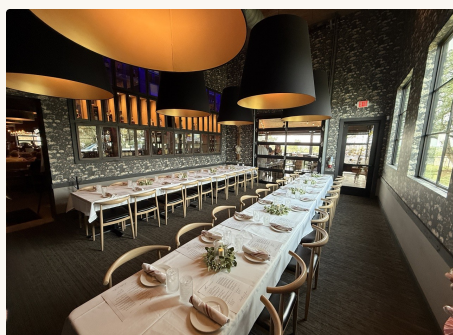


Whiskey Ridge

Private dining & reception spaces in Driftwood — on the drive back toward Austin

8750 W RR 150, BLDG 300 · DRIFTWOOD, TX 78619 · WHISKEYRIDGETX.COM

If you or your guests are heading back toward Austin after your ceremony, Whiskey Ridge sits right on the way — an upscale Hill Country restaurant known for wood-grilled steaks, Gulf seafood, and fresh oysters, just up the road from the Salt Lick. Their events team hosts wedding dinners, reception-style celebrations, and even farewell brunches. Here's everything they shared with us, in one place.



THE SPACES

The Ranger Room

Their private room indoors — seats up to **30** at five large round tables, or up to **44** at long tables.

The Back Porch

Several covered porch spaces bookable for private events, seating up to **80**. Larger parties can combine indoor and porch spaces.

HOW BOOKING WORKS

There's **no rental fee** for the private spaces — just a food & beverage minimum. If your total comes in under the minimum, the difference is charged as a room fee.

Ranger Room: **\$4,000 minimum** on Thursday–Sunday nights. Porch spaces: **\$3,000–\$5,000** depending on the space. Minimums can sometimes come down on weekdays or earlier in the day.

Nothing is due up front — you pay at the end of your event, per your contract.

THE MENUS

Reception Style · from \$55 per person

For a mingling, come-and-go celebration — your choice of five items, tray-passed and self-serve, served for up to two hours.

Banquet Dinner · from \$75 per person

A seated four-course meal: appetizers, soup or salad, an entrée for each guest, and shareable sides and desserts.

Elevated Banquet · from \$120 per person

The four-course experience with elevated selections — Wagyu steaks, Gulf seafood, and more.

Farewell Brunch

They've hosted Sunday-morning brunch buffets on the porch for wedding groups of 30–120 — a relaxed send-off the day after.

WHAT'S INCLUDED

Tables set with white tablecloths, place settings, glassware, and custom-printed menus. You're welcome to bring your own décor and set it up before your event.

Full menus from Whiskey Ridge follow on the next pages. Offerings and pricing are set by the restaurant and subject to change — they'll confirm current details when you inquire.

READY TO PLAN IT?

Whiskey Ridge Events · (737) 376-6122 · events@whiskeyridgetx.com

Shared with love by The Chapel at Wimberley · chapeltx.com

SMALL PLATE RECEPTION MENU

55 per person
fountain beverages and fresh brewed tea included

preselect five menu items - to be served for up to two hours
some items will be tray passed, other set up for self serving

HOT QUESO BLANCO WITH BRISKET
served with pico de gallo and warm tortilla chips *gluten free*

MADE-TO-ORDER GUACAMOLE
served with warm tortilla chips *gluten free*

DEVEILED EGGS W/ FRIED OYSTERS
crisp fried gulf oyster on a deviled egg, chives

SMOKED SALMON CANAPES
creme fraiche, chives on toast points
+5 per person

YELLOWFIN TUNA TARTARE
lime, avocado, roasted poblano, tajin *dairy free*
+8 per person

CRISPY CHILI PECAN CALAMARI
sautéed fine cut vegetables, sweet red chili sauce, sesame

BEEF TENDERLOIN TARTARE
jalapeno remoulade, toasted chili sesame crumble, TX toast
+8 per person

WOOD GRILLED FISH TACOS*
flour tortillas, slaw, pickled onions and
jalapeños, remoulade *dairy free*
+5 per person

JUMBO GULF COAST SHRIMP*
thin crisp batter with slaw, blackberry-horseradish
dipping sauce
+5 per person

HOT & CRUNCHY CHICKEN SKEWERS
sesame almond crust, blackberry-horseradish dipping sauce
dairy free

BLACK & BLUE CROSTINIS
steak slices, blue cheese spread, peach bacon horseradish jam,
on a toasted baguette
+8 per person

FRIED OYSTER SHOOTERS
with sweet onion vinaigrette on a tostada chip *dairy free*

CHICKEN SALAD LETTUCE CUPS
chive oil, honey chipotle puree, pepitas

OYSTERS BY THE DOZEN +market price

BROILED GULF COAST OYSTERS*
herb butter, fine cut pickled jalapeños, bread crumbs

FRESH SHUCKED GULF COAST OYSTERS*
lemon, atomic horseradish, cocktail sauce

FRESH SHUCKED CLEARWATER OYSTERS*
responsibly grown in the Aransas Bay, served with mignonette sauce

WHISKEY RIDGE

menu options subject to change

BANQUET DINNER MENU

75 per person
fountain beverages, fresh brewed tea and coffee service included

APPETIZERS

select two (+4 per person, per additional)

HOT QUESO BLANCO

served with pico de gallo and warm tortilla chips

MADE-TO-ORDER GUACAMOLE

served with warm tortilla chips

DEVILED EGGS W/ FRIED OYSTERS

crisp, gulf coast oysters, chives

FRIED OYSTER SHOOTERS

on tostada chip with chipotle crema

CHICKEN SALAD LETTUCE CUPS

chive oil, honey chipotle puree, pepitas

APPETIZER UPGRADES

+4 per person, per selection

CRISPY CHILI PECAN CALAMARI

sautéed fine cut vegetables, sweet red chili sauce, sesame

SMOKED SALMON DIP

tabasco, remoulade, capers, chives, toast points

COLD GULF SHRIMP IN DILL CRÈME FRAÎCHE

sweet onion, cucumber and bib lettuce cups

BLACK & BLUE CROSTINIS

tender steak slices, blue cheese spread, sweet onion vinaigrette

OYSTERS BY THE DOZEN

+market price

BROILED GULF COAST OYSTERS*

herb butter, fine cut pickled jalapeños, bread crumbs

FRESH SHUCKED GULF COAST OYSTERS*

lemon, atomic horseradish, cocktail sauce

FRESH SHUCKED CLEARWATER OYSTERS*

responsibly grown in the Aransas Bay, served with mignonette sauce

SECOND COURSE

guest's choice

KNIFE & FORK CAESAR*

toasted croutons, shaved parmesan *gluten free with modification*

ICEBERG WEDGE

aged blue cheese dressing, applewood smoked bacon, tomatoes, red onion, chives *gluten free*

STEVE'S TEXAS GUMBO

gulf shrimp, blackened chicken, r-c ranch sausage, steamed rice, green onion

FAMILY STYLE SIDES

select two for family style service
+4 per person, per additional selection

CRISP, THIN CUT FRENCH FRIES

COUNTRY-STYLE GREEN BEANS

slow cooked with onions and bacon *gluten free*

HOUSE MADE COLESLAW

cilantro, blue cheese crumbles, fuji apple, candied pecans, sweet onion vinaigrette *gluten free*

MASHED POTATOES

with butter and cream *gluten free*

CREAMED CORN & SPINACH

MACARONI & CHEESE

with brown butter bread crumbs

SLOW-COOKED BORRACHO BEANS

gluten free / dairy free

SAUTÉED CRIMINI MUSHROOMS

shallots, garlic, fresh herbs, butter *gluten free*

BONE MARROW & BARBACOA STUFFING

parmesan, green onions

MAIN COURSE

guest's choice

WOOD GRILLED FISH TACOS*

slaw, pico, flour tortillas, cilantro lime vinaigrette

SAUTEED GULF COAST FLOUNDER*

roasted pecans and brown butter meuniere sauce

WIMBERLY SALAD

fine cut cabbage and carrot, mango, avocado, dates, eggs, red onion, goat cheese, candied pecans, honey balsamic vinaigrette *with chicken, shrimp or salmon*

12^{OZ} CHICKEN FRIED RIBEYE

hand cut wagyu, buttered mashed potatoes, cream gravy

8^{OZ} CHICKEN FRIED CHICKEN BREAST

buttered mashed potatoes, cream gravy

6HR BRAISED BEEF SHORT RIB

jalapeño cheese grits and guajillo molasses shellac *gluten free*

SOUTH TEXAS CHICKEN BREAST

lightly dusted and sautéed, sweet corn butter, chorizo, pepitas, pickled sweet onion, jalapeño cheese grits

ATLANTIC SALMON FILET

grilled over wood with honey chili glaze *gluten free/dairy free*

BACON WRAPPED JUMBO SHRIMP

5 gulf coast shrimp with peach-bacon horseradish jam *gluten free/dairy free*

UPGRADE

8^{OZ} CENTER CUT FILET*

gluten free

+25 upgrade for each ordered

SHAREABLE DESSERTS

a selection of 3-4 will be served family style
based on availability

CHOCOLATE BROWNIE
BUTTERSCOTCH CUSTARD
PECAN PIE
SEASONAL COBBLER
BANANA PUDDING

WHISKEY RIDGE

menu options subject to change

ELEVATED BANQUET DINNER MENU

120 per person
fountain beverages, fresh brewed tea and coffee service included

APPETIZERS

select three

HOT QUESO BLANCO
WITH HOUSE SMOKED WAGU BRISKET
served with pico de gallo and warm tortilla chipss *gluten free*

MADE-TO-ORDER GUACAMOLE
served with warm tortilla chips *gluten free*

CRISPY CHILI PECAN CALAMARI
sautéed fine cut vegetables, sweet red chili sauce, sesame

SMOKED SALMON CANAPES
creme fraiche, chives on toast points

JUMBO GULF SHRIMP COCKTAIL
lemon, cocktail sauce *gluten free / dairy free*

DEVEILED EGGS W/ FRIED OYSTERS
crisp, gulf coast oysters, chives *gluten free with modifications*

TARTARE OF BEEF TENDERLOIN
jalapeno remoulade, toasted chili sesame crumble, crustless texas toast
gluten free

YELLOWFIN TUNA TARTARE
lime, avocado, roasted poblano, tajin

JUMBO GULF COAST SHRIMP
thin crisp batter with slaw, blackberry horseradish dipping sauce

CHICKEN SALAD LETTUCE CUPS
chive oil, honey chipotle puree, pepitas

BLACK & BLUE CROSTINIS
tender steak slices, blue cheese spread, sweet onion vinaigrette

SECOND COURSE

guest's will choose

KNIFE & FORK CAESAR*
toasted croutons, shaved parmesan *gluten free with modification*

ICEBERG WEDGE
aged blue cheese dressing, applewood smoked bacon, tomatoes, red onion, chives *gluten free*

STEVE'S TEXAS GUMBO
gulf shrimp, blackened chicken, r-c ranch sausage, steamed rice, green onion

FAMILY STYLE SIDES

select three for family style service

COUNTRY-STYLE GREEN BEANS
slow cooked with onions and bacon *gluten free*

HOUSE MADE COLESLAW
cilantro, blue cheese crumbles, fuji apple, candied pecans, sweet onion vinaigrette *gluten free*

MASHED POTATOES
with butter and cream *gluten free*

CREAMED CORN & SPINACH

MACARONI & CHEESE
with brown butter bread crumbs

SAUTÉED CRIMINI MUSHROOMS
shallots, garlic, fresh herbs, butter *gluten free*

HOUSE MADE COLESLAW
cilantro, blue cheese crumbles, fuji apples, candied pecans, sweet onion vinaigrette *gluten free*

BONE MARROW & BARBACOA STUFFING
parmesan, green onions

OYSTERS BY THE DOZEN

+market price

BROILED GULF COAST OYSTERS*
herb butter, fine cut pickled jalapeños, bread crumbs

FRESH SHUCKED GULF COAST OYSTERS*
lemon, atomic horseradish, cocktail sauce

FRESH SHUCKED CLEARWATER OYSTERS*
responsibly grown in the Aransas Bay, served with mignonette sauce

MAIN COURSE

guest's will choose

12^{OZ} CHICKEN FRIED RIBEYE
hand cut wagyu, buttered mashed potatoes, cream gravy

6HR BRAISED BEEF SHORT RIB
jalapeño cheese grits and guajillo molasses shellac *gluten free*

BABY BACK RISB
sugar bourbon sauce, full or half rack *gluten free*

WIMBERLY SALAD
fine cut cabbage and carrot, mango, avocado, dates, eggs.
red onion, goat cheese, candied pecans, honey balsamic vinaigrette
with chicken, shrimp, salmon, tuna or steak skewers

8^{OZ} CHICKEN FRIED CHICKEN BREAST
buttered mashed potatoes, cream gravy

SOUTH TEXAS CHICKEN BREAST
lightly dusted and sautéed, sweet corn butter, chorizo, pepitas, pickled sweet onion, jalapeño cheese grits

STEAKS choose 2
WAGYU N.Y. STRIP
PORTERHOUSE
TBONE
TOMAHAWK RIBEYE
FILET

SEAFOOD choose 2
ATLANTIC COD
ATLANTIC SALMON
ALASKAN HALIBUT
FLOUNDER
TUNA
BACON WRAPPED SHRIMP

SHAREABLE DESSERTS

a selection of 3-4 chefs choice items will be served family style

CHOCOLATE BROWNIE

BUTTERSCOTCH CUSTARD *gluten free*

PECAN PIE

SEASONAL FRUIT COBBLER

BANANA PUDDING

WHISKEY RIDGE

menu options subject to change