



GROUP DINING





MAIN DINING ROOM





LOUNGE









## GROUP DINING + EVENTS

Swift's Attic, located in the heart of downtown Austin at 315 Congress Avenue on the second floor above the legendary Elephant Room, brings forth an Austin style and vibe from its historic interior to its menu. The restaurant offers an ebullient escape from the bustling city streets below with its whimsical yet industrial interior.

Swift's global shareable plates menu has been warmly embraced on local, regional and national levels. It's food you've had like you've never had before. Familiarly strange, strangely familiar.



### CAPACITY

#### LOUNGE

(35) seated

#### DINING ROOM

(60) seated

#### FULL BUY-OUT

(90) seated

# \$55 pp Shared Menu

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## SNACKS

(Choose 2)

Tiger Apricot  
bacon wrapped apricot, arugula  
chipotle honey mascarpone, cilantro emulsion, (gf)

Charred Edamame  
chile oil, pop rocks (vegan, gf)

Rillettes & Focaccia  
chicken, chorizo, bourbon gel, avocado puree, pickled  
onions, candied pecan, toasted focaccia

How We Roll\*  
marinated sirloin, grilled scallion,  
kimchi rice, red miso aioli, panko, galbi sauce

## VEGETABLES

(Choose 2)

Kale Caesar  
kale, parmesan cheese, croutons

Broccoli Crunch Salad  
steamed broccoli & kale, red cabbage, arugula, chile  
lime cashews, bacon, pomegranate, caramelized  
shallot vinaigrette (gf)

Carrots Al Pastor  
roasted rainbow carrots, pineapple butter, grilled  
pineapple, cauliflower puree (vegan, gf)

Fungus Among Us  
local wild mushroom risotto,  
white miso, mirepoix, sherry, crispy shallot,  
mushroom conserva, truffle oil (vegan, gf)

Fried Brussels Sprouts  
finger lime nuoc cham, pickled onions, crimini  
mushrooms, golden raisins, roasted almonds  
(vegan, gf)

Pad Thai  
butternut squash & carrot noodles, tamarind peanut  
sauce, tempeh chorizo,  
trumpet mushroom, green onion (vegan, gf)

## MEAT & SEAFOOD

(Choose 2)

Boom Bap  
braised short ribs, cold vermicelli rice  
noodles galbi, pickled cucumber, fennel, carrot,  
compressed watermelon radish, green onion curls,  
house kimchi, panko fried soft boiled egg

Don't Call Me Chicken  
Crispy skin chicken thighs, smashed garlic potatoes,  
smoked celeriac puree, truffle hot sauce,  
micro parsley (gf)

Lipstick on a Pig  
braised pork cheeks, Carolina Gold Hoppin' John,  
pickled watermelon, pineapple quince agrodolce

Texas Fight\*  
Argentine red shrimp, Rosewood Ranches wagyu  
jalapeno & cheddar sausage, Homestead Gristmill  
organic blue corn grits, Benton's Country Ham,  
Veldhuizen redneck cheddar, grilled zucchini, pickled  
sweet peppers, micro cilantro

## DESSERT

At the time of your event, we will feature a homemade  
seasonal dessert selection from our in-house pastry  
chef. If you have any specific dietary restrictions please  
inform our event team.

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\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

+All items are subject to change based on seasonality

+All pricing is subject to 20% service charge, 8.25% tax and 3.5% coordination fee

+Groups of 12 or more must preselect, all guest selections must be received at (72) hours before event date

# \$70pp Shared Menu

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## SNACKS

(Choose 3)

Tiger Apricot  
bacon wrapped apricot, arugula  
chipotle honey mascarpone, cilantro emulsion, (gf)

Charred Edamame  
chile oil, pop rocks (vegan, gf)

Rillettes & Focaccia  
chicken, chorizo, bourbon gel, avocado puree, pickled  
onions, candied pecan, toasted focaccia

How We Roll\*  
marinated sirloin, grilled scallion,  
kimchi rice, red miso aioli, panko, galbi sauce

## VEGETABLES

(Choose 3)

Kale Caesar  
kale, parmesan cheese, croutons

Broccoli Crunch Salad  
steamed broccoli & kale, red cabbage, arugula, chile  
lime cashews, bacon, pomegranate, caramelized  
shallot vinaigrette (gf)

Carrots Al Pastor  
roasted rainbow carrots, pineapple butter, grilled  
pineapple, cauliflower puree (vegan, gf)

Fungus Among Us  
local wild mushroom risotto,  
white miso, mirepoix, sherry, crispy shallot,  
mushroom conserva, truffle oil (vegan, gf)

Fried Brussels Sprouts  
finger lime nuoc cham, pickled onions, crimini  
mushrooms, golden raisins, roasted almonds  
(vegan, gf)

Pad Thai  
butternut squash & carrot noodles, tamarind peanut  
sauce, tempeh chorizo,  
trumpet mushroom, green onion (vegan, gf)

## MEAT & SEAFOOD

(Choose 3)

Boom Bap  
braised short ribs, cold vermicelli rice  
noodles galbi, pickled cucumber, fennel, carrot,  
compressed watermelon radish, green onion curls,  
house kimchi, panko fried soft boiled egg

Don't Call Me Chicken  
Crispy skin chicken thighs, smashed garlic potatoes,  
smoked celeriac puree, truffle hot sauce,  
micro parsley (gf)

Lipstick on a Pig  
braised pork cheeks, Carolina Gold Hoppin' John,  
pickled watermelon, pineapple quince agrodolce

Texas Fight\*  
Argentine red shrimp, Rosewood Ranches wagyu  
jalapeno & cheddar sausage, Homestead Gristmill  
organic blue corn grits, Benton's Country Ham,  
Veldhuizen redneck cheddar, grilled zucchini, pickled  
sweet peppers, micro cilantro

Just for the Halibut  
pistachio-crusted halibut, blood orange beurre blanc,  
charred butter lettuce, pistachio green goddess, ube  
tuile

Pae Yay Yuh\*  
Wagyu Teres Major, mojo rojo, fried paella cakes,  
grilled asparagus with Manchego

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seasonal dessert selection from our in-house pastry  
chef. If you have any specific dietary restrictions please  
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+All pricing is subject to 20% service charge, 8.25% tax and 3.5% coordination fee

+Groups of 12 or more must preselect, all guest selections must be received at (72) hours before event date

# RECEPTION STYLE MENU

AVAILABLE FOR FULL BUYOUTS

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## PASSED SNACKS

(priced per person)

Tiger Apricot - \$4  
bacon wrapped apricot, arugula  
chipotle honey mascarpone, cilantro emulsion, (gf)

Rillettes - \$7  
chicken, chorizo, bourbon gel, avocado puree, pickled  
onions, candied pecan, served on crostini

How We Roll\* - \$10  
marinated sirloin, grilled scallion,  
kimchi rice, red miso aioli, panko, galbi sauce

## STATIONARY VEGETABLES

(priced per person)

Charred Edamame - \$3  
chile oil, salt trio, pop rocks (vegan, gf)

Kale Caesar - \$6  
kale, parmesan cheese, croutons

Broccoli Crunch Salad - \$8  
steamed broccoli & kale, red cabbage, arugula, chile  
lime cashews, bacon, pomegranate, caramelized  
shallot vinaigrette (gf)

Fried Brussels Sprouts - \$7  
finger lime nuoc cham, pickled onions, crimini  
mushrooms, golden raisins, roasted almonds  
(vegan, gf)

Pad Thai - \$9  
butternut squash & carrot noodles, tamarind peanut  
sauce, tempeh chorizo,  
trumpet mushroom, green onion (vegan, gf)

## STATIONARY MAINS

(priced per person)

Pae Yuh Yuh\* - 16  
Wagyu Teres Major, mojo rojo, fried paella cakes,  
Manchego

Don't Call Me Chicken - \$13  
Crispy skin chicken thighs, smashed garlic potatoes,  
smoked celeriac puree, truffle hot sauce,  
micro parsley (gf)

Texas Fight\* - \$14  
Argentine red shrimp, Rosewood Ranches wagyu  
jalapeno & cheddar sausage, Homestead Gristmill  
organic blue corn grits, Benton's Country Ham,  
Veldhuizen redneck cheddar, grilled zucchini, pickled  
sweet peppers, micro cilantro

## DESSERT

(\$5 per person)

At the time of your event, we will feature a homemade  
seasonal dessert selection from our in-house pastry  
chef. If you have any specific dietary restrictions please  
inform our event team.

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## GROUP DINING POLICIES

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### **PRIX FIXE MENUS**

If you are a party of 12 or more, we require a prix fixe menu to ensure your party receives the best service and experience.

### **DIETARY RESTRICTIONS & ALLERGIES**

Our kitchen is able to handle almost any dietary restriction or allergen. Please notify us with your preferences as early as possible, so we can accommodate your needs.

### **TIMING**

Please ensure the entire party is present at the time of reservation to ensure prompt seating.

### **BEVERAGES**

All beverages are charged upon consumption and will be added to the final bill.

### **COSTS & BILLING**

If the food and beverage minimums associated with using the space are not met, we will charge a room fee. A charge of 20% gratuity and 3.5% event coordination fee will be added for parties of 12 or more guests. There will be Texas State Sales Tax in the amount of 8.25% added to the final bill. We are unable to provide separate checks but are able to split the bill evenly between multiple credit cards.

### **CONFIRMATION & CANCELLATION**

An electronically approved proposal and a completed credit card authorization form is needed to confirm the date and time of the event. We request the client to guarantee the number of guests 72 hours prior to the event. If there is no confirmation, the estimated number of guests will become the guaranteed number for the event. If the actual number of guests is less than the actual number of guests, the client is still responsible for the guaranteed number. Cancellations made less than 72 hours prior to the event date will be charged 50% of the food and beverage minimum to the credit card provided.

### **OUTSIDE ITEMS**

We do not allow BYOB. If you'd like to bring an outside dessert, we charge a \$4 per person fee for dessert.

### **AUDIO/VISUAL**

For full restaurant buy-outs, we allow usage of our in-house sound system. Please notify us for approval.