



Party at The Well

Thank you for your interest in holding your event at The Well! We take great pride in hosting parties and will help you find an option that works best for your event and budget! We are always available to customize any option for you but here are the most popular . . .

1. Gather in one of our Public Spaces such as The Beer Garden, Lounge, or Dining Room. We offer an assortment of appetizers (Menu's to follow), reserved tables and servers. Each guest can order beverages from a designated server or order directly from the bar. This can be on one tab or on individual checks. In order to reserve space for groups of 20 or more for happy hour or meals, we have a minimum food and beverage purchase of \$8 - \$10 per person. Large group reservations require a nonrefundable Deposit based on your guest count. This deposit is applied to your check on the day of the event. In the event of a reservation larger than 20 people, if more than 5 of your guests do not show up you are responsible for a charge of \$10 per person that are missing. For example, if you make a reservation for 25 and only 10 people show up, you will be charged a fee of \$150. We are a small, family owned business, and take our time in carefully planning, ordering, and staffing to execute your reservation flawlessly.

2. Reserve our Private Dining Room. This space seats up to 80 guests. There is no charge for use of the room, but we do have a required minimum food and beverage purchase. Tues.-Thurs., the minimum is \$500. Fri.-Sun., the minimum required purchase is \$1000. In this space, we can offer an appetizer menu or a seated lunch/dinner (menus to follow). In addition, we can offer a private bar and bartender along with servers. To reserve this space, we require a **non-refundable** deposit of \$250.00 which is applied to your bill on the day of the event.

3. Party in our Dancehall. The Dancehall provides two options. First, you can rent it for the entire evening for a fee of \$3500. This entitles you to the use of the dedicated space, use of our tables and chairs (seating for ~120), a private bar with appropriate staffing, wait staff, private restroom facilities, a stage and a staging area, as well as a private outdoor patio area. Or, you can use the Dancehall up until 9:00pm for a fee of \$1000. At 9:00, the doors are opened to the public and our contracted band begins performing. The fees listed here are simply for the use of the space and do not include any food, beverage, tax or gratuity. You are permitted to bring in your own entertainment and/or additional tables and seating.

*We require a credit card number or deposit to hold all reservations

Menus to follow include brunch, appetizers, lunch, drinks, dinner, & dessert . . .

Brunch

Option 1

Egg, Spinach & Cheese Strata
Applewood Smoked Bacon
Breakfast Potatoes
Fresh Fruit
Scratch Biscuits with House Jam & Honey Butter
Banana Bread or Mini-Muffins
Coffee or Tea

We are flexible with all menu items and are happy to modify the menu to suit your needs.

Price per Person is \$13.00 + tax and gratuity

We also offer \$3.00 Mimosas and \$8.00 Bloody Mary's

Option 2

Spinach Artichoke Egg Casserole
House Granola & Yogurt
Fresh Fruit
Assorted Bagels & Cream Cheese
Applewood Smoked Bacon

Orange Juice Spritzers

Coffee & Tea

\$16.50 Per Person + Tax & 21% Gratuity

Lunch/Dinner

Option 1 Family Style BBQ

House smoked meats to include:

Brisket
Turkey Breast
Chicken Thighs or Smoked Sausage

Sides:

Tossed House Salad with house ranch
Coleslaw
Jalapeno Creamed Corn
Beans
Fried Okra

Pickled onion, jalapenos and pickles

Freshly baked jalapeno cornbread and sliced white loaf

\$24.95 per person + tax and 21% gratuity

Option 2 Limited Menu (for groups of 50 or less)

Barbecue Plate

3-Chili Rubbed Brisket & Smoked Turkey Breast
Served with Coleslaw, Potato Salad & all of the Trimmings

Cobb Salad

Mixed Greens topped with House Smoked Turkey, Bacon, Blue Cheese, Egg, Tomato, Green Onion, Avocado & Croutons. Served with House Vinaigrette

Angus Beef Burger

Topped with Chopped Beef, BBQ Aioli and House made Pickles on a Potato Bun
Served with fries. Add Beer Cheese or House Cured Bacon

Grilled Chicken Breast

Marinated chicken, herbed quinoa salad with charred lemon vinaigrette & seasonal vegetables

Stuffed Portabella

Texas Goat Cheese and Artichoke stuffed Portabella, Quinoa Salad and Butternut Squash Sauce

Served with Iced Tea or a Fountain Drink

\$16.50 per person + tax and 21% gratuity

Option 3 Plated BBQ Dinner

House smoked brisket & sausage

Family style sides:

Garden salad

Coleslaw

Potato salad

Beans

Pickled onion, jalapenos & pickles

White loaf & cornbread

\$18.95 per person + tax & 21% gratuity

Option 4 Burger Bar

100% Angus beef burgers, house made buns and assorted toppings:

Cheese

Grilled onions

Sautéed mushrooms

Jalapenos

Lettuce

Tomato

Pickles

Served with French fries & a drink

\$15 per person + tax & 21% gratuity

Appetizers

OPTION 1 Heavy Appetizers

Assorted shrimp, bacon wrapped chicken and Peruvian potato skewers.

Texas torpedoes stuffed with house made chorizo and cream cheese, Panko breaded and deep fried. *

House smoked Mac & Cheese

Assorted sliders with house smoked turkey & cheddar, angus cheeseburgers and chopped brisket.

\$15.00 per person + tax & 21% gratuity

*Alternative: Substitute Twice cooked wings with ranch & celery **add .50 cents per person.**

OPTION 2 Light Appetizers

House made German Style Pretzel Bites with Beer Cheese Dip

Tex-Mex Layered Dip with warm Tostado Chips

Fresh Veggie Platter with House Ranch and Chipotle Ranch Dip

Crispy Chicken Tenders & Hot Wing Sauce

\$10.00 per person + tax and 21% gratuity

OPTION 3 Snacks

Warm Spinach and Artichoke Dip with Pita Crisps

Queso with warm Tostado Chips

Hummus with Carrots and Celery

Onion Dip with House made Potato Chips

\$9.50 per person + tax and 21% gratuity

OPTION 4 Charcuterie Grazing Board (minimum 25 people)

Assorted Meats, cheeses, fruits & vegetables, nuts and crackers.
(pictured board is for 100 people)

\$13.00 per person + tax and 21% gratuity



OPTION 4 A La Carte- Small plates designed to serve 1-2 people

-Hill Country Snack Board

Seasonal Charcuterie & Local Cheese - \$18

-Chipotle Pimento Cheese

House made Crackers - \$6

-German-Style Soft Pretzel

Beer Cheese and Spicy Mustard - \$6

-House-made Sausage on a Stick

Beer Braised Onions & Spicy Mustard - \$7

-House-made Bratwurst

Sauerkraut and Spicy Mustard - \$8

-Seasonal Selection of Pickled Veggies

From the Garden to Our Pantry - \$3

-Slider Trio

Chef's Selection - \$9

-Twice Cooked Wings

Ranch & Celery - \$9/lb.

-Texas Torpedoes

Deep Fried Chorizo & Cream cheese-stuffed Jalapenos - \$8

-Waffles n Chop

Crispy Waffle Fries, Chopped Beef, Cheddar, Sour Cream, Pico de Gallo and Jalapenos - \$9

-Chicken and Shrimp Anticuchos

Marinated Bacon wrapped Chicken and Shrimp, skewered and chargrilled - \$9

-Dip Trio

Hummus, Spinach Artichoke Dip, Chipotle Pimento Cheese, House Flat Bread, Carrots & Celery \$12.00

-Crispy Onion Rings

Charred Onion Aioli - \$6

-Tostado Chips & Queso

Basket of warm chips with queso - \$5

-Tostado Chips & Salsa

Basket of warm chips with fresh salsa- \$3.75

-Chicken Nachos

Beans, Cheese, Jalapenos, Sour Cream - \$11

Dessert

Cookie platters: choose from, chocolate chip, sugar, oatmeal raisin, snickerdoodle, oatmeal chocolate chip \$12.80/dz. minimum 2dz per type.

Our secret recipe premium cookies that contain nuts \$15/dz

Dessert bites: shooter sized chocolate mousse, fruit crumble, & key lime pie \$18/dz minimum 2dz

Individually plated desserts: Key lime pie, bread pudding with whiskey cream anglaise, chocolate fudge pecan pie, carrot cake \$60/dz minimum 1dz

Bar options:

Beverage Tickets: Would include mixed drinks, house wine and a selection of beer. \$6 per ticket charged based on consumption

Open Bar: to include beers, house wines, and mixed beverages. Liquors to include Kruto Vodka, Jim Beam Bourbon, New Amsterdam Gin, Camarena Tequila, Cruzan Rum.

\$21.00 per person per hour for the 1st two hours; \$14.00 for each additional hour +tax and 21%gratuity.