



**WELCOME TO  
WAX MYRTLE'S CLUB & POOL**

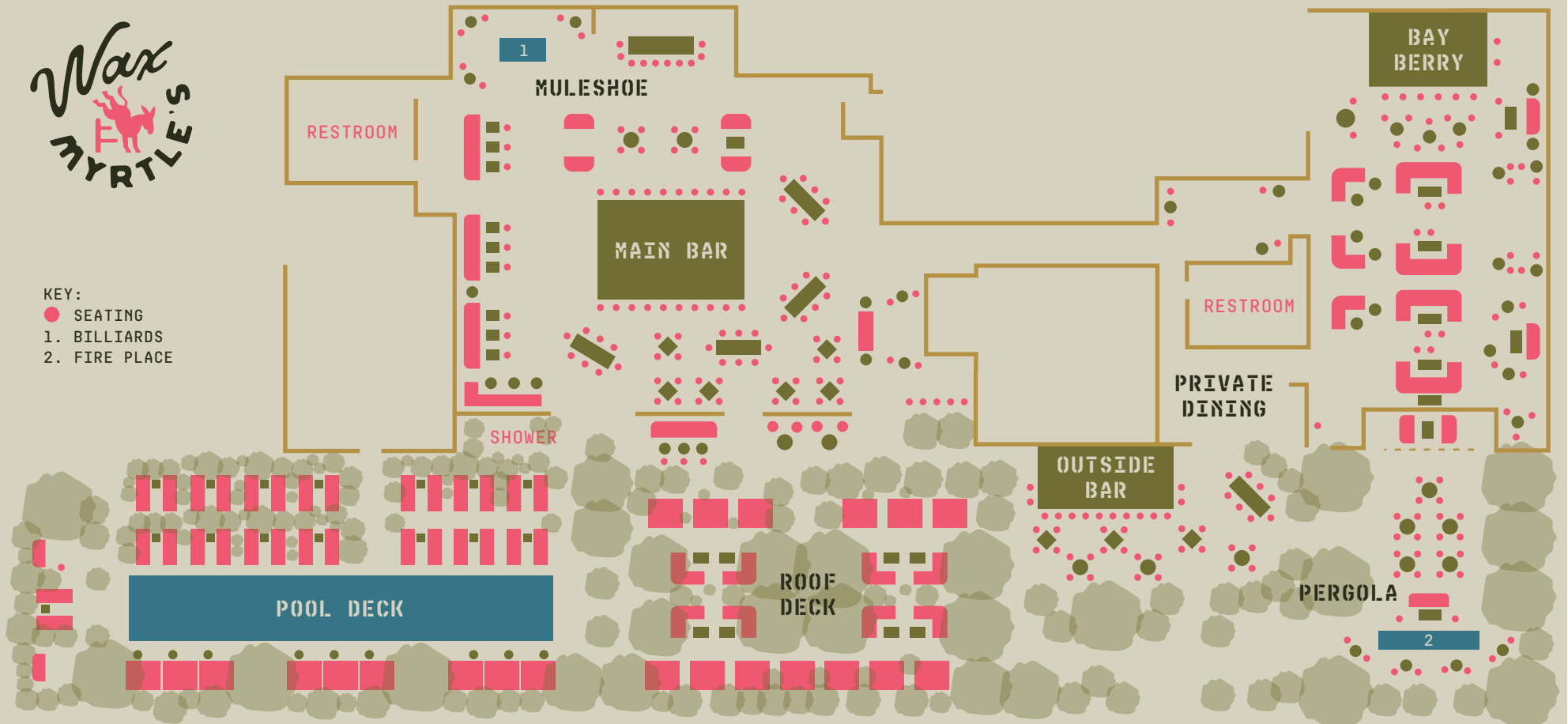
**COME IN. FEEL FREE.**

JOIN US IN OUR ALL-OCCASION PRIVATE AND SEMI-PRIVATE EVENT SPACES ON THE 4TH FLOOR OF THE NEW THOMPSON AUSTIN. LOCATED AT 506 SAN JACINTO BLVD IN BEAUTIFUL DOWNTOWN AUSTIN. WANT TO PARTY? SCAN THIS QR CODE OR [CLICK HERE](#)-





- KEY:  
● SEATING  
1. BILLIARDS  
2. FIRE PLACE



**OFFERING UNCONVENTIONAL EVENT SPACE FOR GROUPS OF 13 - 500. IMPRESS YOUR WEDDING GUESTS OR COLLEAGUES WITH FUNCTIONS IN OUR VARIETY OF PRIVATE EVENT SPACES.**





**FROM CABANA SPACE FOR SIX,  
TO FULL ROOFTOP BUYOUTS FOR  
300, OUR 13,000 SQUARE FOOT  
POOL DECK PROVIDES AN  
UPSCALE EXPERIENCE WITHOUT  
SACRIFICING FUN.**

OUR DECK FEATURES A LUSH COLLECTION  
OF GREENERY, COVERED AND UNCOVERED  
SEATING - PLUS A FIREPLACE FOR THOSE  
COOLER AUSTIN NIGHTS.





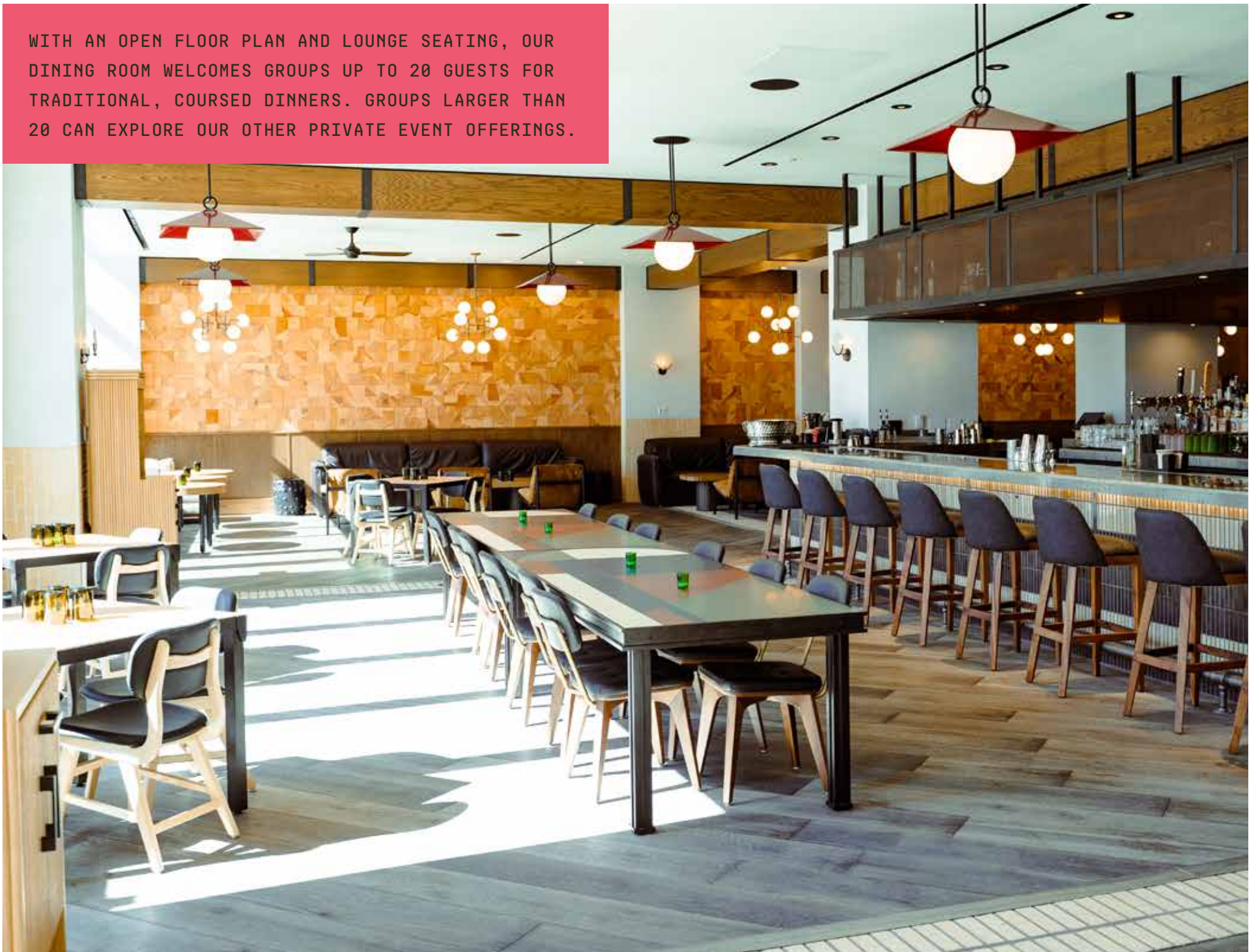
**OUR MULESHOE BAR  
FEATURING BILLIARDS  
IS A GREAT SPACE FOR  
A TASTING EVENT OR  
RECEPTION FOR UP TO  
30 GUESTS**



**WHEN YOU'D RATHER TAKE THINGS INSIDE,  
OUR MAIN BAR SPACE IS PERFECT FOR YOUR  
AIR CONDITIONED OFFICE HAPPY HOURS,  
GROUP RECEPTIONS, AND SMALL DINNERS.**

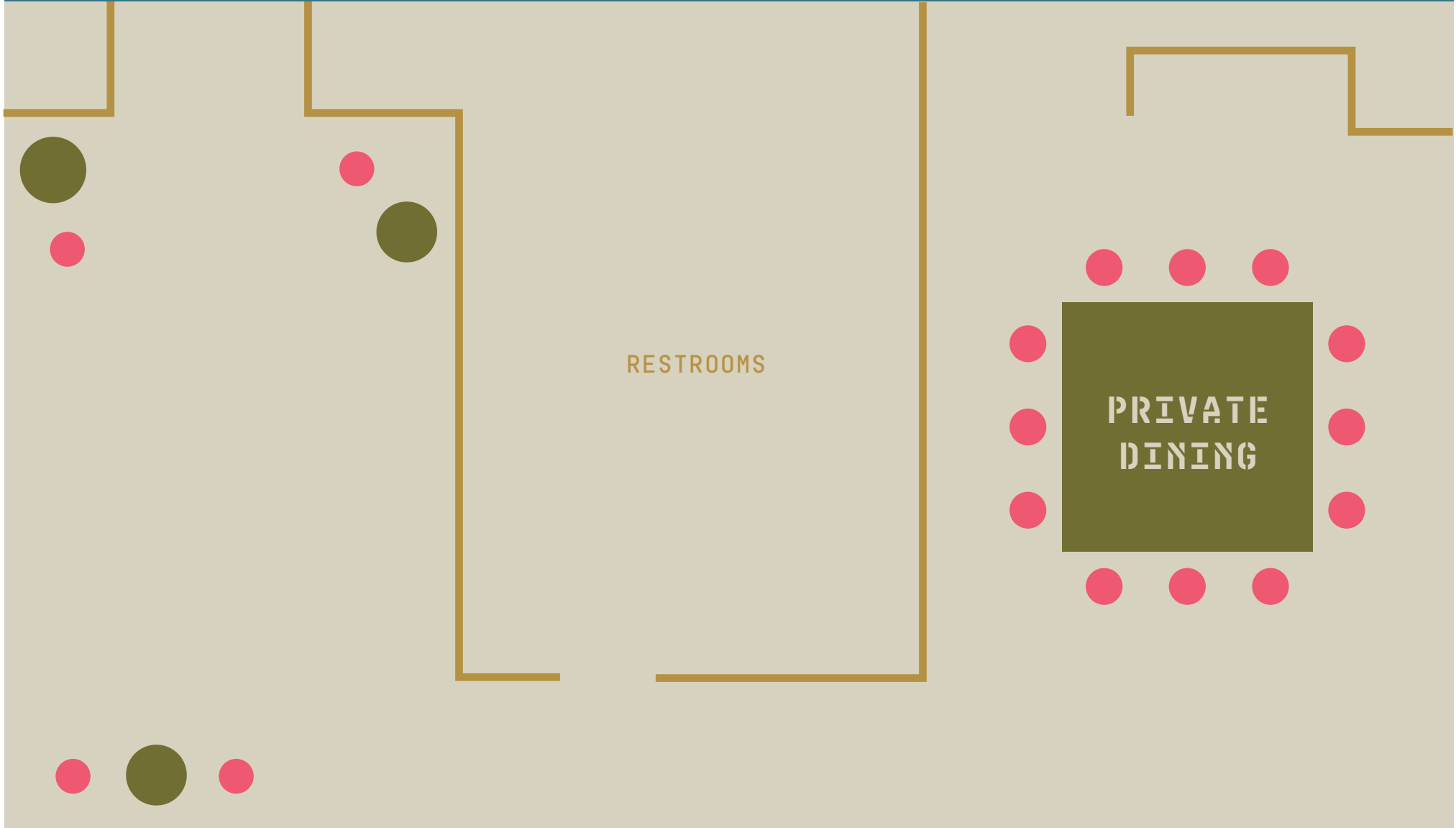


WITH AN OPEN FLOOR PLAN AND LOUNGE SEATING, OUR DINING ROOM WELCOMES GROUPS UP TO 20 GUESTS FOR TRADITIONAL, COURSED DINNERS. GROUPS LARGER THAN 20 CAN EXPLORE OUR OTHER PRIVATE EVENT OFFERINGS.



**AS INTIMATE AS YOUR  
OWN DINING ROOM, BUT  
MUCH LESS CLEAN UP.**

OUR PRIVATE DINING ROOM OFFERS  
COURSED DINNERS FOR UP TO 16  
GUESTS, AND STANDING RECEPTIONS  
FOR UP TO 20 GUESTS.



PRIVATE DINING ROOM







**THE BAYBERRY ROOM IS OUR  
MOST CUSTOMIZABLE OPTION.**



**FEATURING BEAUTIFULLY CURATED SOFT SEATING, THE SPACE CAN BE FLIPPED TO ACCOMMODATE THEATER STYLE OR MORE TRADITIONAL TABLE SEATING.**

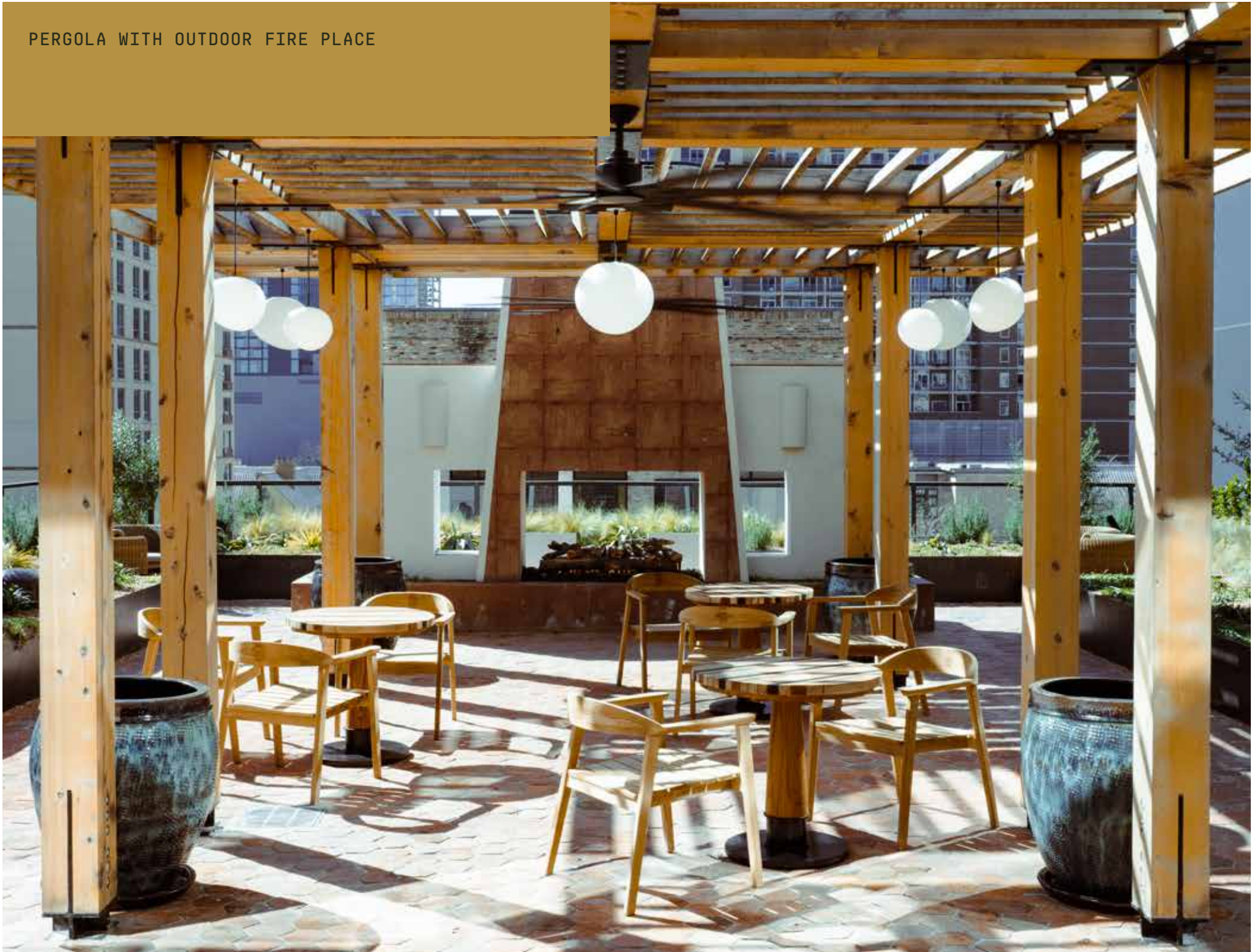
WHEELCHAIR  
ACCESSIBLE

BAR

**IF YOU'RE LOOKING FOR  
A ROOM THAT DOESN'T  
NEED TO BE DRESSED UP,  
YOU'VE FOUND IT.**

THE BAYBERRY ROOM PROVIDES A FULLY PRIVATE OPTION FOR WEDDINGS, LARGE RECEPTIONS, CONFERENCES, AND BREAK-OUTS. FEATURING BEAUTIFULLY CURATED LOUNGE SEATING, THIS SPACE IS BEST FOR BUFFET AND RECEPTION STYLE EVENTS. BAYBERRY HAS THE ABILITY TO HOST UP TO 80 GUESTS SEATED AND UP TO 150 STANDING OR RECEPTION STYLE.

PERGOLA WITH OUTDOOR FIRE PLACE



# EVENT OFFERINGS

## BUFFET / STATIONED MENU OPTIONS

### SPREADS -

CHOICE OF 3  
\$15 PER PERSON  
+3 ADDITIONAL ITEM

BOILED PEANUT HUMMUS WITH  
ROASTED SALSA VERDE (GF)

HUMMUS WITH ROASTED SALSA  
VERDE (VEGAN)(GF)

SPICED PECAN AND PEPPER DIP  
WITH POMEGRANATE AND MINT  
(VEGAN)

ROASTED EGGPLANT WITH  
SUNFLOWER SEED SALSA MACHA

AVOCADO SPREAD WITH CILANTRO,  
JALEPEÑO, AND ONION (GF)

LEBNE WITH ZA'ATAR AND OLIVE  
OIL (GF)

WHIPPED FETA WITH SMOKED  
CHILI CRUNCH

SMOKED SALMON SPREAD WITH  
DILL AND CRISPY CAPERS (GF)

### DINNER ADDITIONS -

CHOICE OF 3  
\$40 PER PERSON  
+8 ADDITIONAL ITEM

BRAISED MUSHROOMS AND GRITS  
WITH ROSEMARY (VEGETARIAN)

MARINATED SKIRT STEAK WITH  
AVOCADO SALSA, SUMAC ONION  
(GF)

SPICED SWORDFISH WITH LEMON  
BROWN BUTTER (GF)

ROAST CAULIFLOWER WITH  
TAHINA, AND ALMOND GREMOLATA  
(VEGAN)(GF)

HARISSA SPICED HALF CHICKEN  
WITH SWEET POTATO BUTTER  
(GF)

HERITAGE PORK LOIN WITH  
PEACH MOLE (GF)

ROASTED SALMON WITH OLIVE  
OIL AND CHOPPED HERBS (GF)

SEARED TUNA WITH YOGURT,  
OLIVE, AND SMOKY TOMATO (GF)

### VEGETABLES -

CHOICE OF 3  
\$18 PER PERSON  
+4 PER ADDITIONAL ITEM

ROASTED CARROTS WITH SALSA  
MORITA, FETA AND CELANTRO (OPT  
VEGAN)(GF)

SWEET POTATO FRIES WITH  
JALAPEÑO YOGURT, ZA'ATAR, BBQ  
SPICE CILANTRO (OPT VEG)(GF)

BEETS WITH BERRIES, QUINOA,  
ALMOND, AND ROSE  
(OPT VEGAN)(GF)

WARM MEDITERRANEAN OLIVES WITH  
CITRUS AND CHILI (VEGAN)(GF)

GEM LETTUCE SALAD WITH RAW  
VEGETABLES, HERBS, RED WINE  
VINAIGRETTE (VEGAN)(GF)

HEIRLOOM TOMATO "PANZANELLA"  
WITH MANGO, CUCUMBER, TOASTED  
BREAD, CURRIED VINAIGRETTE  
(VEGAN)(OPT GF)

### SIDES -

CHOICE OF 2  
\$8 PER PERSON  
+3 ADDITIONAL ITEM

LEMON-HERBED CAROLINA  
GOLD RICE (VEGAN) (GF)

GOLD RICE WITH CURRANTS,  
ALMOND, SAFFRON AND  
CILANTRO (VEGAN) (GF)

BRAISED GARBANZOS WITH  
CARAMELIZED ONION AND  
TOMATO JUS (VEGAN) (GF)

SAUTÉED LOCAL GREENS WITH  
GARLIC AND LEMON  
(VEGETARIAN) (GF)

**BEER & WINE  
HOURLY:  
\$18/HR/PER PERSON**

**WINE**

SPARKLING  
CHANDON BRUT  
SAUVAGE BLANC OR ROSE

**WHITE**

FOLK MACHINE WHITE LIGHT  
AUSTIN WINERY PICPOUL  
GIRARD CHARDONNAY

**RED**

FOLK MACHINE PINOT NOIR  
AUSTIN WINERY WORK HORSE  
CHAVE COTES DU RHONE

**BEER**

LOCAL DRAFT SELECTION  
CANNED BEER  
MONTUCKY COLD SNACK  
STIEGEL GRAPEFRUIT RADLER  
PAULANDER HEFEWEIZEN  
SHINER BOCK  
LEFT HAND NITRO MILK STOUT

**CLASSIC  
HOURLY:  
\$24/HR/PER PERSON**

**SPIRITS**

PUEBLO VIEJO BLANCO TEQUILA  
AMARAS VERDE MEZCAL  
PLANTATION 3 STAR RUM  
FORD'S GIN  
OLD OVERHOLT RYE  
WILD TURKEY BOURBON 81  
GREAT KING STREET SCOTCH  
DEEP EDDY VODKA  
JAMESON IRISH WHISKEY

**CLASSIC COCKTAILS**

MARGARITA                      MARTINI  
MANHATTAN                      I&I  
OLD FASHIONED

**SPECIALITY COCKTAILS (CHOOSE 2)**

BIGTOOTH - BOURBON, AMARO,  
APERITIVO, MAPLE, LEMON, ANGO  
BITTERS  
BDAY - MEZCAL, CAPPELLETTI,  
STREGA, LIME, GRAPEFRUIT SODA,  
GENTIAN APERITIF  
COUNT ME IN - MEXICAN RUM,  
PINEAPPLE, LIME, HABANERO  
MOONTOWER - GIN, VERMOUTH,  
HERBED HONEY OXYMEL, LEMON OIL  
TRIPLEKNOT - SCOTCH, REPO TEQUI-  
LA, MADEIRA-DEMERARA, GINGER &  
MOLÉ BITTERS

**WINE**

SZIGETI SPARKLING GRUNER  
ERCOLE BARBERA DEL MONFERRATO  
ERCOLE BIANCO MONFERRATO

**BEER**

LOCAL DRAFT SELECTION

**PREMIUM  
HOURLY:  
\$34/HR/PER PERSON**

**SPIRITS**

FORTALEZA TEQUILA  
SIETE LEGUAS ANJELO  
THE PRODUCER MEZCAL  
PLANTATION 3 STAR RUM  
CHAIRMAN'S RESERVE SPICED  
NIKKA GIN  
STILL AUSTIN GIN  
LAWS 4 GRAIN BOURBON  
MAKER'S MARK BOURBON  
HIGH WEST DOUBLE RYE  
KETEL ONE VODKA  
TITO'S VODKA  
THE BALVENIE SCOTCH  
GLENMORANGIE  
TULLAMORE DEW

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LA, MADEIRA-DEMERARA, GINGER &  
MOLÉ BITTERS

**WINE**

SPARKLING  
CHANDON BRUT  
SAUVAGE BLANC OR ROSE

**WHITE**

FOLK MACHINE WHITE LIGHT  
AUSTIN WINERY PICPOUL  
GIRARD CHARDONNAY

**RED**

FOLK MACHINE PINOT NOIR  
AUSTIN WINERY WORK HORSE  
CHAVE COTES DU RHONE

**BEER**

LOCAL DRAFT SELECTION

—

**A LA CARTE**

**SPARKLING**

MOET: \$110/BTL  
PIERRE JOUET: \$125/BTL  
TAITTINGER: \$150/BTL

**CURATED SPECIALTY  
COCKTAIL**

\$250/COCKTAIL

**WINE & SELECT  
ADDITIONS**

PLEASE INQUIRE REGARDING FINE  
WINE & SPIRIT SELECTIONS  
PRICES SUBJECT TO AVAILABILITY  
& COST

## SEAFOOD STATIONS

**THE "CHILL OUT"** - \$225  
SERVED WITH LEMON, SPICED  
COCKTAIL, MIGNONETTE,  
HORSERADISH

- 12 EA EAST COAST OYSTERS
- 12 EA CLAMS
- BAY SCALLOP CEVICHE
- 6 EA PEEL AND EAT SHRIMP COCKTAIL
- 3 EA SNOW CRAB CLAW
- TUNA TARTARE

**THE "GET LOST"** - \$450  
SERVED WITH LEMON, SPICED  
COCKTAIL, MIGNONETTE,  
HORSERADISH

- 24 EA EAST COAST OYSTERS
- 24 EA CLAMS
- BAY SCALLOP CEVICHE
- 12 EA PEEL AND EAT SHRIMP COCKTAIL
- 6 EA SNOW CRAB CLAW
- TUNA TARTARE
- CURED SALMON WITH SUMAC ONION AND LEMON OIL

**THE "FEEL FREE"** - \$800  
SHUCKED TO ORDER AT OUR  
PORTABLE OYSTER STATION  
SERVED WITH LEMON, SPICED  
COCKTAIL, MIGNONETTE  
- 100 EA OYSTERS  
EACH ADDITIONAL 100  
OYSTERS +\$600

**CAVIAR** - \$120  
SERVED WITH CHOPPED EGG,  
CHIVE, CREME FRAICHE AND  
RED ONION

## STATIONED PLATTERS

**CHARCUTERIE** - \$125  
SELECTION OF DOMESTIC AND  
IMPORTED CURED MEATS WITH  
HOUES PICKLES, MUSTARD AND  
BREAD

**CHEESE** - \$145  
SELECTION OF DOMESTIC AND  
IMPORTED CHEESES WITH  
FRUITS, JAMS AND BREAD

## APPETIZERS BY THE DOZEN

**TOASTS** - \$66 DOZEN

**BURATTA TOASTS** WITH DATE  
MOSTARDA AND THYME

**AVOCADO TOAST** WITH SUMAC  
ONION AND URFA CHILI (VEGAN)

**SMOKED SALMON**  
WITH CAPERS, ALEPPO PEPPER

**GRILLED FETA TOAST** WITH  
TRUFFLE HONEY AND PISTACHIOS

**FRIED** - \$66 DOZEN

**MASA FRITTER** WITH AVOCADO  
AND CHILI SALT (VEGAN)(GF)

**BLACK EYED PEA FALAFEL** WITH  
TAHINA AND PICKLED TOMATILLO  
(VEGAN)(GF)

**"GREEK FRIES"** WITH FETA,  
HERBS, AND RED WINE  
VINAIGRETTE (GF)

**FRIES** WITH WHITE GARLIC  
SAUCE AND KETCHUP (VEGAN)(GF)

**HANDHELD** - \$90 DOZEN

**BACON WRAPPED DATES** WITH  
GOAT CHEESE AND RANCHERO  
SAUCE (GF)

**CHEESEBURGER SLIDER** WITH  
GOLDEN SAUCE, ONION AND  
PICKLE

**FRIED CHICKEN SANDWICH  
SLIDER** WITH HOT MAYO, SLAW  
AND PICKLE

**AL PASTOR FISH** WITH  
PINEAPPLE, AVOCADO AND  
SALSA ROJA

**TUNA TARTARE TOSTADA** WITH  
EDGAR'S SALSA AND AVOCADO  
(GF)

**GRILLED CHICKEN TACO** WITH  
SALSA VERDE AND FETA  
CHEESE

## DESSERTS BY THE DOZEN

**DESSERT** - \$48 DOZEN

**CHOCOLATE CHIP COOKIES**

**PBJ PANNA COTTA** (OPT GF)

**CHOCOLATE CHUNK BROWNIES**

**ASSORTED PETIT FLOUR**

## GET LOST.

EMAIL [GINNY@LANDANDSEADEPT.COM](mailto:GINNY@LANDANDSEADEPT.COM) WITH ANY  
QUESTIONS AND [CLICK HERE](#) TO SUBMIT YOUR EVENT  
REQUEST (OR SCAN THE QR CODE). WE LOOK FORWARD  
TO OPENING OUR DOORS TO YOU AND YOURS.

