

PRIVATE EVENTS

MENUS, SERVICES & FEES

DIAMONDBACK'S

A TEXAS STEAKHOUSE

YOUR TABLE IS READY



THANK YOU for your interest in hosting your special event at DiamondBack's. Our exceptional staff is committed to meeting your every need, ensuring that your event is a memorable one. We take immense pride in both the quality of our selections and the level of our service, and we look forward to serving you and your guests.

SPECIAL OCCASIONS: Our private party rooms are perfect for any social event, including rehearsal dinners, corporate functions, or holiday gatherings. Our experienced event staff can help you plan your special occasion.


MENUS: Our menu plans include hand-selected entrée items from DiamondBack's award-winning menu which can be chosen ahead of time or at the time of the event. Prices and menu plans are subject to change without notice. We require a prix fixe food and wine menu to ensure the highest quality service.

DECORATIONS: Decorations may be arranged for an additional fee. For more information, contact our Event Coordinators at (254) 870-0901 or (254) 870-5017.

EXTRA SERVICES: For your convenience, we have audio-visual equipment available for a fee. This includes a projector, screen, microphone, and speaker, which can be rented all together or separately.

PAYMENT: We accept the following payment options: Cash, Visa, Master Card, American Express, Discover and Diners Club. We also accept house accounts for select guests. Tax and gratuity are not included in the price of the menu. A 10% fee will be added for split checks.

BOOKING YOUR EVENT: To ensure availability, we recommend booking as far in advance as you can. During peak event seasons, such as over the Christmas and New Year holidays, we recommend that you consider booking at least a month in advance. For more information, contact our Event Coordinators at (254) 870-0901 or (254) 870-5017.



CELEBRATE IN STYLE

MAKE SOME MEMORIES WITH US. The most important facet of your special event is that your guests walk away with smiling faces and fond memories. With that in mind, we designed Waco's premier events spaces.

THE HALL | Accommodates up to 240 guests

The Hall at River Square Center is Waco's most versatile special events venue. Accommodating as many as 240 guests, The Hall provides the ideal backdrop for creating unforgettable moments with your family, friends and guests.

THE WINE ROOM | Accommodates up to 18 guests

Ideal for smaller groups, the Wine Room at DiamondBack's is the perfect space for intimate gatherings. Warm and inviting, the Wine Room's cozy, quiet ambience will make your guests feel welcomed and pampered.

THE BANQUET ROOM | Accommodates up to 45 guests

The Banquet Room at DiamondBack's offers everything you'll need to entertain larger groups. Described as "intimately festive," this beautifully appointed space can be configured to match the mood of your event.

THE MAIN DINING ROOM | Available by special arrangement only

Available only for the most special of occasions, the Main Dining Room at DiamondBack's will transform your event into an experience. Your guests will be treated to the truly rare privilege of having exclusive access to our world-class dining room. Please contact one of our Event Coordinators for details.

Notes about our Seated Dinners:

All selections come with our fresh rosemary popovers and herbed honey butter.

Beverages NOT included.

Minimum 15 guests per party.

Tax and gratuity are NOT included in menu prices.

Caesar Salad can be substituted for The Wedge and House Salad for an additional \$2.49 per guest.

Vegetarian entrée substitutions can be made with advance notice for an additional \$8.99 per guest.

VEGETARIAN SELECTIONS:

- Fresh Pappardelle Pasta in Alfredo with Asparagus Tips
- Vegetable Plate featuring Baked Potato, Grilled Vegetable Skewer, Sautéed Green Beans and Sautéed Button Mushrooms

Notes about our Rustic Menu Series:

All Rustic Menu options are served buffet style.

Iced tea is included. Soft drinks may be substituted for an additional \$1.00 per person.

Black cloth napkins are available for an additional \$1.49 per person.

Tax and gratuity are NOT included in menu prices.

Vegetarian or gluten-free substitutions available on request.

See your Event Coordinator for minimum spends and room rental fee.



CELEBRATION STARTERS

MAKE A GREAT FIRST IMPRESSION with DiamondBack's amazing cocktail trays and appetizer platters. Your guests will arrive hungry, and whether you're feeding a large group or just a few close associates, we've got you covered. From lighter fare to sumptuous delights, these trays and platters are designed to please.

COCKTAIL TRAYS

PREMIUM VEGETABLE CRUDITÉ WITH DIPPING SAUCE

25 guest minimum

IMPORTED CHEESE TRAY

25 guest minimum

SUSHI ROLL TRAY

10 guest minimum

GIANT SHRIMP COCKTAIL

1 pound serves 5

* Cocktail trays subject to change

APPETIZER PLATTERS

COASTAL PLATTER

Mini Crab Cakes, BBQ Fried Oysters, Lobster Shooters and Southwest Shrimp Cocktail

15 guest minimum

LANDOWNER'S PLATTER

Kobe Beef Sliders, Aged Steak Quesadillas, DiamondBack's Roll Sushi, and Prime Rib Nachos

15 guest minimum



SEATED DINNERS

THE PINNACLE OF YOUR SPECIAL EVENT at DiamondBack's is, without question, our magnificent cuisine. Our executive chef has hand-selected these offerings under the direction of DiamondBack's founder and owner. Whichever option you choose, your guests will revel in a truly exceptional dining experience.

WILD HORSE

SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

CHOICE OF ENTRÉE:

- Herb-roasted free-range chicken breast with natural herb jus served with horseradish mashed potatoes
- Short rib braised overnight, served over a bed of pappardelle
- Blackened Costa Rican tilapia topped with tomato, caper and basil lemon butter sauce with horseradish-mashed potatoes

DESSERT:

Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate

SONOMA

SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

ENTRÉE:

- Duo of sliced tournedos of beef with red wine demi-glace and herb-roasted free-range chicken breast with natural herb jus served with horseradish mashed potatoes

DESSERT:

Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate



SPRING MOUNTAIN

SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

CHOICE OF ENTRÉE:

- 10 oz. certified Angus garlic & herb roasted hand-cut prime rib served with au jus and horseradish sauce alongside horseradish-mashed potatoes
- 7 Spice chicken-fried shrimp accompanied by rémoulade and housemade cocktail dipping sauces, served with French fries

CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with raspberry coulis

DIAMOND MOUNTAIN

CHOICE OF STARTER:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- Choice of DiamondBack's housemade seasonal soup

CHOICE OF ENTRÉE:

- Aged prime sliced sirloin medallions topped with Béarnaise, served with horseradish-mashed potatoes
- Herb-roasted chicken and giant fried shrimp surf & turf: Free-range chicken breast with natural herb jus and chicken-fried shrimp, served with rémoulade and housemade cocktail dipping sauces alongside horseradish-mashed potatoes

CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with raspberry coulis
- Crème Brûlée



RUTHERFORD

CHOICE OF STARTER:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- Choice of DiamondBack's housemade seasonal soup

CHOICE OF ENTRÉE:

- 16 oz. Aged prime sirloin served with sauteed green beans with Nueske's bacon and horseradish-mashed potatoes
- Seared Atlantic salmon with jumbo Gulf shrimp and lemon butter sauce served with sautéed green beans with Nueske's bacon and horseradish-mashed potatoes
- Signature chicken Parmesan with herbed tomato sauce served with sautéed green beans with Nueske's bacon and horseradish-mashed potatoes

CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with raspberry coulis
- Crème Brûlée

OAKVILLE

CHOICE OF STARTER:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- Choice of DiamondBack's housemade seasonal soup
- Classic lobster bisque with butter poached lobster, brandy and chives

CHOICE OF ENTRÉE:

- 6 oz. Filet and giant chicken-fried shrimp surf & turf served with sautéed green beans with Nueske's bacon and horseradish-mashed potatoes
- Gulf red snapper Oscar with basil beurré blanc, jumbo lump crab and Béarnaise, served alongside sautéed green beans with Nueske's bacon and horseradish-mashed potatoes
- 12 oz. Certified Angus garlic & herb roasted hand-cut prime rib served with au jus and horseradish sauce alongside sautéed green beans with Nueske's bacon and horseradish-mashed potatoes

CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with raspberry coulis
- Crème Brûlée
- Molten chocolate lava cake



STAG'S LEAP

CHOICE OF STARTER:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- Choice of DiamondBack's housemade seasonal soup
- Classic lobster bisque with butter poached lobster, brandy and chives

CHOICE OF ENTRÉE:

- 8 oz. Certified Angus filet with red wine demi-glace
- Gulf red snapper Oscar with basil beurre blanc, jumbo lump crab and Béarnaise
- Colossal crab stuffed shrimp with blue crab, chives, applewood smoked bacon and lemon chive butter sauce
- Smoked prime pork chop cured in-house for three days then hickory smoked

STEAKHOUSE-STYLE SIDES:

- Five-cheese potatoes au gratin or five cheese mac & cheese with apple smoked bacon
- Creamed spinach or sauteed green beans with Nueske's bacon
- Sauteed button mushrooms

CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with raspberry coulis
- Crème Brulée
- Molten chocolate lava cake



RUSTIC MENU SERIES

SOMETIMES YOU'D RATHER DRESS DOWN THAN DRESS UP. For occasions that are better suited for blue jeans than black ties, we've got the meal to match the mood. Our Rustic Menu Series features a wide variety of deliciously affordable choices. Served buffet style, these classic selections are about as comforting as "comfort food" gets!

LAKEFRONT FISH FRY

- Cornmeal encrusted fried catfish with housemade cocktail and tartar sauce
- Cajun spiced french fries
- Garden cole slaw

TEXAS HILL COUNTRY BBQ

- 12-Hour smoked brisket with pit BBQ sauce
- Smoked chicken – all white meat available for an additional charge
- Smoked jalapeño cheddar sausage
Ribbs available on request for an additional charge
- Garden cole slaw
- Lockhart potato salad
- Pickles, onions and jalapeños
- Piping hot dinner rolls

SOUTHERN PICNIC

- Southern fried chicken tenders with assorted dipping sauces
- Hand battered chicken fried steak with black pepper cream gravy
- Garlic mashed potatoes
- Fresh sautéed green beans or pan sautéed seasonal vegetable medley
- Piping hot dinner rolls

LITTLE ITALY FAMILY DINNER

- Spaghetti with Sunday sauce and handcrafted meatballs
- Pepperoni flatbread
- Baked rigatoni with Italian sausage and mozzarella
- Garden salad with choice of dressing
- Garlic bread



SOUTH TEXAS FAJITA DINNER

- Marinated and grilled beef and chicken fajitas
- Charro beans
- Mexican rice
- Chips and salsa
- Grilled onions, guacamole and flour tortillas

Sour cream and grated cheese: add .99 per guest

NEW ORLEANS SEAFOOD FEAST

- Cornmeal encrusted fried catfish with housemade cocktail and tartar sauce
- Fried crawfish tails with assorted dipping sauces
- Cajun spiced french fries
- Garden cole slaw

THE RAGIN' CAJUN

- Fried crawfish tails with assorted dipping sauces
- Cajun fried shrimp with tangy scratchmade rémoulade
- Crawfish étouffée
- Dirty rice
- Garden salad
- Piping hot rolls

MEXICAN FIESTA

- Crispy beef tacos
- Cheese enchiladas with chile con carne
- Chicken flautas
- Refried beans
- Mexican rice
- Chips and salsa

COUNTRY CLUB SANDWICHES

- Montecristo with powdered sugar and raspberry preserves
- Turkey and ham club sandwich with honey mustard dipping sauce
- Tuna salad sliders
- Garden salad with choice of dressing

RUSTIC SERIES DESSERTS

A LITTLE SWEETNESS

- Brownie and cookie selection

SWEET ENDINGS

- Seasonal Cobbler



DIAMONDBACK'S



WHERE WACO DINES

217 Mary Avenue | 254.757.2871 | DiamondBacksWaco.com