



BANQUET MENU



GRAB THE
DAY BY
THE HORNS

BREAKFAST MENU



BREAKFAST BUFFET

INCLUDES SEASONAL SLICED FRESH FRUITS AND BERRIES, FRESHLY SQUEEZED JUICES,
FORT WORTH'S AVOCA COFFEE ROASTERS REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED TEAS.

▷▷▷ CONTINENTAL BREAKFAST 35

house-made granola and greek yogurt
selection of cereals with a variety of milk
assorted fresh baked pastries and breads with house-made jams

▷▷▷ RHINESTONE COWBOY 42

house-made granola and greek yogurt
assorted mini quiche
avocado toast
farmers' market salad
assorted fresh baked pastries and breads with house-made jams

▷▷▷ RANCH HAND BREAKFAST 48

house-made granola and greek yogurt
local scrambled farm eggs
black pepper bacon
country ham
red breakfast potatoes
buttermilk biscuits, house-smoked sausage gravy
assorted fresh baked pastries and breads with house-made jams

»» CONTINUE





BREAKFAST ENHANCEMENTS

ONLY AVAILABLE AS AN ADD-ON TO BUFFET & BREAKS.

WHOLE FRESH FRUIT 5

ASSORTED GREEK YOGURTS 5

GRISTMILL OATMEAL 7

maple syrup, bananas, brown sugar, honey, whipped butter, raisins, chocolate chips, candied pecans, cream

INDIVIDUAL GREEK YOGURT PARFAITS WITH SEASONAL FRESH BERRIES AND GRANOLA 8

SEASONAL SLICED FRESH FRUITS AND BERRIES PLATTER 8

FRESH SMOOTHIES 9

assortment of fresh fruit and vegetable smoothies

ADD PROTEIN POWDER +2PP

BREAKFAST BISCUIT SANDWICHES 10

buttermilk biscuits, local farm eggs, cheese, country ham

DONUT WALL WITH A VARIETY OF LOCALLY MADE ARTISAN DONUTS 12

BREAKFAST TACO 15

flour tortillas, local farm eggs, cheese, choice of sausage, or black pepper bacon

TACO BAR 15

local scrambled farm eggs, red breakfast potatoes, black pepper bacon, smoked breakfast sausage, chorizo

salsa verde, pico, avocado smash, lime crema, smoked tomato salsa, micro cilantro, pickled red onions

pickled fresno chiles, shredded local cheddar cheese, pepper jack cheese, queso fresco, flour and corn tortilla

STEAK & EGGS 18

house-made granola and greek yogurt, local farm eggs your style, red breakfast potatoes, wood-grilled flank steak

Texas hot sauce hollandaise, flour and corn tortillas, assorted fresh baked pastries and breads with

house-made jams





BREAKFAST ENHANCEMENTS

OMELETTES & EGGS 16

local farm eggs, black pepper bacon, country ham, chorizo, flank steak, local tomatoes, roasted mushrooms
caramelized onions, fire-roasted poblano peppers, avocado, spinach, arugula, basil, cilantro, smoked salsa
cheddar cheese, pepper jack cheese, baby swiss cheese, queso fresco, Texas herb goat cheese

CHICKEN & WAFFLES 16

buttermilk waffles, fried chicken tenders, black pepper bacon, house-smoked sausage gravy
maple syrup, local honey, whipped butter, chopped chives

CHILAQUILES 16

corn tortillas, chorizo, red chili salsa, local farm fried egg, avocado crema, smoked tomato salsa, fresh cilantro

CAST IRON GRIDDLE* 16

buttermilk pancakes, Texas french toast, seasonal fresh glazed fruit, fresh berries, candied pecans
maple syrup, local honey, whipped butter, vanilla whipped cream

*Chef attendant required. \$150 per attendant for a minimum of two hours. Each additional hour to be \$75 per attendant. One attendant per 75 guests.



ROUND UP
THE POSSE

BREAK MENU



BREAKS

▷▷▷ MILK & COOKIES 14

assorted cookies, whole milk, chocolate milk, strawberry milk, mexican chocolate milk

▷▷▷ SPARKLE & POP 18

prosecco, frios frozen fruit pops

▷▷▷ RODEO CLOWN 21

smoked nuts, kettle corn, mini funnel cake, cotton candy, assorted candy

▷▷▷ CHIPS, DIPS & SIPS 24

smoked tomato salsa, white queso, roasted onion dip, blue corn tortilla chips, house-made potato chips
lemonade and sweet tea bar

▷▷▷ BOOZY SWEET TREATS 25

MILKSHAKE BAR: assorted liqueurs, ice creams, syrups, soda toppers, sprinkles
toppings, freshly made donut holes

▷▷▷ HEALTHY “ISH” BREAK 24

trail mix with and without chocolate chips, sliced fresh fruit with chocolate and caramel dips, energy bars
oatmeal raisin cookies

▷▷▷ TEXAS STATE FAIR 24

kobe beef mini corn dogs, kettle corn, caramel apples
assorted bottles of vintage soda

▷▷▷ 80S AFTER-SCHOOL SNACK 25

house-made ritz crackers and whipped cheese, ants on a log, pinwheels, pizza rolls, cheese balls
ice cream cone cupcakes, little debbie's brownies, adult juice boxes (make them boozy!)*

▷▷▷ IT'S 5 O'CLOCK SOMEWHERE 27 +\$11 PER COCKTAIL PER PERSON.

PRICE DOES NOT INCLUDE ALCHOL.

mini barbacoa street tacos, gulf lump crab-stuffed baby tomatoes

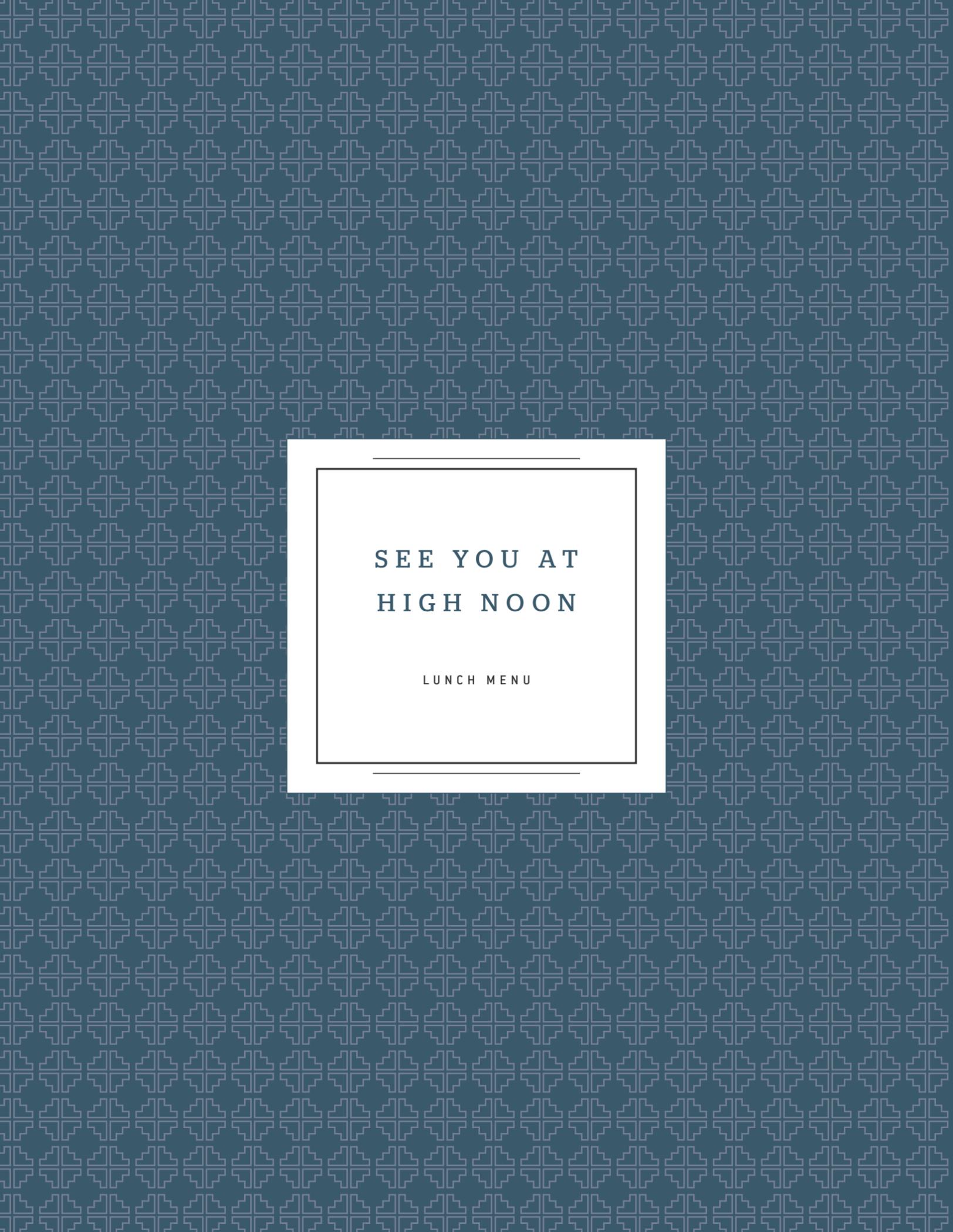
country fried green tomatoes, brisket burnt ends in a savory cone

mini ranch waters, mini tito's bloody mary, mini old fashioned, mini margaritas**

*Additional fees to apply. Speak directly to your Sales Manager for pricing.

**Bartender required. \$150 per bartender for a minimum of two hours. Each additional hour to be \$75 per bartender. One bartender per 75 guests.





SEE YOU AT
HIGH NOON

LUNCH MENU



LUNCH BUFFET

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE
ROASTERS FRESHLY BREWED ICED TEA.

▷▷▷ PICNIC LUNCH 50

deviled eggs

mixed greens, tomatoes, candied pecans, roasted shallot-balsamic vinaigrette

grilled eggplant, fire-roasted tomatoes, seasonal roasted vegetables, marinated olives, feta cheese

bacon potato salad

assorted deli meats and local cheeses

house-made aiolis and mustards, condiment tray

house-made potato chips

spinach tortillas

artisan-made breads

assorted cookies and brownies

▷▷▷ LITTLE ITALY 56

caesar salad, pink peppercorn, brioche croutons, shaved parmesan

caprese salad, local mozzarella cheese, Texas olive oil, balsamic glaze, basil

braised short rib, roasted local mushrooms, gemelli pasta, gremolata, pan sauce ragout

smoked eggplant parmesan, angel hair pasta

chicken cacciatore, penne pasta, garlic knots

cannoli stuffed with sweet italian cream

olive oil cake, hazelnuts, whipped ricotta cream

»» CONTINUE





LUNCH BUFFET

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE
ROASTERS FRESHLY BREWED ICED TEA.

▷▷ THE COUNTRY ROAD 58

wedge lettuce, spiced croutons, black pepper bacon, roasted tomatoes, bleu cheese, chives

fried chicken and chicken-fried steak, house-smoked sausage gravy

shrimp and gristmill goat cheese grits

buttery herb mashed potatoes

three cheese mac & cheese

local seasonal vegetable mix

yeast rolls, whipped butter

banana pudding, seasonal fresh fruit pie

▷▷ STOCKYARDS 60

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, cracked peppercorn ranch

red cabbage slaw, napa cabbage, red onions, carrots, creole vinaigrette

house-smoked prime brisket

house-smoked pork ribs

bbq roasted chicken

Texas whiskey bbq sauce

cowboy beans

red potato salad

house-made pickles

buttery green beans and crispy bacon

grilled and chilled corn salad

Texas toast, jalapeño cornbread, honey whipped butter

seasonal cobbler, peach pie





LUNCH PLATED

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.
PLEASE SELECT ONE FROM EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

»»» STARTER

TORTILLA SOUP

roisserie chicken, avocado, cilantro, queso fresca, lime

BEER, BACON & BEAN SOUP

crema, green onions, crispy bacon

CREAMY SPICED CAULIFLOWER SOUP

chives, Texas olive oil

CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

BIBB SALAD

pickled red onions, local pecan white cheddar cheese, fig vinaigrette

LITTLE GEM WEDGE

chives, black pepper bacon, Texas bleu cheese, red tomatoes, black peppercorn ranch

FARMSTAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, choice of dressing

»»» ENTRÉE

PECAN SMOKED SALMON 52

purple sweet potato purée, local seasonal vegetable mix, hot honey chili butter

BRICK-ROASTED HALF CHICKEN 48

local mushrooms, cippolini onions, golden potato hash, brown butter pan sauce

SLOW-SMOKED BBQ PORK RIBS 54

Texas honey bbq sauce, three cheese mac & cheese, bacon-red potato salad

CHICKEN-FRIED STEAK 54

buttery herb mashed potatoes, smoked sausage gravy, local seasonal vegetable mix

»»» CONTINUE





LUNCH PLATED

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE FROM EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

▷▷ DESSERT

TEXAS SHEET CAKE

SEASONAL FRESH FRUIT COBBLERS

PECAN PIE

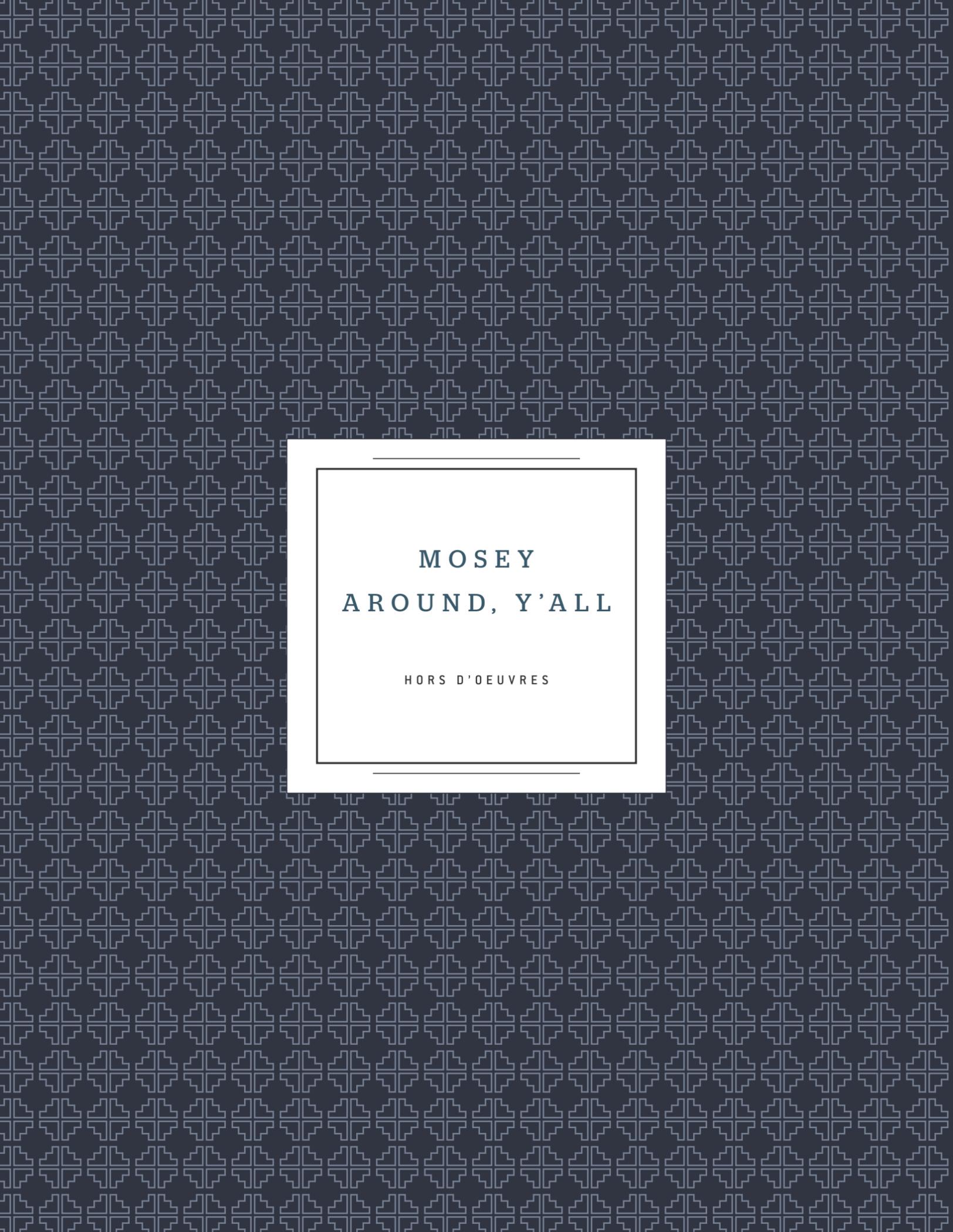
SEASONAL FRIED PIES

MEXICAN BREAD PUDDING

RED VELVET CAKE

FLAN





MOSEY
AROUND, Y'ALL

HORS D'OEUVRES



HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 25. MAY BE BUTLER PASSED OR DISPLAYED.

▶▶▶ COLD 8

BLT DEVILED EGGS, black pepper bacon, baby tomato, microgreens

SMOKED TOMATO JAM TARTLET, Texas herb goat cheese

LOCAL MUSHROOM CROSTINI, lemon herb aioli

SMOKED GULF OYSTERS, seasonal fresh fruit salsa

TEXAS BEEF TARTARE, fried shallots, fried capers, rustic white bread

HOUSE-SMOKED SALMON, cucumber, sun-dried tomato whipped cream cheese, everything spice

CRAB SALAD, stuffed baby heirloom tomatoes

SMOKED DUCK SALAD, endive spoon

TEXAS CEVICHE SHOOTER, pickled fresno chiles, avocado smash, micro cilantro

BLACK & BLUE BEEF TENDERLOIN, local bleu cheese aioli, micro basil, toast point

▶▶▶ HOT 8

SWEET CORN HUSHPUPPIES, comeback sauce

AKAUSHI SLIDERS, gouda cheese, house-made pickles, tomato jam, dijonnaise

SHISHITO PEPPER CRAB DIP, house-made crackers

CHICKEN-FRIED OYSTERS, chipotle butter, pickled mango pico, cumin crème fraîche

SWEET TEA MARINATED FRIED GREEN TOMATOES, chow chow relish, Texas kicked ranch sauce

BROKEN ARROW RANCH VENISON, dried toast, charred green tomato relish, green goddess sauce

SMOKED RABBIT SAUSAGE, shiner bock creole mustard, house-made crackers

MINI GULF LUMP CRAB CAKES, creole mustard aioli

SMOKED CHICKEN QUESADILLAS, cilantro pesto

MINI TACOS, chef's choice

BACON WRAPPED STUFFED JALAPEÑOS





RECEPTION STATIONS

»»» ELOTE 16

grilled corn on or off the cob, queso listo, Texas hot sauce, crema, queso fresco, elote spice, lime

»»» WOOD-FIRED GRILLED CHILLED VEGETABLES 17

balsamic reduction, creole vinaigrette

»»» SALAD BAR 17

iceberg lettuce, spiced croutons, black pepper bacon, olive oil preserved tomatoes, local bleu cheese
cracked black pepper ranch, preserved lemon vinaigrette

»»» MASHED POTATO BAR 18

roasted garlic whipped butter, sour cream, shredded local cheddar cheese, white queso, bacon burnt end crumbles
chopped cilantro, scallions, crispy onions, sun-dried tomatoes

»»» AVOCADO SMASH 18

chef's choice toppings, corn tortilla chips, smoked salsa

»»» RADIATORE PASTA MAC & CHEESE BAR 20

local three cheese fondue, smoked crispy pork belly, tasso ham, chives, buttery bread crumbs

»»» MEAT & CHEESE 27

house-made and locally sourced charcuterie, local cheeses, pickled vegetables, candied pecans
house-made crackers, honeycomb

»»» SEAFOOD CHILL Market

jumbo prawns, crab claws, oysters, cowboy butter sauce, tabasco cocktail sauce, chipotle remoulade

*Minimum guest count of 20 required.

»»» CONTINUE





RECEPTION STATIONS

▷▷▷ SHRIMP & GRITS 20

gristmill Texas herb goat cheese grits, smoked tomato sauce, garlic shrimp

▷▷▷ STREET TACO 24

barbacoa beef, pulled pork, blackened shrimp, red cabbage slaw, pickled onions, pickled fresno chiles
lime crema, pico, cilantro, cauliflower and corn tortillas

▷▷▷ SWEET TREATS 16

chef's choice of assorted mini desserts

*Minimum guest count of 20 required.





RECEPTION CARVING STATION

CHEF ATTENDANT REQUIRED. \$150 PER ATTENDANT FOR TWO HOURS.
EACH ADDITIONAL HOUR TO BE \$75 PER ATTENDANT. ONE ATTENDANT PER 75 GUESTS.

▶▶▶ SMOKED BRISKET 24

Texas whiskey bbq sauce, house-made pickles, Texas toast

▶▶▶ HOUSE-SMOKED SALMON 24

herb butter, seasonal chutney, yeast rolls

▶▶▶ SLOW ROASTED TURKEY 26

cilantro lime jus, seasonal compote, yeast rolls

▶▶▶ ANCHO-ROUND ROCK HONEY BONE-IN HAM 26

sarsaparilla glaze, yeast rolls

▶▶▶ FENNEL CURED PORK LOIN 28

apple cider glaze, yeast rolls

▶▶▶ ASSORTMENT OF SMOKED SAUSAGES 28

Texas whiskey bbq sauce, house-made pickles, Texas toast

▶▶▶ SMOKEHOUSE BRISKET & PORK RIBS 30

Texas whiskey bbq sauce, cornbread

▶▶▶ HERB-CRUSTED SMOKED PRIME RIB 32

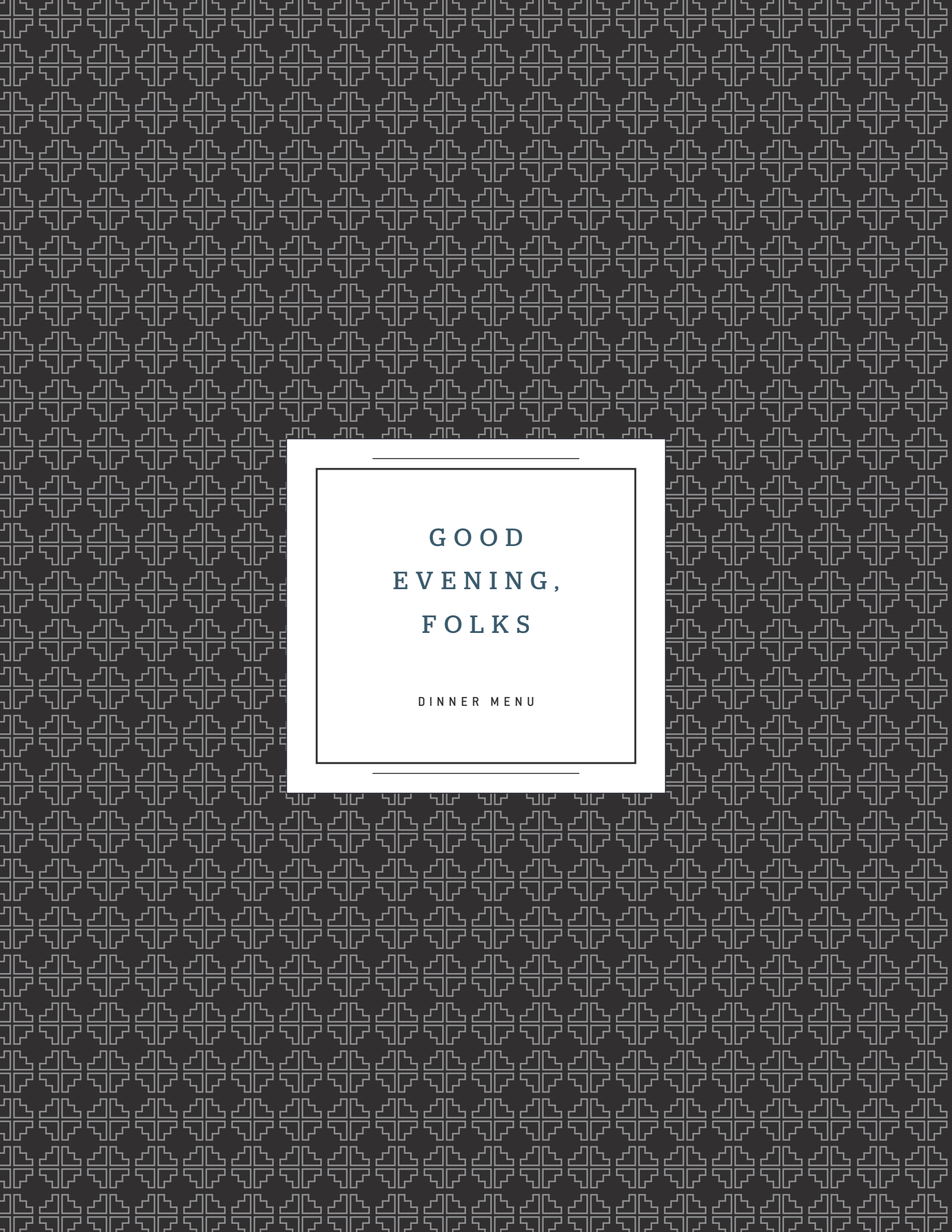
roasted garlic demi, horseradish cream, yeast rolls

▶▶▶ BLACK PEPPER-CRUSTED TENDERLOIN 34

green peppercorn sauce, yeast rolls

*Minimum guest count of 20 required.





GOOD
EVENING,
FOLKS

DINNER MENU



DINNER BUFFET

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS
FRESHLY BREWED ICED TEA. PLEASE SELECT TWO FROM EACH COURSE. \$85 PER PERSON.

▶▶▶ STARTERS

TORTILLA SOUP

roisserie chicken, avocado, cilantro, queso fresca, lime

SEASONAL SOUP

chef's choice

CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

BIBB SALAD

pickled red onions, local pecan white cheddar cheese, fig vinaigrette

LITTLE GEM WEDGE

chives, black pepper bacon, Texas bleu cheese, red tomatoes, ranch dressing

FARMSTAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, creole vinaigrette

▶▶▶ ENTRÉES

HOUSE-SMOKED SALMON

herb butter

SHINER BOCK BRAISED SHORT RIBS

roasted garlic demi

CHICKEN-FRIED STEAK

smoked sausage gravy

BRICK-ROASTED CHICKEN

sage jus

FLANK STEAK

roasted mushroom brandy cream sauce

SEASONAL ROASTED VEGETABLE PASTA

herb brown butter

▶▶▶ CONTINUE





DINNER BUFFET

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS
FRESHLY BREWED ICED TEA. PLEASE SELECT TWO FROM EACH COURSE. \$85 PER PERSON.

▷▷▷ SIDES

buttery herb mashed potatoes
fingerling potato crisps, avocado crema
hasselback potatoes
Texas herb goat cheese grits
roasted root vegetables
wood-fired grilled cauliflower, chimichurri, chili lime crema
fried brussels sprouts, round rock honey, apple cider vinaigrette

▷▷▷ DESSERT

chef's choice of assorted mini desserts





DINNER PLATED

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT. ADD A SECOND SOUP OR SALAD FOR

\$10 PER PERSON. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

STARTER

FARMSTAND SALAD

little gem lettuce, spinach, frisée, candied pecans, tomatoes, red onions, choice of dressing

CAESAR SALAD

pink peppercorn, brioche croutons, shaved parmesan

LITTLE GEM WEDGE

crispy pork belly, red tomatoes, Texas bleu cheese, chives

FRISÉE

spinach, fried chicken skin, warm bacon vinaigrette

SOUP

CREAMY SPICED CAULIFLOWER SOUP

chives, Texas olive oil

CREAMY TOMATO SOUP

basil oil, parmesan cheese

CHICKEN TORTILLA SOUP

rotisserie chicken, blue corn tortillas

ENTRÉES

BRICK-ROASTED HALF CHICKEN 68

local mushrooms, cipolini onions, fingerling potato hash, brown butter pan sauce

PECAN SMOKED SALMON 70

purple sweet potato purée, local seasonal vegetable mix, hot honey chili butter

CAST IRON SEARED REDFISH 74

white bean ragout, Texas olive oil, adobo butter, arugula salad, creole vinaigrette

SLOW-SMOKED BBQ PORK RIBS 72

Texas honey bbq sauce, three cheese mac & cheese, house slaw

CHICKEN-FRIED STEAK 76

buttery herb mashed potatoes, smoked sausage gravy, local seasonal vegetable mix

CENTER CUT FILET 90

buttery herb mashed potatoes, local seasonal vegetable mix, chimichurri

»» CONTINUE





DINNER PLATED

INCLUDES YEAST ROLLS WITH WHIPPED BUTTER AND FORT WORTH'S AVOCA COFFEE ROASTERS FRESHLY BREWED ICED TEA.

PLEASE SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT. ADD A SECOND SOUP OR SALAD FOR

\$10 PER PERSON. IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.

▷▷ DESSERT

TEXAS PECAN PIE

MEXICAN BREAD PUDDING

STICKY TOFFEE CAKE

SEASONAL FRESH FRUIT TART

SEASONAL FRESH FRUIT BUCKLE



WET YOUR
WHISTLE

COCKTAILS & MORE



BEVERAGES A LA CARTE

»» SPECIALTY BEVERAGES

LEMONADE 9

house-made lemonade, flavored rimming sugar
assorted fruit purées, fresh fruit

ICED TEA 9

Assorted Fort Worth's Avoca Coffee Roasters fresh
brewed teas, fruit flavor add-ins, assorted sweeteners

COLD BREW COFFEE 10

assorted syrups, whipped cream topping

AGUA FRESCA 10

assorted authentic mexican flavored waters, fresh fruit

SODA JERK 14

classic soda siphon, assorted flavors, add-ins

MILKSHAKE 14

assorted ice creams, syrups, sprinkles, cherries, nuts
soda toppers

»» BEVERAGES

FORT WORTH'S AVOCA COFFEE ROASTERS

FRESH BREWED COFFEE 95 per gallon

FORT WORTH'S AVOCA COFFEE ROASTERS

FRESH BREWED HOT TEA 95 per gallon

COLD BREW COFFEE 95 per gallon

ICED TEA/SWEET TEA 90 per gallon

LEMONADE 90 per gallon

FRUIT INFUSED WATER STATION 45 per gallon

FRESH PRESSED JUICES 75 per gallon

MOUNTAIN VALLEY WATER 6

ASSORTED SODA 6

VINTAGE SODA 7

VITAMIN WATER 7

TOPO CHICO WATER 7

RED BULL ENERGY DRINK 8

BOTTLED FRESH FRUIT SMOOTHIES 8

COCONUT WATER 8

KOMBUCHA 8



SNACKS

WARM ASSORTMENT OF
HOUSE-MADE COOKIES
60 per dozen

FUDGY COCOA BROWNIES
60 per dozen

HOUSE-MADE GRANOLA BARS
60 per dozen

ASSORTED BAGELS AND
SPREADS 60 per dozen

VARIETY OF FRESH BAKED
PASTRIES AND BREADS WITH
HOUSE-MADE JAMS
60 per dozen

PRE-PACKAGED SNACKS
5 each



COCKTAIL BARS

PRICES LISTED ARE PER PERSON AND BASED ON A MINIMUM OF TWO HOURS. EACH ADDITIONAL HOUR WILL BE \$12 PER PERSON. BARTENDER REQUIRED. \$150 PER BARTENDER FOR A MINIMUM OF TWO HOURS. EACH ADDITIONAL HOUR TO BE \$75 PER BARTENDER. ONE BARTENDER PER 75 GUESTS.

- »» THE LAST HANGOVER BAR 27
bloody marys and marias, assortment of mixes, flavored rimming salts, enhancements
- »» GOOD MORNING 27
screwdrivers, white Texas sangria, bloody mary, mimosa, spiked coffee
- »» MARGARITAS ANYONE? 27
assorted tequilas, flavored rimming salts and sugars, fresh fruit purées, fresh lime juice
simple syrup, fresh fruit garnish
- »» LOADED LEMONADE AND SPIKED TEAS 27
assorted liquors, flavored rimming sugars, fresh fruit purée
- »» RANCH WATER SALOON 27
topo chico, fresh fruit purées, tequila, lime
- »» THE KITCHEN SINK 27
booze soaked fresh fruit served in a watermelon
- »» SPARKLING BAR 28
champagne, prosecco, boozy fresh fruit, fresh fruit purées
- »» THE POUR HORSE
your own private horse trailer bar stocked with Texas wine, beer & spirits
ADD ON TO ANY BAR PACKAGE \$500



BAR PACKAGES

BARTENDER REQUIRED. \$150 PER BARTENDER FOR A MINIMUM OF TWO HOURS.
EACH ADDITIONAL HOUR TO BE \$75 PER BARTENDER. ONE BARTENDER PER 75 GUESTS.

»» SPIRITS

SILVER BUCKLE

Silver Star Vodka
New Amsterdam Gin
Bacardi Light Rum
El Jimador Blanco Tequila
Silver Star Whiskey
Rittenhouse Rye
John Barr Scotch

GOLD BUCKLE

Ketel One Vodka
Bombay Gin
Sailor Jerry Rum
Altos Tequila Plata
TX Whiskey
Sazerac Rye 6 Year
Johnny Walker Black

TASTE OF TEXAS

Tito's Vodka
Blackland Gin
Appleton Rare Blend 12
Year Rum
Siccoro Blanco Tequila
Rebecca Creek Whiskey
Silver Star 1849 Bourbon

THE DROVER-LUXE

Stoli Elite Vodka
Nolet's Silver Dry Gin
Don Julio 1942 Tequila
Diplomatico Rum Reserva
Exclusiva
Johnny Walker Blue Scotch
Whisky
Blanton's Bourbon
Martell Cordon Bleu
Cognac

»» WINE

SILVER BUCKLE

Proverb Chardonnay
Proverb Pinot Noir
Proverb Cabernet Sauvignon

GOLD BUCKLE

EOS Chardonnay
EOS Pinot Grigio
EOS Pinot Noir
EOS Cabernet Sauvignon

THE DROVER-LUXE

2008 Dom Perignon Champagne
2018 Far Niente Chardonnay
2017 Nickel & Nickel "Branding Iron" Cabernet Sauvignon

»» BEER

LOCAL AND DOMESTIC BEERS

Bud Light
Coors Light
Michelob Ultra

IMPORTED AND CRAFT BEER

Shiner Bock
Dos Equis Lager
Revolver Brewing Blood & Honey Ale
Rahr & Sons Texas Red American Amber





BAR PACKAGES

BARTENDER REQUIRED. \$150 PER BARTENDER FOR A MINIMUM OF TWO HOURS.
EACH ADDITIONAL HOUR TO BE \$75 PER BARTENDER. ONE BARTENDER PER 75 GUESTS.

»» HOST BAR

SILVER BUCKLE

cocktails 13
house wine 40/bottle
cordials 12

BEER

imported and craft beer 9
local and domestic beers 8

GOLD BUCKLE

cocktails 15
house wine 50/bottle
cordials 12

TASTE OF TEXAS

cocktails 16
house wine 55/bottle
cordials 12

THE DROVER-LUXE

cocktails 30
dom pérignon 425/bottle
far niente chardonnay 190/bottle
nickel & nickel cabernet
sauvignon 320/bottle
cordials 12

»» CASH BAR

SILVER BUCKLE

cocktails 14
house wine 14
cordials 12

BEER

imported and craft beer 9
local and domestic beers 8

GOLD BUCKLE

cocktails 16
house wine 15
cordials 12

TASTE OF TEXAS

cocktails 17
house wine 16
cordials 12

THE DROVER-LUXE

cocktails 36
dom pérignon 445
far niente chardonnay 40
nickel & nickel cabernet
sauvignon 66
cordials 12

»» HOSTED PACKAGE BARS *Prices are per person. See beverage grid.*

SILVER BUCKLE

first hour 26
second hour 14
each additional hour 12

WINE & BEER

first hour 19
second hour 13
each additional hour 10

GOLD BUCKLE

first hour 28
second hour 15
each additional hour 12

DROVER-LUXE WINE & BEER

first hour 120
each additional hour 100

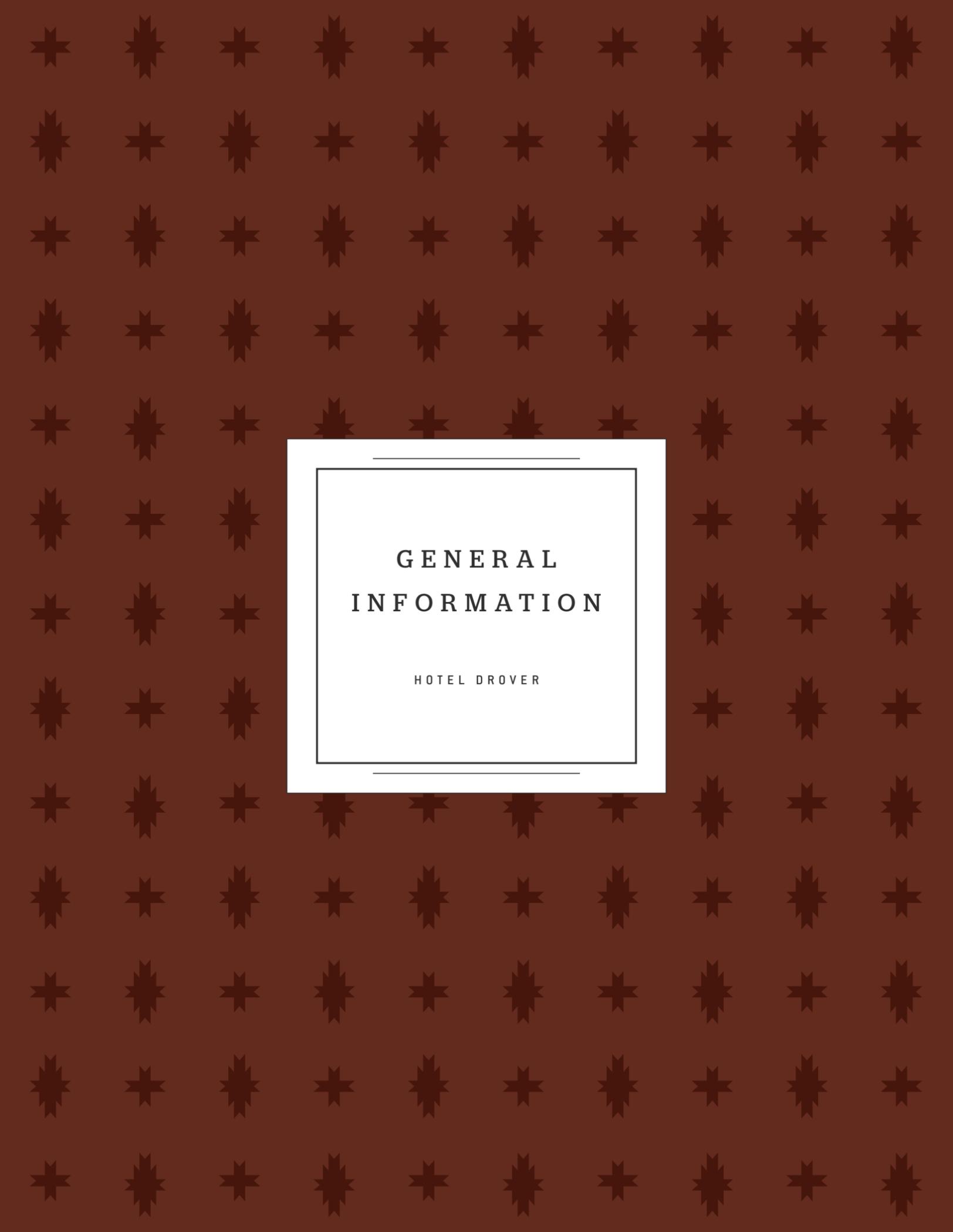
TASTE OF TEXAS

first hour 30
second hour 17
each additional hour 12

THE DROVER-LUXE

first hour 55
second hour 36
each additional hour 35





GENERAL
INFORMATION

HOTEL DROVER



FOOD & BEVERAGE SERVICE

Hotel Drover is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Items from the buffet cannot be served at another break time. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Hotel Drover is responsible for the administration of these regulations. Approval for bringing in outside food and/or beverage must be signed off on by your catering contact.

For health and safety reasons all food and beverage service will be regulated for a specific amount of time.

- Breaks will be displayed for 30 minutes.
- Buffets (breakfast, lunch, reception and dinner) will be displayed for 90 minutes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEVERAGE

It is in violation of Texas state law to bring any alcoholic beverage into the hotel from the outside. Anyone believed to be bringing alcoholic beverages into the building may result in legal action. This is for guests occupying all sleeping rooms, as well as function rooms. The hotel management reserves the right to close any bar if it deems necessary.

MENUS & PRICING

The quotation herein is subject to a proportionate price increase to meet increased costs of food, beverages, labor, etc. Pricing does not include service charge or sales tax. All pricing is guaranteed 90 days prior to your event. Our menus are subject to change and ingredients may vary based on availability and seasonality. In addition to our published banquet menus our culinary team is open to collaborate on creating customized menus as well as menus to accommodate dietary restrictions, food allergies and vegan/vegetarian diets.

ENTRÉE SELECTION & ADDITIONAL CHARGES

A standard service charge will be added by the hotel to all charges on the event order at a rate of 25%, as well as an 8.25% sales tax. In the state of Texas, this service charge is subject to sales tax. If group is tax-exempt, all necessary tax-exempt paperwork must be on file prior to event date.

For groups less than 25 persons, a labor charge of \$100 will be added per meal period for buffet services. Menus for groups with less than 25 persons are available for your convenience. In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections. The higher entrée price will be used for the entire guarantee number of guests. The hotel requires that the client produce place cards or tickets identifying the specific entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals. Specific entrée counts will be due at time of guarantee.

ADDITIONAL FEES

\$150 bartender fee per bartender for a minimum of two hours. Each additional hour is \$75 per bartender per hour. One bartender is required per 75 guests.

\$150 chef attendant fee per attendant a minimum of two hours. Each additional hour is \$75 per attendant per hour. One chef attendant is required per 75 guests.

For all external cakes, there is a \$2 per person cake cutting fee.



GUARANTEE POLICY

For all private functions, the hotel must have a specified attendance number three business days prior to the function date. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We will charge for the guarantee or the number served, whichever is greater. The hotel cannot be responsible for service of more than 3% over the guarantee up to a maximum of 10 guests. If no guarantee is received by our catering office, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. If the guarantee is increased within three business days of the event, the hotel reserves the right to substitute menu items. A \$500 surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event. Dietary restriction/special meal request counts are required when the guarantee is provided.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change function room reservations to best accommodate either increasing or decreasing attendance figures. Any additional meeting space needed that is not outlined in the contract will be an additional charge. Inquiries should go to your conference services manager, who will see if the additional space is available. Rooms will be set up as outlined on the event order. A \$150 labor surcharge will be charged if changes occur once the room has been set.

OUTDOOR FUNCTIONS

The hotel reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report four hours prior to the start of the event predicts a 40% chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the hotel to set both the indoor and outdoor event space, a \$150 fee will be charged. The hotel has the right to control noise levels for any outdoor function in accordance with our local noise ordinances.

USE OF FUNCTION SPACE

To protect the safety and security of all hotel guests and property, group will obtain hotel's advance written approval before using items in event and function space that could create noise, obnoxious odors or hazardous effects (e.g. loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals and will pay any expenses incurred by the hotel as a result of such activity, such as resetting smoke or fire alarms or usual cleanup costs.

BANNERS

Our engineering department will hang any banners in your function room for a fee of \$25 per banner. Banners in public areas are at the discretion of hotel management.



DECORATIONS

Your catering contact will be happy to provide you a preferred vendor list for your freshly cut flowers, centerpieces, ice carvings, themed décor, etc. Arrangements may be made directly with the vendor of your choice. The hotel will not permit the affixing of anything to walls, floors, ceilings, glitter/confetti or equipment with nails, staples, tape or any other substance or device.

CERTIFICATE OF INSURANCE

All vendors that are delivering, setting up, displaying or working at an event in the hotel will require a certificate of liability insurance at a minimum of one million dollars in liability - please share your certificate with your Catering or Conference Manager.

SEATING

Round tables of eight are the usual preference. Other seating arrangements are available when space permits. Please advise if a head table is required. Hotel Drover will provide house linens, napkins and standard banquet chairs. Special requests for linens not in our inventory can be made through the conference services department at an additional charge.

SIGNAGE

The hotel reserves the right to have full control over sign usage and placement in the hotel. To uphold to the Marriott standards, signage must be kept to a minimum and no signage may be placed in the hotel lobby. Signs or decorations brought into the hotel by the guest must be approved prior to arrival. Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only.

AUDIOVISUAL EQUIPMENT

AVMS is Hotel Drover's onsite full service audiovisual company with a wide variety of state of the art equipment. If you have any questions regarding these services, please contact the AVMS office at (817) 420-6014. Charges for audiovisual services will be billed to your master account. Should you choose to work with an audio visual company outside of the hotel, there will be a fee applied. See your Conference Manager for details.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval 4-6 weeks) or completed credit card authorization form. All functions are required to be paid in full three business days in advance unless credit has been established with the hotel. If credit has been approved, the complete amount is due and payable no later than 30 days from the date of the function. Please refer to your contract for a specific payment schedule.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event (applicable fees may apply).



PACKAGE HANDLING

Packages for meetings may be delivered to the hotel no more than three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

1. Name of Organization or Convention
2. Guest or Vendor Name
3. Attention Catering or Conference Services Manager (indicate name)
4. Date of Function
5. Number of Boxes being shipped (example: Box 1 of 6)
6. Box storage / Handling / Placement fees & charges may apply - see your Conference Manager for details



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