



Rental information - 2016

January & February	Saturday	\$4,000
March - June	Saturday	\$6,500
July - August	Saturday	\$4,000
September - November	Saturday	\$6,500
December	Saturday	\$7,000

January - December	Monday - Thursday	\$2,500
January - December	Friday	\$4,500
January - December	Sunday	\$3,500

Rental Fee's Include:

- ♦ Tables (25) 60" Guest tables
- ♦ Tables (10) 24" Cocktail tables
- ♦ Tables (10) 6' Banquet Tables
- ♦ Chairs (205) Gold Chivari Chairs
- ♦ Inside 7,500 sf Flexible event space
- ♦ Outside includes Covered patio, café lights, lush landscaping
- ♦ Time 13 hours On Saturday's for set up, Event and tear down

Additional Fees

- ♦ Valet Parking \$25 per Valet per hour (1) Valet per 15 cars
- ♦ Security \$50 p/officer per hour. Required for all event
- ♦ Lighting & AV Starting at \$500 Exclusive vendor - Astounding Sounds

Payments & Requirements

- ♦ 50% of rental fee is required to secure your date
- ♦ Remaining balance of rental fee is required to be paid in full 30 days prior to event
- ♦ [Gils Elegant Catering](#) is the approved caterer for The Empire Room .

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1225 N. Riverfront Boulevard, Dallas TX 972.900.5500



Gold Buffet Reception - \$60 per person inclusive

Passed Hors d'oeuvres - Choose TWO

Parma Ham-Asparagus Bruschetta with Roasted Garlic Aioli on Crouton
Tomato, Mozzarella and Basil Bruschetta with Balsamic Drizzle
Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake with Honey Butter
Masa Shortbread with Spicy Verde Chicken Salad and Charred Tomato Salsa
Fingerling Potato with Texas Goat's Cheese & Smoked Ham
Roasted Beef Tenderloin, Wild Mushroom and Goat Cheese Empanadas
Coconut Crusted Shrimp with a Sweet Thai Chili Sauce
Turkey Meat Ball with Marinara
Lump Crab Cake with Remoulade Sauce
Spanakopita

Green Salads - choice of Two

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Pesto
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings
Southwest Caesar with Crisp Romaine, Red Peppers, Chili Dusted Croutons, Shaved Parmesan
Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

Side Selections - choice of Two

Loaded Mashed potatoes with Bacon, Cheddar Cheese and Chives
Herbed New Potato with Rosemary
Whipped Yukon Mashed Potato
Bowtie Pasta with Grilled Vegetables in a Creamy Alfredo
Pasta Primavera with Roasted Vegetables and Pesto Cream Sauce
Caviar Blend Long Grain Rice with Wheat Berries and Spinach
Broccoli, Cauliflower and Baby Carrot Medley
Roasted Root Vegetables with Beets, Turnips and Baby Carrots
Trio of Grilled Seasonal Vegetables
French Green Beans and Baby Carrots

Entrées - choice of Two

Chicken Parmesan with Plum Tomato Marinara and Melted Provolone
Chicken Piccata with Artichokes and Capers in a Champagne Butter Sauce
Herb Roasted Chicken Breast with a Garlic and White Wine Cream Sauce
Chicken Asiago Roulade with Tomato Vodka Sauce
Rancher's Ribeye Steak with Green Chili Sauce
Grilled Flank Steak with Natural Au Jus
Pan Seared Salmon with Artichoke and Chardonnay Butter
Roasted Pork Loin with a Raspberry Chipotle Sauce

Non Alcoholic Beverages

Iced Tea Displayed in clear glass jugs with Sweeteners & Lemons
Coffee(s) Displayed in Silver Samovar with Cream, Sugars, Shaved Chocolate and Candied Orange

RENTALS

- | | |
|-----------------|--|
| • China | Cocktail, DINNER and Dessert Plates |
| • Silverware | Dinner and Dessert |
| • Glassware | for All bar drinks, Iced Tea, Water and Coffee |
| • Napkins Linen | Black, White or Ivory |

LABOR

- | | |
|--------------------|------------------------------|
| • Service Director | 1 per Event |
| • Server | 1 per 25 Guests |
| • Chefs | required for event this Menu |



Silver Buffet Reception - \$55 per person inclusive

Passed Hors d'oeuvres - Choose TWO

Parma Ham-Asparagus Bruschetta with Roasted Garlic Aioli on Crouton
Tomato, Mozzarella and Basil Bruschetta with Balsamic Drizzle
Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake with Honey Butter
Masa Shortbread with Spicy Verde Chicken Salad and Charred Tomato Salsa
Fingerling Potato with Texas Goat's Cheese & Smoked Ham
Roasted Beef Tenderloin, Wild Mushroom and Goat Cheese Empanadas
Coconut Crusted Shrimp with a Sweet Thai Chili Sauce
Turkey Meat Ball with Marinara
Lump Crab Cake with Remoulade Sauce
Spanakopita

Green Salads - choice of ONE

Caprese Salad with Sliced Tomatoes, Local Dallas Mozzarella, Arugula Basil Pesto and balsamic Drizzle
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings
Southwest Caesar with Crisp Romaine, Red Peppers, Chili Dusted Croutons, Shaved Parmesan
Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

Side Selection - Choice of One

Rosemary Roasted New Potatoes
Smashed Yukon Potatoes
Fusilli Pasta with Fire Roasted Vegetables in a Creamy Pesto Sauce
Ginger and Lemon Scented Rice Pilaf

Vegetable Selection - Choice of One

Buttered French Green Beans with Sautéed Purple Onion
Vegetable Medley of Squash, Zucchini, Peppers and Purple Onions
Broccoli, Cauliflower and Baby Carrot Medley

Entrée Selections-Choice of One

Raspberry and Chipotle Glazed Pork Loin with Pan Gravy
Stuffed Chicken Asiago with Tomato Vodka Sauce
Two Hearts Chicken with Hearts of Palm and Artichoke Hearts in a Swiss Cream Sauce
Rancher's Ribeye Steak with Green Chili Sauce
Herb Roasted Chicken with White Wine Cream Sauce

Non Alcoholic Beverages

Iced Tea Displayed in clear glass jugs with Sweeteners & Lemons
Coffee(s) Displayed in Silver Samovar with Cream, Sugars, Shaved Chocolate and Candied Orange

RENTALS

- China
 - Silverware
 - Glassware
 - Napkins Linen
- Cocktail, **DINNER** and Dessert Plates
Dinner and Dessert
for All bar drinks, Iced Tea, Water and Coffee
Black, White or Ivory

LABOR

- Service Director
 - Server
 - TABC Bartenders
 - Chefs
- 1 per Event
1 per 25 Guests
1 per 75/100 guests
required for event this Menu



Action Station Reception **\$68 per person inclusive**

Passed Hors d'oeuvres - Choose **TWO**

Parma Ham-Asparagus Bruschetta with Roasted Garlic Aioli on Crouton
 Tomato, Mozzarella and Basil Bruschetta with Balsamic Drizzle
 Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake with Honey Butter
 Masa Shortbread with Spicy Verde Chicken Salad and Charred Tomato Salsa
 Fingerling Potato with Texas Goat's Cheese & Smoked Ham
 Roasted Beef Tenderloin, Wild Mushroom and Goat Cheese Empanadas
 Coconut Crusted Shrimp with a Sweet Thai Chili Sauce
 Turkey Meat Ball with Marinara
 Lump Crab Cake with Remoulade Sauce
 Spanakopita

Action Stations - Choose (**ONE**) stations from each Tier

★ TIER I ★	★ TIER II ★	★ TIER III ★
CHURRASCARIA STYLE CARVING	GROWN UP GRILLED CHEESE	AVOCADO DISPLAY
TRADITIONAL CARVING	ADULT MAC N' CHEESE	PACIFIC RIM DISPLAY
TEXAS ROAD HOUSE	PASTA STATION	HIBACHI SKEWERS
FLORIBBEAN COAST CUSINE	CHEF PREPARED SALADS	ELOTE – ROASTED CORN
TANDORI BISTRO	BACKYARD SLIDERS	CRAB & LATKE
MEDITERRANEAN COAST CUSINE	TEX MEX TACO HOUSE	LOCAL SALAD BAR

Non Alcoholic Beverages

Iced Tea Displayed in clear glass jugs with Sweeteners & Lemons

Coffee(s) Displayed in Silver Samovar with Cream, Sugars, Shaved Chocolate and Candied Orange

RENTALS

- China
 - Silverware
 - Glassware
 - Napkins Linen
- Cocktail, **DINNER** and Dessert Plates
 Dinner and Dessert
 for All bar drinks, Iced Tea, Water and Coffee
 Black, White or Ivory

LABOR –

- Service Director
 - Server
 - Chefs
- 1 per Event
 1 per 25 Guests
 (3) required for this menu



Plated Dinner Reception - \$76 per person inclusive

Passed Hors d'oeuvres - Choose TWO

Parma Ham-Asparagus Bruschetta with Roasted Garlic Aioli on Crouton
Tomato, Mozzarella and Basil Bruschetta with Balsamic Drizzle
Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake with Honey Butter
Masa Shortbread with Spicy Verde Chicken Salad and Charred Tomato Salsa
Fingerling Potato with Texas Goat's Cheese & Smoked Ham
Roasted Beef Tenderloin, Wild Mushroom and Goat Cheese Empanadas
Coconut Crusted Shrimp with a Sweet Thai Chili Sauce
Turkey Meat Ball with Marinara
Lump Crab Cake with Remoulade Sauce
Spanakopita

Green Salads - choice of Two

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Pesto
Tossed Field Greens with Seasonal Vegetables, served with Ranch & Vinaigrette Dressings
Southwest Caesar with Crisp Romaine, Red Peppers, Chili Dusted Croutons, Shaved Parmesan
Mediterranean Salad with Feta Cheese, Olives, Pepperoncini and Lemon Basil Vinaigrette

Entrée - Choice of TWO

Chicken Breast stuffed with Forrest Mushroom Mousse
Cabernet and Basil Reduction
Wild Rice Flan, Baby Green Bean and Red Pepper Bundle

Pan Seared Beef Filet with Pinot Essence Demi Glaze
Sweet Pea & Potato Puree with Sautéed Brussels Sprouts

Peppercorn Tenderloin Filet with Cognac Cream Sauce
Dauphine Potato, Baby Green Bean & Red Pepper Bundle

Beef Tenderloin Stuffed with Garlic and Herb Mousse with a Pinot Reduction
Classic Dauphine Potatoes, Asparagus and Red Pepper Bundle

Broiled Salmon with Salmon Mousse wrapped in Phylo Pastry
Lobster Bourbon Sauce
Caviar Rice Blend, Slowly Stewed Purple Onions, Julienne Vegetable

Non Alcoholic Beverages

Iced Tea Displayed in clear glass jugs with Sweeteners & Lemons
Coffee(s) Displayed in Silver Samovar with Cream, Sugars, Shaved Chocolate and Candied Orange

RENTALS

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|-----------------|--|
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LABOR

- | | |
|--------------------|------------------------------|
| • Service Director | 1 per Event |
| • Server | 1 per 20 Guests |
| • Chefs | required for event this Menu |



BAR INFORMATION

When you all provide the alcohol we offer a Bar set up fee.

- If you provide **Beer/Wine/Champagne ONLY** this bar set up is **\$350 per bar**. This includes:
 - Ice, Coolers to ice down all the beer, Bar Tools, Lemons and limes.
- If you provide **Beer/Wine + Liquor** this bar set up is **\$500 per bar**. This includes:
 - Ice, Coolers to ice down all the beer, Bar Tools, Lemons and limes
 - Cokes, Diet Cokes, sprite
 - Assorted Juice's, Tonic, soda water
 - Bloody Mary Mix, Sweet and Sour, Grenadine
 - Lemons, Limes, Cherries, Olives
 - everything you need for a full bar
- **TABC Bartenders** are required to serve your alcohol. Bartenders are **\$200 each**
 - We suggest (1) TABC Bartender per 75 guests

Either way you go you alcohol is delivered to the Venue of your wedding and we take it from there. The beer wine does not need to be chilled when you deliver it!



Inventory Street
Rental fee includes the following items:

TABLES:

- (25) 60" round tables
- (10) 6' tables
- (2) 8' tables
- (10) 30" tall cocktail tables
- (1) 48" round

CHAIRS:

- (250) Gold Chivari Chairs with Ivory Cushions

BARS

- (1) Large Wooden Bar - 10' x 8' - ***Black & White in color***
- (2) 8' Frosted Lucite Bars - ***White and Silver color***

LOUNGE / Outside furniture

- (4) 8' Half Moon White Benches
- (2) Black Metal – three seat Benches - ***remains outside***
- (2) Sets of Black Patio furniture with (6) chairs each - ***remains outside***
- (1) 4' x 8' White Wooden Riser

Outdoor LIGHTING

- (5) Stings of Café Lights - ***permanently installed on Patio***
- (3) Crystal Chandelier - ***permanently installed on Patio***

**** The Furniture in Executive/Bridal Suite is not moveable and must
Remain in that room.**



Additional items to be rented

CHAIRS

Chiviari Chairs	\$6.50 each
Garden Chairs	\$4.00 each
Set up fee per chair	\$0.75 each

TABLES

60" round tables	seats 8 – 10ppl	\$15 each
48" round tables		\$13 each
72" round tables	Seats 10 – 12ppl	\$20 each
6' tables		\$12 each
8' tables		\$14 each
30" Tall Cocktail tables		\$18 each

LINENS *

120" round	Fits 60" round tables	\$20 each
108" round	Fits 48" round tables	\$18 each
132" round	Fits 72" round tables	\$24 each
90" x 132"	Fits 6' tables	\$20 each
90 x 156"	Fits 8' tables	\$22 each

* Linen prices include Delivery, Set up and removal

* Linen prices are for Floor Length Poly Cotton and come in a variety of colors