



Juliet

ARBORETUM

EVENT GUIDE



INDOOR & OUTDOOR
EVENT SPACES

INSIDE - 7045 SQ FT
185 indoor seats



PATIO - 2185 SQ FT
102 outdoor seat

AMPLE SPACE

FULL RESTAURANT

We offer a full restaurant buyout.

Pricing and menus will depend on group size, day and time of week, and season.



MAIN DINING



PRIVATE ROOM WITH A/V & TV SCREENS

PRIVATE DINING 1: 25

PRIVATE DINING 2: 25

COMBINED WITHOUT DIVIDER: 60



NORTH BAR



PASSED APPETIZERS:

Our passed appetizers are served by individually specified quantities. We can help determine how many of each item will be needed based on your guest count.

\$25 SELECTIONS:

SALMON CRUDO BITES (10 PER ORDER)

sliced raw salmon, capers, almonds, lemon sauce

SPICY GORGONZOLA ARANCINI (10 PER ORDER)

fried calabrese seasoned risotto balls , stuffed with gorgonzola cheese, drizzled with cool tomato basil puree

BRUSCHETTA BITES (10 PER ORDER)

toasted focaccia, tomato basil pesto, checcha, shaved parmesan

FIG AND PROSCIUTTO BITES (20 PER ORDER)

sliced apple, fig, and goat cheese wrapped in prosciutto

MOZZARELLA SKEWERS (24 PER ORDER)

balsamic and herb marinated mozzarella, heirloom tomatoes, basil

\$16 PIZZA BITES

CACIO E PEPE (16 PER ORDER)

mozzarella, pecorino romano, cracked black pepper

MARGHERITA (16 PER ORDER)

shaved tomato, mozzarella, basil, roasted garlic, extra virgin olive oil

DOLCI

CHEESECAKE BITES: \$30

new york style cheesecake with raspberry sauce (20 per order)

CANNOLIS: \$50

sweet ricotta, cinnamon, lemon zest and chocolate chips (20 per order)

Family-Style Brunch

\$30 PER PERSON

ANTIPASTI, SALAD (CHOOSE 1)

CAPRESE BRUSCHETTA

toasted foccacia, melted mozzarella, cherry tomatoes, basil

MEATBALLS

marinara with melted mozzarella, garlic bread

CAPRESE SALAD

hand-pulled mozzarella, heirloom tomatoes, torn basil, balsamic reduction drizzled, olive oil

BUTTER LETTUCE

red onion, avocado and candied pecans in a champagne Vinaigrette

BRUNCH ONLY SERVED SATURDAY & SUNDAY

ENTRÉES (CHOOSE 2)

PASTA CARBONARA

capellini pasta, parmesan cream sauce, bacon, peas, poached egg

BREAD PUDDING FRENCH TOAST

french toast styled bread pudding, berry compote, whipped cream, maple syrup, sliced strawberries

PROSCIUTTO FIG PIZZA

parmesan cream, mozzarella, prosciutto, mission figs, egg yolk, arugula, black pepper

SPICY RIGATONI ALLA VODKA

rigatoni in a spicy rose tomato sauce with bacon

SHRIMP SCAMPI

Sautéed shrimp, garlic, shallots, tomato, basil, white wine lemon butter sauce, angel hair pasta

SIDES (CHOOSE 1)

CRISPY BRUSSELS SPROUTS

tossed with parmesan, calabrese agrodolce

BROCCOLINI

roasted with garlic and shallots, tossed in lemon juice, shaved parmesan, red chili flakes

**ALL FAMILY STYLE PACKAGES EXCLUDE TAX, GRATUITY & BEVERAGE.
ALL EVENTS ARE SUBJECT TO A 5% ADMINISTRATION FEE.**



Family-Style Lunch

\$30 PER PERSON

ANTIPASTI, SALAD (CHOOSE 1)

CAPRESE BRUSCHETTA

toasted foccacia, melted mozzarella, cherry tomatoes, basil

MEATBALLS

marinara with melted mozzarella, garlic bread

CHOPPED CAESAR

romaine, pecorino, focaccia croutons, caesar dressing

BUTTER LETTUCE

red onion, avocado and candied pecans in a champagne vinaigrette



ENTRÉES (CHOOSE 2)

BOLOGNESE

pappardelle pasta tossed with our housemade meat sauce

ITALIAN SAUSAGE & CHEESE RAVIOLI

roasted garlic ricotta stuffed ravioli with almond basil pesto cream sauce, house Italian sausage with parmesan

SHRIMP SCAMPI

Sautéed shrimp, garlic, shallots, tomato, basil, white wine lemon butter sauce, angel hair pasta

CHICKEN FETTUCCINE FUNGHI

fettuccine, parmesan mushroom cream sauce, spinach

SIDES (CHOOSE 1)

CRISPY BRUSSELS SPROUTS

tossed with parmesan, calabrese agrodolce

BROCCOLINI

roasted with garlic and shallots tossed in lemon juice, shaved parmesan, red pepper flakes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness

Family-Style Dinner

\$50 PER PERSON

FOR THE TABLE

HOUSE-MADE FOCACCIA, OLIVE OIL

ANTIPASTA (CHOOSE 2)

SPICY GORGONZOLA ARANCINI

fried calabrese spiced risotto balls,
stuffed with Gorgonzola cheese, drizzled
with cool tomato basil puree

CHOPPED CAESAR

romaine, pecorino, focaccia croutons,
caesar dressing

BUTTER LETTUCE

red onion, avocado and candied pecans in a
champagne vinaigrette

CAPRESE BRUSCHETTA

toasted house-made focaccia, melted
mozzarella with tomato basil checca drizzled
with almond basil pestoil

PRINCIPALE (CHOOSE 2)

CHICKEN PICCATA

chicken scallopine in a white wine caper sauce
over sauteed spinach & polenta

SHRIMP SCAMPI

sautéed shrimp, garlic, shallots, tomatoes,
basil, white wine lemon butter sauce, angel
hair pasta

CHICKEN FETTUCCINE FUNGHI

fettuccine, parmesan mushroom cream sauce,
spinach

BOLOGNESE

pappardelle pasta with our housemade meat
sauce

SPICY RIGATONI ALLA VODKA

rigatoni in a spicy rose tomato sauce
with bacon

SIDES

(choose 1)

CRISPY BRUSSELS SPROUTS

tossed with parmesan, calabrese
agrodoce

BROCCOLINI

roasted with garlic and shallots, tossed
in lemon juice, shaved parmesan, red
pepper flakes

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seafood, shellfish, or eggs, may increase your risk
of food-borne illness

Family-Style Dinner

\$70 PER PERSON

FOR THE TABLE

HOUSE-MADE FOCACCIA, OLIVE OIL

ANTIPASTA (CHOOSE 2)

SPICY GORGONZOLA ARANCINI

fried calabrese spiced risotto balls, stuffed with Gorgonzola, drizzled with cool tomato basil puree

CAPRESE BRUSCHETTA

toasted house-made focaccia, melted mozzarella with tomato basil checca drizzled with almond basil pesto

CALAMARI

fried calamari, fried lemon, jalapeños with marinara

MEATBALLS

marinara with melted mozzarella, garlic bread

SALAD (CHOOSE 1)

BUTTER LETTUCE

red onion, avocado and candied pecans in a champagne vinaigrette

CHOPPED CAESAR

romaine, pecorino, focaccia croutons with caesar dressing, pepperoncini

PRINCIPALE (CHOOSE 2)

CHICKEN PICCATA

lightly breaded chicken scallopine in a white wine caper sauce over sautéed spinach

CHICKEN MARSALA

lightly-breaded airline chicken breast, marsala wine sauce

REDFISH

lightly pan-fried redfish filet, blackened risotto, grilled asparagus, fennel caper tapenade

SLOW BRAISED LAMB RAGU

lamb braised in tomato sauce, pappardelle, parmesan cream sauce, fried leaks

PASTA DI MARE

redfish, shrimp, clams, tomatoes, spinach, white wine cream sauce, herbed bread crumbs

PAN SEARED ATLANTIC SALMON*

pan seared salmon filet, parmesan herbed fingerling potatoes, seasonal market vegetables, roasted red pepper vinaigrette

SIDES

(choose 1)

CRISPY BRUSSELS SPROUTS

tossed with parmesan, calabrese agrodolce

BROCCOLINI

roasted with garlic and shallots, tossed in lemon juice, shaved parmesan, red pepper flakes

DOLCI TRIO

(chef selection of assorted desserts)

CHEFS PLATTER

platter of tiramisu, NY cheesecake, and 4 cannoli

Gluten- Free upon request

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Plated Pre-Fixe - Dinner

\$50 PER PERSON
PARTIES OF 20 OR FEWER

FOR THE TABLE

HOUSE-MADE FOCACCIA, OLIVE OIL

ANTIPASTA (CHOOSE 1)

SPICY GORGONZOLA ARANCINI

fried calabrese spiced risotto balls, stuffed with Gorgonzola, drizzled with cool tomato basil puree

CAPRESE BRUSCHETTA

toasted house-made focaccia, melted mozzarella with tomato basil checca drizzled with almond basil pestoil

SHARABLE SALADS

CHOPPED CAESAR

romaine, pecorino, focaccia croutons, Caesar dressing

BUTTER LETTUCE

red onion, avocado and candied pecans in a champagne vinaigrette

PRINCIPALE (CHOOSE 3 TO BE OFFERED ALA CARTE)

SAUSAGE & CHEESE RAVIOLI

roasted garlic ricotta stuffed ravioli with almond basil pesto cream sauce, house Italian sausage with parmesan

SHRIMP SCAMPI

sautéed shrimp, garlic, shallots, tomatoes, basil, white wine lemon butter sauce, angel hair pasta

CHICKEN PICCATA

lightly breaded chicken scallopine in a white wine caper sauce over sautéed spinach

CHICKEN FETTUCCINE FUNGHI

fettuccine, parmesan mushroom cream sauce, spinach

SPAGHETTI BOLOGNESE

spaghetti with meat sauce

SPICY RIGATONI ALLA VODKA

rigatoni in a spicy rose tomato sauce with bacon

SIDES

(choose 1)

FRIED BRUSSELS SPROUTS

tossed with parmesan, calabrese agrodolce

BROCCOLINI

roasted with garlic and shallots, tossed in lemon juice, shaved parmesan, red pepper flakes

Gluten- Friendly upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness

Plated Pre-Fixe Dinner

\$70 PER PERSON
PARTIES OF 20 OR FEWER

FOR THE TABLE
HOUSE-MADE FOCACCIA, OLIVE OIL

SHARABLE ANTIPASTA (CHOOSE 2)

SPICY GORGONZOLA ARANCINI

fried calabrese spiced risotto balls, stuffed with Gorgonzola, cool tomato puree

CAPRESE BRUSCHETTA

toasted house-made focaccia, melted mozzarella with tomato basil checca drizzled with almond basil pesto

FRIED CALAMARI

lemon wheels, jalapenos, marinara

MEATBALLS

marinara with melted mozzarella, garlic bread

SHARABLE SALADS

BUTTER LETTUCE

red onion, avocado and candied pecans in a champagne vinaigrette

CHOPPED CAESAR

romaine, pecorino, focaccia croutons, caesar dressing

PRINCIPALE (CHOOSE 3 TO BE OFFERED ALA CARTE)

CHICKEN PICCATA

lightly breaded chicken scallopine in a white wine caper sauce over sautéed spinach

REDFISH

lightly pan-fried redfish filet, blackened risotto, grilled asparagus, fennel caper tapenade

PASTA DI MARE

redfish, shrimp, clams, tomatoes, spinach, white wine cream sauce, herbed bread crumbs

SLOW -BRAISED LAMB RAGU

lamb braised in tomato sauce, pappardelle, parmesan cream sauce, fried leaks

WHITE LASAGNA

layered besciamella, spinach, artichoke, mozzarella, ricotta, mushroom ragu

CHICKEN MARSALA

lightly-breaded airline chicken breast, marsala wine sauce, rosemary potatoes, seasonal vegetables

SIDES

(choose 1)

CRISPY BRUSSELS SPROUTS

tossed with parmesan, calabrese agrodolce

BROCCOLINI

roasted with garlic and shallots, tossed in lemon juice, shaved parmesan, red pepper flakes

DOLCI

(chef selection of assorted side dishes)

CHEFS PLATTER

platter of tiramisu, NY cheesecake, and 4 cannoli

Gluten-Friendly upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness

Breakfast Buffet

All buffets are served with scrambled eggs and your choice of bacon or sausage

\$40 per person

Principale (Choose one)

Pasta Carbonara - rigatoni pasta parmesan cream sauce, bacon, peas

Bread Pudding French Toast - french toast styled bread pudding, berry compote, whipped cream, maple syrup

Breakfast Pizza - Potato onion scamorza chives everything crust sunny egg

Sides (Choose One)

Assorted fruit

Chefs assorted breakfast pastries

Smashed fried potatoes

Add ons

Pricing varies please contact the events team for detailed information

Coffee Bar

Bloody Mary Bar

Mimosa Bar

Frequently asked Questions

Q: Where can I park?

- Arboretum: There is a public free parking lot outside of the restaurant.
- Barton Springs: There is a free parking lot on the backside of Juliet. It's first come, first served.
- There is also pay to park street parking along Jessie, Josephine and Toomey Road.
- Georgetown: There is public free parking along the square.

Q: Do you offer Valet Services?

- Arboretum: We do not offer valet services, but you are welcome to set up for your group separately, if needed.
- Barton Springs: We offer complimentary valet Friday & Saturday. Valet can be purchased for \$200 Sunday-Thurs

Q: Can I bring in outside food and/or beverages?

- A: Our venue is a TABC licensed venue, no outside beverages or food are allowed.
- All beverages can be purchased on-site. We can accommodate dietary and allergy restrictions.
- Please discuss further with your Event Sales Manager

Q: How do you handle beverages for large groups and events?

- A: All Beverages are charged by consumption.
- Private Events will be given a limited beverage menu that consist of 5 specialty cocktails, 3 draft beers, and 3-5 wines of your choice.

Q: Do you allow outside cakes:

- A: Yes, guests may bring their own desserts. For all outside desserts there is a fee of \$2 per person.

Q: What kind of decor can I bring in?

- A: We do not permit the use of confetti, glitter, rice/food items or birdseed. Candles & flowers are allowed, as long as candles are in a vessel that is taller than the flame. Please ask your Event Sales Manager for additional information on recommended decor. All decor must be approved.

Q: When can I come do a site visit?

- A: Site visits are by appointment only, no walk ups. Please contact the Events team to set up your visit.

Q: What time can I get in to load in decor or florals, etc.?

- A: All events include (1) hour prior to event start time, unless otherwise approved by Event Sales Manager.

Q: Do you require a deposit?

- A: We do require a 50% deposit upon booking.

Q: What is your cancellation policy?

- A: We require a minimum (7) day notice for all cancellations for large group dining. For any peak event dates, cancellation policies may vary. Please refer to your event contract for all cancellation requirements.

Q: Are event staff included in pricing?

- A: All pricing includes basic event staffing for each event, pending your final guest counts, etc. If you wish to add event staff, talk to your Event Sales Manager to determine additional costs.

Q: What is the service fee?

- A: The XX service fee covers the use of our equipment, liability insurance fees, clean up, site visits, and our coordination fees. Please note that the Service Fee is taxable and is not a gratuity for the personnel.

Q: What furniture is included?

- Arboretum: Tables, chairs, (2) Flat screen tv's with hdmi and wireless capability
- Barton Springs: Tables, chairs, 55" Flat screen with hdmi and wireless capability, PA system

Q: Do you require an event planner on-site?

- A: Client is solely responsible for planning and coordinating their event, including day-of coordination. Juliet only manages food and beverage services and equipment located at Juliet. Please see our Preferred Vendors List for recommendations for enhanced decor or set up options.