

Eat. Drink. Play.

2013 Event Guide

Thank you for your interest in holding a special event with Dave & Buster's!

Every event at D&B is customized to meet the needs of your group. You'll find information on our food, beverage, gaming, teambuilding & room options in the attached information.

SOME THINGS TO KEEP IN MIND ...

- All buffets require a minimum of 20 people
- Pricing is subject to change
- At the end of this event planning kit, you'll find a list of commonly asked questions.
- Vegetarian buffets & allergy restriction accommodations available – ask your event planner!

WHAT YOU'LL FIND INCLUDED ...

Menu Options:

- Create Your Own Buffets
- Classic Buffets
- Chef-Crafted Packages
- Additional Entrees and Desserts
- Appetizers, Breaks & Add-ons
- Breakfast and lunch options
- Beverage Options
- Gaming & Teambuilding
- Space Options
- Commonly Asked Questions

Heather Campos
Special Events Manager
210-515-1515 ext 11806
440 Crossroads Blvd
San Antonio, TX 78201

Roy Garcia
Special Events Consultant
210-515-1515 ext 11807
440 Crossroads Blvd
San Antonio, TX 78201

Office Hours
Monday through Friday 8:00AM to 6:00PM

CREATE YOUR OWN BUFFETS

Please add \$2.69 per person to include unlimited fountain sodas, tea and coffee to your cost.

Appetizer Buffet #1

\$19.49 per person

Choose 3 Options from Category 1 and 2
(Six items total)

CATEGORY 1

- ♦ Edamame
- ♦ Tortilla Chips with Fire-roasted salsa
- ♦ Signature baked spinach dip
- ♦ Four cheese pizza bites with basil pesto
- ♦ Pretzel Bites
- ♦ Boneless buffalo wings
- ♦ BBQ Chips with Ranch

CATEGORY 2

- ♦ Goldfingers
- ♦ Lawnmower Salad
- ♦ Tortilla chips served with fresh guacamole
- ♦ Sweet potato fries served with ketchup and ranch
- ♦ Grilled chicken kebabs
- ♦ Bar burgers
- ♦ Cheese and Crackers
- ♦ Tortilla chips with queso

Appetizer Buffet #2

\$21.99 per person

Choose 2 Options from Category 1 and 3
& 3 Options from Category 2 (Seven items total)

CATEGORY 3

- ♦ Panko breaded fried shrimp
- ♦ Tortilla chips served with queso and fire-roasted salsa
- ♦ Crispy fried pork potstickers
- ♦ Chilled Cocktail Shrimp
- ♦ Fruit display platter
- ♦ Grilled sirloin steak kebabs
- ♦ Pretzel Dogs

Dinner Buffet #1

\$20.99 per person

Choose: 1 Protein, 1 Salad, 2 Starches, 2 Veggies (Six items total)
Served with Fresh Baked Rolls & Butter

PROTEIN

- ♦ Black Jack BBQ Chicken
- ♦ Lemon grilled chicken
- ♦ Parmesan Chicken
- ♦ Roast Beef au jus
- ♦ Smoked beef brisket
- ♦ Fire-grilled salmon over sautéed spinach

SALAD

- ♦ Antipasto alla Caprese
- ♦ Caesar Salad
- ♦ House Salad
- ♦ Spinach and Mushroom Salad
- ♦ House Salad
- ♦ Lawnmower Salad

STARCH

- ♦ Garlic herb roasted potatoes
- ♦ Garlic mashed potatoes
- ♦ Citrus rice
- ♦ Spice rice medley
- ♦ Baked cavatappi pasta with alfredo or marinara
- ♦ Baked Mac & Cheese

VEGETABLE

- ♦ Black Beans
- ♦ Corn O'Brien
- ♦ Green Beans
- ♦ Garden Vegetable Medley
- ♦ Honey Glazed baby carrots
- ♦ Oven baked parmesan tomatoes
- ♦ Coleslaw

Dinner Buffet #2

\$25.99 per person

Choose: 2 Proteins, 1 Salad, 1 Starch, 1Veggie (Five items total)
Served with Fresh Baked Rolls & Butter

PROTEIN

- ♦ Grilled Shrimp Skewers
- ♦ Grilled USDA Sirloin
- ♦ Lemon grilled chicken
- ♦ Roast Beef au jus
- ♦ Smoked beef brisket
- ♦ BBQ chicken
- ♦ Fire-grilled salmon served over sautéed spinach

SALAD

- ♦ Antipasto alla Caprese
- ♦ Caesar Salad
- ♦ House Salad
- ♦ Spinach & Mushroom Salad
- ♦ Sweet Apple Pecan Salad
- ♦ Lawnmower Salad

STARCH

- ♦ Garlic herb roasted potatoes
- ♦ Garlic mashed potatoes
- ♦ Citrus rice
- ♦ Spice rice medley
- ♦ Baked cavatappi pasta with alfredo or marinara
- ♦ Baked Mac & Cheese

VEGETABLE

- ♦ Black Beans
- ♦ Corn O'Brien
- ♦ Green Beans
- ♦ Garden Vegetable Medley
- ♦ Honey Glazed carrots
- ♦ Oven baked parmesan tomatoes
- ♦ Coleslaw
- ♦ Baked creamed spinach

ALL NEW HEALTHY CHOICE BUFFETS

Surf & Turf Buffet \$20.99

Veggie Lawnmower Salad w/Fat Free Citrus Herb Dressing

5oz Cajun Sirloin or Grilled Cabo-Style Chicken Breast

Mango Citrus Shrimp Skewers

Pineapple Pico de Gallo

Spicy Rice Medley

Steamed Broccoli

Cajun Sirloin Buffet \$16.29

Veggie Lawnmower Salad w/Fat Free Citrus Herb Dressing

Cajun Sirloin Steak

Spicy Rice Medley

Steamed Broccoli

Cabo-Style Chicken Buffet \$16.29

Veggie Lawnmower Salad w/Fat Free Citrus Herb Dressing

Cabo-Style Chicken Breast

Pineapple Pico de Gallo

Spicy Rice Medley

Steamed Broccoli

Mango Citrus Shrimp Buffet \$18.99

Veggie Lawnmower Salad w/Fat Free Citrus Herb Dressing

Mango Citrus Shrimp Skewers

Spicy Rice Medley

Steamed Broccoli

Classic Buffets ~ available any time of the day

Prime Rib Dinner \$28.99

Lawnmower Salad

Prime Rib roasted medium served with Au Jus and Horseradish Sauce or Peppercorn Sauce, Garlic Herb Roasted Potatoes, Baked Creamed Spinach, Honey Glazed Baby Carrots and Fresh Baked Rolls with Butter.

American Classic Buffet \$24.49

Caesar Salad, Grilled USDA Choice Sirloin Steak, Garlic Grilled Chicken served with Mushroom Hunter Sauce, Baked Cavatappi Alfredo or Baked Macaroni & Cheese, Garden Vegetable Medley and Fresh Baked Rolls with Butter.

Italian Feast \$18.49

Choice of One: House Salad or Caesar Salad, Italian Rosemary Roasted Chicken, Baked Cavatappi Alfredo and Baked Cavatappi Marinara with Fresh Mozzarella, Caprese Salad with Fresh Mozzarella, Tomatoes and Roasted Peppers, Garden Vegetable Medley and Fresh Baked Rolls with Butter.

River & Ranch Buffet \$24.99

Grilled Marinated Shrimp Skewers, Lemon Grilled Chicken Breast served with Creamy Lemon Basil Sauce, Baked Cavatappi Alfredo, Oven Baked Parmesan Tomatoes, Sautéed Green Beans, Spinach Salad with Mushrooms, Red Onions, Candied Pecans and Smoked Crispy Bacon tossed with Honey Mustard dressing and Fresh Baked Rolls with Butter.

Grilled Chicken Buffet \$16.99

Choice of One: House Salad or Caesar Salad, Lemon Grilled Chicken Breast served with Creamy Basil Sauce, Pineapple Rice, Sautéed Green Beans, Honey Glazed Baby Carrots and Fresh Baked Rolls with Butter.

Roast Beef Buffet \$19.99

Choice of One: House Salad or Caesar Salad, Roast Beef Au Jus and Horseradish Sauce or Peppercorn Sauce, Garlic-Mashed Potatoes, Garden Vegetable Medley, Oven Baked Parmesan Tomatoes & Fresh Baked Rolls with Butter

Fiesta Buffet \$19.99

Tortilla Chips with Queso and Fire-Roasted Salsa, Grilled Fajita Steak and Fajita Chicken with Peppers and Onions & Spicy Taco Beef and Spicy Chicken. Crispy Taco Shells and Soft Flour Tortillas served with Shredded Lettuce, Grated Cheese Jalapenos, Pico de Gallo, Guacamole and Sour Cream, Spicy Rice Medley and Black Beans.

The Alexander Buffet \$19.99

Fire Grilled Salmon served over Sautéed Spinach, Italian Rosemary Roasted Chicken, Honey Glazed Baby Carrots, House Salad, Spicy Rice Medley, Garlic Herb Roasted Potatoes and Freshly Baked Rolls with Butter.

Mesquite BBQ Buffet \$19.99

Tortilla Chips with Queso and Fire-Roasted Salsa
BBQ Chicken Quarters and Slow Smoked Sliced Beef Brisket served with BBQ Sauce
Baked Macaroni & Cheese, Corn O' Brian, Coleslaw and Hawaiian Rolls with Butter

Four Course Buffets

Available any time of the day

Please add \$2.69 per person to include unlimited fountain sodas, tea and coffee to your cost

Classic Celebrations Buffet \$45.99

Appetizers: Crispy Fried Pork Potstickers served with Huli Sauce, Antipasto alla Caprese with Fresh Mozzarella, Roma Tomatoes, Roasted Peppers, and Chilled Cocktail Shrimp

Salad: Sweet Apple Pecan Salad

Main Course: Chef Carved Garlic Herb Roasted Beef served with Peppercorn and Horseradish Sauce

Baked Salmon Filet with Crab Florentine served

With Chardonnay Herb Cream Sauce

Garlic Mashed Potatoes

Garden Vegetable Medley, Fresh Baked Rolls with Butter

Dessert: Chocolate Fondue Station: served with assorted fruit, mini dessert bites, and warm semi-sweet chocolate for dipping

Festive Feast \$43.99

Appetizers: Panko Breaded Fried Shrimp

Antipasto alla Caprese with Fresh Mozzarella, Roma Tomatoes, and Roasted Peppers

Salad: Spinach Salad with Mushrooms, Candied Pecans and Crispy Bacon tossed with Honey Mustard Dressing

Main Course: Chef Carved Garlic Herb Roasted Beef served with Peppercorn and Horseradish Sauce

Fire Grilled Salmon served over sautéed spinach, Baked Cavatappi Alfredo, Garden Vegetable Medley, Fresh Baked Rolls with Butter

Dessert: Hot Sugared Mini Donuts: served with assorted dipping sauces

Mixed Grill Buffet \$39.99

Appetizers: Fresh Vegetables served with Ranch Dip

Baked Pretzel Bites served with Honey Mustard, Spicy Horseradish Mustard, and Cheddar Cheese and a Fresh Fruit Display

Salad: Spinach Salad with Mushrooms, Candied Pecans and Crispy bacon tossed with Honey Mustard Dressing

Main Course: Grilled Prime Sirloin Steak & Garlic Grilled Chicken Breast served with Peppercorn Sauce, Grilled Shrimp

Skewer with Lemon and Fresh Herbs, Mashed Potato Bar, Honey Glazed Baby Carrots, Garden Vegetable Medley, fresh baked rolls with butter

Dessert: New York Cheesecake with Raspberry Coulis

D&B Traditional Favorites Buffet \$29.99

Appetizers: Assorted Cheese with Crackers

Salad: Sweet Apple Pecan Salad

Main Course: Traditional Roasted Turkey Breast with Gravy, Slow-roasted Brown Sugar-glazed Ham, Bacon Cornbread Stuffing, Pecan

Sweet Potato Bake, Garlic Mashed Potatoes, Garden Vegetable Medley, Cranberry Sauce, Fresh Baked Rolls with Butter

Dessert: Hot Fruit Cobbler with Whipped Cream

ENTREES

These items may be added to any full buffet

Lemon Grilled Chicken

Grilled Chicken Breast served with a Creamy Basil Sauce
\$5.49

Jack Daniel's™ BBQ Chicken breast

Grilled and Glazed Breast with our Sweet Jack Daniel's BBQ Sauce \$5.39

Italian Rosemary Roasted Chicken

Roasted Chicken Quarters with Italian Herbs \$6.19

Parmesan Chicken with Marinara

Boneless Chicken Breast in a crispy Asiago and fresh Herb breading with melted cheese and Marinara \$5.39

Baked Chicken & Shrimp Alfredo

Plump shrimp and Grilled Chicken Breast sautéed with Mushrooms and Sundried Tomatoes, tossed with Cavatappi Pasta and Three Cheese Alfredo sauce \$4.99

D&B Signature Mac & Cheese

Grilled Seasoned Chicken Breast and Applewood Smoked Bacon tossed with Cavatappi Pasta and a creamy Aged Sharp Cheddar Cheese Sauce \$4.99

Beef Brisket

Slow Smoked Sliced Beef Brisket Served with BBQ sauce
\$8.99

Roast Beef Au Jus

Served with a Horseradish Sauce or Peppercorn Sauce
\$10.99

Fire Grilled Salmon W/ Sautéed Spinach \$7.99

Smokey BBQ Chicken Quarters \$5.99

Grilled USDA Choice Sirloin \$6.99

DESSERTS

Don't forget the sweet treats...

CHOCOLATE MOUSSE: \$3.49

Creamy milk chocolate mousse topped with vanilla cream and chocolate chips

CHOCOLATE FONDUE: \$4.99

Fruit and sweet dessert bites served with rich, malted semi-sweet chocolate for dipping

RASPBERRY CHOCOLATE PARFAIT: \$3.49

Layers of Chocolate Mousse, Vanilla Cream & Raspberries Topped with Raspberry Sauce & Chocolate Chips

FRESH BERRY POUND CAKE: \$3.79

Slices of Rich Pound cake with Raspberries, Strawberries & Whipped Cream for a "Build Your Own" Treat

WARM FRUIT COBBLER WITH WHIPPED CREAM: \$3.49

Baked fresh with seasonal fruit and served with a side of fresh whipped cream

HOT SUGARED DONUT HOLES: \$3.49

Warm sugarcoated donut holes (plain and chocolate) served with raspberry and chocolate dipping sauces

BROWNIES AND COOKIES ASSORTMENT: \$3.79

Chocolate nut brownies, freshly baked cookies and delicious strawberries

ASSORTED MINI DESSERTS: \$3.79

A gourmet assortment of delicious dessert's

TRIPLE CHOCOLATE CAKE: \$6.89

A generous large slice triple-layer chocolate cake filled with rich creamy chocolate frosting

NEW YORK CHEESECAKE: \$5.99

*A New York classic, rich, creamy and delicious
Add \$0.50 for: Juicy, tangy raspberry sauce or caramel & pecan toppings over our classic New York cheesecake*

APPETIZER BUFFETS

Add \$2.69 per person to include unlimited fountain sodas, tea and coffee to your cost

D&B SIGNATURE SELECTIONS \$18.99

Mountain O' Nachos
Four-Cheese Pizza Bites with Basil Pesto
Goldfingers served with Chipotle-Honey Sauce
Bar Burgers (Mini Cheeseburgers on Sweet Hawaiian Rolls)
Lawnmower Salad

MIX & MINGLE \$38.99

Chilled Cocktail Shrimp
Pretzel Dogs
Antipasto Alla Caprese with Fresh Mozzarella, Roma Tomatoes, Artichoke Hearts, Kalamata Olives & Fresh Basil
Crispy Pork Potstickers served with Huli Huli Sauce
Chef Carved Glazed Pork Loin with Whole Grain Mustard & Crusty Dinner Rolls
Sun-dried Tomato Mini Pizzas Drizzled with Basil Pesto
Steak Fajita Kabobs served with Creamy Avocado Sauce
Boneless Buffalo Chicken Wings
Assorted Gourmet Cakes

GAME TIME BUFFET \$19.99

Pretzel Dogs w/Habanero Sauce
Bar Burgers
BBQ Pork Ribs
Veggies w/Ranch
BBQ Potato Chips
Chocolate Chip Cookies

DELUXE COCKTAIL BUFFET \$29.99

Panko Breaded Fried Shrimp served with Cocktail and Jalapeno Tartar Sauces
Four-Cheese Pizza Bites with Basil Pesto
Grilled Sirloin Steak Kabobs with Creamy Avocado Sauce
Goldfingers served with Chipotle-Honey Sauce
Lawnmower Salad
Assorted Cheeses with Crackers
Fresh Fruit Display
Crispy Fried pork Potstickers served with Teriyaki Sauce
Signature Baked Spinach Dip with Tortilla Chips
Steamed Edamame with Sea Salt

COCKTAIL BUFFET \$23.99

Chilled Cocktail Shrimp
Grilled Sirloin Steak Kabobs with Creamy Avocado Sauce
Goldfingers served with Chipotle-Honey Sauce
Fresh Vegetables served with Ranch Dip
Assorted Cheeses with Crackers
Fresh Fruit Display
Tortilla Chips served with Fire-Roasted Salsa & Fresh-Made Guacamole

BREAK OPTIONS

Break menus may only be ordered in addition to another buffet.

TAKE ME OUT TO THE BALL PARK \$9.29

Fresh Baked Pretzel Bites
BBQ Chips with Ranch
Assorted Dipping Sauces
Savory snack mix
Bowls of plain & peanut M&M's
Fresh Brewed Coffee
Assorted Gourmet Teas
Bowls of Whole Fresh Fruits

DESSERT DREAMS \$8.99

Assorted mini desserts and chocolate nut brownies
Freshly baked cookies
Fresh Brewed Coffee
Assorted Gourmet Teas
Bowls of Whole Fresh Fruits

VEGGIES, CHIPS 'N' DIPS \$8.49

Fresh vegetables served with ranch dip,
Tortilla chips, Fire-roasted salsa and fresh-made guacamole
Fresh Brewed Coffee
Assorted Gourmet Teas

Bowls of Whole Fresh Fruits

ADDITIONAL APPETIZERS

May be added to any buffet as additional appetizers!

SANDWICHES & STATIONS

- “Build Your Own”* Mini Burger \$6.39
- “Build Your Own” Tacos \$6.69
- “Build Your Own” BBQ Pork Sliders \$5.99
- BYO Mountain O’ Nachos Station \$5.99
- Mashed Potato Bar \$3.29

CHIPS & DIPS

- Tortilla Chips with Queso \$3.29
- Spinach Dip with Tortilla Chips \$3.39

FINGER FOODS

- Fresh Baked Pretzels Bites served with assorted dipping sauces \$2.29
- Panko Breaded Fried Shrimp \$4.99
- Crispy Pork Potstickers with Huli Huli Sauce \$4.99
- Fresh Vegetables with Ranch \$3.49

- Assorted Cheese & Crackers \$3.49
- Four-cheese Pizza Bites with Basil Pesto \$3.29
- Assorted Fresh Fruit Display \$3.49
- Boneless Buffalo Chicken Wings \$5.29
- Goldfingers: Bite Size Crispy Fried Chicken Tenders served with Chipotle-Honey Sauce \$5.39
- Grilled Fajita Sirloin Steak Kebabs \$5.69
- Grilled Fajita Chicken Kebabs \$5.79
- Chilled Cocktail Shrimp with Cocktail Sauce \$6.59
- Grilled Shrimp Skewers \$7.59
- Edamame \$2.19
- Pretzel Dogs \$5.39
- BBQ Chips \$2.19
- Bar Burgers*: Mini Cheeseburgers on Hawaiian Rolls \$5.39

SIDES & EXTRAS

SALADS

- Spinach Salad with Mushrooms, Red Onions, Candied Pecans & Smoked Crispy Bacon Tossed with Honey Mustard Dressing \$3.59
- Antipasto alla Caprese Salad \$3.59
- Sweet Apple Pecan Salad \$3.59
- House or Caesar Salad \$2.99
- Lawnmower Salad \$3.59

VEGETABLES

- Baked creamed spinach \$2.39
- Oven Baked Parmesan Tomatoes \$2.29
- Corn O’Brien \$2.29
- Sautéed Green Beans \$2.39
- Coleslaw \$2.29
- Honey Glazed Baby carrots \$2.29
- Garden Vegetable Medley \$2.49

POTATOES & GRAINS

- Garlic Mashed Potatoes \$2.39
- Garlic Herb Roasted Potatoes \$2.39
- Baked Cavatappi Alfredo \$2.59
- Baked Cavatappi Marinara \$2.59
- Baked Macaroni & Cheese \$2.59
- Black Beans \$2.29
- Pineapple Rice \$1.99
- Spicy Rice Medley \$1.99
- Citrus Rice \$1.99

BREAKFAST BUFFETS

Start the day off right!
Available daily until 11:30AM

D&B SIGNATURE BRUNCH \$19.99

Crispy Applewood smoked bacon
“Chef’s Omelet Station” freshly cooked to order with a delicious assortment of fillings
Breakfast sausage
Country fried redskin potatoes
Warm bagels served with cream cheese, whipped butter and jelly
Baked chicken & Shrimp Alfredo
Fresh fruit display and assorted juices

D&B BREAKFAST ADDITIONS

- Mini Danishes \$2.99
- Mini Muffins \$2.49
- Breakfast sausage \$2.79
- Crispy applewood smoked bacon \$2.99
- Bagel with cream cheese \$2.79
- Country Fried redskin potatoes \$2.79
- Scrambled Eggs \$1.99
- Chef’s Omelet station \$6.99

LUNCH BUFFETS

Available until 2:30pm

THE NEW YORK DELI LUNCH \$13.99

An Assortment of Meats & Cheeses
Choice of fresh breads, freshly baked rustic Ciabatta rolls, and tortillas, accompanied by a platter of your favorite sandwich relishes
Caesar Salad, BBQ Chips

THE TUSCAN PICNIC \$13.99

Chicken Parmesan with marinara and fresh Mozzarella
Baked garlic Ciabatta bread
A trio of freshly tossed salads: Caesar salad, Caprese salad with tomatoes, fresh mozzarella and roasted peppers & Spinach salad with mushrooms, red onions, candied pecans and smoked crispy bacon tossed with honey mustard dressing

MESQUITE BBQ CHICKEN BUFFET \$15.99

BBQ Chicken quarters
Tortilla chips with fire-roasted salsa
Baked Mac & Cheese
Corn O’Brien, Coleslaw, & Hawaiian Rolls with butter

D&B BREAKFAST BUFFET \$13.99

Assorted Danish & Mini Muffins
Warm Bagels with Cream Cheese, Whipped Butter & Jelly
Scrambled Eggs
Crisp Bacon & Breakfast Sausage
Country Fried Redskin Potatoes
Fresh Fruit Display & Assorted Juices

CONTINENTAL BREAKFAST \$9.99

Assorted Danish & Mini Muffins
Warm Bagels served with Cream Cheese, Whipped Butter & Jelly
Fresh Fruit Display & Assorted Juices

EARLY OPEN FEE

Dave and Buster’s is open for event business at 11:00 am. If an event is scheduled to start before opening there will be an early opening fee applied to the event as follows:

\$50.00 Early Open Fee for an event that includes a breakfast & lunch buffet

\$150.00 Early Open Fee for an event with only a breakfast buffet.

FAJITA BUFFET \$16.99

Tortilla chips with queso and fire-roasted salsa,
Grilled fajita steak and chicken with peppers
Soft flour tortillas served with shredded lettuce, grated cheese, jalapenos, pico de gallo, guacamole and sour cream,
Served with spicy rice medley and black beans

THE MONTE CARLO \$12.49

Grilled chicken breast “Monte Carlo” topped with roasted red peppers, fresh basil and Boursin cheese
Garlic herb roasted redskin potatoes
Caesar salad & Fresh baked rolls with butter

ITALIAN ROSEMARY ROASTED CHICKEN \$12.49

Italian rosemary roasted chicken
Baked cavatappi Alfredo or baked cavatappi marinara with fresh mozzarella
Caesar salad & Fresh baked rolls with butter

BEVERAGE OPTIONS

Choose one beverage service for your group

In addition to your chef-crafted buffet meal, please add \$2.69 per person to include:

Unlimited fountain sodas, tea and coffee to your cost

Open Bar Service

Charges based on consumption, with an 18% gratuity added to the total beverage tab.

Drink Ticket Service

Charges based on ticket redemption with no charge on unused tickets. Each guest receives a predetermined number of tickets. An 18% gratuity is added to the total beverage tab.

Cash Bar Beverage Service

Guests are responsible for their alcoholic beverage purchases.

Wine Service

Compliment your meal with a wine selection.

Refreshing Bottle Choices:

Bottled fruit juices, canned sodas, Snapple, Cartons of chilled regular milk, bottled still and sparkling waters

\$2.59 per item based upon consumption

Hourly Bar Packages

PREMIUM BAR PACKAGE

Premium Liquors, House Wines, Import/Domestic Beers

One Hour \$19.00

Two Hours \$25.00

Three Hours \$31.00

Four Hours \$37.00

DOMESTIC BAR PACKAGE

Well Liquors, Domestic Beers and House Wines

One Hour \$17.00

Two Hours \$22.00

Three Hours \$27.00

Four Hours \$32.00

BEER AND WINE PACKAGE

Imported/Domestic Beers and House Wines

One Hour \$14.00

Two Hours \$18.00

Three Hours \$22.00

Four Hours \$26.00

MARTINI OR MARGARITA BAR ADD-ON

\$15/two drink tickets & \$21/three drink tickets

Our bartenders will help your guests make their own Margaritas or Martinis in the privacy of your event area. Your guests can choose from a selection of flavored sugars, kosher salts and fresh condiments. Packages are available for 2 or 3 cocktails per guest and are sold in conjunction with standard beverage packages.

Beverage packages do not include the T-N-Tea, Million Dollar Margaritas, Over/Under Shots, or Doubles. Tax and Gratuity are not included in price. Bar packages require a minimum of 20 guests. Pricing is subject to change.

POWER CARDS

All of the games at Dave & Buster's (excluding billiards & shuffleboard) run on debit-style cards called Power Cards. Cards can be ordered in any amount & cards ordered through Special Events receive bonus chips at every level. The average game is about 5 chips per play. Some sample purchase amounts are below.

POWER CARDS

All of the games at Dave & Buster's run on debit-style cards called Power Cards. Power Cards can be ordered in any amount, and cards ordered through Special Events receive bonus chips at every level. Listed below are some suggested purchase amounts. Be sure to ask about our Super Charge Value of 25% more chips.



value on card	=	amount of chips	+	bonus chips for ordering through Special Events	=	total chips
\$10	=	48	+	15	=	63
\$15	=	72	+	24	=	96
\$20	=	100	+	32	=	132
\$25	=	135	+	43	=	178
\$35	=	200	+	64	=	264
\$50	=	300	+	100	=	400

A one-time \$2 activation fee added to each Power Card

We Also Offer a Variety of Entertainment Options:

Casino Party's, Texas Holdem' Tournaments, Caricature Artists, Karaoke and DJ Services and much more!

Contact your Special Events Representative for pricing

We also offer the following services:

Face Painting, Helium Balloon Services, Ice Sculptures, Exclusive Arcade Games, Inflatable Entertainment Options (close-out events only)

TEAMBUILDING ACTIVITIES

You'll have all of your guests cheering! Also ask us about great prize options.

D & B Great Race: \$25 per person

A team-building event where teams try to complete as many tasks as possible within a set timeframe as they negotiate their way throughout Dave & Buster's on fact-find missions. A referee will facilitate the event. Either you or our referee will divide group into teams of 5-7 individuals prior to the start of the Great Race. Each team must complete the assigned tasks & return with all members of the team to receive the next task. Team with most points by completing the most tasks wins!

18 Possible Tasks: Factual items answered from resources within D&B

Length: up to 25 ppl (1.5 Hours) 26-50 ppl (2 Hours) 50+ (2.5 Hours) (includes a 58 chip Power Card per guest)

*Minimum of 20 guests required. Cannot be scheduled Friday or Saturday after 4:00 PM.

Ticket Master: \$21 per person

This activity requires strategy ~ it's a race against the clock to be the first team to solve their puzzle by playing redemption games in our Million Dollar Midway to earn tickets. Puzzles pieces are purchased using tickets-the more tickets your team earns the greater your chances of solving the puzzle! Groups are divided into teams of 5-7 guests, pre-determined by the Host. Every Puzzle is personalized for your group. The winning team is deemed "Ticket Master" and will take possession of all tickets earned by the entire group! Each team receives a "Consider This" list to help navigate thru games, each team works together with one fully loaded Power Card and winning team can redeem the tickets for merchandise & prizes in our Winner's Circle.

Length: up to 25 ppl (1.5 Hours) 26-50 ppl (2 Hours) 50+ (2.5 Hours)

(Includes a group Power Card for each team & 21-chip Power Card per guest as a parting gift)

*Minimum of 20 guests required. Cannot be scheduled Friday or Saturday after 4:00 PM.

Ultimate Quest: \$19.00 per person

A team-building event held within D&B for groups of ten or more. Teams of 5 to 8 search for specific and factual items, and play games to achieve goals.

Includes a 50 chip Power Card per person. Goals to be achieved playing specific Midway games.

PURPOSE: Team Building

STYLE: "Scavenger Hunt" held within D&B

CLIENTS: Any group from 10 or more

CAST: Director determined by group size

LENGTH: up to 25 ppl (1.5 Hours) 26-50ppl (2 Hours) 50+ (2.5 Hours)

Performance Description...

- The director coordinates evening with client representative.
- Director or client divides guests into teams of 5 to 8 guests
- Each team receives a list of items with predetermined point values
- Item value based on difficulty (or craziness) in finding the item

Cannot be scheduled Friday or Saturday after 4:00PM.

Company Challenge: \$19.00 per person

The Company Challenge is designed to offer our guests a one-stop place to hold team-building exercises within our "Million-Dollar Midway". Teams accumulate points for performing well on the different games. Includes a 50 chip Power Card per person. **The team that earns the most points wins!**

PURPOSE: Team Building

STYLE: Interactive games & simulators

CLIENTS: Any group from 8 or more

CAST: One referee per 25 participants

LENGTH: up to 25 ppl (1.5 Hours) 26-50 ppl (2 Hours) 50+ (2.5 Hours)

Performance Description...

- Referee or client divides guests into team of 4 to 6 people.
- Each player will participate on each game.
- Members of each team take turns playing pre-determined video games: Daytona Car Racing, D&B Horse Racing Downs, Skee-ball and D&B Supershot Basketball

(Cannot be scheduled Friday or Saturday after 4:00PM.)

TEAMBUILDING ACTIVITIES

You'll have all of your guests cheering! Also ask us about great prize options.

Balloon Pop: \$19 per person

Includes a 50 chip Power Card per person.

PURPOSE: Team Building

STYLE: Interactive games & simulators

CLIENTS: Any group from 8 or more

CAST: One referee per 25 participants

LENGTH: up to 25 ppl (1.5 Hours) 26-50 ppl (2 Hours) 50+ (2.5 Hours)

This team building activity requires quick thinking and creativity! Groups will be broken down into teams and given a series of tasks that are hidden inside of inflated balloons. Each team will complete the tasks, be challenged by a team twist, and present their team's experience in a fun D&B way!

This team building activity focuses primarily on problem solving with secondary focuses on enhancing communication and collaboration. Each team will complete a series of tasks to build their ticket stockpile for the group presentation! A sudden change in teams will mean a ticket jackpot for some and a ticket loss for others. How will your team handle the change and giving up the tickets they worked for? Once the new teams are established, the group will use their new ticket amount to select items from our Winner's Circle. These items will be props in a presentation on their team experience.

Cannot be scheduled Friday or Saturday after 4:00PM.

Mad Dash: \$21 per person

Includes a 50 chip Power Card per person.

PURPOSE: Team Building

STYLE: Interactive games & simulators

CLIENTS: Any group from 8 or more

CAST: One referee per 25 participants

LENGTH: up to 25 ppl (1.5 Hours) 26-50 ppl (2 Hours) 50+ (2.5 Hours)

In this high-energy, deadline oriented team building activity, groups will be broken down into teams and given three missions to complete in a set amount of time. The first mission will challenge the teams to earn as many tickets as possible. The winners get a leg up in the second mission which will send the teams out in search of items within D&B and among their teammates. Finally, wits will be challenged in the brain games mission where memory, logic, and quick thinking will be put to the test.

This team building activity primarily focuses on leadership with secondary focuses on problem solving and talent assessment. In order to be successful on each mission, the teams must devise their plans (and quickly!) to play to their members' strengths. In the first two missions, team members work independently towards a common team goal. In the third mission, your teams must work together sharing their knowledge and/or skills to solve the puzzles.

Cannot be scheduled Friday or Saturday after 4:00PM.

PRODUCTION STYLE TEAM BUILDERS

*Subject to availability. Requires an event held in a private space and must be booked at least 1 week in advance

HE SAID/ SHE SAID: \$450

An entertaining "ice-breaker" event to help your team get to know each other outside of work

MISSION TASK FORCE: \$425

\$425 up to 25 guest / \$10.00 each additional person
A secret-agent theme team building game to help your guests overcome pressure and bring them together as a whole

GOIN' TO THE CHAPEL: \$1300.00

\$1300 Show fee up to 65 / \$19.00 each additional person
A hilarious interactive wedding where your employees play the guests. This is an actor driven social event including a complete wedding ceremony and reception full of silly antics.

THE INTERN - IDENTITY CRISIS: \$425

\$425 up to 25 guest / \$10.00 each additional person
If you like The Apprentice, you'll LOVE Identity Crisis. This team builder presents a fun way for your guests or employees to work together and think fast on their feet.

GOLDEN ERA RADIO HOUR: \$825

This is an interactive entertainment radio performance. It incorporates 3 professional actors with multiple audience members in performing a live radio broadcast. Audience members help with sound effects, voice talent, and music for the production.

THE "YOU DUNNIT" MYSTERY THEATRE SERIES: \$875

\$875 show fee.

Take your guests "outside their comfort zone" with this guest-interactive comedy. Promotes creativeness, spontaneity and the ability to "think outside the box." Choose from 3 scripts to fit your group:

The Carpenter House Capers, Mrs. Goody's Bad Night, When You Kill Upon A Star

You Have One Minute!

Guests are divided into teams and compete against each other in a variety of challenges. Each team has ONE MINUTE to complete each challenge and earn points for each one completed. The team that earns the most points during the competition wins!

\$425 for up to 25 guests, \$10 each additional guest

Mystery Dinner Theater:

- \$1300 show-fee up to 65 people, \$19.00 each additional person.

- An entertainment option in three acts where actors / suspects interact in a fun and teasing way with the audience. The audience, organized into teams, interrogates the suspects and determines who they think committed the murder and what the motive is. Performers pull a few guests into the show
- Actors / suspects sit & dine with the audience. Reservations of a private room are required. Guests must choose a menu that can be plated and served to guests at the onset of each act. Food & beverages are priced separately. Action occurs in and among the audience

PURPOSE: Entertainment and team building

STYLE: Three-Act interactive dinner theatre comedy

CLIENTS: Groups of any size 65 or larger

CAST: Five – Seven actors and one Director

LENGTH: Approximately 2 hours

- Performance Description...

- Three Acts: ACT I – Salads are served & the murder occurs

- ACT II – Entrée is served & the "detective" interrogates the suspects

(At the conclusion of ACT II, audience members become sleuths & question the suspects to make their choice of murderer and motive)

- ACT III – Dessert is served & the final scene reveals the killer and motive

The client may give a gift to members of the winning team

EVENT SPACE OPTIONS

It all starts here!

ENCLOSED ROOMS

The Showroom

Capacity: 60-140 Dining Style / 200 Reception Style

Room Rental Charge: Flat Rate of \$250.00 (based on 3 hours)

On Fridays and Saturdays there is a fee of \$100.00/hour for additional hours

*Bartender fee of \$50.00 required for all cash bar events

-Buffet Required

Completely enclosed private room located in our front part of our building. This Split-level room includes a private bar, private rest rooms, and a stage. Equipped with rectangular tables & chairs seating 6 guests on each. Linen and centerpieces included. Complimentary audio/visual equipment to include: 2 wireless mics, podium, LCD projector and 9' by 12' video projection screen, VCR, a DVD upon request

The Midway Party Room

Capacity: 30-65 Dining Style / 100 Reception Style

Room Rental Charge: Flat rate of \$150 (based on 3 hours)

On Fridays and Saturdays there is a fee of \$75.00/hour for additional hours

-Buffet Required

This private room is located adjacent to the Million-Dollar Midway. Room is a completely enclosed private room equipped with audiovisual equipment, rectangular tables & chairs seating 6 guests on each, linen and centerpieces. Complimentary audio/visual equipment to include: podium with mounted microphone, LCD projector, screen, VCR and a DVD upon request.

OPEN BANQUET SPACES

Open banquet spaces include world-class pocket billiard tables & championship shuffleboard tables. Billiard tables can be covered with custom designed tops to accommodate 14-16ppl per table for dining. After dining, tables will be uncovered for play. Shuffleboard tables will display your buffet line. One or more of these areas may be combined to accommodate larger groups.

Viewpoint 2 - Rental: \$40/hr.(minimum 2 hour rental)

Capacity: 20-55 Dining Style / 80 Cocktail Setting

-Buffet Required

3 Pocket Billiard tables and 1 Shuffleboard table. 1 mounted 50" plasma TV is located in this area. This area is adjacent to Viewpoint 3.

Viewpoint 3 - Rental: \$40/hr (minimum 2 hour rental)

Capacity: 20-55 Dining Style / 80 Cocktail Setting

-Buffet Required

SIGNATURE AREAS

The Midway Café

Maximum Capacity 28

Revenue Minimum Required \$400

2-Hour Max Time Frame

Located in the Dave and Buster's Speedway in the Million-Dollar Midway. This is an open area containing two long tables of 14 set dining style. 3 mounted 50" plasma TV's are located in this area The Midway Café is a non-smoking area.

Executive Billiards Room

Maximum Capacity 23

Revenue Minimum Required \$350

Rental - \$20/hour (minimum 2 hour rental)

Semi-private room equipped with 1 pocket Billiard table, mounted 50" plasma TV, 3 cocktail tables seating 3 guests on each and 1 leather couch. This area will seat a maximum of 23 guests (including the cocktail tables); additional guests will not be accommodated in the area.

Raised Dining

Capacity: 30-50 Dining Style

2 hour Max Time Frame

Revenue Minimum Requirement of \$600

This area consists of rectangular tables and booths in our upper level of the Main Dining Room and is open to the General Public. This is not an enclosed room. Host can choose to do a Dining room package or choose one of our chef-crafted buffets.

* Not Available after 4PM Friday & Saturday

EXCLUSIVE EVENTS

The Entire Building

Up to 2000 guests

Our entire building can be reserved just for your group!

All Revenue Minimums are prior to tax and gratuity. December 1-31 Higher Revenue Minimums will be required for all areas

Floor Plans Available upon Request

Commonly Asked Questions

What do I need to do to reserve a space?

We require a deposit and signed contract to confirm a booking.

What deposit do you require?

We require a deposit of 50% of the contracted subtotal. Deposits are applied to the balance. We accept cash, credit cards and company checks. No personal checks are accepted.

When do I pay the balance?

The entire balance is due at the conclusion of your event.

What is your cancellation policy?

Deposits are non-refundable if the Host cancels the event, but may be transferred to a gift card purchase.

Do I have to purchase a buffet menu?

For groups of 20 or more, we require the purchase of a buffet menu in order to reserve/contract a space.

May I decorate?

Dave and Buster's will not decorate any room, table or area with a specific theme. However, we do provide standard white linen, silverware and plates for every event. Host may request colored diamond linen over-lay. Your request will be considered but not be guaranteed. Host is welcome to decorate. Dave and Buster's does not allow decorations of confetti, glitter, silly string, the use of open flame in our facility and any small particle items. In the private rooms, you may hang banners and other lightweight items on the wall drapes with straight pins only. In open aired areas with wallpaper, nothing can be applied to the walls. If large decorative items, confetti or glitter is used in any party space and is not disposed of, a \$50.00 clean up fee will automatically be added to your bill. Any decor left in any area, room or table will be disposed of at the conclusion of the event. Be sure to check the times reserved for your special event for access times.

May I bring in a cake?

You may bring in your own cake; however we are unable to provide storage. Dave & Buster's does NOT allow ice cream cakes to be brought in. Dave & Buster's will provide plates and utensils to be used by the guests. If you require server assistance to cut the cake, a cake-cutting fee will be added to your bill depending on the cake size. Please make sure your cake does not require refrigeration, and may be kept in your event area.

When can I tell you the final number of guests that will be attending my event?

The final guest count must be received no later than five (5) business days prior to the event. If the attendance varies from the final count on the day of the event, Host will be charged based on the greater number of guests. There will be a minimum count required for each event space.

What are the tax and gratuity rates?

Minimum Gratuity Requirement of \$25.00 charged per event or 18% gratuity, whichever is greater. The tax rate is 8.25%. The gratuity is 18% of your food and beverage.

Are beverages included?

Beverage options are listed separately from the menu pricing.

What is the price for children?

We do not offer special pricing for children. We would recommend as a guideline that if the children are young enough to eat off their parent's plate, do not include them in your guest count. If they are old enough to have their own plate, then include them in the guest count.

What is the age to come in?

Dave & Buster's is primarily an adult establishment that welcomes guests of all ages. Guests under the age of 18 must be accompanied by a parent or a guardian (a person 25 years of age or older) who agrees to be responsible for the conduct and safety of the underage guest. One parent or guardian may accompany up to a maximum of 6 underage guests. Underage guests must remain with the parent or guardian at all times.

Can I hold space without a deposit?

We will gladly place a 72-hour courtesy hold on available space for your event without a deposit. Within 72 hours of booking the event, a deposit of 50% of the subtotal amount of your proposed contract, together with a signed copy of your contract is required to confirm your event. The deposit is applied toward the event balance. Any remaining balance is due in full at the completion of your event.

Can I take my food home?

Any food or food item(s) remaining at the conclusion of the event are considered property of the event Host and may be taken off premises. Foods left behind after the event's party has left will be discarded. In an effort to reduce the possible health and food safety risks involved with leftover foods, Dave & Buster's asks its guests to adhere to certain guidelines when storing and reheating food.

Is the buffet an all you can eat?

Please note buffets are portioned per person and quantities are placed out based on number of contracted guests. Buffet portions are finite and are not replenished. Additional charges will apply if more food is requested, and extra servings are subject to availability.

Can I do a Teambuilding without food?

Teambuilding may be reserved without food and/or beverage, but a private space and designated servers will not be provided.

What is a Revenue Minimum?

Revenue Minimums are a specific dollar amount that is required for a specific area; this amount can be met with all D&B purchases to include: Food, Beverage, Rental, Power Cards, Gift Cards, Merchandise, and Alcohol that are added to your master bill. The required revenue minimum is not inclusive of tax and gratuity.