



FAREGROUND

EAT - DRINK - SHOP - PLAY

PRIVATE EVENTS BY FAREGROUND

events@faregroundaustin.com



OUR CONCEPT

**4 EATERIES. 2 BARS.
30,000 SQUARE FEET.
LIMITLESS OPPORTUNITIES.**

Discover the uniqueness of Fareground & take your guests on a culinary exploration of fresh, colorful & robust flavors of cuisine from around the globe.

Taste your way through our food hall & experience a sensory overload as you explore the restaurants that make us Fareground!

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OUR CONCEPTS

Austin Rotisserie

Restaurateurs Sophie & Eric Nathal bring a taste of the Parisian version of simple, no-fuss, French comfort food with rotisserie chicken, baguette sandwiches & fresh salads.

freshii

While working in New York City for fashion designer Oscar de la Renta, Matthew Corrin was inspired by “mom-and-pop” delis & sought to “add magic to the fresh food business”. In 2005, he founded Freshii.

taco PEGASO

Authentic Mexican street tacos are the star of this menu brought to life by the roots of globally recognized chef Richard Sandoval.

Four Brothers VENEZUELAN KITCHEN

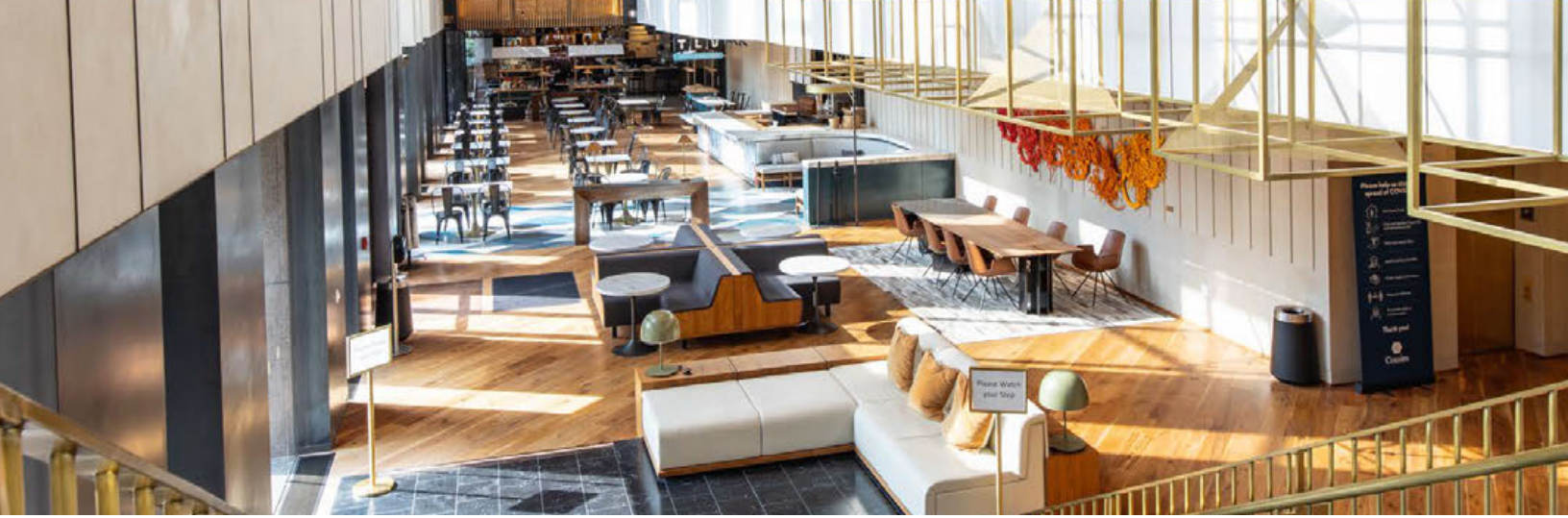
Four Brothers is a family owned business that exists to create a long lasting friendship with their customers by serving exceptionally delicious Venezuelan Food & making them smile.

Ellie's

Ellie's is your destination for craft cocktails & small bites. Situated under the lush canopy of a heritage oak tree, it's the perfect spot to grab your friends & meet for one of our finest libations.

DRINK

DRINK features all day beverages from coffee & kombucha to cocktails & mocktails. The menu highlights a variety of wines & beers, as well as frozen, draft & craft cocktails.



FAREGROUND EVENT CARD EXPERIENCE

No menu selections necessary, your guests eat & drink anything, from anywhere! Our Event Card makes it easy to plan & even easier to enjoy; we simply load the cards with a predetermined amount of food and beverage credit & your guests can eat & drink their way through Fareground!

INCLUDES

- 4 restaurants
- DRINK bar (optional)
- house music
- indoor & outdoor open seating
- retail vendors including Austin Snack Co.

We recommend at least 50.00PP for a two hour event available for groups of 100 or less

DETAILS

event cards are available, based on availability:

- weekdays before 2pm, upon request
- weekends anytime



FAREGROUND RECEPTION MENU

MINIMUM 12 PIECES / PRICED PER PIECE / PASSED OR DISPLAYED

taco PEGASO

GUACAMOLE & TORTILLA CHIPS (v)	3.75
FLAUTAS DE PAPAS (d-v)	3.75
CHICKEN FLAUTA (d)	4.5
BRISKET TOSTADA (d)	4.5
CHIPOTLE SHRIMP TACO* (d-s)	5.25
EMPANADA DE CHAMPIS (v)	5.25

Austin Rôtisserie

CHICKEN CROSTINI (d-g)	3.75
PARISIAN BAGUETTE BITE (d-g)	3.75
SMOKED SALMON CROSTINI* (d-g)	5.25

(d) dairy – (g) gluten – (n) nuts – (s) shellfish – (vg) vegan – (v) vegetarian

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
all prices subject to 17% service charge, 5% administrative fee and 8.25% texas state sales tax. menu items subject to change.



FAREGROUND RECEPTION MENU

MINIMUM 12 PIECES / PRICED PER PIECE / PASSED OR DISPLAYED

freshii

KALE CAESAR SALAD (d-v)	3.75
SESAME CRUNCH WRAP (g-v)	3.75
SESAME CRUNCH SALAD (v)	3.75
PANGOA BOWL (d-g)	3.75
MARKET WRAP (d-g-v)	4.5
COBB WRAP (d-g)	4.5
BAMBOO BOWL (s)	4.5
TERIYAKI TWIST BOWL (g-vg)	4.5
TEX MEX BOWL (d)	4.5
BUDDHA'S SATAY BOWL (g-n-vg)	4.5
FIESTA WRAP WITH STEAK (d-g)	5.25
OAXACA BOWL (d-g)	5.25
BUDDHA'S SATAY BOWL WITH CHICKEN (g-n)	5.25
FIESTA WRAP WITH CHICKEN (d-g)	5.25
TERIYAKI TWIST BOWL WITH CHICKEN (g)	5.25
CHIPOTLE CHEDDAR BOWL WITH CHICKEN (d)	5.25
MARKET WRAP WITH CHICKEN (d-g)	5.25

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FAREGROUND RECEPTION MENU

MINIMUM 12 PIECES / PRICED PER PIECE / PASSED OR DISPLAYED



FRIED CHEESE (d-v)	3.75
BLUE CORN AREPA (vg)	3.75
AVOCADO AREPA (vg)	3.75
PULLED PORK AREPA (d)	4.5
CHICKEN AVOCADO AREPA	4.5
TEQUENOS (d-v)	4.5
SHREDDED CHICKEN AREPA (d)	5.25
GOLDEN AREPITAS	5.25
FRIED SWEET PLANTAIN (d-v)	5.25
TRES LECHES CAKE (d-v)	5.25

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DRINK BAR PACKAGES

STANDARD PACKAGE

SERVICE FOR 2 HRS: 36.00PP / 3 HRS: 46.00PP

BEER

domestic & imported

HOUSE-SELECTED RED WINE

pinot noir, cabernet sauvignon

HOUSE-SELECTED WHITE WINE

house sauvignon blanc, house pinot grigio, house chardonnay

SPIRITS

1876 vodka, angostura rum, new amsterdam gin, lunazul blanco tequila, jim beam bourbon, dewars scotch whiskey

PREMIUM UPGRADE

SERVICE FOR 2 HRS: 46.00PP / 3 HRS: 56.00PP

RED WINE

cabernet sauvignon, pinot noir

WHITE WINE

sauvignon blanc, chardonnay

SPIRITS

ketel one vodka, sailor jerry rum, tanqueray gin, milagros silver tequila, maker's mark bourbon, johnnie walker black scotch whiskey

ADD ONS // 6.00PP

seasonal batch craft cocktails

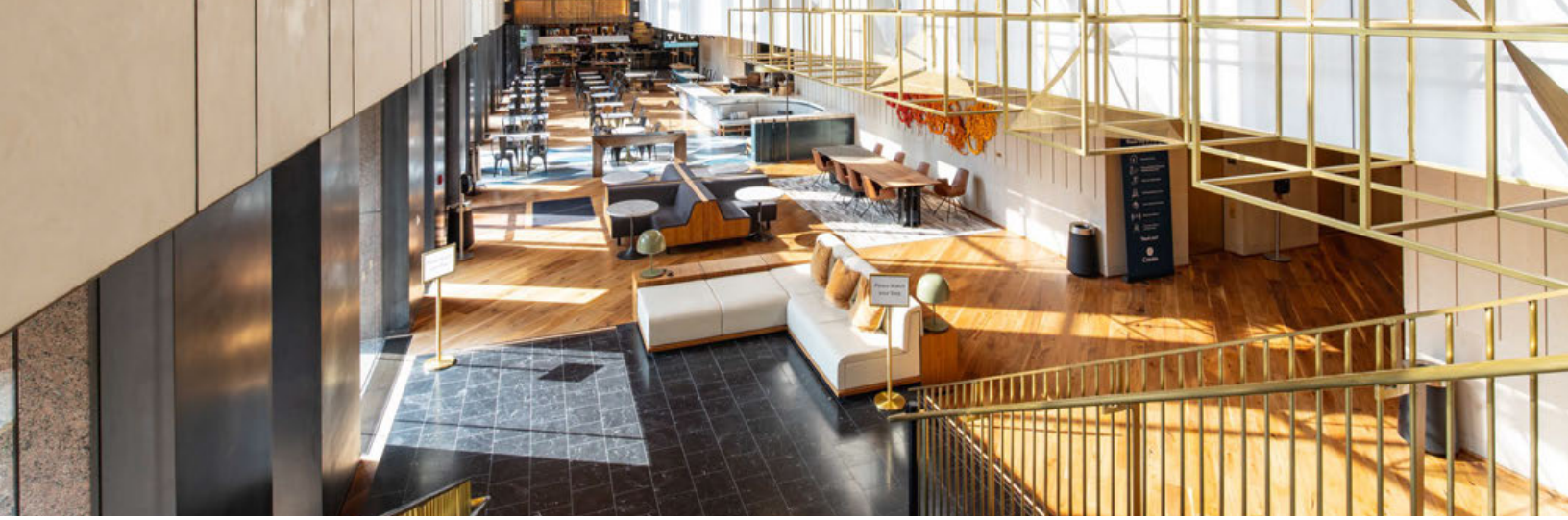
add seasonal frozen drink

INTERACTIVE BAR STATIONS

tequila or mezcal tastings

texas spirit tasting

texas craft beer tasting



FAREGROUND EXCLUSIVE BUYOUT EXPERIENCE

INCLUDES

- Food from all current restaurants & DRINK bar
- FAREGROUND outdoor plaza & lawn
- food selections served from each of the 4 restaurant stations
- 3 hour bar package
- event security
- house music
- indoor & outdoor seating

STARTING AT 100.00 + PP

DETAILS

- buyouts are available weekday evenings & weekends at any time
- custom buyout menus available by request

FAREGOUND BUYOUT MENU OPTIONS

select your favorites bites from each of our eateries and bars at Fareground for an experience truly your own



SELECT ONE

CHICKEN CROSTINI (d-g)

baguette, creamy dijon, shredded chicken, arugula, goat cheese

HALF BAGUETTE (d-g-v)

salted butter

SMOKED SALMON CROSTINI (d-g)

toasted baguette, smoked salmon, crème fraîche

SELECT ONE

PARISIAN BAGUETTE BITE (d-g)

butter, ham, swiss

VEGGIE BAGUETTE BITE (d-v)

mayo dijon, red cabbage, avo mousse, arugula, goat cheese, housemade vinaigrette

SALAD DE CHÈVRE (d-n-v)

organic arugula, goat cheese, walnut, dried cranberry, housemade vinaigrette

SELECT ONE

ROTISSERIE POTATOES (d)

baby potato, chicken drippings

MINI POULET ROTI BAGUETTE (d-g)

creamy dijon, shredded rotisserie chicken, arugula, goat cheese, housemade vinaigrette

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freshii

SELECT ONE

COBB SALAD (d)

romaine & field greens, hard boiled eggs, avocado, bacon, aged cheddar, tomato, corn, greek yogurt ranch

CHIPOTLE CHEDDAR BOWL (d-v)

brown rice, black beans, carrot, tomato, corn, red cabbage, green onion, chipotle dressing

SELECT ONE

FIESTA WRAP (d-g)

steak, field greens, avocado, aged cheddar, corn, black beans, salsa fresca, crispy wonton, cilantro lime vinaigrette, whole wheat wrap

CHEESY CHICKEN POCKET (d-g)

aged cheddar, chicken, whole wheat wrap

TEX MEX BOWL (d-v)

brown rice, avocado, corn, black beans, aged cheddar, salsa fresca, greek yogurt, ranch

SELECT ONE

BUDDHA'S SATAY BOWL (g-n)

chicken, rice noodle, broccoli, carrot, cabbage, green onion, crispy wonton, spicy peanut sauce

KALE CAESAR CHICKEN WRAP (d-g)

chicken, kale, quinoa, crispy chickpea, parmesan, hemp seeds, greek yogurt caesar, whole wheat wrap

OAXACA BURRITO (d-g)

brown rice, kale, avocado, beet slaw, black beans, corn, salsa fresca, crispy wonton, spicy yogurt sauce

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SELECT ONE

GUACAMOLE (vg)

pico de gallo, serrano, corn chips

STREET CORN ENSALADA (d-v)

charred fresh corn, cotija, chipotle aioli, chili spice, cilantro, lime

FLAUTAS DE PAPA (d-v)

corn tortillas, whipped potato, tomatillo avocado salsa

SELECT ONE

TACOS AL PASTOR

marinated spit cooked pork, grilled pineapple, diced onion, cilantro

EMPANADAS

choice of chicken tinga, picadillo, or champis vegetarian
with avocado crema, radish, cilantro, lime

CHURROS (d-g-v)

cinnamon sugar, house cajeta

SELECT ONE

QUESADILLA DE CALABAZITA (d-v)

oaxacan cheese, rajas, grilled mexican squash, crema fresca

TOSTADITA DE CAMARÓN* (d-s)

adobo grilled shrimp, avocado mousse, cotija, pico de pina, micro cilantro

CEVICHE CON PLATANO* (s)

maji maji, ají amarillo, ginger citrus dressing, pickled onion, scallion, sesame seed, plantain

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SELECT ONE

FRIED CHEESE (d,v)

handcrafted venezuelan cheese, crispy on the outside, soft on the inside

BLUE CORN AREPA (vg)

venezuela blue cornbread, sweet plantain, garlic sauce

AVOCADO AREPA (vg)

venezuelan cornbread, fresh avocado, garlic sauce

SELECT ONE

PULLED PORK AREPA (d)

venezuelan cornbread, slow-cooked pulled pork, queso frito, fresh cabbage, garlic sauce

CHICKEN AVOCADO SALAD AREPA

venezuelan cornbread, shredded chicken avocado salad, garlic sauce

TEQUENOS (d-v)

venezuelan cheese

SELECT ONE

CACHAPA (d)

venezuelan sweet corn cake, queso guayanes, slow-cooked pulled pork, sour cream

FRIED SWEET PLANTAIN (d-v)

fried sweet plantain, buttered, queso semi-duro, sour cream

CHICKEN AVOCADO SALAD AREPA

venezuelan cornbread, shredded chicken avocado salad, garlic chipotle sauce

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