



Below are answers to some FAQs about our special event pricing and policies. We appreciate the unique nature of each group and will happily work with you to accommodate special requests to ensure your event is a great success!

FAQs:

Is there a fee to reserve a private dining space?

Yes, we require a **\$150 Facility-Use Fee** to reserve one of our private dining spaces. This reserves the room for a 3-hour period, including 30 minutes for setup prior to guest arrival. Cash, check or online credit card payment must be made within 10 days of scheduling the reservation. Once your reservation is confirmed, to pay online visit our online menu at leaningpear.com and scroll to the bottom of the page...*please keep in mind that this menu is only available during our normal hours of operation from 11am-9pm on Wednesday-Saturday and 11am-3pm on Sunday.* Cash or check payments can be made in person or checks mailed to 111 River Road #110, Wimberley, TX 78676. Cancellations less than 7 days before the event will result in forfeiture of the fee.

How many people can you accommodate?

A minimum of **20** people is required to reserve one of our two private dining spaces. Our outdoor, screened-in, Treehouse dining space can accommodate a **maximum of 36**, while our indoor private dining space can accommodate a **maximum of 30**.

How will the space be set up?

Tables can be configured in several ways, depending on your final headcount. Tables can be pushed together to accommodate up to 12 guests per table (when 2 tables are combined) or up to 16 guests per table (when 3 tables are combined). Due to space constraints, a U-shaped formation is not possible. Please refer to the final page of this document to see examples of possible table layouts.

Can you accommodate more than 36, or do you handle off-site catering?

We are unable to accommodate groups larger than 36 and we do not provide off-site catering.

I am still waiting on RSVPs from our group - when do I need to let you know our final headcount?

A final headcount must be submitted one week prior to the event. If some in your party are unable to attend, you will still be billed for the final count provided a week in advance. Last minute additions to your party may be accommodated as long as your group's size does not exceed the maximum numbers for the given spaces.

What happens in the case of inclement weather?

In the event of inclement weather, Treehouse parties may be moved inside if possible. The Treehouse is covered, heated and insulated. Parties may only be moved inside if the temperature outside is below freezing, as this space is quite comfortable, even when the outside temperature is in the low 40s. During the Summer months, the Treehouse can get hot when temperatures exceed the high 90s and 100s, but is completely shaded, ventilated on all sides and equipped with ceiling fans.

Can we pay separately?

We can not split checks individually for large parties but will accept up to four separate payments.

Can we decorate the space ourselves?

Decorating for events is allowed and may start 30 minutes before event or as soon as the space is vacated by our other diners. We prefer that the decorations be limited to tabletops but should you have other needs/requests, let us know and we can discuss how best we can accommodate you. We do not provide tablecloths, but if choose to bring in your own, each individual table measures 32" by 54" (so, for example, when 2 are pushed together to seat 10-12 guests, the longer table measures 32" by 108"). We do have small tables that can be used to display photos, memorabilia, etc., provided upon your request.

What are our options when it comes to food?

We offer either a 3-course or 4-course package (see next page). A customized, printed menu will be provided. We will be happy to add a personal message/wording (Bride & Groom's names, Happy Birthday/Anniversary/etc.) at your request.

Can we bring in our own cake?

Dessert is included in the package prix-fixe menu, but if you'd like to bring in your own cake in addition to those, there will be a nominal \$8 cake cutting fee added to your final bill.

What about the kids?

We do not expect kids to order from the 3- or 4-course meal and will gladly offer them our normal children's menu with selections priced at \$5-\$14.

What if some in our party are vegetarian/gluten-free/have food allergies?

We will happily work with you and/or that individual to ensure that they have options that suit their dietary needs. Please let us know ahead of time of any known issues so that we can plan accordingly.

Can we bring in our own wine/beer?

We do not allow outside alcoholic beverages to be brought in for large groups. Our current Libations menu is provided later in this document. You can offer the full menu to guests, or limit options to only a few (for example, choosing one bottle of red and one bottle of white — in this scenario, you would be charged by the bottle based on your consumption or you can elect to cap the amount served at a maximum number of bottles). If you'd like to offer more than one type of red/white or add cocktails/champagne/mimosas/beer, we will happily work with you to accommodate your preferences.

Special Event Packages

3-Course: \$33.50/person* (Soup/Salad + Entrée + Dessert)

4-Course: \$39.50/person* (Soup + Salad + Entrée + Dessert)

Includes non-alcoholic drinks such as soda, coffee, iced tea.

*Does not include 8.25% tax, 20% gratuity or alcoholic beverages.

Course 1

your guests choose at time of event, choice of...

- SEASONAL SOUP (GF* *some garnishes may contain gluten and can be omitted or modified*)
- SMALL LEANING PEAR HOUSE SALAD GRITS (GF) (V)
spiced pecans, goat cheese, pear, shallot vinaigrette

Course 2

your guests choose at time of event, choice of...

- CHICKEN & GRITS (GF)
roasted airliner breast, green chile-cheddar grits
- MEATLOAF
scallion mashed potatoes, blue cheese salsa cruda
- THE CRAB CAKE
chayote slaw, cilantro-buttermilk dressing
- MARKET VEGETABLE CURRY (GF) (V)
basmati rice
- MAC & CHEESE (V)
gemelli, 5-cheese blend, caramelized pepper & onion

Course 3

your guests choose at time of event, choice of...

- ANCHO DARK CHOCOLATE TERRINE (GF) (V)
cinnamon crème anglaise
- SEASONAL PANNA COTTA (GF) (V)
- SEASONAL HOUSE-MADE GELATO/SORBET (GF) (V)

— LIBATIONS —

(some options may differ due to seasonal changes and rotating specials))

— cocktails —

GEEZ LOUISE	12
dripping springs artisan gin, pineapple, cinnamon, lime grapefruit	
CHARLIE BROWN	12
nine banded straight bourbon, chai, spiced aquafaba	
LICKETY-SPLIT	12
caravedo pisco, 1876 vodka, rio star grapefruit, honey, lime	
QUE PASO, DOC?	12
verde amaras mezcal, lunazul tequila, carrot juice, lime, orange, chipotle	
BLOODY MARY	12
house bloody mary mix, 1876 vodka, garnishes	
APEROL SPRITZ aperol, cava	10
HUGO SPRITZ st-germain elderflower, cava	10
LIMONCELLO SPRITZ limoncello, cava	10
SEASONAL SANGRIA	8 / 32
ask your server about today's creation	
MIMOSA	8 / 32
freshly squeezed	

— beer —

REAL ALE FIREMAN'S #4 BLONDE ALE draft	6
ROUGHHOUSE ROTATING ~ ASK YOUR SERVER! draft	varies
MIDDLETON BLACK LAB PORTER draft	7
LONE PINT YELLOW ROSE AMERICAN IPA draft	7
AUSTIN EASTCIDERS ORIGINAL DRY CIDER 12oz	6
TWISTED X GULF KOLSCH BLONDE ALE 12oz	5
INDEPENDENCE AUSTIN AMBER 12oz	5
FAMILY BUSINESS COSMIC COWBOY IPA 12oz	5
STAFF PICK	varies
ROUGHHOUSE SKIP NON-ALCOHOLIC 16oz	7

— sparkling & white —

LA GIOIOSA, PROSECCO	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT	86
GROONER, GRÜNER VELTLINER	7 / 28
YEALANDS, SAUVIGNON BLANC	8 / 32
DOUGH, CHARDONNAY	11 / 44
MCPHERSON, LES COPAINS WHITE	10 / 40
LES VIEILLES VIGNES, MÂCON-FUISSÉ	72

— red —

ROBERT HALL, CABERNET SAUVIGNON	11 / 44
MCPHERSON, SANGIOVESE	10 / 40
ROCO WINERY, PINOT NOIR	13 / 52
LASSÈGUE SAINT-EMILION GRAND CRU BORDEAUX	86
CAPARZO BRUNELLO DI MONTALCINO	78

INTERIOR SPACE TABLE LAYOUTS



TREEHOUSE TABLE LAYOUTS

