



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

(70) seated

FULL BUY-OUT

(100) seated

\$55 pp Shared Menu

SNACKS

(Select 3)

Shishitos
pineapple fish sauce, olives, mint
(vegan, gluten free)

Charred Edamame
chili oil, salt trio, pop rocks
(vegan, gluten free)

Frites
wasabi aioli, negi, powder
(vegan)

Labneh
grilled bread, vegetables, olive oil, za'atar
(vegetarian)

VEGETABLES

(Select 2)

Root Veggies
pepper aioli, pickled carrots, apricot gremolata
(vegetarian, gluten free)

Roasted Cabbage
peanut miso thecha, black vinaigrette, fried leeks
(vegan, gluten free)

Lil' Gems & Endive
charred endive, puffed quinoa, gold raisins,
cashew curry
(vegan)

Brussels
lemon tahini, pickles, feta, crispy garlic
(vegetarian, gluten free)

MEAT & SEAFOOD

(Select 2)

Lamb Pops
charred chile molasses, yuzu yogurt cream, coriander
(gluten free)

Yardbird
caper, preserved lemon butter, arugula, parm

Bidi Bidi BimBap*
crunspy rice, vegetable noodles, braised pork cheeks,
fixins
(gluten free)

Pescadillas
sofrito, masa empanada, hoja santa, salsa verde
(gluten free)

Tuna Crudo*
wasabi, golden beets, jus
(gluten free)

Ebi Sando
slaw, gochujang, smoked ikura

DESSERT

Chef's Selection of 1 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.

*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 10 or more must preselect, all guest selections must be received at (72) hours before event date

\$70pp Shared Menu

SNACKS

(All of the following)

Shishitos
pineapple fish sauce, olives, mint
(vegan, gluten free)

Charred Edamame
chili oil, salt trio, pop rocks
(vegan, gluten free)

Frites
wasabi aioli, negi, powder
(vegetarian, gluten free)

Labneh
grilled bread, vegetables, olive oil, za'atar
(vegetarian)

VEGETABLES

(Select 3)

Root Veggies
pepper aioli, pickled carrots, apricot gremolata
(vegetarian, gluten free)

Roasted Cabbage
peanut miso thecha, black vinaigrette, fried leeks
(vegan, gluten free)

Lil' Gems & Endive
charred endive, puffed quinoa, gold raisins,
cashew curry
(vegan, gluten free)

Brussels
lemon tahini, pickles, feta, crispy garlic
(vegetarian, gluten free)

MEAT & SEAFOOD

(Select 3)

Lamb Pops
charred chile molasses, yuzu yogurt cream, coriander
(gluten free)

Yardbird
caper, preserved lemon butter, arugula, parm

Bidi Bidi BimBap*
crunspy rice, vegetable noodles, braised pork cheeks,
fixins
(gluten free)

Pescadillas
sofrito, masa empanada, hoja santa, salsa verde
(gluten free)

Tuna Crudo*
wasabi, golden beets, jus
(gluten free)

Ebi Sando
slaw, gochujang, smoked ikura

44 Farms Tartare*
chives, shallots, pickled mushrooms, sabayon,
crispy bits
(gluten free)

DESSERT

Chef's Selection of 2 Desserts

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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+All items subject to seasonality

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

+Groups of 10 or more must preselect, all guest selections must be received at (72) hours before event date

RECEPTION STYLE MENU

AVAILABLE FOR MAIN DINING ROOM, LOUNGE, OR FULL BUYOUTS

SNACKS

PASSED OR STATIONARY

(priced per person)

Shishitos- \$5
pineapple fish sauce, olives, mint
(vegan, gluten free)

Labneh- \$5
grilled bread, vegetables, olive oil, za'atar
(vegetarian)

STATIONARY VEGETABLES

(priced per person)

Charred Edamame - \$4
chili oil, salt trio, pop rocks
(vegan, gluten free)

Root Veggies- \$6
pepper aioli, pickled carrots, apricot gremolata
(vegetarian, gluten free)

Roasted Cabbage- \$6
peanut miso thecha, black vinaigrette, fried leeks
(vegan, gluten free)

Lil' Gems & Endive- \$6
charred endive, puffed quinoa, gold raisins,
cashew curry
(vegan, gluten free)

Brussels- \$6
lemon tahini, pickles, feta, crispy garlic
(vegetarian, gluten free)

Frites- \$4
wasabi aioli, negi, powder
(vegetarian, gluten free)

STATIONARY MEAT & SEAFOOD

(priced per person)

Lamb Pops- \$13
charred chile molasses, yuzu yogurt cream, coriander
(gluten free)

Yardbird- \$10
caper, preserved lemon butter, arugula, parm

Bidi Bidi BimBap*- \$12
crunspy rice, vegetable noodles, braised pork cheek,
fixins
(gluten free)

Pescadillas- \$8
sofrito, masa empanada, hoja santa, salsa verde
(gluten free)

Tuna Crudo*- \$8
wasabi, golden beets, jus
(gluten free)

44 Farms Tartare*- \$11
chives, shallots, pickled mushrooms, sabayon,
crispy bits
(gluten free)

Ebi Sando- \$8
brioche, slaw, gochujang, smoked ikura

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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+All items subject to seasonality

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

+Groups of 10 or more must preselect, all guest selections must be received at (72) hours before event date



GROUP DINING POLICIES

PRIX FIXE MENUS

If you are a party of 10 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. Our team will provide modifications or substitutions as needed, built into the price per person.

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 10 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. Outside vendors (musicians/DJs) are allowed for full venue buyouts only. Outside decoration is permitted. Please notify us for approval and coordination. We kindly request to avoid all glitter and sparkler candles.

AUDIO/VISUAL

For full restaurant buy-outs, we allow usage of our in-house sound system and AV package including wireless microphones and TVs for slideshow or video display. Please notify us for approval and coordination.