



**Fresa's**  
CHICKEN AL CARBON

# ON-SITE EVENTS

*Host your next event at Fresa's South First! Our indoor dining room and expansive patio are ideal for anything from casual happy hours to group dining to weddings or corporate events. Conveniently located in the heart of town, under a grove of live oak trees, the setting is as uniquely Austin as is Fresa's.*

CONTACT US TO BOOK YOUR EVENT

[EVENTS@FRESASCHICKEN.COM](mailto:EVENTS@FRESASCHICKEN.COM)

(512)975-2455

# Fresa's ON-SITE EVENTS



## AT-A-GLANCE

- Solutions to accommodate any group size
- Convenient location - just one mile south of downtown Austin
- 45 on-site parking spaces and optional valet service
- Options for group dining & happy hours, as well as private and semi-private events
- Outdoor stage for music or presentations
- Indoor, patio or full restaurant options



# ON-SITE EVENTS

## GROUP DINING *10 to 25 guests*

- Indoor or patio seating
- 10 guest minimum
- Prix fixe menu required
- Lunch, dinner & snacks menus available
- Bar charged on consumption

### GROUP SIZE

Indoor or Patio  
10-25

## HAPPY HOUR *10 to 50 guests*

- Special Happy Hour pricing
- Reserved event area
- Botanas buffet included
- 10 guest minimum
- Limited to 3PM - 7PM Mon-Thu

### GROUP SIZE

Indoor or Patio  
10-50

## PRIVATE & SEMI-PRIVATE EVENTS *25-300 guests*

- Partial or full restaurant options
- Indoor or patio
- Customized food & bar menus
- Buffet, family-style or cocktail service
- Outdoor stage for music or presentations

### GROUP SIZE

- SEATED/STANDING -

Partial Indoor	Full Indoor	
50/NA	70/90	
Partial Patio	Full Patio	Full Restaurant
50/50	170/210	240/300

### BUYOUT PRICING\*

	Mon-Wed	Thu-Sun
PARTIAL INDOOR	\$2,500	\$4,000
FULL INDOOR	\$3,500	\$6,000
PARTIAL PATIO	\$2,000	\$3,500
FULL PATIO	\$6,000	\$11,000
FULL RESTAURANT	\$10,000	\$18,000

\*Buyout pricing based on a Room Fee plus a Food & Beverage Minimum

\* Discounted pricing available for daytime events

\* Listed prices subject to change for Austin special events including but not limited to ACL, SXSW and F1

# GROUP DINING MENUS

## FAMILY-STYLE MEAL

Our most popular option— perfect for lunch or dinner

**CLASSIC GUACAMOLE**

**CLASSIC QUESO**

**ACHIOTE & CITRUS CHICKEN**

Served w/ Grilled Onion, Marinated Jalapeño, Corn Tortillas & Salsas

ADD-ON

**CHIMICHURRI SHIRT STEAK - \$8 per Guest**

**RICE**

*White or Mexican*

**BEANS**

*Charro or Black Beans*

**VERDURAS & ENSALADAS**

*Choice of 2 - See Menu*

**CHURROS**

w/ Dulce De Leche

**\$24 per Guest**

## JUST BOTANAS

An option for just snacks to share

**GUACAMOLE**

*Classic, Green Apple or Chipotle Bacon*

**QUESO**

*Classic, Chorizo or Totally Loaded*

**CHICKEN FLAUTAS**

w/ Poblano Ranch

**LA GRINGA QUESADILLA**

Agave-Lime Chicken, Grilled Onions, Rajas, Oaxaca Cheese, Flour Tortilla

ADD-ON

**BLACK BEAN PACHUCOS - \$2 per Guest**

Queso Monterey, Crispy Corn Masa w/ Avocado Verde Salsa & Crema

**\$18 per Guest**

# GROUP DINING MENUS, CONT'D

## LUNCH

Available daily 11AM - 4PM

### CLASSIC GUACAMOLE

### CLASSIC QUESO

— CHOICE OF LUNCH ENTREE —

*Your guests will make their selection at the table*

### 1/4 ACHIOTE & CITRUS CHICKEN

Served with Charro Beans, Mexican Rice, Grilled Onion, Marinated Jalapeño,  
Corn Tortillas & Salsas

### LA FRESA TACOS

Pulled Achiote Chicken, Guacamole, Cabbage, Grilled Onion, Cotija Cheese,  
Cilantro, Corn Tortilla

*Choice of Charro Beans & Mexican Rice or Half Kale Caesar*

### SUPER BOL

Pulled Achiote Chicken, Tender Kale, White Rice, Avocado, Black Beans, Escabeche,  
Pico de Gallo, Queso Fresco w/ Poblano Ranch

### CHOPPED SALAD

Romaine, Bacon, Egg, Avocado, Tomato, Red Onion, White Cheddar, Red Wine Vinaigrette.  
*Choice of Agave-Lime Chicken or Adobo Shrimp*

\$16 per Guest

## BRUNCH

Available Saturday & Sunday from 8AM-11AM

### CLASSIC GUACAMOLE

### CLASSIC QUESO

— CHOICE OF BRUNCH ENTREE —

*Your guests will make their selection at the table*

### CHILAQUILES

Crispy Tortilla Strips, Guajillo Sauce, Queso Monterey,  
Black Bean Puree, Scrambled Eggs, Crema, Avocado

### BREAKFAST TACOS

Choice of 2 Favorite or Classic tacos. See menu.

### CHURROS

w/ Dulche de Leche

\$16 per Guest

# PRIVATE EVENT MENU - SEATED

\$24 PER GUEST - BUFFET

\$26 PER GUEST - FAMILY STYLE

## APPETIZERS

### BOTANAS STATION

*Choose One*

GUACAMOLE BAR - Classic, Green Apple, Chipotle Bacon

CLASSIC TRIO - Queso, Classic Guacamole & Fire-Roasted Red Salsa

TOTALLY LOADED QUESO BAR - Black Beans, Guacamole, Chorizo,  
Pico de Gallo, Queso Fresco, Salsa Bruja

*Includes Tortilla Chips*

### PASSED BITES

*\*Patio and Full Buyouts Only\**

*Includes All Three*

BLUE CRAB TOSTADA - Jicama, Apple, Avocado

BEET TOSTADA - Grilled Sweet Potato, Poblano Ranch, Red Chimichurri, Crema, Cilantro

BLACK BEAN TOSTADA - Crema, Pico de Gallo, Queso Fresco

*+\$12 per Guest*

## ENTREES

*Choose One*

### WOOD-GRILLED MEALS

EL TÍPICO - Achiote & Citrus Chicken

EL CLÁSICO - Achiote & Citrus Chicken and Chimichurri Strip Steak *+\$8 per Guest*

EL SUPREMO - Achiote & Citrus Chicken, Chimichurri Strip Steak  
and Aji-Glazed Gulf Prawns *+\$16 per Guest*

*Served w/ Grilled Onion, Marinated Jalapeño, Corn Tortillas & Salsas*

### TACO BAR

*\*Buffet Only\**

EL UNO - Pulled Achiote Chicken

EL DOS - Pulled Achiote Chicken and Smoked Beef Brisket *+\$4 per Guest*

EL TRES - Pulled Achiote Chicken, Smoked Beef Brisket and Adobo Shrimp *+\$6 per Guest*

*Served w/ Corn Tortillas and Taco Toppings: Cotija Cheese, Shredded Cabbage, Grilled Onion,  
Pickled Jalapeño, Pico de Gallo, Cilantro, Crema, Limes & Salsas*

# PRIVATE EVENT MENU - SEATED , CONT'D

## SIDES

### VERDURAS AND ENSALADAS

*Choose Two*

ESQUITES - Mexican Street Corn off-the-cob, Mayo, Cotija Cheese, Chile Tajín

GRILLED BEETS - Chimichurri, Cotija Cheese, Pepitas w/ Saffron-Chile Aioli

GRILLED SWEET POTATOES - w/ Poblano Ranch

GRILLED CAULIFLOWER - Carrots, Red Cabbage, Jalapeño, Onion, Sherry Shallot Vinaigrette

KALE CAESAR - Tender Kale, Cotija Cheese, Avocado, Escabeche, Boiled Egg, Bolillo Croutons  
w/ Classic Caesar Dressing

JEREZ SALAD - Power Greens, Marinated Chickpeas, Spicy Carrots, Pepitas, Queso Fresco  
w/ Sherry Shallot Vinaigrette

CHOPPED SALAD - Romaine, Bacon, Boiled Egg, Avocado, White Cheddar, Tomato, Red Onion  
w/ Sherry Shallot Vinaigrette

*Additional Selections +\$3 each per Guest*

### RICE AND BEANS

*Choose Two*

MEXICAN RICE - Peas, Carrots, Chicken Caldo

WHITE RICE - Steamed w/ Aromatics

CHARRO BEANS - Smoked Pork, Jalapeno, Tomato

BLACK BEANS - Sofrito, Cilantro

## DESSERT

*Choose One*

DULCE DISPLAY - Mexican Wedding Cookies, Brown Butter Fudge Brownies & Churros w/ Dulce de Leche

ICE CREAM CART - Stocked w/ 2 Seasonal Flavors *+\$3 per Guest*





# PRIVATE EVENT MENU - COCKTAIL

\$24 PER PERSON

## STATIONS

### BOTANAS

*Choose One*

GUACAMOLE BAR - Classic, Green Apple, Chipotle Bacon

CLASSIC TRIO - Queso, Classic Guacamole & Fire-Roasted Red Salsa

TOTALLY LOADED QUESO BAR - Queso, Chorizo, Black Beans, Guacamole, Pico de Gallo, Queso Fresco, Salsa Bruja

*Includes Tortilla Chips*

### VERDURAS

*Includes All Three*

ESQUITES - Mexican Street corn off-the-cob, Mayo, Cotija, Chile Tajin

KALE CAESAR - Tender Kale, Cotija Cheese, Avocado, Escabeche, Boiled Egg, Bolillo Croutons w/ Classic Caesar Dressing

GRILLED BEETS - Chimichurri, Cotija Cheese, Pepitas w/ Saffron-Chile Aioli

### FAVORITAS

*Includes All Three*

BLACK BEAN PACHUCOS - Queso Monterey, Crispy Corn Masa w/ Avocado Verde Salsa & Crema

LA GRINGA QUESADILLA - Agave-Lime Chicken, Grilled Onion, Rajas, Queso Monterey, Flour Tortilla w/ Avocado Verde Salsa & Crema

CHICKEN FLAUTAS - w/ Poblano Ranch

## PASSED BITES

*\*Patio and Full Buyouts Only\**

*Includes All Four*

BLUE CRAB TOSTADA - Jicama, Apple, Avocado

BEET TOSTADA - Grilled Sweet Potato, Poblano Ranch, Red Chimichurri, Crema, Cilantro

BLACK BEAN SOPES - Crema, Pico de Gallo, Queso Fresco

LA FRESA TAQUITO - Pulled Achiote Chicken, Guacamole, Cabbage, Grilled Onion, Cotija Cheese, Cilantro, Corn Tortilla

*+\$14 per Guest*

## DESSERT

*Choose One*

DULCE DISPLAY - Mexican Wedding Cookies, Brown Butter Fudge Brownies & Churros w/ Dulce de Leche

ICE CREAM CART - Stocked w/ 2 Seasonal Flavors *+\$3 per person*