EAT. DRINK. BE HAPPY.



HIGHTOWER

EVENT CATERING

ABOUT HIGHTOWER EVENT CATERING

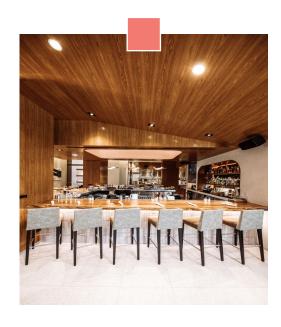
At our Dallas, Texas based catering company, we specialize in providing high class and luxury catering services for a variety of events including corporate events, social events, and weddings. We understand the importance of making a lasting impression on your guests and strive to create unforgettable culinary experiences through the use of fresh, high-quality ingredients and innovative menu designs. Whether you are planning a small intimate gathering or a grand gala, our team of experienced event planners and skilled chefs will work closely with you to create a customized menu that perfectly reflects your taste and style. Let us help make your next event a truly memorable one.

CUISINE

Our Menu focuses on New American cuisine with international influences from our travels. We believe what makes American food so unique is the diversity. We would like to welcome you to enjoy dishes often seen as American Classics but with flavors from across the world.

BENEFITS OUR PRIVATE DINING

- Only the freshest, highest-quality ingredients
- Seasonal menus with local ingredients
- Variety of event options
- We can accommodate dietary requests or restrictions
- Restaurant-style preparation
- Engaging "Action" stations



CELEBR ATE ANY EVENT WITH US AND LET US HELP YOU PLAN IT.

Whether you're planning a small gathering or a momentous occasion, our team of experienced professionals are focused on crafting a dining experience that matches your vision and lives up to your expectations.

We know there's a lot on your plate, and our team is prepared to help alleviate the stress of event planning so you and your guests can celebrate and savor every moment of your event.

Standing 400 | Seated 250

Since 1984, Dallas institution Steakhouse with Waterfall view and located Central Downtown.



Standing 200 | Seated 66

Elegant corner space of the restaurant with 20 ft high ceilings looking across the streets of Downtown Dallas.



BREAKFAST DISPLAY

MINIMUM ORDER OF 12 IS REQUIRED INDIVIDUAL PACKAGING AVAILABLE*

WHOLE FRUIT BASKET 3 PER FRUIT

NAVEL ORANGES, GRANNY SMITH APPLES, TANGERINES, AND BANANAS

FRESH FRUIT BOWL* 5/PERSON

MIXED FRUITS OF MELON AND FRESH BERRIES

SLICED FRESH FRUIT 5/PERSON

CANATLOUPE, HONEY DEW, PINEAPPLES, GRAPES, AND FRESH BERRIES

GREEK YOGURT BAR* 6/EACH

VANILLA GREEK YOGURT, HOUSEMADE GRANOLA, FRESH BERRIES

ASSORTED CROISSANT DISPLAY 48/DZ

BUTTER CROISSANTS, ALMOND CROISSANTS, AND CHOCOLATE CROISSANTS

ASSORTED GOURMET MUFFINS 42/DZ

BLUEBERRY COBBLER, STRAWBERRY RHUBARB, AND CINNAMON WALNUT

ASSORTED MINI GLUTEN FREE MUFFINS 28/DZ

BLUEBERRY COBBLER, STRAWBERRY RHUBARB, AND CINNAMON WALNUT

BREAKFAST PASTRIES DISPLAY 48/DZ

FRESHLY BAKED ASSORTED PASTRIES CHOSEN BY OUR CHEF

EMPIRE BAKERY'S BAGELS* 52/DZ

ASSORTED BAGELS WITH WHIPPED CREAM CHEESE, SCALLION CREAM CHEESE, AND BUTTER

LOX AND BAGELS* 13/EACH

PLAIN BAGEL WITH SMOKED SALMON, CAPERS, PICKLED RED ONIONS, CUCUMBERS, CHERRY TOMATOES, LEMON, BOILED EGGS, AND WATERCRESS SALAD

CONTINENTAL BREAKFAST 14/PERSON

FRESH SLICED FRUIT DISPLAY WITH ASSORTED BREAKFAST PASTRIES AND COFFEE BAR

EXECUTIVE CONTINENTAL BREAKFAST 20/PERSON

FRESH SLICED FRUIT DISPLAY, ASSORTED BREAKFAST PASTRIES, YOGURT BAR, COFFEE BAR, AND JUICES





BREAKFAST BUFFET/STATIONS

MINIMUM ORDER OF 12 PER PERSON IS REQUIRED INDIVIDUAL PACKAGING AVAILABLE*

BREAKFAST TACOS* 3.5/PERSON

ON FLOUR TORTILLAS, BACON & CHEDDAR, CHORIZO & QUESO FRESCO, SAUSAGE & CHEDDAR, CHIVE & SWISS SERVED WITH ROASTED TOMATO SALSA

BREAKFAST SANDWICHES* 7/PERSON

ON BRIOCHE BUN, BACON & CHEDDAR, CHIVE & SWISS, SAUSAGE & CHEDDAR, GRILLED CHICKEN & GRUYERE

TOASTED BAGEL SANDWICHES* 8/PERSON

BAGELS FROM EMPIRE BAKERY, BACON & CHEDDAR, SAUSAGE & CHEDDAR, GRILLED CHICKEN & GRUYERE, CHIVE & SWISS

MINI ASSORTED QUICHE 7/PERSON

SPINACH & GRUYERE, BACON & CHEDDAR, ROASTED VEGETABLES & HERBS, SAUSAGE & SWISS

CLASSIC BREAKFAST 15/PERSON

SCRAMBLED ORGANIC EGGS, ROASTED YUKON POTATOES, THICK CUT BACON, BREAKFAST SAUSAGE, TOAST

COUNTRY STYLE FRENCH TOAST 11/PERSON

FRESHLY BAKED BRIOCHE BREAD, CREME ROYALE, CINNAMON, CARDAMOM, MAPLE SYRUP, WHIPPED CREAM, FRESH STRAWBERRIES, AND BLUEBERRIES

OMELET STATION 16/PERSON

ORGANIC EGGS AND EGG WHITES WITH CRUMBLED BACON, ITALIAN SAUSAGE, PIT HAM, ROASTED JALAPENO, CHERRY TOMATOES, ROASTED RED ONIONS, RED PEPPERS, SAUTEED MUSHROOMS, SWISS CHEESE, CHEDDAR CHEESE, AND SALSA. SERVED WITH HOME FRIES CHEF ATTENDANT REQUIRED

BUTTERMILK PANCAKE STATION 14/PERSON

BUTTERMILK PANCAKES SERVED WITH WHIPPED CREAM, CANDIED PECANS, STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS, AND MAPLE SYRUP
CHEF ATTENDANT REQUIRED

FRENCH STYLE CREPE STATION 15/PERSON

CREPES SERVED WITH WHIPPED CREAM, STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, RASPBERRIES, NUTELLA, FRESH BANANAS, CHOCOLATE CHIPS, AND POWDERED SUGAR CHEF ATTENDANT REQUIRED



BOXED LUNCHES

\$21 PER BOX

COMES WITH MS. VICKIE'S POTATO CHIPS, WHOLE FRUIT, CHICKPEA SALAD, CHOCOLATE CHIP COOKIE MINIMUM 12 BOXES PER ORDER

SANDWICHES

SMOKED TURKEY SANDWICH
SWISS CHEESE, GREEN LEAF LETTUCE, AND TOMATOES

PIT HAM SANDWICH CHEDDAR CHEESE, GREEN LEAF LETTUCE, AND TOMATOES

CALIFORNIA TURKEY CLUB
SWISS CHEESE, AVOCADO, BACON, ARUGULA,
AND TOMATOES

ROASTED CHICKEN SALAD SANDWICH HERBS, PICKLED RED ONIONS, LETTUCE, AND TOMATOES

GRILLED PESTO CHICKEN SANDWICH SWISS CHEESE, BACON, LETTUCE, AND TOMATOES

ITALIAN SANDWICH HAM, SALAMI, PROSCIUTTO, MOZZARELLA, AND SHREDDED LETTUCE

GRILLED STEAK SANDWICH
GOUDA CHEESE, PICKLED RED ONIONS, ARUGULA,
AND TOMATOES

TOMATO CAPRESE SANDWICH (*)
MOZZARELLA, TOMATOES, BASIL PESTO, AND ARUGULA

AVOCADO CLUB (*) (*)

SWISS CHEESE, PICKLED RED ONIONS, LETTUCE,
AND TOMATOES ON GLUTEN FREE FLATBREAD



SALADS

ARTISAN GREEN SALAD (*)
SHAVED VEGETABLES, CHERRY TOMATOES, GOAT CHEESE,
GRANOLA, AND CHAMPAGNE VINAIGRETTE

CLASSIC CHICKEN CAESAR SALAD
ROTISSERIE CHICKEN, CHOPPED ROMAINE, PARMESAN,
AND CROUTONS

COBB SALAD
ROMAINE, GRILLED CHICKEN, TOMATOES, PICKLED RED ONIONS, BOILED EGG, BLUE CHEESE, BACON, AND BUTTERMILK DRESSING

ITALIAN CHOPPED SALAD
CHOPPED ROMAINE, SALAMI, MOZZARELLA, ROASTED
PEPPERS, OLIVES, FOCACCIA, AND RED WINE
VINAIGRETTE

MEDITERRANEAN GRAIN SALAD (%) (**)
TRI COLOR QUINOA, ROASTED SALMON, SPANISH
OLIVES, TOMATOES, CHICKPEAS, BABY KALE, AND WHITE
BALSAMIC VINAIGRETTE

BABY KALE SALAD GOOD GRILLED STEAK, RED ONIONS, FENNEL, TOMATOES, GOAT CHEESE, WALNUTS, CRANBERRY, AND BALSAMIC VINAIGRETTE

STRAWBERRY & ARUGULA SALAD (*) GF CHERRY TOMATOES, PECANS, PICKLED RED ONIONS, GOAT CHEESE, AND CHAMPAGNE VINAIGRETTE



CASUAL BUFFET

\$32 PER PERSON

CHOOSE ONE ENTREE AND TWO SIDES.
ALSO COMES WITH BREAD BASKET, MIXED GREEN SALAD, AND PETITE DESSERT DISPLAY

ENTREES

BAKED ZITI
CHERRY TOMATOES & WHIPPED RICOTTA

RIGATONI ITALIAN SAUSAGE RAGU & BASIL

GRILLED CHICKEN
SUN DRIED TOMATO & MUSHROOM CREAM SAUCE

ROASTED CHICKEN
HONEY LEMON THYME REDUCTION

CLASSIC CHICKEN PICATTA LEMON CAPER SAUCE

CHICKEN PARMESAN TOMATO AND BASIL

PAN SEARED SALMON
GARLIC LEMON CREAM SAUCE

HERB GRILLED SALMON CHIMICHURRI

DAY'S CATCH +MKT ROASTED TOMATO, HERBS, & OLIVES

ROASTED PORK LOIN PINEAPPLE CHUTNEY

BRAISED BEEF SHORT RIB +6
ROASTED ROOT VEGETABLES

GRILLED PETITE FILET MUSHROOM DEMI GLAZE

HERB GRILLED FLANK STEAK +4 CHERRY DEMI GLAZE

ROASTED BEEF TENDERLOIN +12 CIPOLLINI & DEMI GLAZE

SURF & TURF +12 PETITE FILET & SHRIMP SCAMPI

Additional Entree +8
Additional Salad/Sides +5
All buffet are served on Real Chafers
and Elegant Disposable plates/utensils
Additional charges may be added for delivery/pickup

SIDES

GRILLED ASPARAGUS & LEMON

ROASTED BABY CARROTS & ORANGE

ROASTED MIXED VEGETABLES

CHARRED CAULIFLOWER & GARLIC CONFIT

CLASSIC RATATOUILLE

FRENCH GREEN BEANS & ALMONDS

ROASTED MUSHROOMS & HERBS

CREAMED CORN

YUKON POTATO PUREE

ROASTED MARBLE POTATOES & HERBS

ROASTED SWEET POTATOES & PECANS

LOADED MASHED POTATOES

ROASTED SUMMER SQUASH & SHERRY VINEGAR

ITALIAN STYLE MAC & CHEESE

LOBSTER MAC & CHEESE +5

ANCIENT GRAIN RICE PILAF

CRISPY BRUSSEL SPROUTS, MAPLE, & BACON

ARTICHOKE HEARTS, FENNEL, & LEMON



CHILLED APPETIZERS

DISPLAYED OR PASSED*

2 DOZEN MINIMUM

ARTICHOKE SALAD WITH PICKLED ONIONS ON CROSTINI 2EA

CHERRY TOMATO BRUSCHETTA ON TOASTED BAGUETTE 2EA

RED WINE BLACK FIGS WITH BOURSIN CHEESE ON CROSTINI 2.5EA

CHERRY TOMATO, MOZZARELLA, BASIL, AND OLIVE CAPRESE SKEWERS WITH BALSAMIC GLAZE 2.5EA

MINI AVOCADO TOAST WITH PICKLED VEGETABLES ON BAGUETTE TOAST 2.5EA

ENGLISH CUCUMBER AND BOURSIN TEA SANDWICH 2EA

PISTACHIO CRUSTED GOAT CHEESE BITES WITH FIG MARMALADE 3EA

MINI FRESH SPRING ROLLS, CHIVES, CRUSHED CASHEWS, AND PEANUT SAUCE 2.5EA

MINI VEGETABLE CRUDITE CUPS WITH GREEN GODDESS DRESSING 3EA

THAI BEEF SALAD IN WONTON CUPS, PICKLED ONIONS, AND CHERRY TOMATOES 3.5EA

CHILLED GRILLED BEEF SKEWERS WITH MOZZARELLA, CHERRY TOMATOES, AND BASIL 3.5EA

GRILLED CHICKEN WALDORF SALAD ON MINI TOAST 3EA

CHILLED CHICKEN SATAYS WITH PEANUT SAUCE AND SESAME SEEDS 3EA

SHRIMP COCKTAIL SKEWERS WITH COCKTAIL SAUCE AND HORSERADISH* 5EA

SMOKED SALMON MOUSSE WITH CAPERBERRIES ON PUFF PASTRY 4EA

HAMACHI TARTARE, CUCUMBER AGUA CHILE, AND CILANTRO* 4EA

LOBSTER AND BURRATA SALAD WITH POPPY SEED VINAIGRETTE* 4.5EA

MINI NEW ENGLAND LOBSTER ROLLS ON BRIOCHE 4.5EA

SEARED AHI TUNA WITH PINEAPPLE RELISH AND MICRO CILANTRO* 4.5EA

JUMBO LUMP CRAB SALAD ON ENGLISH CUCUMBER 5EA





WARM APPETIZERS

DISPLAYED OR PASSED* (CERTAIN ITEMS MAY ONLY BE PASSED)

2 DOZEN MINIMUM

PETITE GOUGERES FILLED WITH MORNAY SAUCE 2EA

CRISPY WILD MUSHROOM RISOTTO ARANCINI WITH TRUFFLE AIOLI 3EA

MINI FALAFEL BITES WITH CUCUMBER-GREEK YOGURT AND CHILI OIL 2.5EA

MINI TOMATO BISQUE SHOOTERS WITH FOCACCIA AND TOMATO SKEWER* 2.5EA*

CRUSHED POTATO EMPANADA WITH CHIPOTLE AIOLI 3EA

PRESSED ITALIAN GRILLED CHEESE BITE WITH SMOKED TOMATO AIOLI 2.5EA

YUKON POTATO AND GRUYUERE CORQUETTE WITH TRUFFLE AIOLI 2EA*

"PIGS IN A BLANKET" WITH JALAPENO SAUSAGE AND CREOLE MUSTARD 3EA

GRILLED CHICKEN TANDOORI SKEWERS WITH SWEET ONION CHUTNEY 3EA

MINI BEEF WELLINGTONS WITH CARAMELIZED ONION MARMALADE AND MUSTARD SEEDS 5EA*

BBQ PORK BELLY SLIDERS WITH CREOLE MUSTARD 4EA

NASHVILLE HOT POPCORN CHICKEN SKEWERS WITH "RANCH" 3EA

MINI DRY AGED BEEF SLIDERS WITH SMOKED CHEDDAR, B&B PICKLES, AIOLI 3.5EA

CRISPY PORK BELLY SKEWERS WITH MISO REDUCTION AND SESAME SEEDS 3.5EA

ASIAN BBQ SHORTRIB POTSTICKERS, SZECHUAN PEPPERCORNS, TAMARIND 3EA

MINI ITALIAN MEATBALLS WITH TOMATO SUGO AND PARMESAN 3EA

GRILLED BEEF TOSTADA WITH PICKED ONIONS AND CILANTRO PESTO* 3.5EA

HAWAIIAN BBQ PORK WITH PICKLED CUCUMBER IN MINI BRIOCHE BUNS 4EA

MAINE LOBSTER "HUSHPUPPIES" WITH OLD BAY AIOLI 4EA*

CREOLE STYLE CRAB CAKE BITES WITH PAPRIKA AIOLI AND FRESH HERBS 4.5EA



FOOD DISPLAY

MINIMUM 12 PEOPLE

CHIPS, CHIPOTLE QUESO, GUACAMOLE, AND SALSA 10/PERSON

GRILLED AND FRESH VEGETABLE CRUDITÉ DISPLAY 10/PERSON
SERVED WITH ARTICHOKE SPINACH DIP, CREAMY HUMMUS, AND ROASTED RED
PEPPER AIOLI

SEASONAL FRUIT AND CHEESE PLATTER 11/PERSON ASSORTMENT OF SLICED SEASONAL FRUITS AND AGED CHEESES

MEAT AND CHEESE PLATTER 13/PERSON

ASSORTED CURED MEATS AND AGED CHEESES WITH ACCOUTREMENTS

POTATO CHIPS AND DIPS 10/PERSON

ASSORTED FLAVORS OF OUR HOUSEMADE CHIPS WITH CHIVE ONION DIP, PIMENTO CHEESE, AND GREEN GODDESS

MEDITERRANEAN DISPLAY 14/PERSON

MARINATED OLIVES, CHERRY TOMATO SALAD, GARLIC HUMMUS, EGGPLANT DIP, TOASTED WALNUTS, HERB FETA BITES, MARINATED FIGS GRILLED VEGETABLES, AND PITA CHIPS

MINI SLIDER DISPLAY 15/PERSON

PRIME BEEF BURGERS WITH CHEDDAR, PICKLES, AND BBQ
NASHVILLE HOT FRIED CHICKEN WITH PICKLES AND "RANCH"
CRISPY FALAFEL SLIDERS WITH GREEK YOGURT AND CUCUMBER

"A LITTLE BIT OF EVERYTHING" DISPLAY 23/PERSON

GRILLED VEGETABLES, MEAT AND CHEESE CHARCUTERIE, TOMATO BRUSCHETTA, MARINATED OLIVES, GARLIC HUMMUS, ARTICHOKE DIP, MARINATED FIGS, ASSORTED BREADS, AND FRESH FRUIT

ITALIAN FLATBREAD STATION 14/PERSON

- +OVEN DRIED TOMATOES, FRESH MOZZARELLA, BASIL
- +MARINATED FIGS, WHIPPED RICOTTA, ARUGULA
- +ARTICHOKE HEARTS, MOZZARELLA, PARMESAN, LEMON, PARSLEY





LIVE-ACTION STATIONS

MINIMUM 24 PEOPLE

CHEFS ARE REQUIRED FOR LIVE-ACTION STATION AS AN ADDITIONAL CHARGE

JAPANESE GRILLED WAGYU BEEF SKEWERS 18/PERSON

COOKED ON BINCHOTAN GRILL WITH GRILLED VEGETABLES, SWEET CHILI, AND SOY GINGER

RISOTTO IN PARMESAN WHEEL 14/PERSON

CACIO E PEPE RISOTTO WITH BASIL PESTO AND GRATED PARMESAN

HERB CRUSTED PRIME RIB CARVING STATION 34/PERSON

SERVED WITH DINNER ROLLS, SOURDOUGH TOAST, GRILLED VEGETABLES, HORSERADISH CREAM, AND WHOLE-GRAIN MUSTARD

ROASTED BEEF TENDERLOIN CARVING STATION 42/PERSON

SERVED WITH DINNER ROLLS, SOURDOUGH TOAST, GRILLED VEGETABLES, HORSERADISH CREAM, AND WHOLE-GRAIN MUSTARD

HANDMADE PASTA STATION 18/PERSON

YOUR CHOICE OF TWO:

- + POTATO GNOCCHI WITH POMODORO ROSA AND BASIL
- + CAVATELLI WITH SHORTRIB RAGU
- + ORECCHIETTE WITH PORK AND PORCINI RAGU

MAC AND CHEESE BAR 13/PERSON

SLOANE'S CLASSIC MAC WITH PARMESAN, ASIAGO, MOZZARELLA, AND PECORINO SERVED WITH A DOZEN DIFFERENT TOPPINGS TO MAKE IT YOUR OWN!

STREET TACO BAR 15/PERSON

CORN TORTILLAS HEATED ON A PLANCHA WITH BARBACOA, PORK PASTOR, CUMIN-LIME CHICKEN AND TWO SEASONAL SALSAS. ACCOMPANIED BY CHOPPED CILANTRO, QUESCO FRESCO, AND FRESH LIMES

MEXICAN ELOTE BAR 11/PERSON

COMES SEASONED CORN AND VARIETY OF TOPPINGS

- + CHERRY TOMATOES, ROASTED POBLANOS, CILANTRO, PICKLED JALAPENOS, LIMES
- + GRILLED CHICKEN, BACON BITS, QUESO FRESCO, COTIJA CHEESE
- + MEXICAN HOT SAUCE, SOUR CREAM, SALSA VERDE, SALSA ROJA



HAPPY HOUR PACKAGES

MINIMUM 24 GUESTS

"GET TOGETHER" 20/PERSON

- + MEAT AND CHEESE PLATTER
- + GRILLED AND FRESH VEGETABLE CRUDITÉ DISPLAY

"LET'S CELEBRATE" 28/PERSON

- + MEAT AND CHEESE PLATTER
- + MINI SLIDER DISPLAY
- + CHOICE OF TWO COLD DISPLAYED APPETIZERS

"SPECIAL OCCASION" 36/PERSON

- + MEAT AND CHEESE PLATTER
- + MEDITERRANEAN DISPLAY
- + CHOICE OF THREE DISPLAYED APPETIZERS

"HERE TO IMPRESS" 45/PERSON

- + MEAT AND CHEESE PLATTER
- + GRILLED AND FRESH VEGETABLE DISPLAY
- + CHOICE OF FIVE PASSED APPETIZERS
- + PETITE DESSERT BITES





DESSERTS

MINIMUM ORDER DOZEN IS REQUIRED

COOKIE DISPLAY 28/DZ

CLASSIC CHOCOLATE CHIP, CINNAMON OATMEAL, AND WHITE CHOCOLATE WALNUT

BROWNIE DISPLAY 30/DZ

DOUBLE CHOCOLATE BROWNIE, NUTTY CARAMEL BROWNIE, AND "BLONDIES

MINI COOKIE AND BROWNIE BITES 32/DZ

ASSORTMENT OF DIFFERENT COOKIES AND BROWNIES

CAKEBALL BITES 48/DZ

ITALIAN CREAM CAKE, RED VELVET CAKE, DOUBLE CHOCOLATE CAKE, AND VANILLA BIRTHDAY CAKE

CHEESECAKE LOLLIPOPS 54/DZ

STRAWBERRIES AND CREAM, DULCE DE LECHE, AND OREO CRUMBLE

MINI CUPCAKES 28/DZ

VANILLA BIRTHDAY CAKE, DOUBLE CHOCOLATE CAKE, AND RED VELVET CAKE

MINI CREME BRULEE TARTS 28/DZ

VANILLA, CARAMEL, AND LAVENDER

MINI CHOCOLATE BUDINO 42/DZ

TRIPLE CHOCOLATE CREAM WITH HAZELNUT CRUMBLE, CARAMEL, AND WHIPPED CREAM

CHEESECAKE BITES 36/DZ

RASPBERRY LEMON, STRAWBERRIES AND CREAM, LUXARDO CHERRY, AND DARK CHOCOLATE

CHOCOLATE COVERED STRAWBERRIES 42/DZ

VARIOUS FLAVORS OF CHOCOLATE

PETITE DESSERT BITES 12/PERSON

MINI LEMON TART, CHEESECAKE BITES, CREME BRULEE TARTLETS, MINI COOKIES, AND BROWNIE BITES

GRAND DESSERT DISPLAY 18/PERSON

MINI COOKIES JARS, BROWNIE BITES, ASSORTMENT OF CAKEBALLS, MINI CUPCAKES, CHEESECAKE LOLLIPOPS, CHOCOLATE COVERED STRAWBERRIES, AND MINI BUDINOS



PLATED DINNERS

* CERTAIN APPETIZER OR ENTREES MAY INCUR A SUPPLEMENTAL CHARGE

"DINNER PARTY" 62/PERSON

- + FAMILY STYLE APPETIZER FOR THE TABL
- + CHOICE OF TWO ENTREES
- + FAMILY STYLE SIDE FOR THE TABLE
- + DESSERT

"WE'RE HERE TO EAT" 68/PERSON

- + CHOICE OF SALAD OR SOUP
- + CHOICE OF THREE ENTREES
- + FAMILY STYLE SIDE FOR THE TABLE
- + CHOICE OF TWO DESSERTS

"LITTLE BIT OF EVERYTHING" 74/PERSON

- + FAMILY STYLE APPETIZERS
- + CHOICE OF SALAD OR SOUP
- + CHOICE OF THREE ENTREES
- + TWO FAMILY STYLE SIDES FOR THE TABLE
- + CHOICE OF TWO DESSERTS



BAR PACKAGES

MINIMUM 25 PEOPLE

BEER AND WINE

TWO HOURS 25/PERSON | EACH ADDITIONAL HOUR 10/PERSON INCLUDES ASSORTMENT OF BEERS, CHOICES OF RED, WHITE AND SPARKLING, AND NON ALCOHOLIC BEVERAGES.

STANDARD OPEN BAR

TWO HOURS 35/PERSON | EACH ADDITIONAL HOUR 10/PERSON INCLUDES BEER, HOUSE RED, WHITE AND ROSE, AND ENTRY LEVEL SPIRITS.

PREMIUM OPEN BAR

TWO HOURS 45/PERSON | EACH ADDITIONAL HOUR 12/PERSON INCLUDES BEER, MID-RANGE RED, WHITE, ROSE, CALL SPIRITS, AND SELECT COCKTAILS.

ASK ABOUT CUSTOM COCKTAILS SUITED FOR YOUR EVENT

BEVERAGE EXPERIENCES

ASK ABOUT OUR VARIOUS BEVERAGE EXPERIENCES AS PRICES VARY

COCKTAIL CLASS	
MARGARITA BAR	
TEQUILA OR MEZCAL TASTING	
BLOODY MARY BAR	
MIMOSA BAR	
WHISKEY FLIGHTS	



TERMS & CONDITIONS (IN-HOUSE)

MENU

When do I submit my food & beverage selections?

Please submit food and beverage selections to your special event manager 72 hours prior to your event. This will help ensure product is ordered and delivered on time. Changes to the menu cannot be gauranteed one week before your event. Any selections made after the dead line will not be gauraenteed. Menu selections cannot be changed after 72 hours.

What type of menus are used for group events?

You will select a pre-fixed menu or events menu consisting of an array of signature items from the restaurant's regular menu. We have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. Some examples are, sit-down, hand passed appetizers, coursed lunch or dinner, buffet, etc. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

Can we accomadate for food allergies?

Yes. We are able to accommodate food allergies as best we can. Please communicate with your sales manager on further questions.

Can we decrease or increase the size of our party as well as the food?

Once the menu is finalized 72 hours before the event, we cannot decrease the amount of food for your party because supplies and product has been already purchased.

We cannot gaurantee an increase on certain items on your menu because ingredients and supplies may take days to retrieve.

Could we create a custom menu?

Yes. If there is something that doesn't intrest you on our current event menu, please talk to our event manager for assistance. Please understand we typically charge a premium for off menu items.

PAYMENTS

What happens to the credit card information entered into triple seat?

The card number entered into triple seat's guest portal will be used to charge the deposit amount. This is a secure payment portal and we do not have direct access to the information entered on the website.

Do I need to make a deposit?

A 50% deposit is required to reserve your event as soon as possible.

How do I approve my contract?

Please review the contract and e-sign at the bottom, you may type or draw your name. The event will be confirmed once a deposit has been made. After signing the agreement, simply click the \"pay now \" link located in the left column of the page to securely add your credit card information and submit payment.

How does final payment work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. A credit card must be physically present unless approved by your sales manager.

CANCELLATIONS

What happens if I cancel my event?

Cancellations must be made 72 hours prior to reservation time. cancellations made within the last 72 hours of the event time will be charged 50% of the per-person total bill, based on the reserved guest count, including 23% service fee and all taxes. different cancellation polices may apply for group reservations in a main dining room or full restaurant buyouts. if this applies to your event, please ask your special event manager for more information. Cancellation fees are not transferable.

STAFFING

How many servers or chefs do I need for my event?

If your event is inside our restaurant, we typically do not charge for additional servers or chef unless extra staff is requested. Depending on the event space, menu, set up, and beverage program, our event manager may suggest a certain number of staff to insure your event goes smoothly.

MISC

What is the difference between service charge and gratuity?

Gratuity is the amount you decide to leave the team who executes your event. You may reference that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. All events include a 23% service charge.

Can we bring our own food or beverage?

Food and Beverage is not allowed except for celabratory cakes. There is an additional cake cutting fee at \$3 per person.

Do you proved Audio and Visual equipment?

We do not provide AV equipment. If you would like to bring your own, please talk with your events manager.

Are there any decorations allowed inside the restaurant?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

TERMS & CONDITIONS (OFF-SITE)

MENU

When do I submit my food & beverage selections?

Please submit food and beverage selections to your special event manager 72 hours prior to your event. This will help ensure product is ordered and delivered on time. Changes to the menu cannot be gauranteed one week before your event. Any selections made after the dead line will not be gauraenteed. Menu selections cannot be changed after 72 hours.

What type of menus are used for group events?

You will select a pre-fixed menu or events menu consisting of an array of signature items from the restaurant's regular menu. We have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a topnotch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

Can we accomadate for food allergies?

Yes. We do the best we can without cross contaminating certain ingredients. We suggest when choosing your menu, the entire menu should not include the certain ingredient.

Can we decrease or increase the size of our party as well as the food?

Once the menu is finalized 72 hours before the event, we cannot decrease the amount of food for your party because supplies and product has been already purchased.

We cannot gaurantee an increase on certain items on your menu because ingredients and supplies may take days to retrieve.

Could we create a custom menu?

Yes. If there is something that doesn't intrest you on our current event menu, please talk to our event manager for assistance. Please understand we typically charge a premium for off menu items.

PAYMENTS

What happens to the credit card information entered into triple seat?

The card number entered into triple seat's guest portal will be used to charge the deposit amount. This is a secure payment portal and we do not have direct access to the information entered on the website.

Do I need to make a deposit?

A 50% deposit is required to reserve your event as soon as possible.

How do I approve my contract?

Please review the contract and e-sign at the bottom, you may type or draw your name. The event will be confirmed once a deposit has been made. After signing the agreement, simply click the \"pay now \" link located in the left column of the page to securely add your credit card information and submit payment.

How does final payment work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. A credit card must be physically present unless approved by your sales manager.

CANCELLATIONS

What happens if I cancel my event?

Cancellations must be made 72 hours prior to reservation time. cancellations made within the last 72 hours of the event time will be charged 50% of the per-person total bill, based on the reserved guest count, including 23% service fee and all taxes. different cancellation polices may apply for group reservations in a main dining room or full restaurant buyouts. if this applies to your event, please ask your special event manager for more information. Cancellation fees are not transferable.

STAFFING

How many servers or chefs do I need for my event?

Depending on the event space, menu, set up, and beverage program, our event manager will designate a certain number of staff to insure your event goes smoothly. There are certain actions stations that do need chefs attendants accompanied for your event which cost per hour will be provided.

DELIVERY

Do you provide delivery?

Offsite events must be \$1500 food and beverage minimum for delivery. Any events over a 10 mile radius from the restaurant will result in an additional delivery fee.

