

Private Parties and Corporate Events



We can accommodate up to 125 guests in our Lone Star Hall, or, starting in March 2021, we'll be able to accommodate 250 guests in our brand new San Jacinto Hall! You are more than welcome to bring out any vendors you'd like, we can provide vendors, or a mixture of the two.

All Party Rentals include:

- Gorgeous 10-acre setting with stocked 2-acre pond
- Four unique outdoor spaces: Palapa on the island of our two-acre pond, gazebo, Old Western Town area, and outdoor bar area
- 3,000 sqft Lone Star Hall (existing barn) or 6,000 sqft San Jan Jacinto Hall (new building)
- Tables (60" round or 6' rectangular) and white resin or brown wood (indoor only) folding chairs
- Setup and breakdown of tables, chairs, and anything else we provide
- Parking attendant provided
- TownHall Texas staff members on site during entire event
- Cleanup crew provided after event
- Two hours immediately prior to event to decorate
- Five-hour party time (as late as midnight)
- One hour immediately after event to pack up

Venue Only

	<i>Saturday</i>	<i>Friday</i>	<i>Sunday</i>	<i>Mon-Thurs</i>
Lone Star Hall (Existing Barn)	\$3,850	\$3,100	\$2,600	\$2,250
San Jacinto Hall (New Building) <i>(Opens March 2021)</i>	\$4,850	\$4,100	\$3,600	\$3,250

Alcohol Policy: Events with alcohol must have at least one TABC-certified bartender. We may also require you to have two security officers for the last 4 hours of your event.

Payment Policy: A deposit of \$2,500 or 50%, whichever is less, is required to hold your date. The balance is due 30 days prior to your event. Pricing does not include sales tax. We may be able to offer special pricing if your event is within the next 3 months.

Additional Setup Time or Use of Cabin: Additional setup time may be added for \$250 per hour. Use of bride's cabin to get ready in one hour prior to event can be added for \$100.

12194 Sleepy Hollow Rd., Conroe, TX 77385
info@TownHallTexas.com • 281.943.4244
www.TownHallTexas.com

Create Your Own Package



Customize a Package with Venue Only Party Pricing plus any combination of items below.

DJ/MC

\$950

Music customized to your tastes for your 5-hour party

Bartender(s)

\$200 (up to 100 guests)

\$350 (up to 175 guests)

\$500 (up to 250 guests)

TABC-Certified bartender(s) required for all events serving alcohol; Includes ice & cups;

All alcohol, mixers, and garnishes must be provided by host

Buffet-Style Catering

\$1,500 (up to 75 guests)

\$3,500 (up to 175 guests)

\$2,000 (up to 100 guests)

\$4,000 (up to 200 guests)

\$2,500 (up to 125 guests)

\$4,500 (up to 225 guests)

\$3,000 (up to 150 guests)

\$5,000 (up to 250 guests)

Includes meal, hors d'oeuvres, dinnerware, tea (sweet and regular), lemonade, and water

Dessert is not included but may be added on for an additional fee.

Simple Centerpieces

\$15 each Burlap and lace wrapped mason jars with babies breath

\$20 each Burlap and lace wrapped mason jars with white hydrangeas

Custom Centerpieces

Pricing varies

Custom-designed balloon and/or floral centerpieces for all your guest tables

Linens

\$15 per table

Includes tablecloths, overlays, and/or runners

Décor Package

\$150 (Lone Star Hall)

\$300 (San Jacinto Hall)

Wood slices, chalkboard signs, decorated and plain mason jars, card box (vintage suitcase or glass and tin box), 10 LED candles on shepherd hooks lining walkway; small, medium, and large LED lanterns; 3 LED votive candles per table

Charger Plates

\$0.75 each

13" charger plate for each of your place settings

Photo Booth

\$350

Open booth with optional black backdrop, unlimited, customized prints in either 2x6 or 4x6 (including copies for you), props, and an attendant for your full 5-hour party

Catering Menu



All three caterers are included in pricing. Please provide caterer choice no later than 3 months prior to event, menu choices 30 days prior to event, and final guest count 14 days prior to event.

Mel's Country Cafe

Entree (Choose one; add \$1 per person for second entree option):

- Chicken fried chicken breast
 - Six-ounce chicken breast lightly breaded, fried in non-hydrogenated oil and served with cream gravy
- Chicken fried steak
 - Four-ounce cube steak lightly breaded, fried in trans-fat free oil, and served with cream gravy (Six-ounce portions available for additional \$1 per person)
- Chicken Veracruz
 - Grilled chicken breast topped with a rich cilantro cream sauce
- Chicken Marsala
 - A six-ounce grilled chicken breast in a brown sauce with mushrooms and marsala wine
- Smothered chicken
 - A six-ounce sautéed chicken breast in a rich cream sauce, topped with grilled onion, mushrooms and Swiss cheese
- Chicken Parmesan
 - Six-ounce chicken breast lightly breaded and pan fried under a dusting of fresh Parmesan cheese, smothered with a zesty marinara sauce and mozzarella cheese
- Country grilled chicken breasts
 - Six-ounce chicken breasts grilled in a zesty lemon pepper seasoning
- Cajun grilled chicken breasts
 - Six-ounce chicken breasts grilled with spicy Cajun seasoning
- Honey glazed BBQ chicken
- Herb Baked Chicken
 - Juicy baked chicken with garlic herb seasonings
- Chicken Fettucine Alfredo
 - Bite-sized chicken tossed in a rich alfredo sauce with fettucine pasta
- Chicken Valencia
 - Tender bits of chicken in a chicken cream sauce, tossed with penne pasta, spinach, mushrooms, sundried tomatoes, & parmesan cheese
- King Ranch chicken casserole
 - Layered flour tortillas in a creamy mushroom sauce, large chunks of chicken, pepper jack and cheddar cheese
- Italian lasagna
 - Traditional lasagna with ground beef, Italian sausage, ricotta, parmesan, & mozzarella cheeses
- Eggplant Parmesan
 - Fresh breaded, layered with our zesty marinara sauce, parmesan & mozzarella cheeses
- Hamburger steak
 - Cooked medium-well and served with grilled onions and brown gravy

- Roasted Turkey & Dressing
 - Served with giblet gravy and cranberry sauce
- Baked Ham
 - Juicy slices of baked pit ham
- Grilled catfish filet
 - Eight-ounce filet grilled with your choice of lemon pepper or Cajun seasoning
- Fajitas (beef and/or chicken)
 - Served with flour tortillas, grated cheese, grilled onions and peppers, sour cream, pico de gallo, guacamole, jalapenos, chips and salsa
- Roasted pork loin
 - Served with cornbread dressing, pork gravy, and cranberry sauce
- Beef tips
 - Served as beef tips burgundy over rice with brown gravy or beef tips stroganoff served over noodles
- Chicken Feta
 - A six-ounce chicken breast stuffed with fresh avocado, bacon, and feta cheese, and served with a supreme sauce
- BBQ brisket, sausage, or chicken (choose two)
 - Served with homemade BBQ sauce, pickles, onion, and jalapenos
- Chicken Aquacate
 - Cajun grilled chicken breast topped with fresh avocado, pico de gallo, pepper jack, and cheddar cheeses
- Stuffed chicken breast
 - A chicken breast stuffed with cornbread stuffing served with chicken gravy & cranberry sauce
- Chicken Alouette
 - Grilled chicken breast with mushrooms, artichoke hearts with alouette cheese and a white wine cream sauce
- Sliced Roast Beef
 - Sliced roast beef with roast gravy
- Catfish Etouffee
 - Cajun grilled catfish fillet topped with a shrimp etouffee sauce

Premium Entrees (Available for an additional fee based on current market price):

- Carved, Roasted Prime Rib
 - Served with au jus and horseradish sauce
- Grilled Shrimp
 - 10 skewered jumbo shrimp, grilled and basted with garlic butter
- Beef Tenderloin Marsala
 - Tender beef tenderloin medallions, sautéed and served with a rich Marsala wine sauce
- Baked Fresh Salmon
 - Fresh salmon steaks, baked to perfection, served with a creamy basil lemon sauce
- Cajun Grilled Catfish Veracruz
 - With shrimp and crawfish Veracruz over rice
- Grilled Sirloin Steak
 - 8oz sirloin steak with grilled mushrooms and garlic butter
- Carved Roast Beef
 - Carved to order, served with light mushroom sauce & horseradish
- Braised Boneless Beef Short Ribs
 - Beef short ribs served in a cabernet brown sauce, garnished with asparagus and carrots

Sides (Choose two; add \$1 per person for additional side):

- Mashed Potatoes with gravy
- Country Whipped Potatoes with bacon bits, cheddar cheese, and green onion
- Oven Roasted New Potatoes
- Parsley New Potatoes
- Macaroni & Cheese
- Dirty Rice
- Mixed Rice Pilaf
- Fresh Whipped Yams
- Penne Pasta Alfredo
- Charro Beans
- Mexican Rice
- Baked Beans
- Buttered Carrots
- Buttered Corn
- Southern Style Green Beans
- Italian Zucchini
 - Sautéed zucchini tossed in a marinara sauce, topped with parmesan and mozzarella cheeses
- Mixed Vegetables
- Tossed Salad
 - With choice of two dressings: Ranch, Italian, Bleu Cheese, Thousand Island, French, Honey Mustard, Raspberry Vinaigrette
- Caesar Salad (Additional \$0.75 per person)
- Cucumber & Tomato Salad
- Potato Salad
- Cole Slaw
- Spring Mix Salad
 - Topped with feta cheese, croutons, cherry tomatoes, and cucumbers. Served with raspberry vinaigrette dressing. (Additional \$1 per person)

All options include rolls with butter

Children's Menu Options:

- Chicken Strips (Add \$5 per child; minimum of 4 children)
 - Includes choice of cream gravy, ranch, honey mustard, or BBQ dipping sauce
- Steak Fingers (Add \$6 per child; minimum of 4 children)
 - Includes cream gravy

If you'd like to set up a tasting, please contact:

Jeff Henry, Catering Manager

281-255-6357

Megamel94@hotmail.com

*12194 Sleepy Hollow Rd., Conroe, TX 77385
281-943-4244 • info@townhalltexas.com
www.TownHallTexas.com*

Rudy's BBQ

Meats (Choose up to three):

- Pulled Pork
- Sliced Brisket
- Sausage (regular or jalapeno)
- Chopped Beef
- Turkey Breast

Also includes:

- Fresh Bread
- Pickles
- Onions
- Jalapenos
- Rudy's "Sause" (Regular and Sissy)

Sides (Choose up to three):

- New Potatoes
- Cole Slaw
- Pinto Beans
- Three Bean Salad
- Potato Salad
- Corn on the Cob
- Creamed Corn

Contact:

281-288-0916 (Spring location)

Chuy's

Taco Bar

Ground sirloin and/or fajita chicken, crispy shells, flour tortillas, guacamole, pico de gallo, lettuce, mixed cheese, refried or charro beans, Mexican rice, chips, and salsa fresca. Upgrade to fajita beef for \$1 per person.

Peace, Love, & Enchiladas

Two enchiladas filled with ground sirloin, roasted chicken, cheese, or veggies with a choice of sauce. Includes refried or charro beans, Mexican rice, chips, and salsa fresca.

Chiquito Burrito

Mini (9") burrito stuffed with refried beans and your choice of cheese, ground sirloin, or roasted chicken. Comes with choice of sauce, Mexican rice, chips, and salsa fresca.

Nacho Bar

Chips, ground sirloin or fajita chicken, refried or charro beans, chile con queso, salsa fresca, and creamy jalapeno. Upgrade to fajita beef for \$1 per person.

Taco Salad

Taco shells, lettuce, tomatoes, cheese, guacamole, and an assortment of dressings (Creamy Jalapeno, Ranch, Honey Mustard and Cilantro Vinaigrette) with your choice of ground sirloin, fajita chicken, or fajita beef.

Fajita Bar (additional \$3.00 per person)

Choice of fajita chicken, fajita beef, and/or shrimp with Mexican rice, refried or charro beans, guacamole, sour cream, pico de gallo, cheese, and lettuce.

Chuy's Houston Area Catering Contact:

346-330-4601

houstoncatering@chuys.com

All options include chips and salsa. Queso and creamy jalapeno can be added for \$1 per person.