



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

(60) seated

FULL BUY-OUT

(90) seated

\$55 pp Shared Menu

SNACKS

(Choose 2)

Mash Ups

panko fried mashed potatoes, chef's selection of flavors & sauce

Tiger Apricot

bacon wrapped apricot, arugula, chipotle honey mascarpone, cilantro emulsion, (gf)

Charred Edamame

chile oil, pop rocks (vegan, gf)

Let the Beets Drop

fried beet falafel, mint-cilantro emulsion, tomato harissa, French couscous, mint (vegan)

Rilette & Focaccia

chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecan, toasted focaccia

How We Roll*

marinated sirloin, grilled scallion, kimchi rice, red miso aioli, panko, galbi sauce

MEAT & SEAFOOD

(Choose 2)

Ol' Dirty Galbi

galbi braised short rib, Wagyu black garlic dirty rice, pickled mushrooms, galbi reduction (gf)

Shatta Cluck Up

curry brined crispy skin chicken thighs, brown butter delicata squash mash, breakfast radish, Shatta (gf)

Hot Cheeks

braised pork cheeks, mala gravy, crispy rice cake, Szechuan peppercorn sauce, green onion, cilantro (gf)

Gulf Boys & Country Gals*

marinated Gulf shrimp, yellow grits, cheddar, fried Benton's Country ham, balsamic onion jam (gf)

VEGETABLES

(Choose 2)

Kale Caesar

kale, parmesan cheese, croutons

Triple G Lettuce

Little Gem lettuce, pistachio green goddess, breakfast radish, goat cheese croutons, pickled red onions, herbs

Whole Roasted Cabbage

curried mustard, vinaigrette, garlic lemon aioli, toasted hazelnuts, fresh fresno peppers & herbs (vegan, gf)

Fungus Among Us

local wild mushroom risotto, white miso, mirepoix, sherry, crispy shallot, mushroom conserva, truffle oil (vegan, gf)

Fried Brussels Sprouts

finger lime nuoc cham, pickled onions, crimini mushrooms, golden raisins, roasted almonds (vegan, gf)

Pad Thai

butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, trumpet mushroom, green onion (vegan, gf)

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

\$70pp Shared Menu

SNACKS

(Choose 3)

Mash Ups
panko fried mashed potatoes, chef's selection of flavors & sauce

Tiger Apricot
bacon wrapped apricot, arugula, chipotle honey mascarpone, cilantro emulsion, (gf)

Charred Edamame
chile oil, pop rocks (vegan, gf)

Let the Beets Drop
fried beet falafel, mint-cilantro emulsion, tomato harissa, French couscous, mint (vegan)

Rillettes & Focaccia
chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecan, toasted focaccia

How We Roll*
marinated sirloin, grilled scallion, kimchi rice, red miso aioli, panko, galbi sauce

MEAT & SEAFOOD

(Choose 3)

Ol' Dirty Galbi
galbi braised short rib, Wagyu black garlic dirty rice, pickled mushrooms, galbi reduction (gf)

Shatta Cluck Up
curry brined crispy skin chicken thighs, brown butter delicata squash mash, breakfast radish, Shatta (gf)

Hot Cheeks
braised pork cheeks, mala gravy, crispy rice cake, Szechuan peppercorn sauce, green onion, cilantro (gf)

Gulf Boys & Country Gals*
marinated Gulf shrimp, yellow grits, cheddar, fried Benton's Country ham, balsamic onion jam (gf)

Miso Salmon
crispy skin Ora King salmon, creamy miso, tare braised shiitake, candied Fresno peppers, bean sprouts

44 Farms Teres Major*
chile rubbed certified Black Angus Teres Major, parsnip puree, confit cippolini onions, grilled broccolini, red wine reduction (gf)

VEGETABLES

(Choose 3)

Kale Caesar
kale, parmesan cheese, croutons

Triple G Lettuce
Little Gem lettuce, pistachio green goddess, breakfast radish, goat cheese croutons, pickled red onions, herbs

Whole Roasted Cabbage
curried mustard, vinaigrette, garlic lemon aioli, toasted hazelnuts, fresh fresno peppers & herbs (vegan, gf)

Fungus Among Us
local wild mushroom risotto, white miso, mirepoix, sherry, crispy shallot, mushroom conserva, truffle oil (vegan, gf)

Fried Brussels Sprouts
finger lime nuoc cham, pickled onions, crimini mushrooms, golden raisins, roasted almonds (vegan, gf)

Pad Thai
butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, trumpet mushroom, green onion (vegan, gf)

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 subject to seasonality

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

+Groups of 12 or more must preselect, all guest selections must be received at (72) hours before event date

RECEPTION STYLE MENU

AVAILABLE FOR FULL BUYOUTS

PASSED SNACKS

(priced per person)

Tiger Apricot -\$4
bacon wrapped apricot, arugula
chipotle honey mascarpone, cilantro emulsion, (gf)

Let the Beets Drop -\$4
fried beet falafel, mint-cilantro emulsion, tomato
harissa, French couscous, mint (vegan)

Rilletto - \$7
chicken, chorizo, bourbon gel, avocado puree, pickled
onions, candied pecan, served on crostini

How We Roll* - \$10
marinated sirloin, grilled scallion,
kimchi rice, red miso aioli, panko, galbi sauce

STATIONARY MAINS

(priced per person)

Shatta Cluck Up -\$13
curry brined crispy skin chicken thighs, brown butter
delicata squash mash, breakfast radish, Shatta (gf)

Gulf Boys & Country Gals* -\$14
marinated Gulf shrimp, yellow grits, cheddar, fried
Benton's Country ham, balsamic onion jam (gf)

44 Farms Teres Major* -\$16
chile rubbed certified Black Angus Teres Major, parsnip
puree, confit cipolini onions, grilled broccolini, red
wine reduction (gf)

STATIONARY VEGETABLES

(priced per person)

Charred Edamame - \$3
chile oil, salt trio, pop rocks (vegan, gf)

Kale Caesar - \$6
kale, parmesan cheese, croutons

Triple G Lettuce -\$7
Little Gem lettuce, pistachio green goddess, breakfast
radish, goat cheese croutons, pickled red onions,
herbs

Fungus Among Us -\$9
local wild mushroom risotto, white miso, mirepoix,
sherry, crispy shallot, mushroom conserva, truffle oil
(vegan, gf)

Fried Brussels Sprouts - \$7
finger lime nuoc cham, pickled onions, crimini
mushrooms, golden raisins, roasted almonds
(vegan, gf)

Pad Thai - \$9
butternut squash & carrot noodles, tamarind peanut
sauce, tempeh chorizo,
trumpet mushroom, green onion (vegan, gf)

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.

*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 subject to seasonality

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

+Groups of 12 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 12 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.

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 12 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.

AUDIO/VISUAL

For full restaurant buy-outs, we allow usage of our in-house sound system. Please notify us for approval.