional \$40 per person. Vegetarian options will be provided on request.

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Beverage Options



WINE

We offer a vast selection of wines to pair perfectly with your menu selections. Our beverage director will select 2-5 varietals at the preferred price point to complement the menu selections. We recommend purchasing wine by the bottle, however we do offer by the glass pricing as well. Wine will be charged based on consumption.

COCKTAILS AND BEER

We have a seasonal cocktail menu that features several classic and created options. In addition we carry a large selection of craft beers. Cocktails and Beer will be charged based on consumption.

All dietary restrictions must be communicated prior to the 72 hour guaranteed deadline

GUARANTEES

Your guaranteed attendance is required 72 hours prior to the event. If it is not provided; the expected number of guests will be used.

LARGE GROUP

Parties larger than 25 guests will require a set or preselected menu. The menu will include a singular item offered for each course

F&B MINIMUM / ROOM RENTAL FEE

A food and beverage minimum is required to reserve the space. A room rental fee may also be assessed if the contracted food and beverage does not meet the minimum.

CANCELLATIONS

Cancellations received 72 hours prior to the event will be charged 50% of the menu price or the contracted food and beverage minimum.

PAYMENT

For all types of functions, a signed Banquet Event Order and a credit card number on file is required to secure the reservation. Full and final payment is due at the conclusion of the contracted event.

FOOD & BEVERAGE

All menu are subject to a 21% Service Charge or more and 8.25% state sales tax. Menus are based on season products and are subject to change