



# SPECIAL EVENTS

At The Arts District Mansion



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## BUFFET BREAKFAST SELECTIONS

### **Traditional Continental \$24**

Fresh Seasonal Selection of Fruit and Berries  
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls,  
Assorted Danish  
Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Starbucks Coffee and Tazo Teas

### **Premium Continental \$27**

Fresh Seasonal Selection of Fruit and Berries  
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls,  
Assorted Danish  
Assorted Bagels with Plain and Berry Flavored Cream Cheese  
Assorted Dry Cereals with your choice of Skim or Whole Milk  
Vanilla Yogurt with Granola Topping  
Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Starbucks Coffee and Tazo Teas

### **Classic Breakfast Buffet \$35**

Fresh Seasonal Selection of Fruit and Berries  
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls,  
Assorted Danish  
Assorted Dry Cereals with Skim or Whole Milk  
Vanilla Yogurt with Granola Topping  
Scrambled Eggs with Chives  
Applewood Smoked Bacon  
Country Style Sausage Patties  
Breakfast Potatoes  
Freshly Squeezed Orange and Grapefruit Juices  
Freshly Brewed Starbucks Coffee and Tazo Teas



All food and beverage pricing is subject to a 25% service charge and applicable taxes



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## PLATED BREAKFAST SELECTIONS

Plated Breakfast Selections include Fresh Seasonal Fruit and Berries, Assortment of Breakfast Pastries with Butter and Preserves, Freshly Squeezed Orange Juice and Freshly Brewed Starbucks Coffee and Tazo Teas.

### Traditional \$27

Scrambled Eggs with Breakfast Potatoes and your choice of Crispy Bacon, Sausage Patties or Breakfast Links

### Eggs Benedict Collection \$34

Crab Cake – Toasted English Muffin, Seared Crab Cake, Poached Egg and Lemon Hollandaise Sauce

Short Rib – Toasted English Muffin, Slow Roasted Short Rib, Poached Egg and Paprika Hollandaise Sauce

Smoked Salmon – Toasted English Muffin, Smoked Salmon, Poached Egg and Dill Hollandaise

Classic – Toasted English Muffin, Canadian Bacon, Poached Egg and Hollandaise Sauce

### Quiche Selection \$27

Ham, Aged Cheddar and Sautéed Potatoes

Roasted Mushrooms and Swiss Cheese

Prosciutto, Sun-Dried Tomatoes, Spinach and Mozzarella Cheese

### ENHANCEMENTS

Buttermilk Biscuit with Scrambled Eggs and Sausage \$5

Breakfast Burrito with Scrambled Eggs, Chorizo and Cheddar Cheese \$5

Croissant Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese \$5

Whole Fruit \$4

Individual Flavored Yogurt \$5

Vanilla Yogurt with Almond Granola and Fresh Berries \$6

### À LA CARTE

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee \$75 per Gallon

Iced Tea \$65 per Gallon

Chilled Orange, Grapefruit, Cranberry or Apple juice \$65 per Gallon

Arts District Mansion Fruit Punch \$65 per Gallon

Assorted Soft Drinks or Bottled Water \$4 each

Assorted Muffins or Danish Pastries \$48 per Dozen

Chocolate Chip, Oatmeal Raisin or Sugar Cookies \$48 per Dozen

Double Chocolate Brownies or Lemon Bars \$48.00 Dozen

Mixed Nuts \$18.00 Half Pound

Bar Pretzels and Goldfish \$14.00 Pound

Bags of Assorted Chips \$4 each



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## PLATED LUNCHEON SELECTIONS

Poultry \$41 Fish \$45 Meat \$49 Duet Presentations +\$10 pp

\*The highest price entrée will prevail if multiple entrees are selected.

All plated selections are served with freshly baked rolls and butter.

Freshly brewed Starbucks coffee and Tazo teas.

### First

Baby Iceberg Lettuce, Bacon Lardons, Pickled Red Onions,  
Crumbled Blue Cheese and

Green Goddess Dressing

Butter Lettuce and Arugula with Shaved Watermelon Radish,  
Pine Nuts, Goat Cheese and

Lemon Vinaigrette

Baby Spinach, Shaved Pears, Spiced Walnuts, Manchego  
Cheese and Sherry Vinaigrette

Tortilla Soup, with or without Chicken, Tortilla Strips, Avocado  
and Cotija Cheese

Roasted Cream of Mushroom Soup, Truffle Crème Fraiche

### Second

Lemon-Garlic Grilled Chicken Breast, Saffron and Sweet Pea  
Risotto, Roasted Tomato Sauce

Herb Roasted Chicken Breast, Fingerling Potatoes, Exotic  
Mushroom Fondue, Haricot Verts, Natural jus

Chipotle-Lime Grilled Semi Boneless Texas Quail, Butternut  
Squash-Brussel Sprout Hash,

Chipotle Butter Sauce

Bourbon-Pecan Crusted Pork Loin, Roasted Red Pepper-  
Cornbread Pudding, Green Beans,

Apple Bacon Cider

Citrus Seared Salmon, Baby Bok Choy, Wild Rice Pilaf, Ginger  
Butter Sauce

Red Snapper, Haricot Verts, Butter Basted Celery Root Batons,  
Red Pepper Coulis

Seared Beef Tenderloin, Grilled Green and White Asparagus,  
Fingerling Potatoes, Red Wine Demi

Braised Short Ribs, Cheddar Cheese Grits, Broccolini, Natural  
Jus

Smoked Pork Shoulder, Mashed Sweet Potatoes, Collard  
Greens, Sweet Mustard Sauce

Stuffed Red Pepper with Basil Couscous, Haricot Verts, Baby  
Artichokes and Basil Sauce

Grilled Portabella Mushroom "Steak", Roasted White  
Asparagus, Lacinato Kale and Smoky Carrot Puree

Red Wine Braised Celery Root, Baby Carrots, Squash Medley,  
Sautéed Spinach and Red Pepper Coulis

### Third

Flourless Chocolate Cake

Lemon Tart

Salted Caramel and Chocolate Ganache Tart

Apple Tarte Tatin

NY Style Cheesecake, Spiced Pear Compote

Frozen Strawberry Soufflé, Crème Anglaise, Fresh Strawberries

## PLATED CHILLED LUNCHEON SELECTIONS

### First

#### Chicken Cobb Salad \$35

Grilled Chicken Breast, Romaine Lettuce, Bacon, Avocado,  
Baby Tomatoes, Blue Cheese and Ranch Dressing

#### Tuna Nicoise \$38

Seared Tuna, Field Greens, Haricot Verts, Fingerling Potatoes,  
Olives, Eggs, Grape Tomatoes and Lemon Vinaigrette

#### Steak Salad \$40

Black Pepper Crusted Bistro Filet, Butter Lettuce, Sliced  
Heirloom Tomatoes, Cucumbers and Green Goddess Dressing

#### Salmon Salad \$38

Citrus Grilled Salmon, Frisee, Heart of Palm, Roasted Red  
Peppers, Grape Tomatoes and Mustard Seed Dressing

#### Grilled Shrimp Salad \$38

Grilled Gulf Shrimp, Arugula, Shaved Fennel, Baby Artichokes,  
Sweet Peppadew Peppers and Sherry Vinaigrette

### Second

Flourless Chocolate Cake

Lemon Tart

Salted Caramel and Chocolate Ganache Tart

Apple Tarte Tatin

NY Style Cheesecake, Spiced Pear Compote

Frozen Strawberry Soufflé, Crème Anglaise and Fresh  
Strawberries

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## THEMED BUFFET LUNCHEON SELECTIONS

All buffets are served with freshly baked rolls and butter.

Freshly brewed Starbucks coffee and Tazo teas.

### American \$52

Butternut Squash Bisque

Pick two (2) salads:

Baby Iceberg Wedge, Bacon Lardons, Pickled Red Onions, Crumbled Blue Cheese and Green

Goddess Dressing

Baby Spinach Salad, Shaved Pears, Spiced Walnuts, Manchego Cheese and Sherry Vinaigrette

Baby Kale Salad, Strawberries, Goat Cheese, Sunflower Seeds, Shaved Fennel and Lemon Vinaigrette

Pick one (1) vegetable:

Roasted Broccoli with Baby Peppers

Haricot Verts with Bacon, Shallots and Blistered Tomatoes

Lemon-Garlic Roasted Sunburst Squash and Baby Zucchini

Pick one (1) starch:

Roasted Garlic Mashed Potatoes

Three Cheese Baked Mac N Cheese

Maple-Brown Sugar Roasted Sweet Potatoes

Root Vegetable Gratin

Pick two (2) entrees:

Black Pepper Bistro Filet with Brandy Cream

Roasted Red Snapper with Melted Fennel and Butter Sauce

Lemon-Thyme Grilled Chicken Breast with Chicken Jus

### BBQ \$46

Beef Chili with Cheddar Cheese and Onions

Pick two (2) salads:

Baby Iceberg, Tomato, Cucumber and Herbed Ranch Dressing

Diced Tomato, Cucumber, Red Onions and Apple Cider Dressing

Watermelon Salad, Arugula, Feta Cheese and Balsamic Dressing

Pick one (1) vegetable:

Braised Collard Greens

Picnic Mustard Potato Salad

BBQ Beans

Pick two (2) entrees:

House Smoked Brisket, with BBQ Sauce

Smoked Chicken Breast, Chipotle BBQ Sauce

Smoked Pulled Pork Shoulder, Sweet Honey-Mustard BBQ Sauce

Dill Pickle Slices and Sliced White Onions

### Southwest \$47

Southwest Chicken Corn Chowder

Pick two (2) salads:

Southwest Caesar Salad, Roasted Corn, Black Beans, Tortilla Chips, Chipotle Dressing

Tomato and Mozzarella Salad, Cilantro Dressing

Cucumber and Avocado Salad, Cotija Cheese and Spicy Lime Tajin

Pick one (1) vegetable:

Elote – Street Style Corn, Mayo, Lime, Queso Fresco

Oregano-Cumin Grilled Zucchini

Red Chili Black Beans

Pick one (1) starch:

Spanish Rice

Roasted Pepper-Caramelized Home Fries, Cheddar Cheese

Habanero-Agave Mashed Sweet Potatoes

Pick one (1) entrée:

Ancho Grilled Flank Steak, Red Chili Sauce

Green Chili Chicken, Poblano Pepper Sauce

Cilantro-Lime Roasted Sea Bass, Cilantro Butter Sauce

### DESSERTS

Please choose two:

Flourless Chocolate Cake

Lemon Tart

Salted Caramel and Chocolate Ganache Tart

Apple Tarte Tatin

NY Cheesecake, Spiced Pear Compote

All lunch buffets are served with freshly baked rolls & butter and freshly brewed Starbucks coffee And Tazo teas.



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## RECEPTION SELECTIONS

Passed Hors d'Oeuvres - choose four (4) \$21 per person

Bite sized hors d'oeuvres butler passed for pre-dinner reception

### Warm

Seared Crab Cake with Lemon Aioli

Hawaiian BBQ Pork Slider with Pineapple-Ginger Chutney

Jerk Chicken Skewer with Mango Aioli

Mini Chicken Tinga Chimichangas with Avocado Crème

Texas Quail wrapped with Bacon, Jalapeño, Cream Cheese

Mini MAC – Beef Patty, Shredded Lettuce, American Cheese, Secret Sauce, Sesame Seed Bun

Crispy Mac N Cheese, Paprika Aioli

Vegetable Samosa, Cucumber Riata

Duck Confit and Sour Cherry Tart with Goat Cheese

Maple Glazed Pork Belly "BLT" on Mini Brioche

Warm Phyllo Cup with Pear-Shallot Compote and Gorgonzola Cheese

### Cool

Mini New England Lobster Roll "Slider" (+\$1)

Gougeres stuffed with whipped Fig-Ricotta Mousse

Sesame Crusted Seared Tuna on Wonton Crisp with Avocado and Soy-Ginger Sauce

Crab and Hearts of Palm Salad in Cucumber Cup

Fire Roasted Red Pepper-Feta Cheese Bruschetta with Kalamata Olives and Mint

Bloody Mary Shrimp Cocktail Skewer with Vodka Spiked Baby Tomato

Beef Tartare Canapé on Toasted Rye Bread with Cured Egg Yolk

## ENHANCEMENTS

Add to your reception your choice of the following based on one hour, per person

### Farmers Market \$16

Chef's Selection of International Cheeses, Assorted Fresh and Dried Fruits, French Bread, Nuts,

Artisanal Crackers and Vegetable Crudit  with Green Goddess Dip

### Dips and Chips \$12

Dip Trio – Jalapeno Hummus, Spinach-Artichoke and Warm Queso served with Toasted Pita Bread, Crostini and Tortilla Chips

### Sushi M/P

Spicy Tuna Rolls, California Rolls, Salmon Rolls and Assorted Nigari served with Wasabi, Soy, and Pickled Ginger

### Ultimate Shellfish M/P

Jumbo Shrimp and Cracked Cocktail Crab Claws served with Spicy Horseradish Cocktail Sauce and R moulade

### Chef's Selection of Artisanal Meats and Antipasti \$15

Chef's Selection of Assorted Hand Crafted Italian Style Cured Meats served with Whole Grain Mustard, Roasted Peppers, Marinated Olives and Pickled Giardinera

### Carvery M/P (minimum of 20 guests)

Choose one of the following: (all selections served with assorted mini rolls)

House Smoked Tenderloin of Beef served with Horseradish Sauce, Mayo and B rnaise Sauce

Maple Glazed Ham served with Spicy Dijon Mustard and Pepper Jelly

Roasted Turkey Breast with Hard Spiced Cranberry Sauce

### Seasonal Fruits \$12

Chef Selection of Seasonal Fruit with a Poppy Seed and Vanilla Yogurt Dressing

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## RECEPTION STATIONS \$69

Please select three stations. Based on two hours of food service

### Cajun Station

Cheddar Grits with your choice of Lemon Garlic or Blackened Chicken or Shrimp Etouffee

Fried Okra

Cheese Biscuits

### Street Tacos (choose two)

Tomatillo Braised Chicken

Ancho Pulled Pork

Beef Carnitas

Choice of Corn or Flour Tortillas

Elote (Grilled Mexican Street Corn)

Lime Wedges, Pico de Gallo, Tomato Salsa, Toasted Jalapeños

### Pasta Station

Penne Pasta with your choice of Grilled Chicken or Shrimp and choice of Alfredo or Marinara Sauce.

Grated Parmesan Cheese and Red Pepper Chile Flakes

Tomato and Mozzarella Salad

Garlic Bread

### Texas Carving Table (choose one)

Black Angus Smoked Tenderloin Rubbed with Chef's Five Pepper Seasoning

Horseradish Cream Sauce, Herbed Mayo and

Béarnaise Sauce

House Smoked Turkey Breast

Ginger-Cranberry Jam, Herb Jus

Truffle Parmesan Steak Fries

Caesar Salad

Sweet Yeast Rolls

### Southern Waffle

Chef-Prepared Mini Belgium Waffles

Southern Fried Chicken or Nashville Hot Fried Chicken, Pickles,

Country Gravy, Maple Syrup and Nashville Hot Sauce

Mac N Cheese

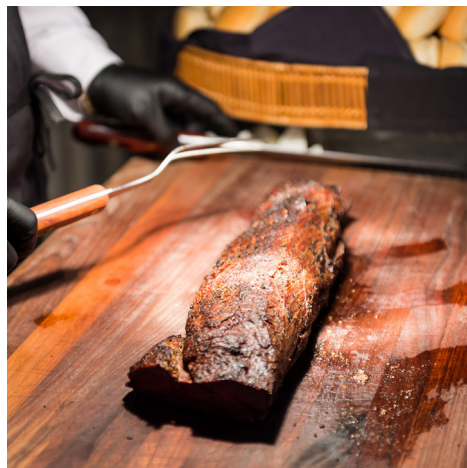
### Gourmet Pizza (choose two)

Margherita – Tomato, Fresh Mozzarella, Fresh Basil, Virgin Olive Oil

Pepperoni – Pepperoni, Tomato Sauce and Mozzarella

Veggie – Artichoke Hearts, Black Olives, Baby Tomatoes with Mozzarella

Italian Mixed Green Salad – Romaine, Radicchio, Chicory, Endive, Pear Tomatoes and Balsamic Vinaigrette



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## PLATED DINNER SELECTIONS

Poultry \$65 Fish \$70 Meat \$77 Duet presentations +\$10pp

\*The highest price entrée will prevail if multiple entrees are selected

### Enhancements

Lamb Meatballs with Mint and Feta Cheese, Harissa Sauce \$8

Bacon and Jalapeño wrapped Grilled Shrimp, Cilantro-Sunflower Seed Pesto \$9

Exotic Mushroom Flan with Roasted Mushrooms and Soft Herb Salad \$8

### First

Baby Iceberg Lettuce, Bacon Lardons, Pickled Red Onions, Crumbled Blue Cheese and Green Goddess Dressing

Butter Lettuce and Arugula with Shaved Watermelon Radish, Pine Nuts, Goat Cheese and Lemon Vinaigrette

Baby Spinach, Shaved Pears, Spiced Walnuts, Manchego Cheese and Sherry Vinaigrette Southwest Caesar with Toasted Corn, Black Beans, Cotija Cheese, Crispy Tortilla Strips and Cumin-Chipotle Dressing Celery Root Bisque, Chive Oil

Tortilla Soup, Tortilla Chips, Avocado, Cotija Cheese (with or without Chicken) Lobster Bisque, Tarragon Crème Fraiche

### Second

Grilled Beef Tenderloin, Red Wine Demi-Glace

Braised Short Rib, Pearl Onions and Natural Jus

Hard Spiced Brined Grilled Pork Loin, Cinnamon Apple Butter

Lemon Garlic Roasted Airline Chicken Breast, Sage Chicken Jus

Fennel Rubbed Grilled Airline Chicken Breast, Fennel Cream Sauce

Citrus Roasted Salmon, Lemon Butter Sauce

Miso Marinated Sea Bass, Miso Sauce

Red Pepper stuffed with Basil Couscous, Haricot Verts, Baby Artichokes and Basil Sauce

Grilled Portabella Mushroom "Steak", Roasted White Asparagus, Lacinato Kale and Smoky Carrot Puree

Red Wine Braised Celery Root, Baby Carrots, Squash Medley, Sautéed Spinach and Red Pepper Coulis

### Starch - Please choose one:

Roasted Garlic Mashed Potatoes

Habanero-Cinnamon Mashed Sweet Potatoes

Soft Polenta, Parmesan Cheese

Roasted Fingerling Potatoes, Roasted Peppers

Saffron Risotto

Potato au Gratin

Purple and Orange Sweet Potatoes Pave

Parsley-Olive Oil Crushed Crispy New Potatoes

### Vegetables - Please choose one:

Glazed Carrots and Parsnips

Charred Brussel Sprouts and Butternut Squash

Braised Dino Kale, Apples and Onions

Miso Glazed Kobocho Squash

Sautéed Greens Beans, Shallots, Tomatoes

Roasted Green and White Asparagus

### Third

Raspberry White Chocolate Cake, Raspberry Sauce, Lemon Whipped Cream

Three Layer Dark Chocolate Cake, Fresh Berries, Salted Caramel Mouse

Butterscotch Pot du Crème, butter Cookies, Brown Butter Whipped Cream

White Chocolate Croissant Bread Pudding, Caramel Sauce, Whipped Cream

Honey-Lemon Pana Cotta, Fresh Strawberries, Pistachios

All plated dinner selections are served with chef's selection of fresh seasonal vegetables, freshly baked rolls & butter and freshly brewed Starbucks coffee & Tazo teas.

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# DINNER BUFFET

Please choose two \$84 or three \$89 mains

## Salads - please choose 2

Little Gem Lettuce, Avocado, Baby Heirloom Tomatoes, Cucumbers and Herb Buttermilk Dressing

Frisee and Baby Kale with Red Grapes, Shaved Fennel, Blue Cheese and Sherry Vinaigrette

Heart of Romaine with Bacon Lardons, Pickled Shallots, Shaved Pecorino Cheese, Toasted Bread

Crumbs and Charred Tomato Dressing

Field Greens with Strawberries, Radish Noir, Goat Cheese, Champagne Vinaigrette

## Starches -please choose one

Saffron toasted Rice Pilaf

Garlic Roasted Red Potatoes with Pearl Onions

Clarified Butter 100 Layer Potatoes with Parmesan Cheese

Miso Roasted Japanese Purple Sweet Potatoes

Red Pepper Orzo with Caramelized Onions and Feta Cheese

Creamy Farro with Parsley and Shallots

Grilled Polenta-Fresno Pepper Cakes

Fingerling Potato Fondant with Melted Leeks and Fennel

## Vegetables - please choose two

Sautéed Baby Bok Choy with Peppers, Onions and Ginger

Mediterranean Grilled Squash and Zucchini with Olives and Sundried Tomatoes

Olive Oil Roasted Delicata Squash with Grapes and Shallots

Cumin Roasted Baby Carrots with Golden Raisins

Zatar Broiled Cauliflower with Calabrian Chilies

Haricot Verts with shallots, lemon and sliced almonds

## Main

Moroccan Grilled Chicken Breast with Spiced Tomato Sauce

Coq Au Vin Chicken Breast with Natural Jus

Grilled Chuck Steak with Pearl Onions and Herb Red Wine Demi

Roasted Bistro Filet with Chimichurri

Herb Roasted Sea Bass with Tomato Butter Sauce

Lemon-Parsley Grilled Salmon with Red Pepper Coulis

Red Peppers Stuffed with Basil Couscous Pilaf, Baby Artichokes and Basil Sauce

Grilled Portabella "Steaks" with Smoked Carrots, Asparagus, and Romesco Sauce

## Dessert - please two

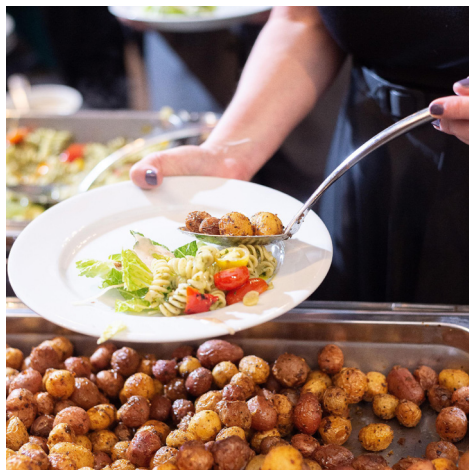
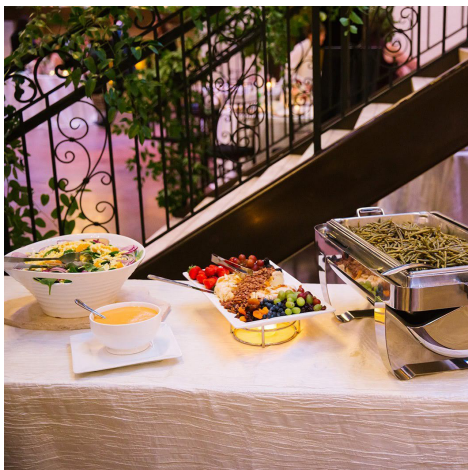
Flourless Chocolate Cake

Lemon Tart

Salted Caramel and Chocolate Ganache Tart

Apple Tarte Tatin

NY Cheesecake, Spiced Pear Compote



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## PASSED LATE-NIGHT SELECTIONS

### Pizza Delivery \$8 each

Served in mini pizza boxes

Margherita

Crispy Prosciutto, Sweet Shallots, Balsamic Glaze  
Pepperoni and Cheese

### Chinese "Takeout" \$10 each

Served in mini Chinese takeout boxes with chop sticks

Orange Beef, Stir Fried Rice

Sesame Chicken, Stir Fried Rice

Spring Roll with Sweet and Spicy Mustard

### South of the Border Street Tacos \$8

Slow Roasted Short Ribs with Slaw and Chipotle Mayo

Crispy Fried White Fish Filets with Jalapeno-Carrot Slaw and  
Salsa "Verde Fuego"

### Bao Buns \$8

Soy Glazed Pork Belly or Soy Glazed Tofu, Pickled Carrot-  
Daikon Salad

### Mini Burgers \$8

Mini MAC – Beef Patty, Shredded Lettuce, American Cheese,  
Secret Sauce, Sesame Seed Bun

Swiss – Beef Patty, Caramelized Onions, Gherkin, Swiss  
Cheese, Aioli, Sesame Seed Bun

## OTHER SUGGESTIONS

### Breakfast Burritos \$6 each

Eggs, Cheese with Sausage, Bacon or Chorizo with Salsa

### Grilled cheese \$6 each

Cheddar, Swiss and Gruyere on Sourdough Bread

### Fried Hand Pies \$6 each

Choice of Apple or Cherry

### Make Your Own Arts District Campfire S'mores Station \$10 per person

Fluffy Marshmallows, Hershey's Chocolate Bar and Graham  
Crackers

(Requires Attendant)



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## HOST BAR - BEVERAGES BY THE HOUR:

Unlimited service of appropriate selections of liquor, beer, wine, champagne, bottled water and soft drinks for a stated continuous period. (Does not include wine service poured at tables during dinner.)

### Call Brand Bar:

1st Hour | \$20.00 per person  
2nd Hour | \$10.00 per person  
Each Additional Hour | \$8.00 per person

#### Included in Call Brand Bar:

Bulletin Place, Chardonnay  
Man Family Wines, Cabernet Sauvignon  
Sand Point, Sauvignon Blanc  
Marques de Caceres, Cava  
Dewar's Scotch  
Jim Beam Kentucky Bourbon  
Canadian Club Whiskey  
Svedka Vodka  
Bombay Gin  
Bacardi Superior Rum  
Sauza Tequila Silver

### Premium Brand Bar

1st Hour | \$24.00 per person  
2nd Hour | \$12.00 per person  
Each Additional Hour | \$10.00 per person

#### Included in Call Brand Bar:

Hess Shirttail Creek, Chardonnay  
Carmel Road, Cabernet Sauvignon  
Mohua, Sauvignon Blanc  
Mumm Cuvee Napa, Sparkling Wine  
Chivas Regal Scotch  
Buffalo Trace Kentucky Bourbon Whiskey  
Bulleit Rye  
Titos Vodka  
Zephyr Gin  
Myer's Platinum Rum  
Socorro Tequila

### Beer, Wine, and Champagne Bar:

Unlimited service of appropriate selections of beer, wine, champagne, bottled water and soft drinks for a stated continuous period.

1st Hour | \$18.00 per person  
Each additional hour | \$7.00 per person

### Bartender Fee

\$195.00 per Bartender | One Bartender required for every 100 guests

Our professional Bartenders are trained to serve responsibly which includes a "No Shot" Policy. Note: Management reserves the right to verify the identification of any guest attending an event at the Arts District Mansion to determine if the guest is of legal drinking age in the state of Texas.



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## GENERAL INFORMATION

The Arts District Mansion offers unrivaled versatility for special events. Whether it is within the charm of the historic 19th century family residence or reveling within the glorious expanse of the Pavilion ballroom, groups of all sizes will find a perfect fit for their needs.

### Minimums

A food and beverage minimum will be established for all events. The food and beverage minimum is based on factors including the time of year, day of the week and time of day of the event.

### Function Times

Events are planned for a maximum of four (4) hours; additional hours will require supplemental security and labor charges. Please inform your catering manager of your individual needs as all events are unique.

### Items Provided

Tables, chairs, dance floor, limited risers/staging, white lap length linens, napkins, white china, glassware and flatware are provided. Additional items such as custom linens, floral arrangements, or lighting, can be arranged through your Catering Manager.

### Payment

To secure a date for an event, all groups must execute their catering and rental contracts and pay the facility rental fee, refundable damage deposit of \$500.00, if applicable and fifty percent (50%) of the estimated charges. Final payment must be made ten (10) days prior to the function. Deposits may be made in the form of cash, check, credit card or cashier's check. We accept American Express, Visa, Master Card and Discover and payment can be submitted via our secure online portal operated by HPay.

### Tax & Service Charge

A taxable 25% service charge and appropriate sales tax (currently 8.25%) is applied to all food and alcoholic beverage purchases. Groups that qualify for tax exemption status must submit a valid Texas Sales and Use Tax Exemption Certificate prior to the event. All certificates will be verified through the State of Texas Comptroller's office. Any organization or educational institute outside the State of Texas that are considered tax exempt in their state are not considered tax exempt in the State of Texas. If a group does not have a certificate on file, taxes will be charged where applicable. Tax exempt groups are still responsible for taxes on alcohol, bartender fees and alcohol service charges.



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## **Food & Beverage Policy**

The Arts District Mansion, as a licensee, is responsible for the administration of the sales and service of all food and beverage products. This is in accordance with the Texas State Health Regulations and the Texas Alcoholic Beverage Commission. Therefore, no food and/or beverages of any kind may be brought into or removed from the property.

## **Guarantees**

The final food and beverage guest count for events is required no later than five (5) business days prior to the event. If a guaranteed number is not received by that time, you will be charged for the original guest count. Increases in your guarantee after the required time may result in additional charges.

## **Price Increases**

All prices quoted are those in effect at the time the contract is signed and may be subject to increases in changes to food, beverage or other costs. You shall pay such increased charges and shall accept any reasonable substitutions in the menu as determined by Culinaire International due to increased costs of lack of availability.

## **Parking**

Self-parking is available in the covered garage at the preferred rate of \$10.00 per car. Valet parking is an option at \$200.00 per valet parker for a four (4) hour event. One valet parker is required for every ten (10) cars. Please speak with your Catering Manager for more information.

## **Labor & Security Charges**

Additional labor fees may apply depending on the service for your event. Chef Attendants and Cashiers are \$110.00, Banquet Captains and Bartenders are \$150.00. One (1) bartender per each one hundred guests is required. For all evening and weekend events and daytime events with over 100 guests, the Arts District Mansion requires one (1) security guard per 100 guests at a charge of \$75.00 per hour with a four (4) hour minimum.

## **Decorations**

No open flame candles of any type are permitted in the original historic portion of the Mansion. Covered flame candles are allowed in other parts of the facility. Use of birdseed, rice, confetti, flutter fetti and sparklers is prohibited. The Arts District Mansion reserves the right to approve all signage and decorations. Printed signs outside of function rooms must be free standing or on an easel. Handwritten signs are not permitted. In the event that signs are attached to walls without authorization and any damage is incurred, the cost of repair or replacement will be billed to the client.

## **Shipping/Package Procedure**

Materials sent to the Arts District Mansion should be addressed to the client. The package should indicate HOLD FOR ARRIVAL with the name of the group and the event date. The Arts District Mansion assumes no responsibility for freight or shipping charges or for loss or damage to the contents. The client is solely responsible for the cost of repacking and arranging return shipments of materials and/or equipment.

## **Liability**

The Arts District Mansion is not responsible for loss or damage to equipment, decorations, etc. brought prior to, or left after the function. All items must be removed immediately after the function unless prior approval is received directly from your Catering Manager.

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# ROOM RATES

## Arts District Mansion

Private Room	\$300
Two (2) Adjoining Rooms (Second Floor)	\$300
Historic Arts District Mansion (First & Second Floor Historic Rooms)	\$500
Thompson & Knight Atrium	\$400
Arts District Hall	\$400
Arts District Hall and Thompson & Knight Atrium	\$400
Entire Mansion, Arts District Hall and Thompson & Knight Atrium	
Week Night Events   Monday - Thursday	\$800
Friday Evening Events	\$1,200
Saturday Daytime Events	\$1,200
Sunday Daytime or Evening Events	\$1,200
Saturday Evening Events	\$1,500

## The Pavilion

Monday - Friday Daytime Events	
Per Section	\$550
½ Ballroom	\$1,200
Entire Ballroom	\$2,250
Monday - Thursday Evening Events	
Per Section	\$500
½ Ballroom	\$1,200
Entire Ballroom	\$2,250
Friday Evening Events	
½ Ballroom	\$1,500
Entire Ballroom	\$3,000
Saturday Daytime Events	
Entire Ballroom	\$2,250
Saturday Evening Events	
Entire Ballroom	\$4,000
Sunday Events	
Entire Ballroom	\$2,250

\*If you are a member of the Dallas Bar Association, please notify your catering manager.





Arts District  
MANSION

# AUDIO VISUAL GUIDELINES

Culinaire International may assist Arts District Mansion guests with their audio-visual needs. Please provide your Catering Manager with at least a twenty-one day notice to accommodate your audio-visual needs. Those wishing to use third party audio-visual contractors must contact the catering representative for an approved list of vendors. The Arts District Mansion must provide advance approval of all outside audio-visual contractors not listed on its approved list of vendors.

The Arts District Mansion will, upon reasonable notice, cooperate with outside audio-visual contractors. The Arts District Mansion facilities are available to outside audio-visual contractors to the extent that their event does not interfere with use of the facilities by other guests. All outside audio-visual contractors must submit proof of insurance to the Arts District Mansion fourteen (14) days prior to their set up. It is the responsibility of the guest and the audio-visual contractor to schedule set up arrangements with your catering representative.

Damage to the Arts District Mansion audio-visual equipment or the Arts District Mansion facility by a guest or the guest's audio-visual contractor is the responsibility of the guest and will be deducted from the guest's security deposit for rental of the facility or charged directly to the guest pursuant to the terms of the Facilities Rental Agreement.

We are pleased to offer for your convenience our in-house Audio Visual equipment that you may reserve with your catering manager. The following equipment is available.

## Projectors/TV's

LCD Projector	\$400.00
Includes skirted cart	
TV/VCR	\$150.00
TV/VCR/DVD	\$200.00
Overhead Projector	\$75.00
Elmo Projector	\$300.00
AV Cart	\$50.00
(Includes power cord)	

## Portable Screens

Tripod	\$50.00
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## Sound Systems

Under 300 guests	\$300.00
Over 300 guests	\$400.00

## Microphones

Tabletop/Handheld	\$45.00
Wireless Handheld	\$125.00
Lavaliere	\$125.00

## Miscellaneous

Flip Chart	\$50.00
Easel	\$10.00
Power Strip	\$15.00
Extension Cord	\$10.00
Fast Fold	\$100.00
Upright Piano Rental	\$200.00
Polycom Speaker Phone	\$100.00
Additional Power	\$275.00 per 30 amp/120v (Pavilion only, limited availability)



All food and beverage pricing is subject to a 25% service charge and applicable taxes



# TASTINGS

We are pleased that you have chosen The Arts District Mansion as the location to host your special event. To allow our staff to dedicate their full attention to your tasting, we have established guidelines to ensure a successful tasting.

Tastings may be requested and scheduled for events with a food and beverage minimum of \$10,000 or above. Availability of specific items to be tasted and scheduling of such tasting are at the sole discretion and availability of the Chef.

Tastings are available Tuesday through Thursday, 2:00 pm – 4:00 pm. This avoids any conflicts with lunch or dinner events / commitments with our Culinary and Banquet Team.

Only one (1) tasting is offered complimentary for up to four (4) people.

We do not provide tastings for items from our displays menus.

We are happy to customize a menu to meet your style and needs or you may select from our selection of menus.

Provide us with your selection of:

- 4 Hors D'oeuvres
- 2 Salads
- 2 Entrées
- 2 Desserts

Please forward three (3) dates and times that work best with your schedule, keeping in line with the above guidelines and we will find a date that works with our Culinary and Banquet Teams event calendars.

We require no less than two (2) weeks' notice for such arrangements to be made. Lastly, we must have your menu selections no later than ten (10) days prior to the tasting to keep your original scheduled date.

We are looking forward to creating an amazing experience for you and your guests!



All food and beverage pricing is subject to a 25% service charge and applicable taxes