

WELCOME TO QUINCE EVENTS



Quince offers a range of pricing options, spaces, and packages to suit any event. We've carefully curated flexible configurations and pricing tiers to accommodate various preferences and schedules.

Your dedicated Event Concierge will schedule a meeting at your convenience to discuss your vision and tailor a unique Quince experience. Together, we'll create unforgettable memories for you and your guests. Your concierge will lead you through our personalized procedure to help you curate a distinctive Quince event, ensuring you and your guests will cherish the memories for a lifetime.

Please feel free to contact us with questions or concerns during any point of this process.





SPACE RENTAL & AMENITIES

QUINCE offers semi-private and private spaces with the following amenities:

•Catering Equipment

•Plateware

•Glassware

•Silverware

•Linen Napkins

•Existing Furnishings

•Ambient Music

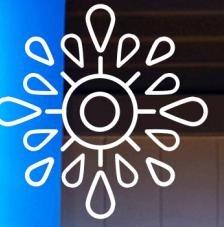
•Ambient Lighting

•Space Set-up

Pricing of spaces vary according to the time and day of the week.

L'IL QUINCE BAR & LOUNGE

CAPACITY: 40 SEATED / 60 COCKTAIL





The L'il Quince Bar & Lounge provides the perfect blend of social vibrancy and cozy intimacy. Warm wooden flooring, lush greenery, and casual lounge seating is ideal for smaller gatherings, offering expansive views of Lake Austin.

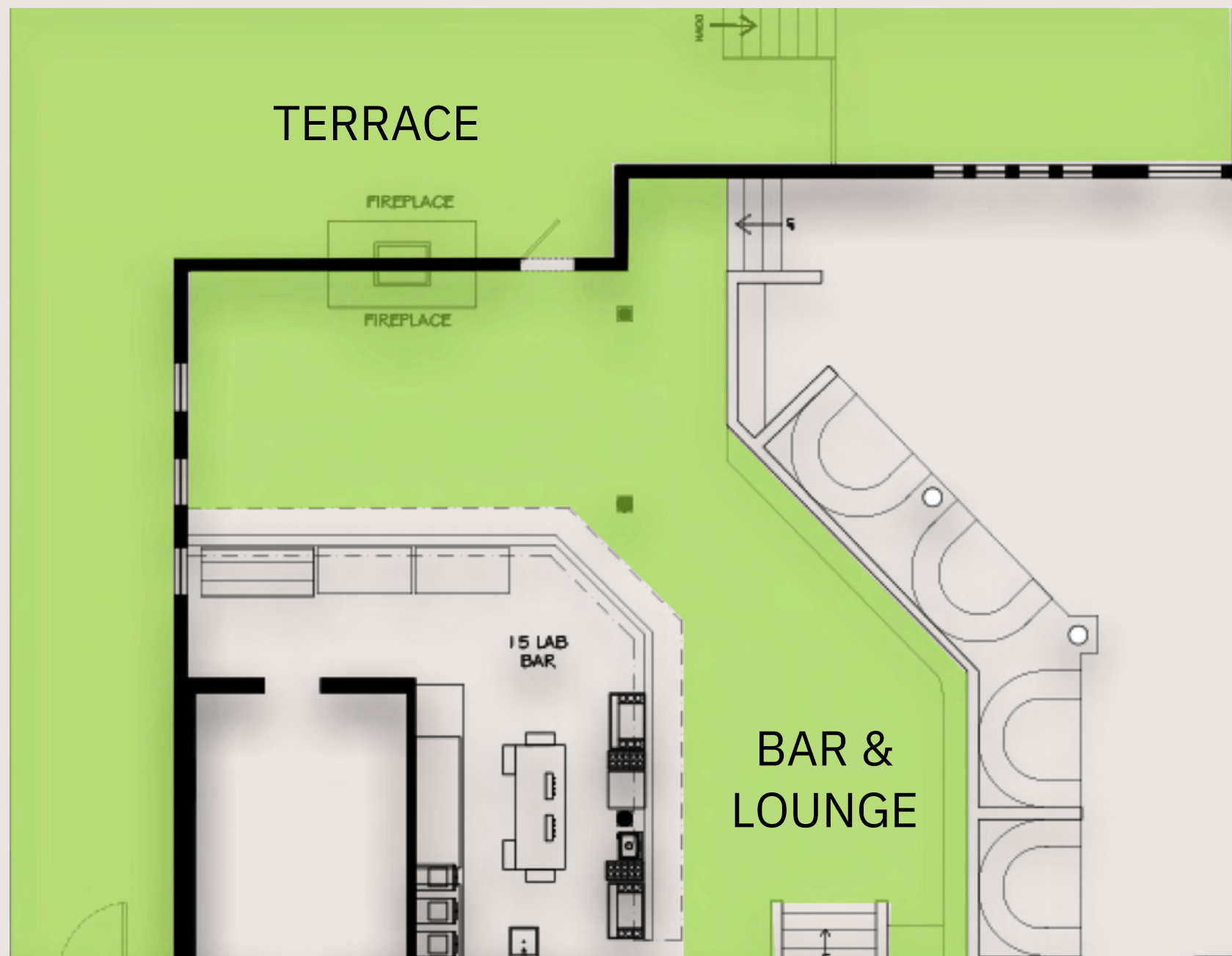
Sheer drapery also provides the option of more private, intimate events.

The large fireplace provides a charming, rustic setting where guests can enjoy a warm fire on cooler days.



L'IL QUINCE TERRACE

CAPACITY: 30 SEATED / 50 COCKTAIL





The L'il Quince Terrace welcomes guests as they arrive, wrapping around the northside with lush greenery, misters, a large television, and lounge or table seating options.



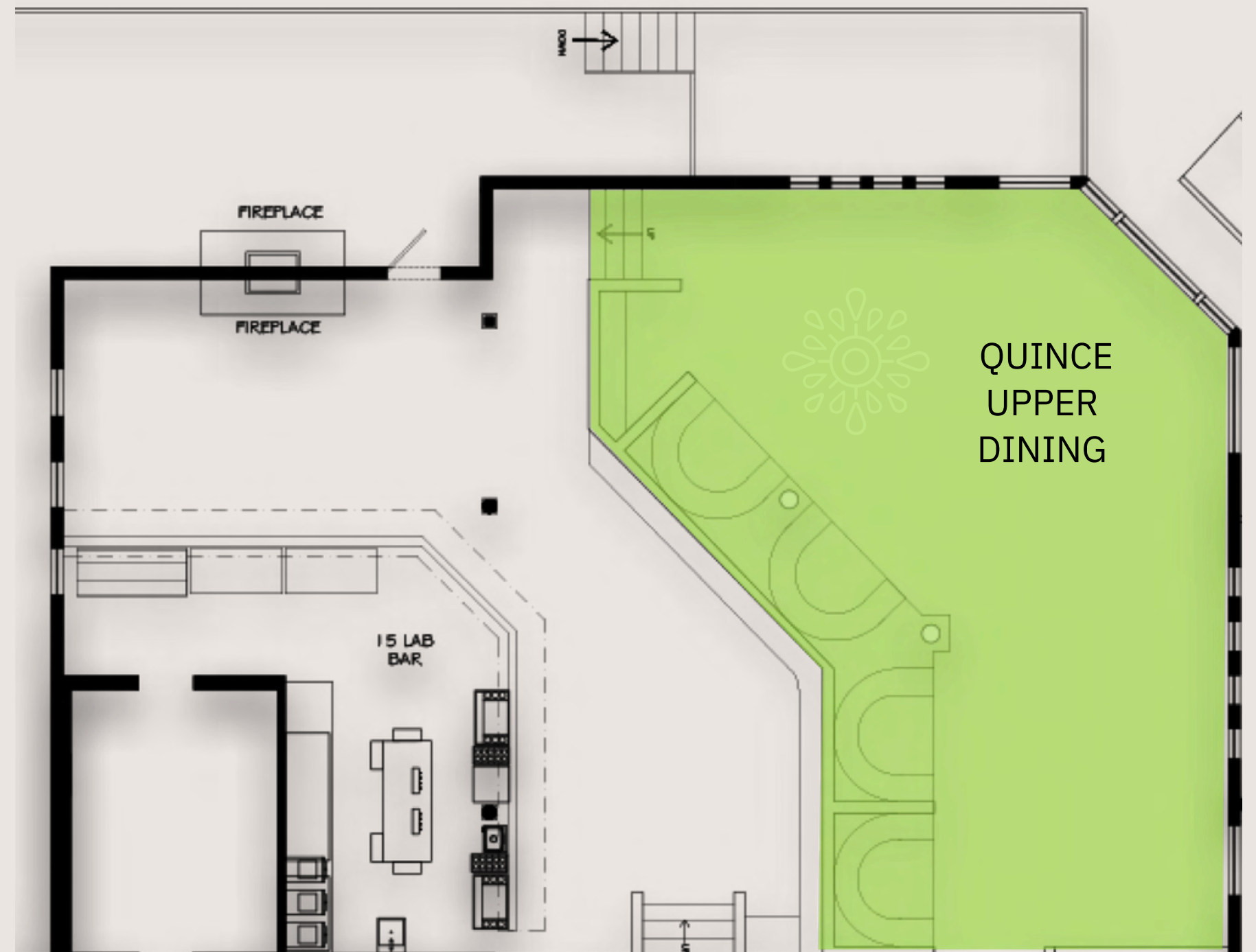
Uniquely private, the patio offers its own sound system and the ability to add a mobile bar. Located adjacent to the L'il Quince Bar & Lounge, it is a convenient addition of outdoor seating for mid-size events.





QUINCE UPPER DINING

CAPACITY: 80 SEATED / 110 COCKTAIL



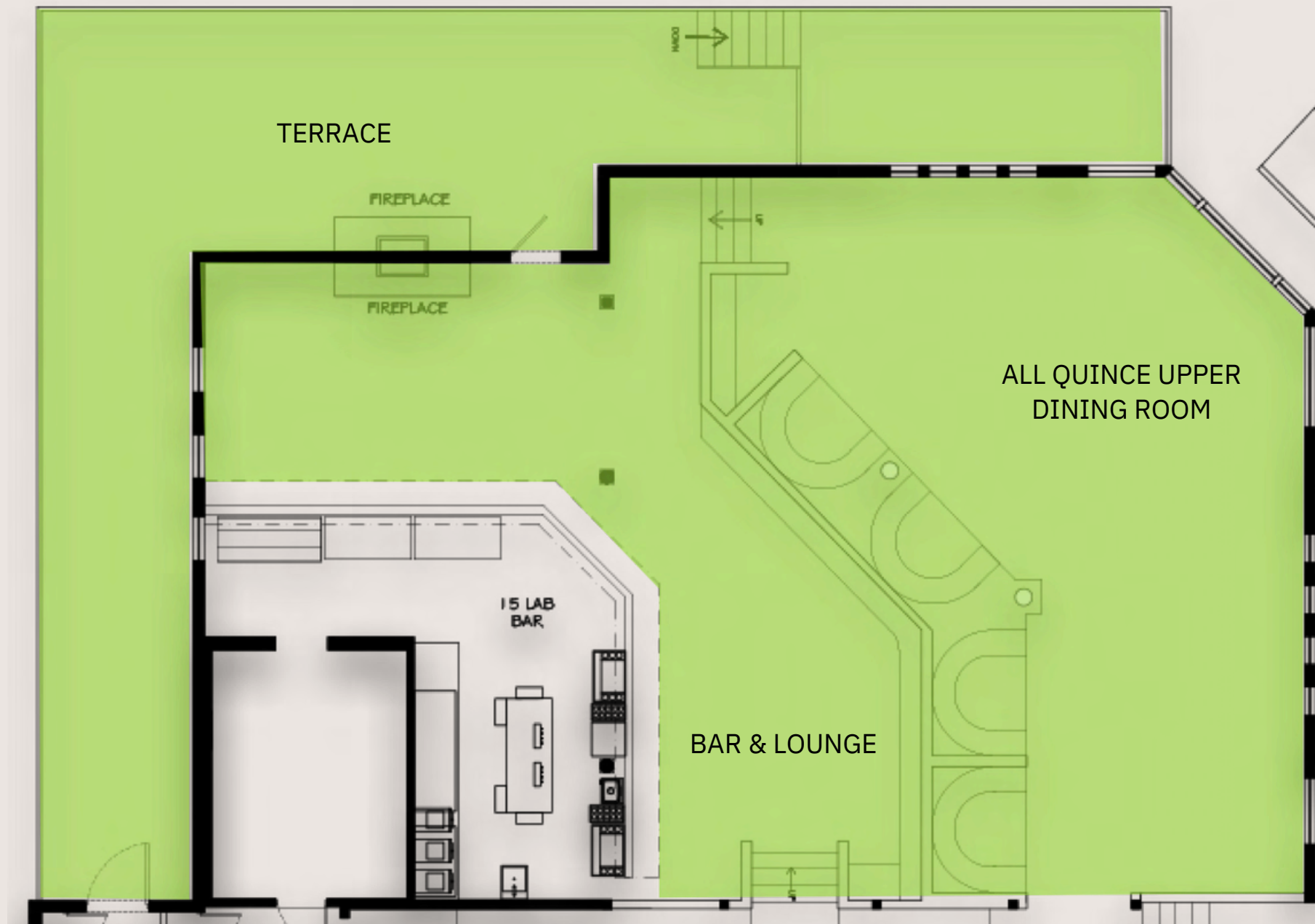


The Quince Upper Dining Room offers a harmonious blend of inviting ambiance and stunning views. Providing a bright, open space with panoramic views of Lake Austin, perfect for large gatherings.



ALL QUINCE UPPER DINING

CAPACITY: 150 SEATED / 210 COCKTAIL





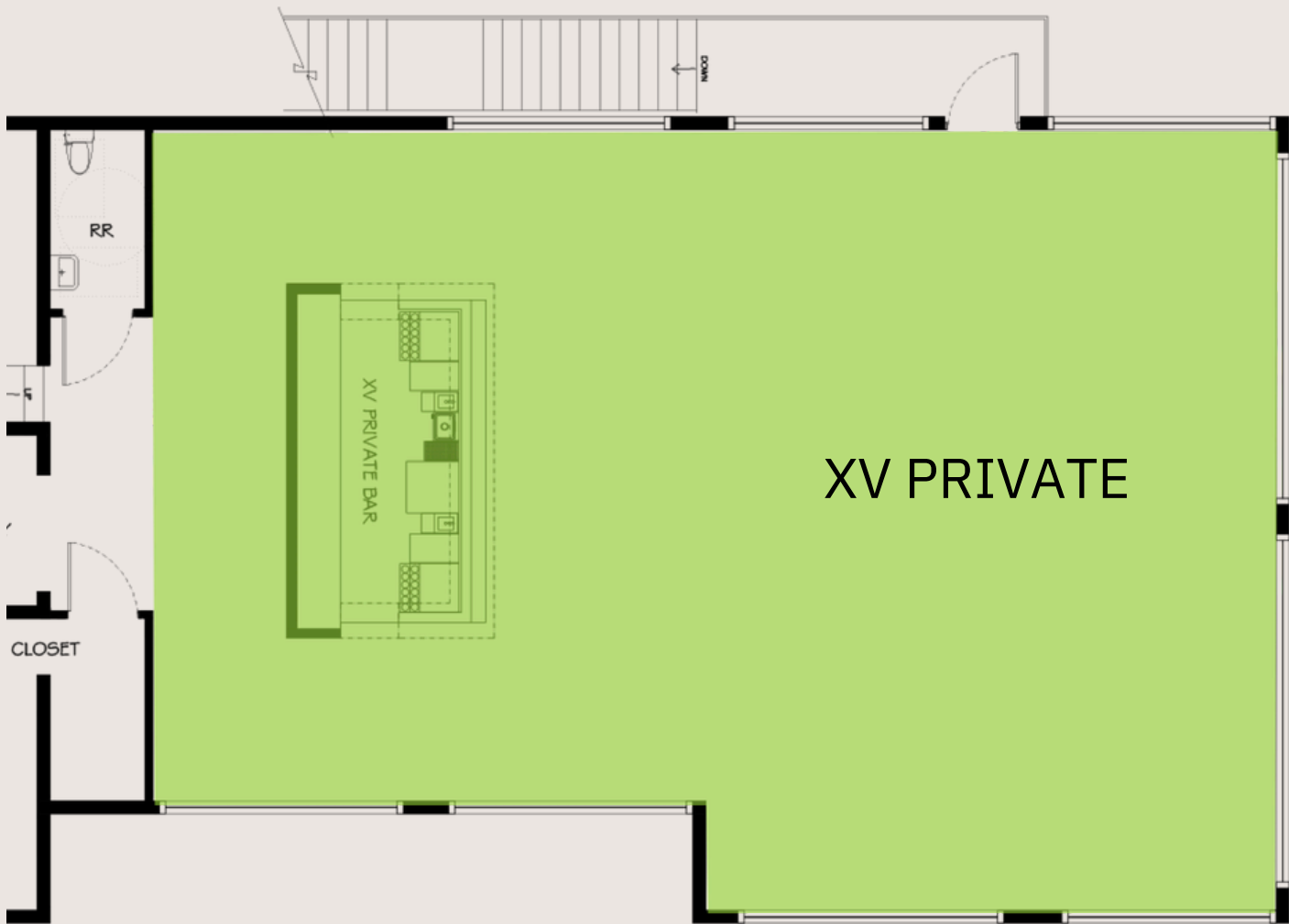
Our Upper Dining within Quince Lakehouse offers a versatile and inviting setting for any event. The L'il Quince Lounge & Bar Area, with its warm wooden flooring and lush greenery, is perfect for casual socializing, while the nearby Fireplace Nook provides a cozy, rustic retreat.

The Dining Room, with its bright, open spaces and panoramic lake views, is ideal for larger gatherings. Offering a serene spot to enjoy the beauty of Lake Austin. Whether renting a single space or the entire area, this venue adapts to meet the unique needs of your event.



XV PRIVATE

CAPACITY: 120 SEATED / 180 COCKTAIL



XV PRIVATE

QUINCE
2nd FLOOR





Perched on the second floor of Quince Lakehouse, XV Private is the ultimate event space, combining sophistication and stunning views of Lake Austin. This exclusive room features a fully equipped bar, perfect for hosting elegant cocktail receptions, intimate weddings, or high-end corporate events. The space is bathed in natural light, thanks to its expansive windows, which also offer breathtaking vistas of the surrounding landscape. The warm wooden flooring, modern lighting, and sleek design create an inviting and luxurious atmosphere. XV Private can be accessed by both interior and exterior staircases and offers a single powder room for convenience. Whether planning a private party or a grand celebration, XV Private offers an unmatched venue for creating unforgettable experiences.



WATERSIDE DECK

CAPACITY: 40 SEATED / 75 COCKTAIL





Perched right on the edge of Lake Austin, this uncovered event space invites guests to soak in sweeping waterfront views and fresh air in a relaxed, cocktail-style atmosphere.

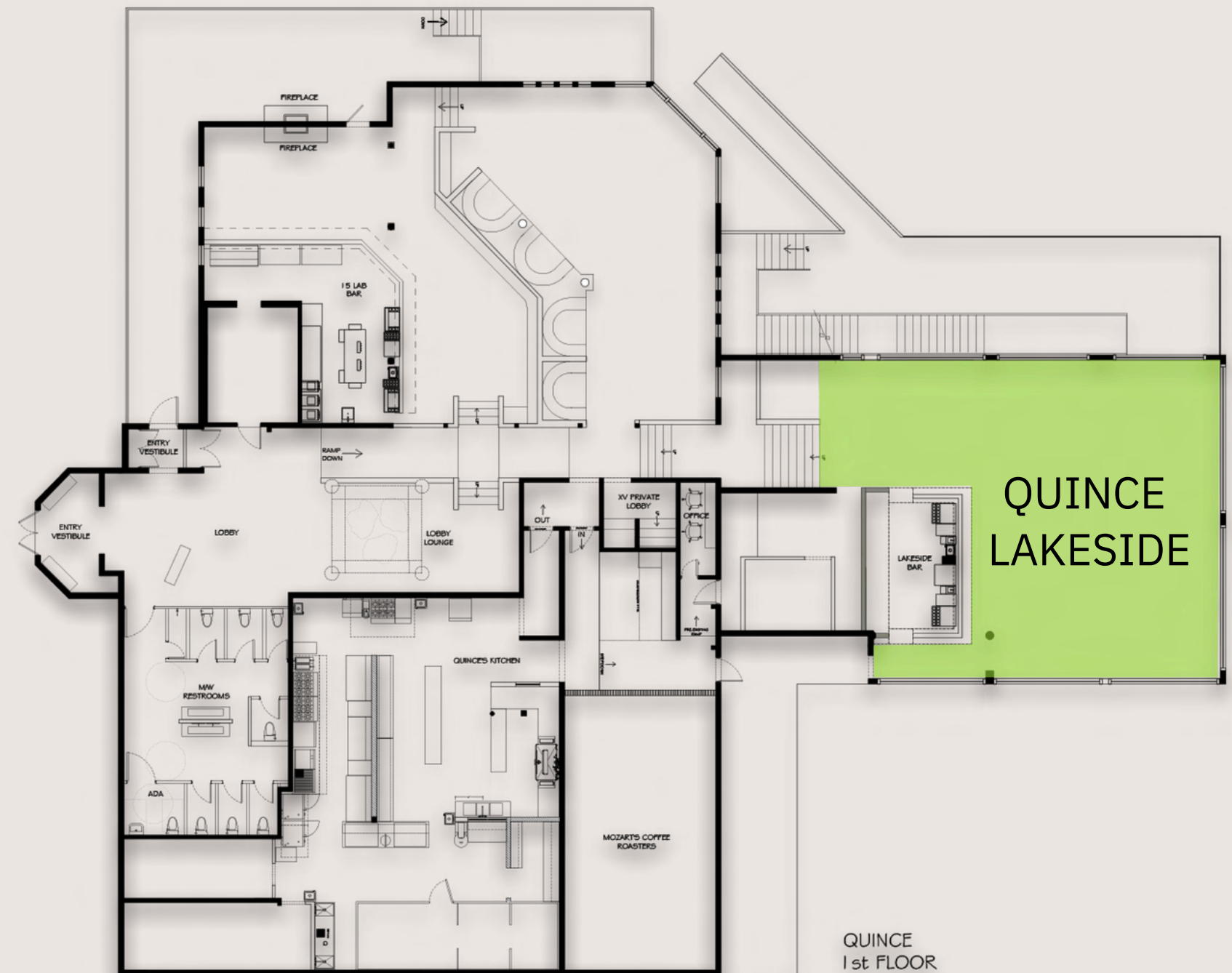
Perfect for social gatherings, the layout encourages movement and connection, with service centered around passed hors d'oeuvres and beautifully arranged buffet stations that complement the easygoing yet refined lakeside ambiance.





QUINCE LAKESIDE

CAPACITY: 90 SEATED / 120 COCKTAIL



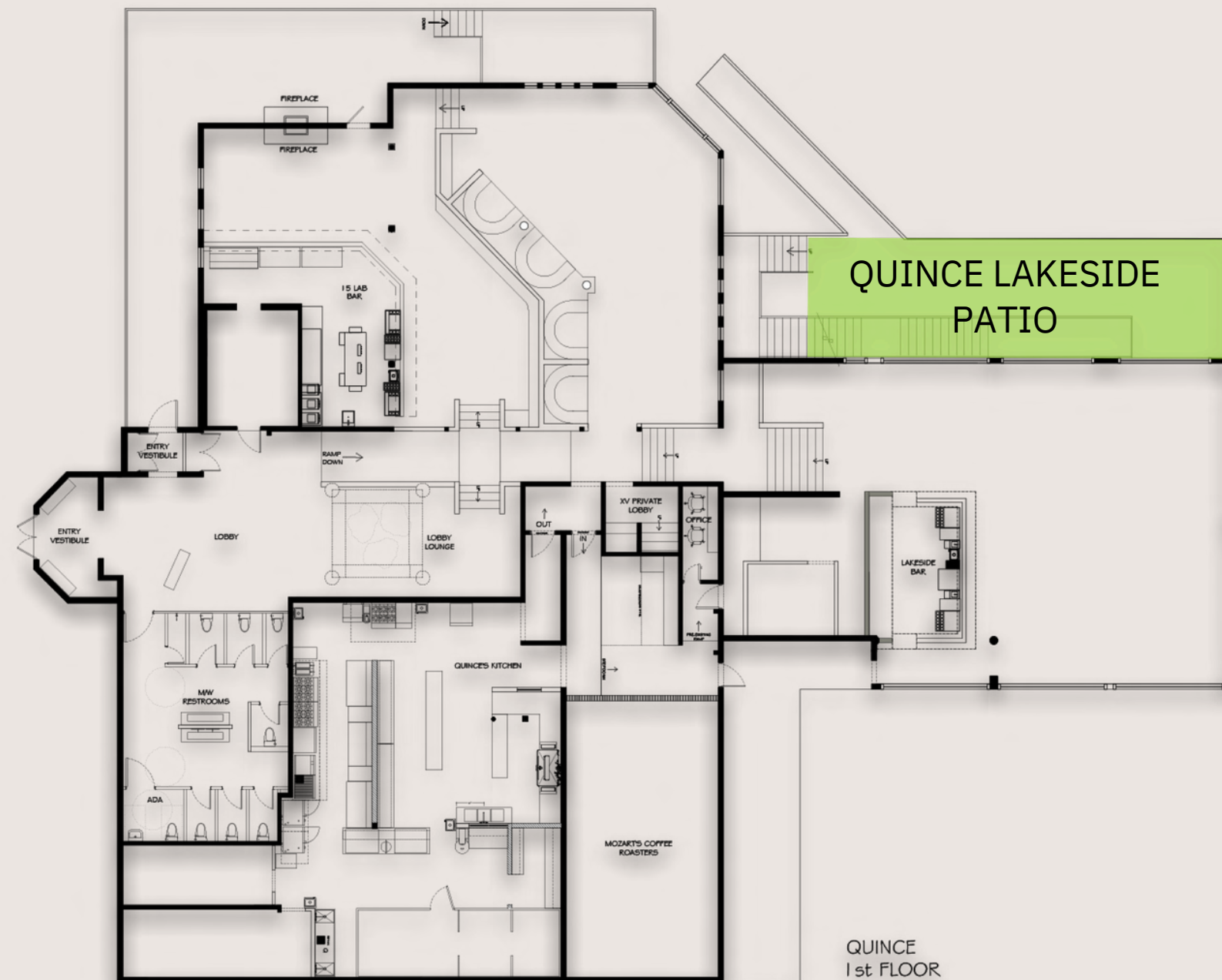


Quince Lakeside Dining is the epitome of elegance and relaxation, offering a stunning, open-air dining experience with unparalleled views of Lake Austin. The venue's retractable windows allow guests to fully immerse themselves in the beauty of the surrounding nature, making it an ideal setting for both daytime and evening events. Whether you're hosting a wedding reception, corporate dinner, or private party, this room promises a memorable experience. The serene lake views and thoughtfully designed space create the perfect atmosphere for your special occasion.



QUINCE LAKESIDE PATIO

CAPACITY: 50 SEATED / 70 COCKTAIL





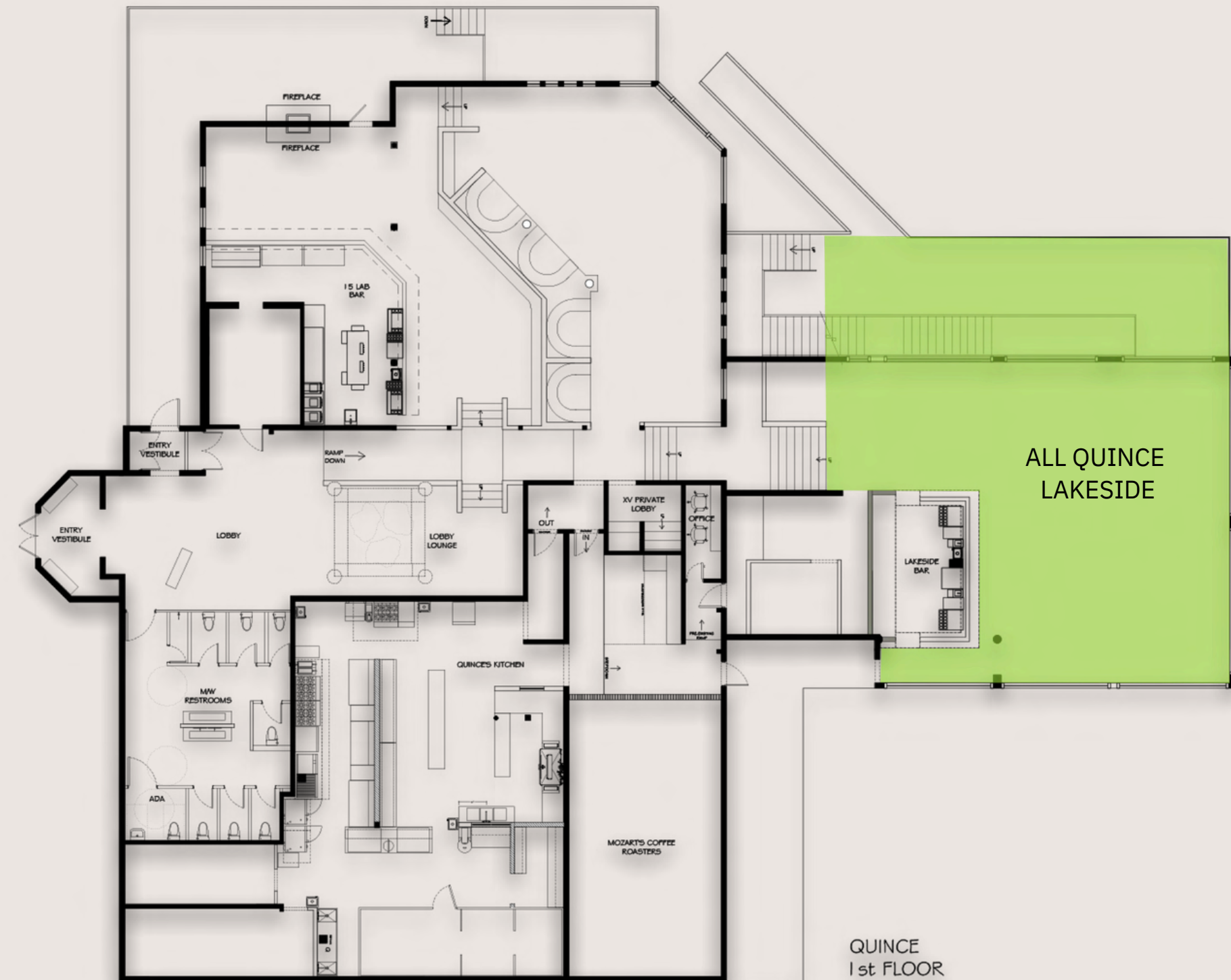
Quince Lakeside Patio is an enchanting outdoor space with a perfect blend of comfort and scenic beauty, ideal for hosting unforgettable events. Overlooking the serene waters of Lake Austin, this patio features a spacious layout with modern seating arrangements under the warm glow of string lights, creating a magical ambiance as the sun sets. The open-air design allows for a refreshing breeze and unobstructed views, making it the perfect setting for cocktail receptions, al fresco dining, or casual gatherings. Quince Lakeside Patio provides a picturesque backdrop that will leave your guests captivated.





ALL QUINCE LAKESIDE

CAPACITY: 140 SEATED / 210 COCKTAIL





Quince Lakeside Dining and Patio offers a seamless blend of indoor and outdoor elegance, perfect for any event. The open-air dining area provides stunning views of Lake Austin, with warm wooden accents and charming lanterns creating a cozy yet sophisticated ambiance. The adjacent Lakeside Patio extends the experience outdoors, where string lights and scenic lake views set the stage for unforgettable gatherings. Whether hosting a formal dinner or a relaxed social event, delivering a picturesque and inviting atmosphere that will leave a lasting impression on your guests.



FOOD & BEVERAGE



THE CULINARY TEAM

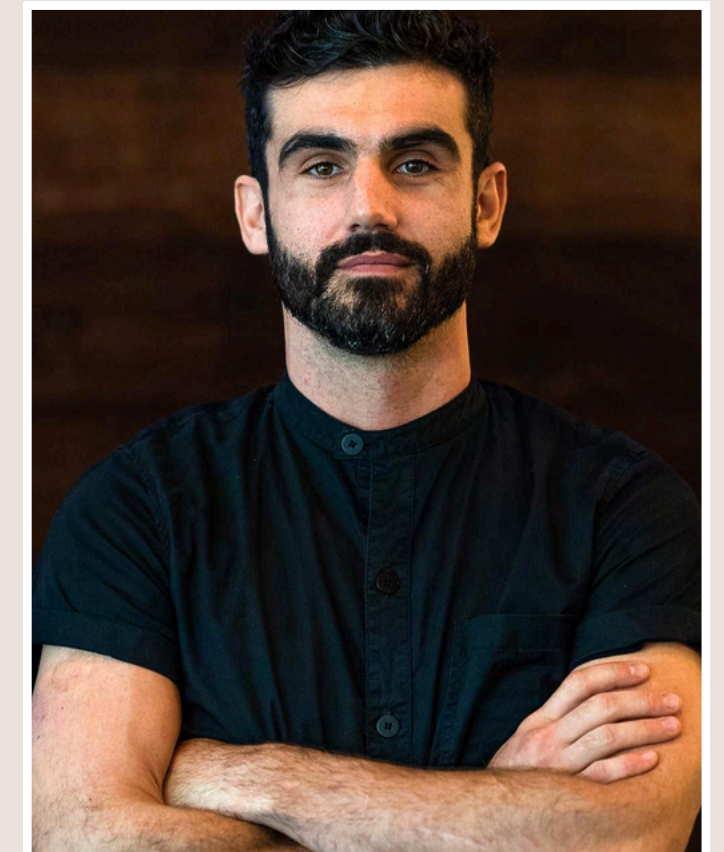


Exec Chef Gonzalo Martínez

Quince talented culinary team began with Chef Gonzalo Martínez, who has curated countless events and menus since joining Quince Rooftop as its founding Executive Chef in 2015. He previously held Exec Chef positions at The Rainbow Room in NY and Belmond Hotels. During his time at Quince, Chef Gonzalo has delighted everyone from top heads of state to local brides with his creations.

Chef Hawkins is fulltime in Austin. He brings a wealth of experience and passion for fine dining to our venue. With a distinguished background that includes leading roles at Austin Proper Hotel and Hestia, as well as time at Spain's renowned Asador Etxebarri (#2 on the World's 50 Best Restaurants), he excels in seasonal menu creation, team leadership, and delivering top-tier cuisine.

With the 3rd opening of Quince Lakehouse in Austin and 2nd opening in Quince Riverside in Fort Worth, all chefs bring unique styles and interpretations to the various locations.



Exec Chef Julien Hawkins

THE CATERING STYLES



COCKTAIL HORS D'OEUVRES

Tray passed service adds a welcome and hospitable touch to events.

Waiters serve delectable bite-sized portions of your selections as your guests mingle and savor the views from your chosen venue.



BUFFET & FOOD STATIONS

The choice offers guests unique and elegant presentations of the event selections.

Guests can select their meal and desired portion size, fostering more interaction and socializing.

Also an excellent choice for hosts hoping to encourage guests to mingle freely without feeling pressured to eat at a specific time.

THE CATERING STYLES



PLATED DINNER

The plated service offers a more formal style. Enabling hosts to maintain a predetermined timeline for their event. Individual service is also beneficial when catering to guests with specific dietary requirements, ensuring each request is fulfilled seamlessly.

*not available in XV



FAMILY-STYLE

A curated selection of dishes is placed at the center of each table,

Fostering a sophisticated yet approachable dining experience.

This style allows guests to enjoy a wider variety of offerings in generous portion



HORS D'OEUVRES

SILVER BITES
\$6 PER SERVING

- SWEET POTATO**
SWEET POTATO SOUFFLE, CRISPY POTATO, HUANCAINA SAUCE
- TRUFFLE ARANCINI**
TARTUFATA RISOTTO, PARMIGIANO, ARRABIATTA SAUCE
- SPICY SALMON ROLL***
SALMON, CRAB, AVOCADO, SESAME SEEDS
- VEGGIE ROLL**
- SMOOTH HUMMUS & NAAN**

GOLD BITES
\$8 PER SERVING

- ROCK SHRIMP TEMPURA**
SESAME SEEDS, SPICY AIOLI
- LAMB “BARBACOA” DUMPLING**
POBLANO PEPPER CONFIT, CILANTRO SAUCE, PICKLED ONIONS
- BRUSSELS SPROUT HUMMUS & NAAN**
PISTACHIOS, FRESNO PEPPERS
- FRIDA ROLL***
YELLOW TAIL, CUCUMBER, AVOCADO, CITRUS PONZU
- SPICY DOUBLE TUNA ROLL***
CUCUMBER, ASPARAGUS, CHIVES, AVOCADO

PLATINUM BITES
\$10 PER SERVING

- CEVICHE VERDE**
STRIPE BASS, SHRIMP, CILANTRO CREAM, LECHE DE TIGRE
- BRAISED SHORT RIB HUMMUS & NAAN**
FRIED CHICKPEAS, TRUFFLE SAUCE
- LAMB LOLLIPOPS***
GRILLED, DECONSTRUCTED TAZIKI
- SHORT RIB SLIDERS**
BRAISED SHORT RIB, BECHAMEL SAUCE, CRISPY FRIED ONIONS
- TUNA TOSTADAS**
AVOCADO, FRESNO PEPPERS, PONZU, SPICY AIOLI
- EMMAKI ROLL***
SPICY TUNA, GUACAMOLE, FRIED GINGER

COMMEDOR BITES
\$12 PER SERVING

- TRUFFLE TUNA SASHIMI***
- TRUFFLE TUNA NIGIRI***
- JALAPENO TUNA NIGIRI***
- TRUFFLE HAMACHI NIGIRI***
- CHIMICHURRI HAMACHI NIGIRI***
- OYSTERS**
- SURF N’ TURF ROLL***
FILET, TEMPURA SHRIMP, SPICY MAYO
- TORCHED & PRESSED SALMON ROLL***
TORCHED SALMON, SERRANO, TUNA, SESAME SEEDS
- RAINBOW ROLL**
PANKO SHRIMP, TUNA, SALMON, YELLOWTAIL, CUCUMBER

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* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Please inform us of any allergies or dietary restrictions.**



ACCOMPANIMENTS

SALADS

\$12 PP

MIXED BABY GREENS

HEIRLOOM TOMATO, CIABATTA CROUTONS,
RADISH, CHAMPAGNE VINAIGRETTE

ASIAN KALE SALAD

KALE, SAVOY CABBAGE, MARCONA
ALMONDS, MANCHEGO, MISO DRESSING

BURRATA SALAD

CHOICE OF HEIRLOOM TOMATOES OR
TORCHED PEACHES (BASED ON SEASONAL
AVAILABILITY)

SOUPS

\$12 PP

ROASTED TOMATO SOUP

ROASTED TOMATOES, CHARRED RED BELL PEPPER
BROTH, CHERRY TOMATOES, FRESH BASIL OIL,
MOZARELLA

NOLA CHICKEN & SAUSAGE GUMBO

SAVORY CHICKEN BROTH COOKED WITH HOLY
TRINITY MIREPOIX & SAUSAGE, JASMINE RICE,
GREEN ONIONS, CIABATTA BREAD

AZTEC CHICKEN TORTILLA SOUP

ROASTED TOMATOES, CHIPOTLE BROTH, FRIED
TORTILLA STRIPS, PORK RINDS, AVOCADO, QUESO
FRESCO, MEXICAN CREAMA

SIDES

\$8 PP

MASHED POTATOES

CREAMED SPINACH

ROASTED VEGETABLE

BRUSSELS SPROUTS

TUSCAN MUSHROOMS

MACARONI AND CHEESE

GUACAMOLE

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MAIN COURSE

SILVER ENTRÉE

\$35 PICK 2 / \$45 PICK 3

BLACKENED CHICKEN CHOPPED SALAD

APPLE, CUCUMBER, TOMATO, AVOCADO, PISTACHIO, PARMESAN, CHAMPAGNE VINAIGRETTE

CHOPPED CHICKEN CAESAR SALAD

GEM LETTUCE AND CABBAGE, BRIOCHE BREADCRUMBS, PARMESAN
*SALMON OPTION AVAILABLE

PAN-SEARED AHI TUNA* SALAD

KALE, SAVOY CABBAGE, MARCONA ALMONDS, MANCHEGO, MISO DRESSING

FRENCH DOUBLE DIP SLIDER*

SHAVED RIBEYE, PROVOLONE, ARUGULA, AU JUS, HORSERADISH CREAM, CIABATTA

BRIAN’S SLIDER*

AGED CHEDDAR PIMENTO, GRILLED JALAPEÑOS, LETTUCE, TOMATO, POPPY SEED BUN

CAJUN GRILLED CHICKEN SLIDER

MELTED PIMENTO CHEESE, TOMATO, CRISPY BACON, SPICY CAJUN SAUCE

YAKIMISHI BOWLS

CHOICE OF: VEGGIE, CHICKEN, BEEF, GRILLED, OR SHRIMP (WITH STEAMED RICE)

GOLD ENTRÉE

\$50 PICK 2 / \$65 PICK 3

PECAN CRUSTED FILET AND GOAT CHEESE SALAD

HEIRLOOM TOMATO, CIABATTA CROUTONS, RADISH, AVOCADO, CHAMPAGNE VINAIGRETTE

FUSILLI WITH RAGOUT OF LAMB

ORGANIC CHEESE, CHERRY TOMATOES, PEPERONCINO, PARSLEY, TOPPED WITH PADANO PARMESAN CHEESE

ADD GLUTEN-FREE PASTA +10 PP

TRUFFLE RISOTTO

CRISPY KALE, WILD MUSHROOMS

BEEF FILET OVER AJI PEPPER RISOTTO

AU JUS REDUCTION, CILANTRO, ONION, TOMATO

ROASTED SALMON FILET

BROCCOLINI, CREAMY LEMON SAUCE

PEPPER CRUSTED CHICKEN BREAST

CHATEAU MASHED POTATOES, SHALLOTS, SAUTEED SPINACH

PLATINUM ENTRÉE

\$65 PICK 2 / \$85 PICK 3

PANKO CRUSTED CHILEAN SEA BASS

ANCHO PEPPER CREAM, HERBED JASMINE RICE

NY STRIP WITH BRISKET*

RED WINE AND ANCHO CHILE, SOFT POLENTA, SLOW-COOKED ONION

SLICED PEPPER-CRUSTED FILET*

GREEN PEPPERCORN SAUCE, CHATEAU MASHED POTATOES, BROCCOLINI

“COWBOY” BONE-IN RIBEYE* & GRILLED SHRIMP

CAJUN RAGOUT, TRUFFLE MASHED POTATOES, ROASTED CHILE GUERO

+ \$30 PP

SLOW ROASTED BEEF TENDERLOIN* & COLD WATER LOBSTER TAIL

GREEN PEPPERCORN SAUCE, FRESH SPICED CREAMED RAGOUT, AND SAUTEED BROCCOLINI

+\$50 PP

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BRUNCH MAIN COURSE

BRUNCH ENTRÉE

\$35 PICK 2 / \$50 PICK 3

RED GUAJILLO ENCHILADAS

PULLED ORGANIC CHICKEN, QUESO FRESCO, SOUR CREAM

FRENCH TOAST

PAN SEARED-TOAST, FRESH VANILLA, CINNAMON, MAPLE SYRUP, WHIPPED CREAM, BERRIES

XV BREAKFAST

SCRAMBLED EGGS, BACON, CRISPY POTATOES

HUEVOS RANCHEROS

SCRAMBLED EGGS, ROASTED MOLCAJETE SALSA, BLACK FOREST HAM, BLACK BEANS, PICO DE GALLO, QUESO FRESCO

ELEVATE THE EXPERIENCE:

LIVE-EGG STATION \$20 PP

EGGS YOUR WAY:

freshly prepared eggs to order by Quince chef

SIDES

BLUEBERRY MUFFINS \$8

FRESH FRUIT PLATTER \$8

CRISPY POTATOES \$8

BACON \$8

JALAPENO-CHEDDAR SAUSAGE \$8

GRANOLA PARFAIT \$12

HOUSE GRANOLA, GREEK YOGURT, BERRIES

AVOCADO TOAST \$12

GRILLED CIABATTA, SMASHED AVOCADO, BACON, PISTACHIOS, QUESO FRESCO, MIXED GREENS

FAJITAS

CHICKEN & BEEF FAJITAS \$45

GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO, LIME JUICE & GARLIC

RIBEYE FAJITAS \$55

16OZ-WAGYU RIBEYE, GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO, LIME JUICE & GARLIC

LOBSTER FAJITAS \$65

8OZ MAINE LOBSTER TAIL, GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO, LIME JUICE & GARLIC

SERVED WITH:

REFRIED BEANS, RICE, SOUR CREAM, CHEESE, PICO DE GALLO, SALSA, FLOUR OR CORN TORTILLAS

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INTERACTIVE CULINARY ACTION STATIONS

CHEF-INTERACTIVE STATIONS:

Add excitement to your event with our live Action Stations! Watch as our chefs prepare delicious dishes right before your eyes. Bring your event to life with our Interactive Culinary Action Stations—where food meets entertainment.

Guests can savor made-to-order experiences like chef-carved prime meats, build-your-own omelets at the Egg Station, fresh and zesty Ceviche Bars, and hand-crafted sushi rolls prepared on the spot.

Each station is designed to delight the senses and create a personalized, engaging dining experience that's as memorable as it is delicious. Perfect for engaging guests and adding a personalized touch to your menu.

\$250 SET—UP FEE

CARVING STATION \$34 - MKT PP

Impress your guests with the rich aroma and theatrical flair of our Carving Station. Featuring chef-attended slicing of premium meats such as herb-crusted prime rib, roasted turkey, or honey-glazed ham—served with artisanal rolls and gourmet condiments. A timeless favorite that adds elegance and hearty flavor to your event.

CEVICHE BAR \$25 PP

Bring a burst of freshness to your event with our vibrant Ceviche Bar. Guests can enjoy a variety of citrus-marinated seafood—like shrimp, scallops, or snapper—paired with zesty dressings, tropical fruits, and crisp accompaniments. A colorful and refreshing culinary experience, perfect for warm-weather gatherings or cocktail-style receptions.

HANDROLL STATION \$20 PP

Elevate your event with a modern and interactive Handroll Station. Expert sushi chefs craft hand rolls to order, using the finest sushi-grade fish, crisp seaweed, and flavorful fillings. From classic tuna and salmon to creative vegetarian options, this station adds artistry, flavor, and flair to your menu.

EGG STATION \$20 PP

Start the day sunny side up with our customizable Egg Station. Our chefs prepare farm-fresh eggs made to order—scrambled, poached, omelets, and more—with a selection of toppings from fine cheeses to garden vegetables, herbs, and savory meats. A must-have for breakfast events or upscale brunches.



PETIT FOURS & DESSERTS

Petit Fours – \$6 per piece
Select up to 4 varieties

Desserts – \$12 each
Choose 1 option

- **KEY LIME TART**
- **BAKLAVA CHEESECAKE**
- **CHEESECAKE WITH MIXED BERRIES**
- **FLOURLESS CHOCOLATE CAKE**
- **SWEET-CORN SOUFFLÉ**
- **BLACKBERRY COBBLER**
- **VANILLA CUSTARD WITH FRESH WILD BERRIES**

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FROM OUR BAR

3 HOURS

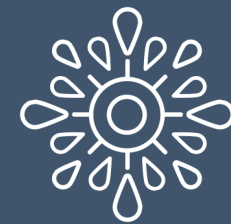
GOLD LABEL	
\$60	
EXTRA HOUR \$15	
ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT	
RUM FLOR DE CAÑA 4	RED WINE G3 <i>Cabernet</i>
WHISKEY FOUR ROSES	WHITE WINE MASON <i>Sauvignon Blanc</i>
VODKA TITOS	SPARKLING WINE CAPOSALDO <i>Brut</i>
TEQUILA CASA LUJO	BEER
GIN BROKERS	
MEZCAL 400 CONEJOS	

PLATINUM LABEL	
\$80	
EXTRA HOUR \$20	
ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT	
RUM BACARDI	RED WINE FOUR GRACES <i>Pinot Noir</i>
WHISKEY BUFFALO TRACE	AUSTIN HOPE <i>Cabernet</i>
VODKA TITOS	WHITE WINE SANTA MARHERITA <i>Pinot Grigio</i>
TEQUILA LALO BLANCO SOCORRO REP	MINER <i>Chardonnay</i>
GIN HENDRICKS	SPARKLING WINE CAPOSALDO <i>Brut</i>
MEZCAL ROSA LUNA	BEER

DIAMOND LABEL	
\$100	
EXTRA HOUR \$25	
ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT	
RUM FLOR DE CAÑA 12	RED WINE ALMA ROSA <i>Pinot Noir</i>
WHISKEY ANGEL'S ENVY	LE CERF <i>Cabernet</i>
VODKA GREY GOOSE	WHITE WINE CH DE FLEYS CHABLIS <i>Chablis</i>
TEQUILA CODIGO REP DON JULIO 70	AUNTSFIELD <i>Sauvignon Blanc</i>
GIN MONKEY 47	SPARKLING WINE VEUVE CLICQUOT <i>Brut</i>
MEZCAL ILLEGAL JOVEN	BEER

*For events with fewer than 50 guests, ask for our consumption bar option
*Subject to availability

THE QUINCE EXPERIENCE



A 20% Service Fee is paid to the service team for their efforts preparing and executing all of the details of service for your special event.

A 5% Event Planner Fee is paid to the event team, who work together to create, organize and execute each detail of your event.



THE KITCHEN

Chef Hawkins is now full-time in Austin and brings tons of experience and a real love for fine dining to our space. He's held key roles at places like Austin Proper Hotel and Hestia, and even spent time at Spain's world-famous Asador Etxebarri (#2 on the World's 50 Best Restaurants). He's all about creating seasonal menus, leading great kitchen teams, and serving up unforgettable food.



THE BAR

Quince's mixology is ranked Top #10 in México, our head mixologist Rodrigo Vidales, was recently awarded with first place in the World Class mixology competition of Mexico. Under his direction, the mixology menu offers the most unexpected combinations delighting your palate and everyone's spirit.



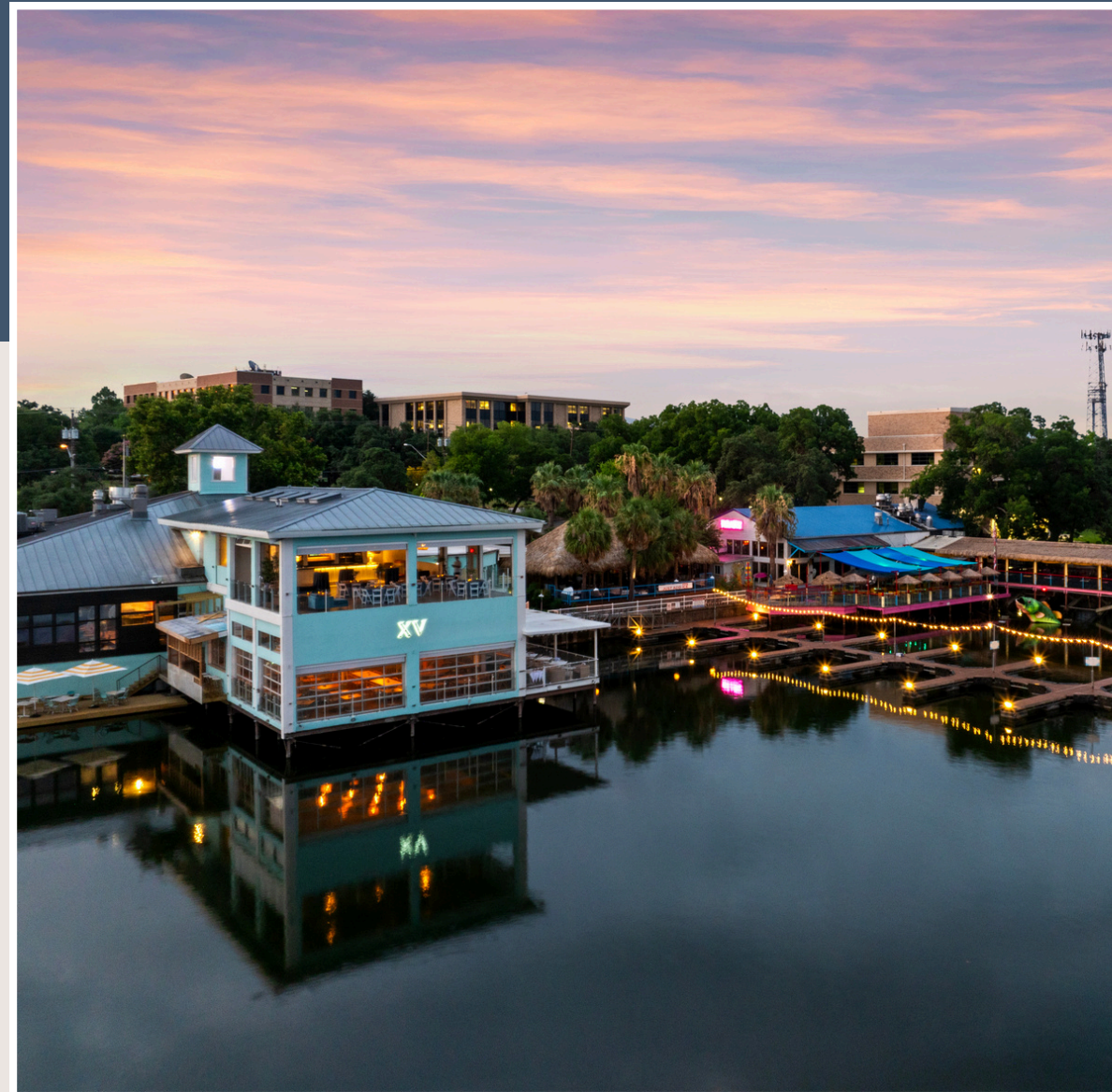
THE SERVERS

Our friendly and caring staff will pamper your guests and make sure everything runs smoothly throughout your special time at Quince. Hostesses will welcome guests with a smile. Managers, captains, waiters and bussers will provide attentive service aimed at anticipating each guest's needs and ensuring the highest level of satisfaction.

AUDIO VISUAL PRESENTATION



Quince understands the impact Audio & Visual presentation has in creating events. Whether choosing the best playlist or setting up for a corporate presentation we are here to assist. Each space has been equipped with televisions and speakers, as well as podiums, easels and microphones.



Our state-of-the-art sound system provides hosts the opportunity to easily project their presentations, media and branding. The event concierge will work with each guest prior to the event to ensure they have the technical details needed for a seamless set up and effective presentation.

When your plans include live music, djs or other elements outside of our existing equipment, the event concierge will coordinate with your selected vendors to provide the access they require.

FINALIZING YOUR EVENT



50% Booking Deposit - Non-Refundable

A 50% non-refundable deposit of the initial event estimate is required to reserve the date and space for your event.

The Booking Deposit is 50% of the total estimated price of the Event Contract. This deposit is due to secure the time, date, and space with the signed Event Contract. This Deposit is non-refundable.

Final 50% Deposit (30 days before event) - Non-refundable

The final 50% non-refundable deposit is due 30 days prior to the event, and is based on the estimated event cost, equal to or exceeding the quoted food and beverage minimum. All F&B package choices and guest estimates will be provided at this time, but can be adjusted up to 7 days before the event.

Adjustment Deposit (7 days prior) - Non-refundable

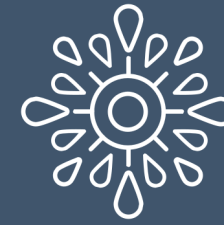
Final guest count is due 7 days in advance with any additional deposit required for added guests.

The Day of the Event

A valid credit card will be requested prior to or on the day of the event for any additional charges that may be incurred beyond the initial deposits (as outlined in the event agreement).

All non-refundable deposits are refundable if Quince cancels the event.
Tripleseat credit card payments, cash, wire transfers, and checks are accepted.

If paying with a CC there will be a 3% CC Processing fee applied.



PLANNING SCHEDULE

After paying the deposit, hosts will coordinate with their event planner to finalize food and beverage menus, service preferences, floor plans, and special arrangements. Ideally, these arrangements will be determined at least 30 days before the event.

The final guest count is due 7 days before the event date. Last-minute changes (less than 7 days' notice) and/or increases in the event size are subject to review and may require a 25% premium for added guests when additional food, beverage, or staffing is required.

Email recaps will be sent regularly to ensure the best possible communication between the client and the event concierge throughout the event planning process. All change requests will need to be affirmed in email between the client and the event planner.

SPECIAL CONSIDERATIONS



Room Resets (price determined on case by case basis)

- All resets require guests to vacate the event space for safety and efficiency
- They can be offered temporary space in the lobby or front patio if available

Large Party ID Checks (price relative to group size/timing)

- Groups of 30 or more adults under 30 years old will be required to show IDs for entry

Live Music

- Dependent on the space/time

Early/Late Hour Accommodations

Special Purchase Liquor/Wine Requests

Dietary Restrictions

Valet Parking

Extended Load-in Requirements



EVENT TESTIMONIALS

“**Chantal** thanks again for a wonderful event! It was gorgeous and your staff was amazing to work with – especially **Lissette!**”
Abigail Hurliman, Moreland Properties, Annual Award Party - 160 guests

“... event went perfectly... food and drinks amazing ... venue and the view STUNNING!...fabulous time.”
Julia Shin, Four Seasons Hotel Austin, Corp Holiday Party - 125 guests

“WOW, the response I received from my team was amazing! I was told not only was it the best food our team had the entire week in Austin, but incredible service as well in a beautiful setting.”
Alex Zoch, Cumming Group, Business Dinner - 50 guests

“Last night was FABULOUS! Our team had an absolute blast. They said it was the best party of their lives. Thank you so much for all of your work on making it amazing!”
Kira Smith, Affinipay, Kick-Off 2024 Party - 370 guests

“Quince provided excellent service for our wedding reception! We loved the ambiance, details and flexibility the team offered us. The opening of the doors for sunset made our wedding photos fantastic! Our guests also raved about the food & the drinks. You won't regret choosing Quince for your event, we are so excited to come back for our anniversary.”
Katherine Kirkegaard, Wedding Reception - 80 guests

“Night couldn't have been more perfect. The delicious food, amazing drinks, beautiful space, and outstanding service made our team feel welcomed, relaxed, and ready to have fun. Thank you for making the planning process so easy and smooth!”
Jenna Reeves, Tesla, Corp Holiday Party - 475 guests

THANKS FOR THINKING OF QUINCE FOR YOUR
SPECIAL DAY, WE LOOK FORWARD TO
CELEBRATING WITH YOU!

