



# EVENTS AT IVY HALL

BY: **TIM**  
**THE GIRL**  
CATERING





has been serving vibrant, imaginative, fresh food in San Antonio and the Hill Country since 2011. Focusing on local and artisanal food sources, Tim the Girl creates extraordinary culinary experiences your guests will remember.

We enjoy catering parties of every type, from intimate dinners and casual cocktail hours to romantic weddings and majestic galas. Chef Tim McDiarmid crafts customized menus for every event, ensuring that your experience will be as unique as you are.

Please get in touch for more details!



Tim the Girl, is our very own James Beard Fellow, and exclusive caterer for Ivy Hall – a stunning event space in San Antonio's King William neighborhood, just minutes from downtown, Ivy Hall offers both interior and exterior event space. This garden oasis is brand new to the San Antonio venue market and is perfect for all occasions, both large and small. With a perfect view of the Tower of America's and many intimate spaces, this venue is guaranteed to impress





## THE SPACE

A lush green oasis, Ivy Hall's gardens are perfect for full scale weddings, retreats, corporate events, dinners, dancing, concerts, photo shoots, ceremonies, and more under the stars. In the gardens there is a charming vine-covered converted warehouse with elegantly appointed restrooms, a staging area, and amenities. The property also Includes a funky container building perfect for an outdoor bar, VIP area, bridal suite or staging area.











## IVY HALL RENTAL FEES

HIGH SEASON: 2020  
March 1 – June 15 &  
September 15 – December 31

Saturdays: \$4,500  
Fridays: \$3,500  
Sundays: 2,200  
M-Th: \$1500

LOW SEASON: 2020  
June 16 - September 14th &  
January 1 - February 28

Saturday- \$3,000  
Friday- \$2,000  
Sunday- \$1,400  
M-Th: \$700

HIGH SEASON: 2021  
March – June &  
September – December

Saturdays: \$5500  
Fridays: \$4500  
Sundays: \$3500  
M-Th: Please inquire with your  
Event Specialist for pricing

LOW SEASON: 2021  
June - August &  
January - February

Saturday- \$3,200  
Friday- \$2,200  
Sunday- \$1,200  
M-Th: Please inquire with your  
Event Specialist for pricing

Saturday evening food & beverage minimum is \$6000. Friday evening food & beverage minimum is \$4000.



## IVY HALL VENUE FEES INCLUDE:

- Seating & tables for up to 100 guests (additional fee for over 100)
- Lounge Garden furniture
- Use of the VIP POD suite
- Use of the Screened in Porch suite
- Wifi available
- One Complimentary Layout Consultation
- Set up & break down
- Fire Pits
- 3 specialty wooden tables
- 6 cocktail tables
- White linens & napkins
- Bar & Buffet Tables
- Cake cutting

## CAPACITY:

Ivy Hall: 90 seated, 140 cocktail

Ivy Hall & Gardens: 400 seated, 500 cocktail

Entire Property (incl. The Good Kind closure):

500 seated, 750 cocktail w/\$2500 additional fee

Restaurant Closure: \$3000





# COCKTAIL PARTY

We LOVE cocktail parties! Usually we recommend a variety of food stations and passed hors d'oeuvres. Food stations feature several separate areas offering different types of food: appetizers, salads, entrees, breads, desserts, etc. Stations are a wonderful way to introduce a special theme, as well as accommodate your guests' variety of dietary needs.

## TIM'S SIGNATURE GRAZING STATION

Artisanal Cheese Platter with Preserves, Nuts, House-Marinated Olives, Charcuterie Board with Grain Mustards and Cornichon, Homemade Cheese Crisps with Fig and Pear Chutney, Breads and Crackers

## MEDITERRANEAN GRAZING STATION

Hummus, Eggplant Dip, Yogurt Feta Dip, Marinated Peppers, Pickled Vegetables, Grilled Flatbread and other Greek-inspired nibbles







## STREET TACO BAR

Carnitas, Chicken Tinga, Sofritas, Carne Asada, Corn Tortillas, Avocado, Salsas and Fixings

## ENTREE STATION

For Example:

Black Bean and Brisket Sopes with Queso Fresco  
Braised Pork Shoulder with Roasted Garlic BBQ Sauce

Slow Cooked Brisket with Zinfandel and Charred Onions

Juniper Citrus Roasted Chicken

Braised Short Ribs with Annatto, Orange, and Garlic

## DESSERT STATION

Includes 3 bite-sized desserts

For Example:

Derby Bourbon Pies, Berry and Cardamom Trifles, Lemon Squares, Mexican Wedding Cookies, Ginger Cookies, Norwegian Oat Crisps, Earl Grey Tea Truffles





## CANAPÉS

For longer events, we usually suggest our guests mix and match a few food stations and add elegant passed canapés.

### CANAPÉS

Choice of 3 passed canapés, includes our signature grazing station.

For Example:

Spicy White Bean Puree, Escarole, and Golden Raisin Toasts

Bacon Wrapped Herb and Butter Soaked Figs

Spinach and Feta Tartlets with Yogurt and Mint

Ceviche Shooters with Melon and Daikon

Potato Latkes with Crème Fraiche, Smoked Salmon, & Pickled Red Cabbage

Caramelized Onion, Mushroom, and Goat Cheese Tartlets

Italian Corn Cakes with Black Beans and Cilantro Pumpkin Seed Pesto

Mini Lobster Rolls

Roasted Red and Golden Beets with Feta and Arugula

Crostini Three Ways: Spicy Black-Eyed Pea Puree, Kale & Candied Figs/  
Herb Butter & Fresh Radish/Fresh Ricotta, Local Honey & Thyme





## DINNER

Seasonal dinner menus include an array of starters, entrées, and side dishes. We serve dinner three ways:

**FAMILY STYLE:** In family style service, fresh platters of food are delivered to each table, and the guests serve themselves as little or as much food as they want. This style of catering eliminates lines, allows guests to relax and talk, and encourages a family feeling.

**PLATED:** A seated meal, where each guest is served an individual plate of food. This is the most traditional option. It narrows the menu down to a limited number of selections, but guests do not have to wait in line and everyone receives their food at more or less the same time.

**BUFFET:** A traditional, but more casual route than a plated dinner, a buffet features a long table with servers on one side offering a variety of foods. The buffet usually starts with salad, then proceeds to entrees and sides, ending with bread and sometimes dessert. Guests carry their own plates and file through the line one at a time.



# SAMPLE DINNER MENUS

## FAMILY STYLE

This intimate family wedding for 40 took place on a crisp fall evening. Taking our cue from the bride's French heritage, we created a bountiful Provençal-style menu that kept guests close to the table, laughing and talking into the night. Instead of a cake, an assortment of French macaroons were placed within easy reach.

- Cheese Board Placed on Each Table with Gruyere, Brie, and Almonds
- Accoutrements, Fresh Preserves, Whole Grain Mustard, and Crostini
- Traditional Beef Bourguignon Served over Egg Noodles
- Juniper and Citrus Marinated Chicken
- Fresh Ratatouille





# SAMPLE DINNER MENUS

## PLATED

Tim the Girl was asked to create a lavish fantasy for a spring evening wedding for 200 guests. We took our inspiration from the story of clever Scheherazade, whose magnetic storytelling won the heart of a king. Guests enjoyed passed hors d'oeuvres, hearty entrees, and a trio of salads before the wedding cake.

- Endive Boats filled with Smoked Salmon, Crème Fraiche, Pickled Beets, Capers, & Chives
- Goat Cheese Stuffed Figs with fresh local honey
- Lamb Kofta with Yogurt Feta
- Moroccan BBQ Salmon with Israeli couscous
- Texas Citrus Salad with Pickled Fennel, Red Onion and Castelvetrano Olives
- Mixed Green Salad with Sherry Vinaigrette
- Salad of Heirloom Tomatoes, Feta and Pickled Onions





# BAR PACKAGES

Our bar packages include a full range of selected spirits, classic mixers, thoughtfully produced wines, beers, and non-alcoholic beverages. We also create unique specialty cocktails to compliment the occasion.

Custom specialty cocktails can be tailored for your event for an additional cost.

*2 hour minimum	2 Hours	3 Hours	4 Hours	5 Hours
Premium Bar	\$36/pp	\$49/pp	\$60/pp	\$68/pp
Call Bar	\$28/pp	\$38/pp	\$46/pp	\$54/pp
House Bar	\$25/pp	\$35/pp	\$43/pp	\$50/pp
Beer & Wine	\$18/pp	\$26/pp	\$33/pp	\$39/pp







## STAFFING

All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip. Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, as well as the complexity of the menu served.

## RENTALS

The rentals needed to execute each event fluctuates depending on your needs and the requirements of the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

## ADDITIONAL COSTS

All events are subject to refundable \$500 security deposit. Credit card payments are subject to a 3% processing fee.



Request an estimate:  
For more information, [fill out this form](#) with your event details  
and we'll get back to you shortly.

