## PRIVATE EVENT

MENU

MEETINGS| SHOWERS|WEDDING| BIRTHDAYS|PARTY


## ROOM GUIDELINES

## Private Dining Room Guidelines

Private Dining Room Reservations
To book our historic private dining room a food contract and a credit card form have to be turned in to our Event Coordinator to finalize your reservation.

Cost of Booking the Room
There is no cost to book the room but we implement spending minimums. The Full Room can seat up to 50 people comfortably and the room can be divided into 2 separate spaces that can seat 35 people on one side and 25 people on the opposite side.
The spending minimums are as follows:
Monday-Sunday Lunch (11 am-3pm)
$\$ 200$ for Half the Room/ $\$ 400$ for the Full Room
Sunday - Wednesday Dinner (*reservations after 3 pm)
$\$ 300$ for Half the Room/ \$500 for the Full Room
Thurs/Fri/Sat Dinner
$\$ 700$ for Half the Room/ \$1200 for the Full Room
Two Step reserves the right to reduce the use of the room to Half if the party falls under 30 people. The Layout of the Room and a number of tables to be used is solely up to the private event coordinator who will review your party details to set up the event to the best standards for safety purposes. Spending minimums are created based on your estimated cost of food and drinks to be provided during your event according to your contract. Spending minimums include the estimated cost of all selected packages, appetizers, entrée's, linen selection, dessert, and beverages (alcoholic and non-alcoholic).

## Guest Confirmation

A final head count for your expected guest is to be finalized in writing via email 72 hours prior to your event. If less then the expected amount show up, the Final Tab will still reflect the charge for each person who did not attend. It is important to let the coordinator know how many children and how many adults will be attending your event.

## Confirmation and Cancellations

Any menu changes to a food contract have to be submitted to the event coordinator one week prior to each event. All contract quotes will include an automatic suggested gratuity of $21 \%$ on the final tab. If you are not satisfied with the service you were provided during your event, you may speak to the manager on duty to adjust your gratuity. Guest Cancellations must be provided in writing through email to the Event Manager 72 hours prior to the expected date. A penalty of $25 \%$ of your contracted food will be applied to any cancellations with out proper notification.

We appreciate your understanding of our guidelines, these guidelines are based on our staffing requirements and the needs of our Made- From-Scratch Kitchen!

The BEST way to contact our Event Coordinator is through email and she can be reached at:
Maria@Twosteprestaurant.com

## BBQ BUFFETS

Basic
NON-ALCOHOLIC DRINK INCLUDED
Sides: RED POTATO SALAD, ROASTED CORN MASHED POTATOES, BORRACHO BEANS, JALAPENO COLESLAW Premium
Sides: VEGETABLE MEDLEY, ROASTED CORN, MAC-N-CHEESE, SAUTEED BRUSSEL SPROUTS

## CLASSIC FAMILY STYLE

1 Meat | Brisekt, Chicken, Pork Choice of 2 Basic Sides
\$14.95 PER PERSON

TWO STEP
2 meats | Brisket, Chicken, Pork, Sausage
Choice of 2 Basic Sides
\$18.95 PER PERSON

CLASSIC PREMIUM

1 Meat | Brisket, Chicken, Pork Choice of 2 Premium Sides
\$17.50 PER PERSON

TWO STEP PREMIUM

2 meats | Brisket, Chicken, Pork, Sausage Choice of 2 Premium Sides
\$21.50 PER PERSON



GROUP PLATTERS

## APPTETIZERS

QUESO \& GUACAMOLE $\$ 3.00$ PER PERSON CHICKEN ON A STICK TEXAS ROLLS VARIETY PLATTER \$34.75 (25 PIECES) $\$ 34.75$ (30 PIECES) (Fried pickles, Texas Rolls, \& Chicken on a stick)

PLATTERS

| TURKEY CLUB | $\$ 56(32)$ |
| :--- | :--- |
| CHICKEN WRAP | $\$ 56(32)$ |
| QUESADILLAS | $\$ 65(45)$ |
| TACOS: | $\$ 58(30)$ |

CHOICE OF PROTEIN: PORK, BRISKET, CHICKEN

ADD GUACAMOLE \& SALSA
FOR \$15

FAMILY STYLE SIDES

| RED POTATO SALAD | $\$ 37.50$ |
| :--- | :--- |
| MASHED POTATOES | $\$ 37.50$ |
| JALAPENO COLESLAW | $\$ 37.50$ |
| MAC-N-CHEESE | $\$ 52.95$ |
| GREEN BEANS | $\$ 42.95$ |
| ROASTED CORN | $\$ 52.95$ |
| VEGETABLE MEDLEY | $\$ 42.95$ |

Serves 25-30 people

Please contact our Event Coordinator for more information


Customize your party with a drink package that fit's your needs. Our Private Event Manager will be happy to create a custom drink Menu for your event.

## Drink Coupon

Choose a selection of drinks that you would like to offer your guests and our Event Coordinator will print up a set bar menu for your guests to choose from. Once you have selected your choice of drinks let us know how many rounds you would like to pay for. Drink Coupons will be given to you the day of your event for each drink that you would like placed on your main tab.

## Wine Package

8 Btle package, \$120
12 Btle package, \$180
*Ask our Event Manager for our current bottle selection

## Champagne Toast

Toast for 45 guests, $\$ 120$
*Two Step will provide our House Champagne if a specialty bottle is to be requested please contact the Events Manager to create a custom quote for you!

## Build-You-Own Mimosa

A mimosa bar is always a fun way to celebrate Bridal
Showers, Baby Showers, and Birthday Celebrations!
This mimosa set up will include 3 juices to choose from, house champagne, and a selection of seasonal fruits.
Relax, have some fun, and impress your guests with your own Mimosa Bar!
15 guests, \$80
30 guests, \$125

## Set Menu Options

## * Each meal selection includes a non-alcoholic beverage per person

## Option 1. $\$ 14.95$ per person

Country Fried Steak with mashed potatoes
Parmesan Breaded Pork Chop served with cajun rice
Sauteed Chicken Breast served with mashed potatoes
Brisket served with the guests choice of coleslaw, borracho beans, or potato salad

## Option $2 . \$ 15.95$ per person

Chopped Steak smothered in sauteed mushrooms and onions served with a side of mashed potatoes
Bowers "Top Fed" Fried Catfish served with jalapeno hush puppies and coleslaw
Smoked Chicken served with guests choice of Borracho beans, coleslaw, or potato salad
Baby Back Ribs served with a side of fries

## Option 3. \$21.95 per person

Fried Shrimp served with french fries, hush puppies, and coleslaw 10 oz NY Strip served with loaded mashed potatoes Salmon- grilled or blackened served with cajun rice Plato de Caballero guests choice of (2) meats and (2) sides
(brisket, chicken, sausage, pulled pork)
(borracho beans, potato salad, coleslaw, and mashed potatoes)


> Email our Event Manager at Maria@twosteprestaurant.com

Upgrade your sides to our premium selections for $\$ 2.95$ per person

Creamy Cheese Shell Macaroni

Sauteed Brussel Sprouts

Sauteed Green Beans

Roasted Corn
Vegetable Medley
Broccoli Cheese
Casserole


