

Event Planning Guide

gristmill **River Restaurant & Bar**

Located beneath the Gruene water tower in an old cotton gin overlooking the Guadalupe River, the Gristmill is considered one of the most unique dining spots in Texas.

Thank you for considering The Gristmill for your special event!

Contact Information

Parties and Events Coordinator
830.515.1903
partiesandevents@gruenetexas.com

1287 Gruene Rd
New Braunfels, TX 78130
www.gristmillrestaurant.com/parties

General Information

Minimum Spend

The minimum spend consists of the minimum charge for the entire party including food, beverage, taxes and gratuity to occupy one of the private banquet rooms. Guest agrees to pay for the minimum charge for the stated room if that minimum amount has not been met.

Guarantees on Number of Guests

Final Guest Count is required (7) days prior to event. If no final guest count is submitted by Event Date, the original number on contract will act as the final number.

Menu

All menu details for your event should be confirmed at least 2 weeks prior to your event. ***No changes can be made the week of your event.***

Alcoholic Beverages

A 15% service charge will be added to all alcoholic beverage prices.

Room Set Up

Room set up begins two hours prior to your event. The room will be ready 30 minutes prior to the start of your event unless other arrangements have been made.

Cont'd

Audio Visual

The Gristmill can provide the following: screen, speakers, microphone and podium.

Decorations

Guest may provide decorations subject to approval. The Gristmill is not responsible for loss or damage to any items brought into or left by a guest at the property.

Deposit and Cancellation Policy

A signed contract with payment information is required to reserve the event date and confirm our services. In the event that a party does not show or cancel at least (7) days prior to your event, The Gristmill reserves the right to charge your card the minimum spend or room fee agreed upon.

Final Payment

Payment is due in full upon completion of event. The Gristmill accepts Visa, MasterCard, Discover, American Express, and Company Checks.

Private Party Room Descriptions

Room Tours are available by appointment

Virtual Tours available on our website

The Loft-Capacity 25

A charming sun lit room available seasonally.

Perfect for an intimate gathering.

The Grove Room- Capacity 50

Our most private space- enjoy getting the open air while still getting feeling of being indoors. Perfect for rehearsal dinners and business gatherings.

The Rapids Room- Capacity 60

An open space with lush surroundings of native landscape and views of the river. Great for large gatherings.

The Grove and Rapids Room- Capacity 110

Seats up to 100 guest. Various seating arrangements may be coordinated or seating may be removed for a mixer-type event.

Seating capacities are based on seated dining. Registration tables, dessert tables, and audio visual equipment may reduce these numbers.

PARTY MENU OPTIONS

Our Event Coordinator is happy to help you customize a menu for your event.
Below are examples of our Limited Menu Options:

THE GUADALUPE \$30.00
Chicken Fried Steak <i>Hand breaded and topped with our cream gravy.</i>
Fried Catfish <i>Farm raised, hand breaded, deep fried filet. Good eats!</i>
Grilled Chicken <i>Marinated filet of chicken breast. Skinless with no feathers.</i>

THE GRISTMILL \$35.00
Filet Mignon <i>8 oz. Modest in size but big in flavor!</i>
Bronzed Catfish <i>Farm raised catfish filet, grilled with Cajun seasonings and topped with our tequila butter and lime</i>
Chicken Acapulco <i>Marinated grilled chicken breast topped with Our homemade pico de gallo and sour cream.</i>

Each of the above entrées are served with a non-alcoholic beverage, a dinner garden salad and one of the following sides:

Mashed Potatoes, Round Cut Fries, Gruene Beans, or Pinto Beans.

For an additional \$2.50 per person you can upgrade your side options to include loaded mashed potatoes or grilled asparagus.

☆ Substitutions for limited menu entrees can be accommodated with advance notice. ☆

☆ We can provide Vegetarian, Vegan and Gluten Free entrees upon request. ☆

PARTY MENU OPTIONS CONT'D

ADD DESSERT:

Ice Cream

Blue Bell Vanilla Ice Cream with
Fresh Cut Strawberries
\$5.75

Gristmill's Famous Desserts:

Includes all 3 options:
Jack Daniel's Pecan Pie
German Chocolate Cake
Apple Crumb Pie
\$13.00

Hill Country Classics:

Includes all 3 options:
M.J.'s Fudge Pie Ala Mode
Strawberry Shortcake
New York Style Cheesecake
\$10.50

☆Prices Include tax and service charge☆

ALCOHOL OPTIONS:

☆ We are equipped with a Full Bar, but will gladly accommodate any alcohol preferences ☆
- **Drink Tickets, Cash Bar, and Open Bar options are all available** -

WINE & CHAMPAGNE

House Wines are \$5.50 per glass & \$17 per bottle
Other wines and champagne range from \$6.25 to \$12 per glass and \$18.50 to \$90 per bottle

BEERS \$4.00 - \$5.75

Miller Lite, Bud, Bud Light, Coors Light, Lone Star, O'Doul's, Shiner Bock,
Michelob Ultra, Fireman's 4, Dos XX, Corona & Warsteiner Dunkel

LIQUOR

Featuring our Fresh Lime Margaritas, Strawberry Daiquiris, & Pina Coladas,
as well as a wide selection of premium liquors, from \$5.25 to \$12 each

☆A 15% service charge will be added on all alcoholic beverage prices☆
☆*Prices subject to change*☆

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APPETIZER STATION OPTIONS

OPTION 1:

Polish Wedding Sausage

Texas Torpedoes

Hot Sauce/Queso

\$13.95* per person

OPTION 2:

Chicken Quesadillas

Hot Sauce/Queso

Polish Wedding Sausage

\$12.95* per person

OPTION 3:

Chicken Quesadillas

Hot Sauce/Queso

Onion Rings

\$9.95* per person

OPTION 4:

Hot Sauce

Tomatillo Verde Sauce

Polish Wedding Sausage

\$7.95* per person

**All prices include tax & gratuity and are subject to change*