

Chez Zee

BISTRO • BAR • BAKERY • BANQUETS

5406 Balcones Dr. Austin, Tx 78731
p. (512) 454-2666 f. (512) 583-0281

Book Your Special Event at Chez Zee!

Call or E-mail for all of your event needs:

512/454-2666

events@chezzee.com

Do you have a special event that you would like to celebrate? Hold your next event at Chez Zee American Bistro! We offer a variety of options to make your event a success. We accommodate many events such as baby and bridal showers, rehearsal dinners or receptions, birthdays, business meetings, office happy hours or any other event you are planning to celebrate. We offer lunch, brunch, and dinner packages to suit all your event needs.

Crescent Room Dining



This room can accommodate reservations of up to 50 guests with the entire room. Smaller groups can be accommodated in a portion of this room (up to 25 guests) and can be sectioned off with curtains and accordion dividers for a more intimate experience. Specific time slots are allotted for these reservations. Please inquire for date and time availability.

South Side Dining



This room can accommodate reservations of up to 35 for seated service or cocktail events. Specific time slots are allotted for these reservations. Please inquire for date and time availability.

Food & Beverage Minimums

Reservations that wish to reserve the **ENTIRE** Crescent Room or the **ENTIRE** South Dining for their event will be subject to the following food and beverage minimums and the set-up charge.

(please add \$100 to South Side minimums and \$250 to crescent room minimums for Holidays, Graduation Weekends, & December)

South Side Minimum (25+ guests)-

Lunch Monday-Thursday/Friday	\$500/\$600
Dinner Sunday-Thursday	\$1,000
Dinner Friday & Saturday	\$1,500
Brunch (Saturday 9am or after 2:30pm Only)	\$800

Crescent Room Minimum (35+ guests)-

Lunch Monday-Thurs./Friday	\$800/\$1000
Dinner Sunday-Thursday	\$1,500
Dinner Friday & Saturday	\$2,500

All other lunch event reservations of 16 guests or more will have a food and beverage minimum of \$15/person. Brunch events with more than 16 guests have a \$20/person food & beverage minimum.

All other dinner event reservations (after 5pm) of 16 or more guests will have a food and beverage minimum of \$25/person

**Parties of 13 or more on Sundays can be accommodated at 9am, 9:30am or after 3:30pm
(Limited reservations available)**

Set-up/Linen Charges

This covers general set-up & breakdown of your space, buffet/dessert/gift tables (if desired), white linens on all tables, creation & printing of personalized menus, and event booking/coordination.

0-29 guests	\$75.00
30+ guests	\$125.00

Frequently Asked Questions

How do I start my party request?

Making a reservation with us is easy! Review the information in this packet and contact us with your selections. We will create and send you an estimate and contract (if applicable). Please note that we receive many large party inquiries. **All spaces are first come first served and not considered reserved until you have secured with a deposit or credit card. We do not make tentative reservations for space.**

Will I need to put down a deposit?

Planned events in our main dining may require a deposit of \$250 depending on the size of the event you are having. (All large reservations require a credit card to hold the space).

Can we have separate checks?

Separate checks often take a little extra time and a little extra effort for your server, but we are happy to do them for **parties up to 12 people**. All parties over 12 will have to be on one check. Please let us know when booking your party if you would prefer separate checks.

Can we order off the regular menu?

If your group is 20 people or less you may order off our entire menu. To ensure our service standards groups over 20 require one of our customized menu options.

If my group is under 20 may we have a selected menu?

We are happy to do one of our customized menus for any size group. Please let us know at the time of booking if you would like to do a selected menu.

When do you need to know what menu choices we would like?

We require that you give us your selected menu choice no later than 8 days prior to your event with full payment for all food items anticipated.

Will you print the menu for our event?

Yes, we will personalize and print the menus for your event. Menus will be at each place setting before your guests arrive. We will just need to know what you would like the title of the menu for the event to be.

How long will we have the space for our event?

We may have several events booked in the same space at certain times during the day and ask that your group arrives promptly. **Each group has a 2 hour time slot for their event.** *Any group occupying the space past the 2 hour allotted time will be subject to an over limit fee of \$125 an hour (or partial hour) in addition to any other labor, room and goods charges.*

Can we arrive early to decorate?

Yes we strive to have your space ready for you **15 minutes prior to the reservation time.** If more time is needed we will try and work with you if surrounding reservations permit. When decorating we ask that you please refrain from using confetti, sand, and glitter. Use will result in a \$150 clean up fee.

How will the tables be set-up for our event?

Through our years of hosting events, we have determined what will work best for guests in our space. We have several floor layouts from which you may choose.

Can we have floral arrangements delivered?

You are welcome to bring your own flowers or have floral arrangements delivered.

Do you have desserts?

We have many award winning desserts that are baked in house daily. There are many options to choose from to offer your guests. All custom dessert orders must be made 48 hours prior to reservation.

Can I bring in a cake?

Due to Texas Health Code Regulations, we cannot allow any outside food or beverages inside the restaurant. We are happy to bake a cake for you, please talk to the manager at the time of booking about specialty cake orders.

May we bring in our own wine or champagne?

We do not allow outside wine, champagne or liquor, but we do have an extensive wine and beverage list and are happy to discuss what wines or drinks might serve your group the best.

Can we book our party at any time of day?

Specific time slots are allotted for event reservations. Inquire about dinner, lunch and brunch availability when making your reservation.

Is the restaurant handicapped accessible?

Yes, we are handicapped accessible. Please let the manger know at the time of booking to special needs of any guest in your group.

What if I need to cancel my event?

Please let us know as soon as possible if you need to cancel your event. If less than 24 hours is given, there will be a \$50 charge. If a deposit has been made, they are non-refundable after 48 hours from receipt. See contract for details.

What if our headcount changes last minute?

Should your numbers change last minute we will make every reasonable attempt to accommodate your party, however we reserve the right to place your party wherever necessary and may need to change your seating arrangements without notice.



Customized Dinner Packages

(Available Every Day after 5:00pm)

Menu #1 – \$22.95

- **Sharon's Angel Hair Pasta**- Angel Hair pasta tossed in our Garlic Cream Sauce. (served with grilled chicken on request)
- **Tequila Lime Chicken** - Marinated Grilled Chicken Breast served w/ Tequila Hollandaise, rice pilaf and sautéed vegetables.
- **Lemon Rosemary Trout**- Pan seared w/ lemon compound butter, served with garlic mashed potatoes & asparagus.
- **Fiesta Salad**- Mixed greens with crunchy tortilla strips, basil herb vinaigrette and topped with grilled chicken, and fresh cilantro cucumber salsa.
- **New Orleans Chicken** - Pecan Crusted Chicken w/ Bourbon pecan gravy. Served with rice pilaf and sautéed vegetables.

Menu #2 – \$27.95

- **Gorgonzola Pasta**- Chez Zee signature sauce w/ jalapenos, shallots, spinach, cream and Gorgonzola cheese tossed in linguine. (served with choice of chicken or shrimp).
- **Flat Iron Steak**- Ancho chile rubbed and seared served sliced over parmesan truffle fries and roasted broccoli tossed with pecans and goat cheese.
- **Grilled Pork Chop** - Double cut chop topped with Fig reduction, served with sweet potato pudding and green beans.
- **Pecan Crusted Salmon**- served over sautéed spinach and mushrooms.
- **Pecan Goat Cheese Salad**- mixed greens, raspberry vinaigrette, pecan crusted goat cheese, dried cherries, onions and tomatoes. (served with choice of chicken or shrimp).

Menu #3 – \$32.95

First Course:

- Each guest will start with a cup of soup *or* a small salad

Entrée choices:

- **Mediterranean Pasta**- fettuccini in olive oil, Kalamata olives, mushrooms, feta, garlic and basil (Served with choice of protein)
- **Chicken Adrano**- sautéed chicken breast in Marsala sauce w/ mushrooms, artichokes, and capers. Served with rice pilaf and sautéed vegetables.
- **Bacon Wrapped Beef Tenderloin** -topped with gorgonzola cheese w/ a red wine demi sauce. Served with garlic mashed potatoes and asparagus.
- **Grilled Ahi Tuna**- topped w/ tapenade & Meyer lemon aioli, baby potatoes, green beans
- **Grilled Salmon**- Topped with cherry tomato relish; served with quinoa & sautéed green beans/carrots.

*Prices include coffee, tea and soda – but do not include tax, room/set-up fees, or gratuity.



Customized Brunch Packages

(Served Saturday and Sunday's **only** from 9:00am – 3:00pm)

Menu #1 – \$18.95

First Course:

- **EACH GUEST WILL START WITH OUR AWARD WINNING CRÈME BRULEE FRENCH TOAST BITE SERVED WITH MYERS RUM SAUCE (available with regular syrup upon request)**

Entrée choices:

- **Classic Benedict**- Canadian bacon, English muffin, poached eggs and Hollandaise. Served with country potatoes.
- **Spinach Mushroom Omelet**- Sautéed Spinach and Mushrooms, with sour cream and salsa on the side. Served with country potatoes.
- **American Breakfast** – Three eggs any style, country potatoes, cup of fruit, bacon, ham and sausage.
- **Buttermilk Pancake Platter** – With two eggs, country potatoes, and choice of fruit, bacon, ham or sausage.
- **Veggie Benedict**- Tomatoes, English muffin, spinach, poached eggs and Hollandaise. Served with country potatoes.

Menu #2 – \$20.95

First Course:

- **EACH GUEST WILL START WITH OUR AWARD WINNING CRÈME BRULEE FRENCH TOAST BITE SERVED WITH MYERS RUM SAUCE (available with regular syrup upon request)**

Entrée choices:

- **Crab Cake Benedict** - Roasted-corn crab cakes topped with poached eggs and Béarnaise. Served with country potatoes
- **Challah French Toast Platter**- With two eggs, country potatoes, and choice of fruit, bacon, ham or sausage.
- **Zee Migas**- Tomatoes, onions, and tortilla chips folded with eggs and spicy queso. Served with country potatoes, and a cup of fruit.
- **Chicken & Waffle** – Fried chicken, Belgian waffle and served with bourbon pecan syrup.
- **Goat Cheese Omelet** – Fresh thyme, creamy goat cheese and tomatoes topped with avocado. Served with country potatoes.

Menu #3 – \$23.95

First Course:

- **EACH GUEST WILL START WITH OUR AWARD WINNING CRÈME BRULEE FRENCH TOAST BITE SERVED WITH MYERS RUM SAUCE (available with regular syrup upon request)**

Entrée choices:

- **Lobster Benedict** – Sautéed lobster, poached eggs and Béarnaise
- **Breakfast in Bread French Toast Platter**- two slices of French toast with honey, pecans, strawberries, bananas, & blueberries in the middle. Served with 2 eggs, potatoes, & choice of fruit, bacon, ham or sausage.
- **Southern Grilled Pork Chop & Eggs**- Grilled Pork Chop, two eggs, potatoes, and applesauce
- **Portabella Benedict**- Grilled portabella mushrooms topped with sautéed artichoke hearts, asparagus, bell peppers, mushrooms, two poached eggs and Hollandaise. Served with country potatoes.
- **Cheesesteak Omelet**- Beef tenderloin, green bell peppers, onions, mushrooms and Provolone cheese. Served with country potatoes.

***Prices include coffee, tea and soda – but do not include tax, room/set-up fees, or gratuity.**

(lunch items – salads and sandwiches – can be added to these menus on request)

Customized Lunch Packages

(Monday thru Friday 11:00am – 5:00pm)

Menu #1 – \$13.95

- **Quiche** – Served with your choice of soup, garden salad or a cup of fruit.
- **Margherita Pizza**- Tomatoes and Fresh Basil, garlic and Provolone
- **Tequila Lime Chicken**– Marinated grilled chicken breast served with rice pilaf & sautéed vegetables. Tequila Hollandaise on the side.
- **Sharon’s Angel Hair Pasta**- Angel Hair pasta tossed in our Garlic Cream Sauce
- **Turkey and Swiss Croissant**- Turkey, Swiss cheese, lettuce and tomato on a fresh baked croissant. Served with choice of side.

Menu #2 – \$16.95

- **Mediterranean Pasta** – Fettuccini, Kalamata olives, mushrooms, basil, and feta tossed in olive oil. Served with choice of protein.
- **Fiesta Grilled Chicken Salad** – Tossed greens, fresh tomato- cucumber pico and tortilla strips, w/ grilled chicken
- **Crab Sandwich** – “Southern” Crab cake w/ Caribbean sauce and coleslaw on a bistro bun, served with Choice of side.
- **Lemon Rosemary Trout** - Pan seared Trout w/ Rosemary and Lemon compound butter. Served with garlic mashed potatoes and asparagus.
- **Chicken and Hummus**- Grilled Chicken Breast, traditional Hummus, mixed green salad w/ lemon vinaigrette and grilled pita (gluten free w/o pita)

Menu #3 – \$19.95

First Course:

- **CHOICE OF GARDEN SALAD OR CUP OF AZTEC CORN AND SHRIMP BISQUE**

Entrée Choices:

- **Pecan Goat Cheese Salad**- mixed greens, raspberry vinaigrette, pecan crusted goat cheese, dried cherries, onions and tomatoes. (served with grilled chicken on request)
- **Gorgonzola Pasta**- Chez Zee signature sauce w/ jalapenos, shallots, spinach, cream and Gorgonzola cheese tossed in linguine. (served with grilled chicken on request)
- **Bellaire Hotel Salad**– mixed greens, jicama, edamame, feta and lemon vinaigrette. (served with grilled chicken on request)
- **Zee Burger**- Angus patty w/ sautéed mushrooms, bacon & Gouda. Choice of side.
- **Pecan Crusted Salmon** – served with sautéed spinach and mushrooms

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Saturday & Sunday 3pm-5pm Menu Options

Menu #1 – \$16.95

Fried Dill Pickles for the table

Entrée Choices:

- **Gluten Free Pasta** – Steamed Vegetable primavera with garlic white wine sauce, Kalamata olives, fresh basil and gluten free brown rice pasta.(served with grilled chicken on request)
- **Fiesta Grilled Chicken Salad** – Tossed greens, fresh tomato- cucumber pico and tortilla strips, w/ grilled chicken
- **Margherita Pizza** – Tomatoes & fresh basil, garlic & provolone
- **Crab Sandwich** – “Southern” Crab cake w/ Caribbean sauce and coleslaw on a bistro bun, served with Choice of side.
- **Chicken and Hummus**- Grilled Chicken Breast, traditional Hummus, mixed green salad w/ lemon vinaigrette and grilled pita (gluten free w/o pita)

Menu #2 – \$19.95

Fried Dill Pickles for the table

Entrée Choices:

- **Pecan Goat Cheese Salad**- mixed greens, raspberry vinaigrette, pecan crusted goat cheese, dried cherries, onions and tomatoes. (served with grilled chicken or popcorn shrimp on request)
- **Belaire Hotel Salad**– mixed greens, jicama, edamame, feta and lemon vinaigrette. (served with grilled chicken or popcorn shrimp on request)
- **Zee Burger**- Angus patty w/ sautéed mushrooms, bacon & Gouda. Choice of side.
- **Pecan Crusted Salmon** – served with sautéed spinach and mushrooms
- **Tequila Lime Chicken** – Marinated grilled chicken breast served with rice pilaf & sautéed vegetables. Tequila Hollandaise on the side.

*Prices include coffee, tea and soda. Do not include tax, room/set-up fees, or gratuity.



Bulk Dessert Options & Pricing

Please allow at least 48 hours' notice for all specialty ordered desserts.

Cakes:

Lemon Rosemary, Coco Leches, Orange Chiffon, Italian Cream, Red Velvet, Strawberry Chocolate Mousse Cake, Chocolate Decadence, Carrot Cake

- 2-layer 9" round **\$24.95**
- 4-layer 9" round **\$48.00** – other flavors available, please see our website for details www.chezzee.com
- ¼ Sheet cake **\$65.00**
- ½ Sheet cake **\$110.00**
- Whole Sheet cake **\$220.00**

Cupcakes:

Vanilla, Chocolate, Red Velvet, Italian Cream, Coconut Leches, Carrot Cake, Lemon Rosemary, Orange Chiffon

\$2.95 each (Minimum of 6 of each flavor) or **\$30.00** per dozen

Cake Bites:

These are 2 bite cake squares; Great for buffets or to offer guests a variety.
Chocolate Decadence, Italian Cream, Carrot Cake
Lemon Rosemary, Red Velvet, Orange Chiffon

\$1.95 each (Minimum of 1 dozen per flavor)

Tartlets:

Small bite sized pie tartlets; Great for buffets or to offer guests a variety.
Key lime, Coconut Cream, Kahlua Crunch

\$1.95 each (Minimum of 1 dozen per flavor)

Sugar Cookies:

Decorated Iced Sugar Cookies; great as a dessert or for a parting gift.

\$2.95 each (Minimum of 6) or **\$30.00** per dozen

