



## CATERING MENUS

**REATA**  
RESTAURANT

**PROUDLY CATERED BY**

# **BREAKFAST BUFFET PACKAGES**

*Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.*



### **BREAKFAST BUFFET PACKAGE #1**

Scrambled Eggs

Reata's Peppered Bacon (2 per person)

Home Fries

Biscuits and Peppered Gravy

Fresh Fruit Tray

*\$50.00 per person*

### **BREAKFAST BUFFET PACKAGE #2**

Assorted Breakfast Tacos (2 per person)

Bacon, Egg and Cheese

Sausage, Egg and Cheese

Potato, Egg and Cheese

Fresh Fruit Tray

*\$41.00 per person*

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### **BREAKFAST BUFFET PACKAGE #3**

French Toast with Apple Cinnamon Glaze

Scrambled Egg

Sausage Patty (2 per person)

Fresh Fruit Tray

*\$50.00 per person*

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# LUNCH BUFFET PACKAGES

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## **LUNCH BUFFET PACKAGE #1**

### *Salad:*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples

### *Entrées:*

Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Mash

Grilled Chicken Skewers with Mixed Vegetables

### *Sides:*

Mashed Potatoes

Seasonal Vegetables

Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Iced Tea

Water

*\$51.00 per person*

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## **LUNCH BUFFET PACKAGE #2**

*Salad:*

Caesar Salad with Asiago Cheese and Sourdough Croutons

*Entrée:*

Carne Asada with Reata Cheese Enchiladas

*Sides:*

Spanish Styled Rice

Reata Beans

House Mada Chips and Salsa

Iced Tea

Water

*\$53.00 per person*

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### **LUNCH BUFFET PACKAGE #3**

*Salad:*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples

*Entrée:*

Grilled Chicken Breast with Jalapeno Boursin Cream Sauce

*Sides:*

Mashed Potatoes

Seasonal Vegetables

Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Iced Tea

Water

*\$51.00 per person*

*Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.*





## **LUNCH BUFFET PACKAGE #4**

*Salad:*

Caesar Salad with Asiago Cheese and Sourdough Croutons

*Entrée:*

Stacked Chicken Enchilada

*Sides:*

Spanish Style Rice

Reata Beans

House Made Chips and Salsa

Iced Tea

Water

*\$49.00 per person*

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## DINNER PLATED PACKAGES

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## PACKAGE #1

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*First Course (choose one from the following):*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

*Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):*

Grilled Chicken topped with one of the following sauces:

Lemon Caper | Jalapeno Boursin Cream | Tomato Salad | Rosemary Au Jus

*Sides (choose two):*

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Iced Tea

Water

*\$70.00 per person*

*Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee and rentals (linen napkins, china, flatware, and all-purpose goblet). All prices subject to change.*





## **PACKAGE #2**

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*First Course (choose one from the following):*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

*Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):*

6oz Grilled Tenderloin | 6oz Pepper Crusted Tenderloin:

Port Wine Sauce or Chimichurri Sauce

*Sides (choose two):*

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Iced Tea

Water

*\$86.00 per person*

*Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee and rentals (linen napkins, china, flatware, and all-purpose goblet). All prices subject to change.*





### PACKAGE #3

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*First Course (choose one from the following):*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples | Caesar Salad | Wedge Salad with Pico Vinaigrette Dressing

*Main Course (all entrees are served with Pecan Biscuits and Jalapeno Corn Muffins along with butter):*

Duet Plate with the following:

Small Grilled Chicken topped with one of the following sauces:

Lemon Caper | Jalapeno Boursin Cream | Tomato Salad | Rosemary Au Jus  
4oz Grilled Tenderloin or 4oz Pepper Crusted Tenderloin: Port Wine Sauce or Chimichurri Sauce

*Sides (choose two):*

Garlic Mash Potatoes | Roasted Red Bell Pepper Mash Potatoes | Jalapeno Cheddar Grits | Reata Beans | Grilled Vegetables (Squash, Zucchini, Red Bell Pepper, Mushrooms) | Seasonal Vegetables | Spanish Rice

Iced Tea

Water

*\$85.00 per person*

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## **DINNER BUFFET PACKAGES**

*Catering will be served for approximately 1 1/2 hours. Minimum order of 20 guests. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. Package will include food, tea, catering/server fee and rentals (linen napkins, china, flatware, all-purpose goblet, and buffet equipment). All prices subject to change.*



## **PACKAGE #1**

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*Salad:*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples

*Entrées:*

Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Mash  
Grilled Chicken Skewers with Mixed Vegetables

*Sides:*

Mashed Potatoes  
Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Iced Tea

Water

*\$60.00 per person*

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## **PACKAGE #2**

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon  
Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage  
with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*Salad:*

Caesar Salad with Asiago Cheese and Sourdough Croutons

*Entrées:*

Stacked Chicken Enchiladas

Beef Skewer with Mixed Vegetables

*Sides:*

Spanish Style Rice

Reata Beans

Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Iced Tea

Water

*\$62.00 per person*

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### **PACKAGE #3**

*Passed Appetizers (choose two from the following):*

Quesadilla Wrap | Chicken Quesadilla | Buffalo Blue Cheese Meatball | Bacon Wrapped Chicken Medallion | Stuffed Mushroom with Three Cheeses | Elk Sausage with Jalapeno Cheddar Grits | Smoked Quail Tostada | Jalapeno Deviled Eggs

*Salad:*

Field Green Salad with Sherry Wine Vinaigrette, San Saba Pecans, Cherry Tomatoes and Diced Apples

*Entrées:*

4oz Grilled Tenderloin with Port Wine Sauce or Chimichurri  
Small Grilled Chicken Breast with Lemon Caper Cream, Jalapeno Boursin, or Rosemary Au Jus

*Sides:*

Mashed Potatoes  
Seasonal Vegetables  
Assortment of Pecan Biscuits and Jalapeno Corn Muffins with Reata Butter

Iced Tea

Water

*\$77.00 per person*

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**PROUDLY CATERED BY**

# LUNCH / DINNER

*Catering will be served for approximately 1 1/2 hours. Minimum order of 40 guests. Menus served buffet-style on disposable ware. 8.25% sales tax and 25% service charge (3% Gratuity | 22% Service) will be added to final invoice. All prices subject to change.*



## **STATIONED APPETIZER'S**

Carving Station with Choice of Meat - *\$5.00 per person* | Carving Attendant - *\$150.00 per Attendant*

Brisket Bites with Rolls - *\$50.00 per Dozen*

Sausage Bites with Rolls – *\$24.00 per Dozen*

Meatballs (Raspberry Chipotle) - *\$24.00 per Dozen*

Shrimp with Cocktail Sauce - *\$80.00 per Dozen*

Smoked Qual Knots and Leg Quarters - *\$60.00 per Dozen*

Beef Taquitos - *\$28.00 per Dozen*

Hot Wings - *\$30.00 per Dozen*

Fried Corn Nuggets - *\$24.00 per Dozen*

Stuffed Jalapenos - *\$24.00 per Dozen*

Cheese Sticks - *\$24.00 per Dozen*

Spinach Artichoke Dip - *\$42.00 (serves 25 guests)*

Chips and Salsa - *\$80.00 (serves 25 guests)*

Chips, Salsa and Queso - *\$100.00 (serves 25 guests)*

Chips, Salsa, Queso and Guacamole - *\$160.00 (serves 25 guests)*

Fruit Tray - *\$165.00 (serves 50 guests)*

Vegetable Tray - *\$150.00 (serves 50 guests)*

Cheese Tray with Crackers - *\$150.00 (serves 50 guests)*

Cold Cut Meat Tray - *\$160.00 (serves 50 guests)*

*Quail and Shrimp items requires a two-week notice.*





## **BBQ**

*Entrées (choose two):*

Beef Brisket | Sausage | Smoked Ham | Turkey | Chicken | Pork Ribs | Beef Ribs\*

*(For Beef Ribs add \$1.50 additional per person)*

*Served with:*

Potato Salad | Cole Slaw | Red Beans | Relish Tray | Dinner Rolls | Dessert | Iced Tea  
| Water

*\$29.00 per person*

## **CATFISH**

*Entrée:*

Catfish

*Served with:*

Hushpuppies | Potato Salad | Cole Slaw | Red Beans | Tartar Sauce | Ketchup |  
Tabasco | Lemon | Butter | Dessert | Iced Tea | Water

*\$21.00 per person*

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## **CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN**

*Entrées (choose one):*

Chicken Fried Steak | Chicken Fried Chicken

*Served with:*

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Pepper  
Gravy | Dessert | Iced Tea | Water

*\$26.00 per person*

## **GRILLED CHICKEN BREAST**

*Entrée:*

Grilled Chicken Breast

*Served with:*

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Poultry  
Gravy | Dessert | Iced Tea | Water

*\$21.00 per person*

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## **BEEF AND CHICKEN FAJITAS**

*Entrée:*

Beef and Chicken Fajitas

*Served with:*

Refried Beans | Rice | Chips and Hot Sauce | Tortillas | Pico de Gallo | Guacamole |  
Sour Cream | Dessert | Iced Tea | Water

*\$29.00 per person*

*\*Additional \$5.00 per person for "Build Your Own Tacos"*

## **BEEF, CHICKEN OR CHEESE ENCHILADA**

*Entrées (choose one):*

Beef Enchilada | Chicken Enchilada | Cheese Enchilada

*Served with:*

Chips and Salsa | Refried Beans | Rice | Pico de Gallo | Guacamole | Sour Cream |  
Cheese | Dessert | Iced Tea | Water

*\$28.00 per person*

*\*Additional \$5.00 per person for "Build Your Own Tacos"*

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## **BACON WRAPPED HAMBURGER STEAK**

*Entrée:*

Bacon Wrapped Hamburger Steak

Served with:

Green Beans | Baked or Mashed Potatoes | Salad with Dressing | Gravy | Dinner Rolls | Dessert | Iced Tea | Water

*\$22.00 per person*

## **STEAK**

*Entrées (choose one):*

7oz Bacon Wrapped Filet | 10oz Ribeye

*Served with:*

Garden Salad with Ranch | Green Beans | Baked Potato with Condiments | Dessert | Iced Tea | Water

*\$45.00 per person*

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## **SMOKED PORK LOIN AND OVEN BAKED CHICKEN BREAST**

*Entrée:*

Smoked Pork Loin and Oven Baked Chicken Breast

*Served with:*

Green Beans | Mashed Potatoes | Salad with Dressing | Dinner Rolls | Butter | Poultry  
Gravy | Dessert | Iced Tea | Water

*\$22.00 per person*

## **LIGHT MENU**

*Entrée:*

Sandwich Box Lunch

*Choice of:*

Ham | Turkey | Chopped Beef

*Served with:*

One side (Beans | Potato Salad | Coleslaw | Bag of Chips) | Cookie | Iced Tea | Water

*\$18.00 per person*

Two-Meat Combo Box Lunch - *\$22.00 per person*

Hamburgers - *\$18.00 per person*

Hot Dogs - *\$18.00 per person*

Hamburger and Hot Dogs - *\$26.00 per person*

Grilled Chicken Breast Sandwich - *\$22.00 per person*

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### **DESSERT OPTIONS**

*Please select two of the following per Risky's buffet and split the distribution will be split equally.*

Banana Pudding

Peach Cobbler

Apple Cobbler

Cherry Cobbler

White Chocolate Pecan Cookies

Brownies

Pecan Pie





## **HOLIDAY MENU**

*Entrée:*

Sliced Ham and Turkey

*Served with:*

Gravy | Cranberry Sauce | Green Beans | Mashed Potato | Salad with Dressing |  
Cornbread Dressing | Dinner Rolls | Butter | Iced Tea

*Choice of Two Desserts:*

Pumpkin Pie | Pecan Pie | Peach Cobbler

*\$22.00 per person*

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**BEVERAGE  
ARRANGEMENTS**



### **DOMESTIC BOTTLED BEER**

Coors Light | Budweiser | Bud Light | Miller Lite

*Hosted: \$6.00 / Cash: \$7.00*

### **PREMIUM BOTTLED BEER**

Dos XX | Shiner | Lone Star | Michelob Ultra | Revolver Blood & Honey

*Hosted: \$7.00 / Cash: \$8.00*

### **SINGLE SERVING OF HOUSE WINE**

Chardonnay | Sauvignon Blanc | Merlot | Cabernet Sauvignon

*Hosted: \$8.00 / Cash: \$9.00*

### **PREMIUM BAR**

Canadian Club | Seagrams 7 | Silver Star Whiskey | Dewars White Label | Malibu |  
Captain Morgan | Bombay Gin | Jose Cuervo Gold | Silver Star Vodka

*Hosted: \$9.00 / Cash: \$10.00*

### **SUPER PREMIUM BAR**

TX Whiskey | Crown Royal | Jack Daniels | Wild Turkey | Jameson Irish Whiskey |  
Bacardi Silver | El Jimador Anejo | Tanqueray | Tito's Vodka

*Hosted: \$10.00 / Cash: \$11.00*





## **HOSTED BAR OPTIONS**

Domestic Keg Beer (150-12oz. Servings)

*\$550.00*

Premium Keg Beer (150-12oz. Servings)

*\$600.00*

Frozen Margaritas / Daiquiris (85-9oz. Servings)

*\$400.00*

Sangria (25-6oz. Servings)

*\$175.00*

Sparkling Wine

*\$42.00*

Premium Wine

*\$40.00*

Super Premium Wine

*\$45.00*





## **UNLIMITED BEVERAGE PACKAGES**

### **PRICED PER PERSON**

#### **TWO-HOUR PACKAGE**

##### **Super Premium | \$38.00**

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Premium | \$34.00**

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Beer & Wine | \$25.00**

Premium Wine | Premium & Domestic Beers | Soft Drinks | Water

#### **THREE-HOUR PACKAGE**

##### **Super Premium | \$50.00**

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Premium | \$40.00**

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Beer & Wine | \$30.00**

Premium Wine | Premium & Domestic Beers | Soft Drinks | Water

#### **FOUR-HOUR PACKAGE**

##### **Super Premium | \$60.00**

Super Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Premium | \$50.00**

Premium Liquors | Wine | Premium & Domestic Beers | Soft Drinks | Water

##### **Beer & Wine | \$40.00**





# **BREAKS & REFRESHMENTS**



### **BREAKS**

#### **Assorted Cookies**

*\$38.00 per dozen*

#### **Fudge Brownies**

*\$38.00 per dozen*

#### **Pre-Packaged Snacks**

*\$5.00 each*

#### **Power & Granola Bars**

*\$40.00 per dozen*

#### **Assorted Breakfast Pastries**

*\$45.00 per dozen*

### **REFRESHMENTS**

#### **Bottled Water & Assorted Soda (Coke Products)**

*\$3.00 each*

#### **Iced Tea & Lemonade, Per Gallon**

*\$50.00 per gallon*

#### **Coffee Service, per Gallon**

*(Decaf Regular and Hot Water for Tea)*

*\$50.00 per gallon*

#### **Assorted Bottles Juices**

*\$4.00 each*

#### **Red Bull & Sugar-Free Red Bull, Topo-Chico**

*\$5.00 each*



# **POLICIES & PROCEDURES**



## **REQUIRED ATTENDANTS**

**Bartender | \$75.00 per hour per bartender**

*Minimum of two hours. One bartender per 75 guests.*

**Security Officer | \$300.00**

*Per five hours*

*One officer per 150 guests*

## **POLICIES & PROCEDURES**

- \*Security will be required for all events serving alcohol (One per 150 guests)*
- \*All bars are required to have one attendant per 75 guests*
- \*Alcohol is not allowed to be brought in or out of the facility*
- \* All food and beverage must be provided by Stockyard Station approved caterers, and may not be removed from premises*
- \*State required Mixed Beverage sales tax is included in pricing*
- \*A 25% service charge (3% gratuity & 22% service) will be added to all hosted bars*
- \*All prices are subject to 8.25% tax and 25% service charge  
(3% gratuity & 22% service)*
- \*Five-hour max serve time for hosted bar*
- \*All prices are subject to change*
- \* All events must end by 12:00am*
- \* Establishment is not responsible for lost or stolen items*
- \*Final count is due (5) five business days in advance*
- \*AV referrals available through a third party*



# FACILITY INFORMATION

## **Facility Rental Includes:**

*Tables / Chairs / House Centerpieces / Lines / Parking / Stage / Setup / Cleanup*

## **Supplementary Information:**

*Setup should not exceed two hours – additional setup is charged by the hour at \$150.00 per hour based on availability. / Complimentary WiFi/ Cake cutting fee: \$150.00 /*



### **LONE STAR ROOM**

**Area (Sq. Ft.): 2,700 | Capacity: 50 – 80**

**Daytime (8am – 5pm): \$2,000.00 | Evening (Five Hour Event): \$3,000.00**



### **STOCKMAN'S CLUB**

**Area (Sq. Ft.): 5,000 | Capacity: 100 – 200**

**Daytime (8am – 5pm): \$3,000.00 | Evening (Five Hour Event): \$5,000.00**



### **HERITAGE ROOM**

**Area (Sq. Ft.): 5,000 | Capacity: 100 – 200**

**Daytime (8am – 5pm): \$3,000.00 | Evening (Five Hour Event): \$5,000.00**



### **STAMPEDE ROOM**

**Area (Sq. Ft.): 12,000 | Capacity: 200 – 600**

**Daytime (8am – 5pm): \$5,000.00 | Evening (Five Hour Event): \$7,000.00**



