

THE
DIRDIE
BIRDIE
AUSTIN-TX

EVENT PACKAGES
20 - 250 GUESTS

Welcome to The Dirdie Birdie—where your event is always a hole-in-one.

Whether you're planning a team outing, birthday bash, or just an excuse to gather your favorite people, our Austin-inspired mini golf, playful cocktails, and crowd-pleasing menu set the stage for an unforgettable experience. From casual tee-offs to full-scale buyouts, we make hosting easy, flexible, and—most importantly—fun.

All events have a food, beverage, and golf minimum spend
Events are 3 hours, include a dedicated area of the restaurant,
a buffet setup, a combination of dining and high-top tables,
and an event server.

Food, Beverage, and Golf Minimums

Events must meet the minimum spend listed below to host their event
all food, beverage and golf purchases will go towards this minimum

Holidays may impact pricing - inquire for more information

	20-50 Guests		50-80 Guests		50-250 Guests	
	Reserved Area		½ Venue Reservation		Venue Buyout	
	Sunday - Thursday	Friday & Saturday	Sunday - Thursday	Weekends	Sunday - Thursday	Friday & Saturday
11AM - 5PM	\$1,500	\$2,000	\$2,250	x	\$5,000	\$8,000
5PM - Close	\$2,000	\$3,000	\$3,000	x	\$8,000	\$15,000

All events are charged 8.25% sales tax, 20% service fee, and 5.5% admin fee

20-50 Guests	<p>Reserved section of restaurant, with a mix of dining and cocktail tables available</p> <p>Dedicated Server</p> <p>Buffet Dining</p>
Reserved Area	

50-80 Guests	<p>Half Venue Reserved for party with a mix of dining and cocktail tables available</p> <p>Dedicated Servers</p> <p>Buffet Dining</p> <p>1.5 Hour Golf Course Reservation</p>
½ Venue Reservation	

50-250 Guests	<p>Private use of entire venue and golf course</p> <p>Passed appetizers</p> <p>Buffet Dining</p>
Venue Buyout	

GOLF PACKAGES

20-35 Guests	Individual Team Play	<p>\$18 per person</p> <p>teams of 4 start on the course every 5-7 minutes</p>
35-50 Guests	Tournament (Shotgun) Style Play	<p>\$1,500 (\$1,800 after 5PM)</p> <p>Teams tee-off simultaneously on different starting holes</p>
	Golf Course Reservation	<p>\$1,500 (\$1,800 after 5PM)</p> <p>Golf course is reserved for 1.5 hours - guests can start a round of golf any time during that reservation slot</p>
50+ Guests (non-buyout)	Golf Course Reservation	<p>\$1,500 (\$1,800 after 5PM)</p> <p>Golf course is reserved for 1.5 hours - guests can start a round of golf any time during that reservation slot</p>
Venue Buyout		\$25 per person





Menu Packages

We've teed up a few event menus to make planning a breeze—perfect for an easy win on the planning front! But if you're looking to play a more custom game, we're all in.

Our full menu is always available, and we're happy to work with you to craft a menu that's a hole-in-one for your event.

Par-Tee Menu

The Leaderboard.....\$212

Hummus, Pimento Cheese, Marinated Olives, Mixed Nuts, Pretzel Bites, Toasted Sourdough, Veggie Crudite

Street Corn Queso.....\$75

Tortilla chips, Queso Blanco, Roasted Corn, Lime Crema, Cotija, Shaved Jalepeno

Bavarian Pretzel Bites\$70

Garlic Magic Seasoning, Jalapeno Beer Mustard, Queso

Dirdie Birdie Wagyu Sliders.....\$180

Wagyu Beef Patty, Cheese, Lettuce, Red Onion Birdie Sauce

*vegetarian option available

Chicken Lettuce Cups.....\$75

Baby Romaine, Smashed Avocado, Shaved Jalepeno, Onion, Agave Lime Dressing

*vegetarian option available

The Clubhouse Menu

The Leaderboard.....\$212

Hummus, Pimento Cheese, Marinated Olives, Mixed Nuts, Pretzel Bites, Toasted Sourdough, Veggie Crudite

Birdie Bites.....\$90

House fried boneless wings, tossed in hot honey, served with ranch

Mediterranean Salad.....\$70

Bib Lettuce, Feta, Fried Chickpeas, Cucumbers, Tomatoes, Olives, Red Onion, Lemon-Oregano Vinaigrette

Turkey Club Sandwich\$212

Butterflake toast, shaved turkey, cheddar, black pepper bacon, bib lettuce, tomato, garlic aioli

Blackened Shrimp Rigatoni.....\$205

Rigatoni pasta tossed in a spicy tomato cream sauce, garlic roasted peppers, smoked andouille sausage, blackened shrimp

The Fairway Menu

The Leaderboard.....\$212

Hummus, Pimento Cheese, Marinated Olives, Mixed Nuts, Pretzel Bites, Toasted Sourdough, Veggie Crudite

Street Corn Queso.....\$75

Tortilla chips, Queso Blanco, Roasted Corn, Lime Crema, Cotija, Shaved Jalepeno

House Salad.....\$65

Romaine, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Crispy Croutons, Garlic Ranch

Par 3 Taco Platter.....\$65

Corn Tortillas, Red Chile Braised Pork, Avocado Crema, Shaved Onion, Cilantro

Chicken Tenders + Waffle Fries (GF)\$175

Served with Honey Mustard, Ketchup & Birdie Sauce

The Masters Menu

for Venue Buyouts

Passed Appetizers

Bavarian Pretzel Bites\$70

Garlic Magic Seasoning, Jalapeno Beer Mustard, Queso

Birdie Bites.....\$90

House fried boneless wings, tossed in hot honey, served with ranch

Dirdie Birdie Wagyu Sliders.....\$180

Wagyu Beef Patty, Cheese, Lettuce, Red Onion Birdie Sauce

*vegetarian option available

-OR-

Par 3 Taco Platter.....\$65

Corn Tortillas, Red Chile Braised Pork, Avocado Crema, Shaved Onion, Cilantro

On the Buffet

The Leaderboard.....\$212

Hummus, Pimento Cheese, Marinated Olives, Mixed Nuts, Pretzel Bites, Toasted Sourdough, Veggie Crudite

Street Corn Queso.....\$75

Tortilla chips, Queso Blanco, Roasted Corn, Lime Crema, Cotija, Shaved Jalepeno

House Salad.....\$65

Romaine, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Crispy Croutons, Garlic Ranch

Chicken Tenders + Waffle Fries (GF)\$175

Served with Honey Mustard, Ketchup & Birdie Sauce

Blackened Shrimp Rigatoni.....\$205

Rigatoni pasta tossed in a spicy tomato cream sauce, garlic roasted peppers, smoked andouille sausage, blackened shrimp



The Full Menu

A LA CARTE MENU

each offering serves 20

The Leaderboard.....\$212

Hummus, Pimento Cheese, Marinated Olives, Mixed Nuts, Pretzel Bites, Toasted Sourdough, Veggie Crudite

Street Corn Queso.....\$75

Tortilla chips, Queso Blanco, Roasted Corn, Lime Crema, Cotija, Shaved Jalapeno

Bavarian Pretzel Bites\$70

Garlic Magic Seasoning, Jalapeno Beer Mustard, Queso

Par 3 Taco Platter.....\$65

Corn Tortillas, Red Chile Braised Pork, Avocado Crema, Shaved Onion, Cilantro

Birdie Bites.....\$90

House fried boneless wings, tossed in hot honey, served with ranch

Yellowfin Tuna Crudo.....\$230

Apple, toasted pistachio, shaved jalapeno, white balsamic, thai basil

Chicken Lettuce Cups.....\$75

Baby Romaine, Smashed Avocado, Shaved jalapeno, Onion, Agave Lime Dressing

*vegetarian option available

Nashville Hot Chicken Sliders.....\$160

Crispy fried chicken tossed in Spicy Nashville hot sauce, pickles, garlic ranch

Sunday Side Chick Sliders.....\$160

Crispy chicken breast, pickles, lettuce, tomato, cheddar, birdie sauce

House Salad.....\$65

Romaine, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Crispy Croutons,

Choice of Dressing:

Garlic Ranch, Lemon Vinaigrette, Cilantro Lime

Mediterranean Salad.....\$70

Bib Lettuce, Feta, Fried Chickpeas, Cucumbers, Tomatoes, Olives, Red Onion, Lemon-Oregano Vinaigrette

Caesar Salad.....\$65

Romaine lettuce, tomatoes, parmesan cheese, croutons, caesar dressing

SXSW Salad.....\$70

Romaine lettuce, avocado, roasted corn, radish, cherry tomatoes, spiced pumpkin seeds, cilantro lime dressing

Dirdie Birdie Wagyu Sliders.....\$180

Wagyu Beef Patty, Cheese, Lettuce, Red Onion, Birdie Sauce

*vegetarian option available

Turkey Club Sandwich\$212

Butterflake toast, shaved turkey, cheddar, black pepper bacon, bib lettuce, tomato, garlic aioli

Chicken Tenders + Waffle Fries (GF)\$175

Served with Honey Mustard, Ketchup & Birdie Sauce

Coffee Braised Short Rib + Potatoes.....\$190

Yukon gold potato puree, crispy onions, herbs & jus

Blackened Shrimp Rigatoni.....\$205

Rigatoni pasta tossed in a spicy tomato cream sauce, garlic roasted peppers, smoked andouille sausage, blackened shrimp

DESSERTS

each offering serves 20

Chocolate Chip Cookie Platter.....\$75

Salted chocolate chip cookie

Brownie Bites Platter\$55

Chocolate brownie bites, chocolate ganache, cinnamon sugar, chantilly cream

N.Y. Style Cheesecake Platter (GF).....\$170

Berry Compote, Whipped Cream

Build Your Own Sundae Bar.....\$200

Vanilla Gelato, berry compote, bananas, chocolate sauce, whipped cream

Chocolate Fountain\$200

Melted chocolate, marshmallows, strawberries, bananas, rice crispies, pretzels



BAR PACKAGES

DRINK TICKETS (per person)

Includes (2) tickets per person, good for beer, wine, specialty cocktails, spirits*, and zero-proof cocktails

11AM - 5PM

Monday - Thursday	\$26
Friday - Sunday	\$30

5PM - CLOSE

Monday - Thursday	\$28
Friday - Sunday	\$32

ALL INCLUSIVE BAR (flat-rate per person)

3 hours of open bar for guests. Includes beer, wine, specialty cocktails, spirits*, and zero-proof cocktails

11AM - 5PM

Monday - Thursday	\$50
Friday - Sunday	\$50

5PM - CLOSE

Monday - Thursday	\$50
Friday - Sunday	\$60

CONSUMPTION BAR

a bar tab will be opened for your party to order drinks on for the duration of your event





PUTT





SIP





SAVOR





**PLEASE REACH OUT TO EVENTS@DIRDIEBIRDIEATX.COM
WITH ANY QUESTIONS ABOUT OUR SELECTION OF EVENT PACKAGES.**

