



*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](http://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 champagne/mimosas/beer, we will happily work with you to accommodate your preferences.

## Special Event Packages

**3-Course: \$28.50/person\*** (Soup/Salad + Entrée + Dessert)

**4-Course: \$33.50/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
- Small Leaning Pear House Salad (*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 (*cinnamon crème anglaise*)
- Seasonal Panna Cotta
- Seasonal House-made Gelato/Sorbet

## – LIBATIONS –

*(changes seasonally, any updates to availability will be provided prior to event)*

### beer

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

### sparkling

MIMOSA freshly squeezed	8 / 32
GANCIA, PROSECCO italy - golden apple and acacia flowers, fresh and soft with a fruity finish	7 / 28
VEUVE AMBAL, CRÉMANT DE BOURGOGNE GRANDE CUVÉE ROSÉ france - elegant bubbles, crisp strawberry, raspberry and red currant	12 / 48
CHAMPAGNE DELAMOTTE, CHAMPAGNE BRUT france - delicate and sophisticated, celebration in a glass	86

### white

Grooner, Grüner Veltliner austria – fresh, crisp, dry and delicious...easy drinking for summertime	7 / 28
Yealands, Sauvignon Blanc marlborough, new zealand – sustainably crafted, full, lively and refreshing	8 / 32
Dough, Chardonnay california – juicy fresh pineapple, nectarine and apple with a crisp and creamy finish	11 / 44
McPherson, Les Copains White texas – award-winning blend...full, rich and zesty	10 / 40
Falesco, Est! Est!! Est!!! di Montefiascone italy – crisp acidity, zesty lemon and green apple, easy drinking and refreshing	28
Domaine Delaporte, Sancerre france – well balanced, lively and pure with textured minerality	64
Les Vieilles Vignes, Mâcon-Fuissé burgundy, france – supple, rich, vanilla and spice, deliciously creamy	72

### red

Robert Hall, Cabernet Sauvignon paso robles, california – plush ripe fruit, dark chocolate, anise, full-bodied with rich velvety tannins	11 / 44
Michele Chiarlo, Barbera d'Asti Le Orme italy – elegant, red fruit, vibrant body with roundness and a beautiful savory finish	10 / 40
McPherson, Sangiovese texas – distinctive berry aroma accented by white pepper, spice, and subtle smokey vanilla	10 / 40
Roco Winery, Pinot Noir willamette, oregon – bright red cherry and fresh cranberry with hints of clove and allspice	13 / 52
Tolaini, Toscana Al Passo italy – enhanced body, full and round with a degree of spice	48
Viña Bujanda, Rioja Crianza spain – elegant and complex, layered dark berry, spicy persistence and a touch of smokiness	44
Lassègue Saint-Emilion Grand Cru Bordeaux france – sumptuous, velvety and layered, sustaining a long and elegant finish	86
Caparzo Brunello di Montalcino italy – classic, old-world elegance with ample, bold complexity	78

## INTERIOR SPACE TABLE LAYOUTS



## TREEHOUSE TABLE LAYOUTS

