Welcome to Uncle Julio's Austin

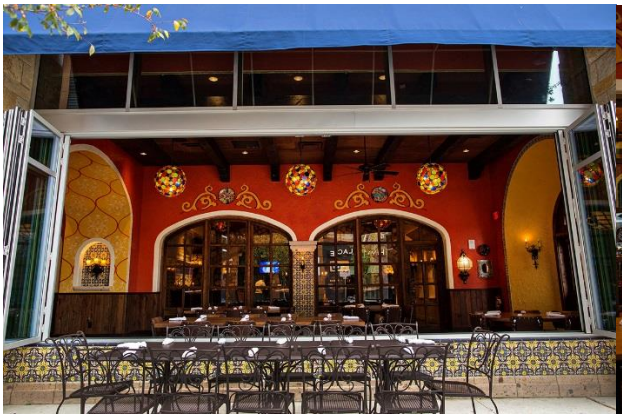
Thank you for considering Uncle Julio's in Austin for your event! From an intimate birthday dinner to a large corporate event, Uncle Julio's in Austin is the perfect place to celebrate any special occasion. Our team brings you the authentic flavor and festive atmosphere of a true Mexican fine dining experience.

Authentic, border-style Mexican food has existed for more than 100 years on the ranches of Texas. The combination of Mexican cooking expertise with fresh, locally grown Texan ingredients created a new style of fare that is far from what you find elsewhere as "Tex-Mex." Uncle Julio's is proud to stay close to its Mexican heritage by offering high-quality fare that mirrors the original cooked up by cowboys on the plains a century ago. Fresh ingredients are the foundation of the hand-made food that is found every day at Uncle Julio's. These event menus are designed to capture that unique taste for groups of any size. We look forward to working with you to host a fabulous event at our restaurant!

Welcome to the Uncle Julio's.
Sincerely,
Amye Wilson
Sales & Marketing Manager
Phone: 512-423-4116
Fax: 512-368-3183
Email: amye.wilson@unclejulios.com

The Sun Room

Our enclosed “patio” will accommodate up to 90 guests seated and up to 120 cocktail style. This colorful room features a wall of windows that we can open fully so that your guests can enjoy the beautiful Austin weather!



The Comador

A more intimate dining space, the Comador will seat up to 40 guests and will accommodate 50 cocktail style. This room features a big screen TV.

Entire Restaurant

The Entire Restaurant will accommodate up to 500 guests. Our house is your house for the evening! Enjoy drinks around our warm fireplace or relax in the Sun Room. The sky is the limit when you reserve Uncle Julio’s for your event!

Booking an Event with us!

Uncle Julio's is excited to host your event! In order to complete your reservation with us, we require a signed contract complete with credit card information. Menus must be selected within 7 days of your event date along with your final guest count. Food and beverage minimums must be met before tax and 20% gratuity. Those minimums will be outlined by your event coordinator. Full payment will be collected at the close of your event. Any deposits required will be due with the signed contract. Deposits are non-refundable.

We have several menus suitable for groups of 20 or more including options for appetizers and dessert. Our bar packages include open bar, limited bar or 3 hour packages. If you choose not to host the bar and your guests will be purchasing their own drinks from the bar, there is an additional cash bar fee. If you prefer, your event coordinator may also help you customize a menu and bar options that will best suit your party needs.

Should you decide to cancel your event your contract will outline any fees or penalties you may incur. Because Uncle Julio's offers the best and freshest ingredients our menus are always subject to availability.

Appetizers

The below items are priced per person. 2 pieces per person. Minimum of 20 guests.

Chips and salsa $1.00

Chile con Queso $1.99

House Made Guacamole $1.99
Made in-house with fresh Haas avocados

Beef or Chicken Quesadillas $3.99
Flour tortillas filled with fajita beef or pulled chicken, cheese, sautéed onions and spices. Served with pico de gallo.

Spinach Quesadillas $3.99
Flour tortillas filled with cheese, spinach and sautéed onions. Served with pico de gallo.

Shrimp Quesadillas $4.99
Flour tortillas filled with cheese, grilled shrimp and cheese. Served with pico de gallo.

Mini Chicken Flautas $3.99
Our homemade corn tortillas filled with pulled chicken and fried to golden perfection.

Beef Fajita Skewers $3.99
Mesquite grilled fajita beef skewered and served with peppers and onions
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Chicken Fajita Skewers $3.99
Mesquite grilled fajita chicken skewered and served with peppers and onions.

Ceviche $4.99
Shrimp, scallops and tilapia marinated with lime and lemon juice, tomatoes, onions and cilantro served with our homemade tostada chips.

Shrimp Brochette $5.99
Jumbo shrimp stuffed with Monterey Jack cheese and fresh jalapeño, bacon wrapped and mesquite grilled with Mexican butter.

Ensalada Especial $2.99
Mixed field greens, grape tomatoes, jicama, cucumber, red onion, red cabbage with citrus vinaigrette dressing.

Chicken Tortilla Soup $3.79
Zesty Chicken broth, chicken, vegetables, tortilla strips, avocado and Queso fresco.

Limited Plated Menu

Available for groups of 30 or less. Menu price includes soda, coffee and tea. All menus include chips and salsa.

Julio's Best $24.99

Queso & Guacamole Combo

Guests choice of:

Fajitas Especial
Beef and Chicken Fajitas plus sautéed fresh peppers and onions, guacamole, pico de gallo, cheese and sour cream and homemade tortillas.

Camarones Diablos
Six mesquite grilled jumbo butterflied shrimp served with Mexican rice, charro beans and homemade tortillas.

Chicken Enchiladas with Sour Cream Sauce
Hand-rolled enchiladas stuffed with pulled chicken and topped with our sour cream sauce. Served with Mexican rice and charro beans.

The Tex-Mex Classic $16.99

Chile con queso
Spicy blend of cheeses

Guest choice of:

Pork Tamale Dinner
4 Homemade pork tamales topped with beef sauce and served with Mexican rice and charro beans.

Crispy Taco Plate
Three Chicken or Beef tacos served with Mexican rice and charro beans.

Cheese Enchilada Dinner
Three cheese and onion enchiladas topped with spicy beef sauce and served with Mexican rice and charro beans.

Buffet Menu

Minimum of 20 guests. All buffets include soda, coffee and tea, chips and salsa.

Soft Taco Buffet $14.99 per guest

Ground beef and chicken served with homemade flour tortillas, Mexican rice and charro beans. Includes shredded lettuce, cheese and tomatoes.

Enchilada Buffet $16.99 per guest

Chicken, beef and cheese enchiladas served with Mexican rice and charro beans.

Fajita Buffet $19.99 per guest

Chicken and Beef fajitas served with Mexican Rice, Charro beans, pico de gallo, guacamole, sour cream and cheese.

The San Jacinto $24.99 per guest

Bacon Wrapped Camarones Brochette
Six jumbo shrimp stuffed with Monterey Jack cheese and fresh jalapeño, bacon wrapped and mesquite grilled, Mexican butter

Pechuga de Pollo
Mesquite grilled chicken breast topped with sautéed vegetables.

Carne Asada
Hand-cut marinated beef skirt steak.

Served with Mexican rice and charro beans.

Additions:

Tamales **$1.59/guest**
Chicken or pork

Veggie Fajitas **$4.99/guest**

Vegetarian Black beans **$2.99/guest (as an addition)**

Enchiladas **$3.99/guest**
Choice of chicken, beef or cheese.

Dessert

Sopapillas **$2.99 per guest**
Puffed Mexican pastries, cinnamon, powdered sugar and honey for dipping

Chocolate Empanadas **$5.99 per guest**
Hand-made puff pastry with chocolate filling.