

Private Parties and Corporate Events



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; up to 100 guests) or 6,000 sqft San Jan Jacinto Hall (new building; up to 225 guests)
- Tables (60" round or 6' rectangular) and white resin or brown wood (LSH only) folding chairs
- Setup and breakdown of tables, chairs, and anything else we provide
- Bring in your own vendors, use our vendors, or create a custom package somewhere in between
- Parking attendant provided
- TownHall Texas staff members on site during entire event
- Bartender(s) included with all rentals with bar packages
- 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

	Saturday	Friday	Sunday	Mon-Thurs
Lone Star Hall (Up to 100 guests)	\$4,500	\$3,500	\$3,000	\$2,500
San Jacinto Hall (Up to 225 guests)	\$5,500	\$4,500	\$4,000	\$3,500

Pricing includes sales tax. No additional fees or gratuities added.

Alcohol Policy: All alcohol must be purchased through TownHall Texas and served by our TABC-certified bartender(s). We may also require you to have two security officers for the last 4 hours of your event. Bar packages can be found on pages 5 and 6.

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.

Holiday & Short-Notice Event Pricing: New Year's Eve, New Year's Day, Valentine's Day, Easter, and Fourth of July are subject to a \$1,000 additional fee. We may be able to offer special pricing if your event is within the next 4 months.

***Additional Time & Use of Cabin:** Two hours of additional setup time and access to one of our getting-ready cabins may be added for \$750. Additional event time may be added at an overtime rate of \$500 per hour. Events still must end no later than midnight.



All-Inclusive Package

Includes everything in our Venue Only Rentals as well as:

DJ/MC- EC Entertainment:

- 5 hours of customized music
- Emcee services
- Upgrades available

Buffet-Style Catering

Including Dinnerware, Hors D'oeuvres & Non-Alcoholic Beverages:

- Choose from 4 caterers: Mel's Country Café, Rudy's BBQ, Chuy's, or Couyon's Cajun
- Leftovers packaged for host to take at the end of the night
- Choice of silver, rose gold, or gold upgraded disposable plastic dinnerware for hors d'oeuvres and dinner
- White paper cocktail and linen-feel paper dinner napkins
- Clear plastic cups (16oz and 9oz) for all beverages
- Hors d'oeuvres available as guests arrive: Cheese and crackers, seasonal fruit, and vegetables with ranch dip
- Beverages available throughout the event: Tea (sweet and regular), Lemonade, Water, and Coffee (available upon request)
- Ice for all alcoholic and non-alcoholic beverages
- Tastings available with all caterers (Contact information can be found on included menus)

Flowers- E Johnston Designs:

- Custom centerpieces for all tables
- Full consultation with florist to design arrangements to your colors and style
- Premium flower and centerpiece upgrades available

Linens:

- Includes tablecloths, overlays, and/or runners for all tables
- Tablecloth Options: White, Ivory, Champagne, Gray, Black, Navy, and Faux Burlap
- Overlay Options: Ivory Lace, Light Ivory Satin Stripe
- Runner Options: Ivory Lace, Faux Burlap, or color of your choosing
- *San Jacinto Hall Only:* White, Ivory, or Black Cloth Napkins



Décor Package:

- Wood slices or 14” Mirrors
- Burlap and lace decorated mason jars
- Various sizes of chalkboard signs
- LED lanterns and votive candles

Full Bar Package

- Twelve different beers including three on draft and six Texas craft beers
- Nine Texas wines
- Twenty-three different liquors
- Variety of mixers and garnishes

All-Inclusive Package Pricing

Lone Star Hall (*Rustic Dancehall; Up to 100 Guests*)

<i>Guest Count</i>	<i>Saturday</i>	<i>Friday</i>	<i>Sunday</i>	<i>Mon-Thurs</i>
50	\$8,875	\$7,875	\$7,375	\$6,875
75	\$10,475	\$9,475	\$8,975	\$8,475
100	\$12,075	\$11,075	\$10,575	\$10,075

San Jacinto Hall (*Modern Farmhouse; Up to 225 Guests*)

<i>Guest Count</i>	<i>Saturday</i>	<i>Friday</i>	<i>Sunday</i>	<i>Mon-Thurs</i>
75	\$11,875	\$10,875	\$10,375	\$9,875
100	\$13,550	\$12,550	\$12,050	\$11,550
125	\$15,225	\$14,225	\$13,725	\$13,225
150	\$16,900	\$15,900	\$15,400	\$14,900
175	\$18,575	\$17,575	\$17,075	\$15,875
200	\$20,250	\$19,250	\$18,750	\$18,250
225	\$21,925	\$20,925	\$20,425	\$19,925

Pricing includes sales tax. No additional fees or gratuities added.



Create Your Own Package



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

DJ/MC

\$1,000

Music customized to your tastes for your 5-hour party

Buffet-Style Catering

\$26.50 per person

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

\$20 each Burlap and lace wrapped mason jars with babies breath

\$30 each Burlap and lace wrapped mason jars with white hydrangeas

Custom Centerpieces

\$13 per person

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

Linens

\$2.75 per person (Lone Star Hall)

\$3.50 per person (San Jacinto Hall)

Includes tablecloths, overlays, and/or runners

San Jacinto Hall also includes white, ivory, or black napkins

Décor Package

\$175 (Lone Star Hall)

\$350 (San Jacinto Hall)

Wood slices, round mirrors, chalkboard signs, decorated mason jars, card box (3 different styles); 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; gold, bronze, silver, or rustic white

Photo Booth

\$350

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

Coffee Bar

\$250

Unlimited brewed coffee, lattes, and cappuccinos with customizable toppings, syrup, and coffee flavors. Hot chocolate and a variety of hot teas also available.



Bar Packages

Beer

Bud Light	Austin Eastciders Original Cider (TX)
Coors Light	Karbach Hopadillo IPA (TX)
Dos Equis (<i>Draft</i>)	Karbach Love Street Kolsch (TX)
Michelob Ultra (<i>Draft</i>)	Live Oak Hefeweizen (TX)
Miller Lite	Lone Star (TX)
Shiner Bock (TX; <i>Draft</i>)	Southern Star Bombshell Blonde (TX)

Wine

Messina Hof Riesling (TX)	Becker Vineyards Reserve Merlot (TX)
5 Points Chardonnay (TX)	Becker Vineyards Iconoclast Cabernet (TX)
Llano Estacado Sauvignon Blanc (TX)	Pedernales Cellars Tempranillo (TX)
Llano Estacado Signature Rose (TX)	Texas South Wind Blackberry (TX)
Blu Prosecco	

Liquor

Whiskey

Crown Royal
Fireball
Jack Daniels
Woodford Reserve

Tequila

Patron Anejo*
Patron Reposado
Patron Silver
Sauza Blue Silver

Scotch

Glenfiddich 12
Johnnie Walker Black
Lagavulin 16*
Macallan 12*

Vodka

1876 (TX)
Grey Goose
Titos (TX)

Gin

Aviation
Bombay Sapphire
Waterloo (TX)

Rum

Bacardi
Captain Morgan Spiced Rum
Malibu Coconut Rum

Other

Disaronno
Kahlua
Michael's Irish Cream

**Premium Liquor (cash bar purposes only)*

Mixers & Garnishes

Coke	Cranberry Juice	Cherries
Sprite	Orange Juice	Limes
Diet Coke	Pineapple Juice	Lemons
Dr Pepper	Simple Syrup	Oranges
Club Soda	Grenadine	Olives
Tonic Water	Margarita Mix	Agave Nectar



Bar Package Pricing

Beer and Wine Only: \$18.75 per person

Full Bar: \$21.25 per person

Pricing includes all tax, bartenders, cups, and ice.

Cash Bar Pricing

Beer	\$4 each	Wine	\$6 each
Liquor	\$6 each	Premium Liquor	\$10 each

Custom Options

Prepaid Cash Bar: Pre-pay for drinks up to your chosen dollar amount, then switch to a cash bar.

Champagne Toast: \$2 per guest for Duc De Paris Brut and sparkling cider in stemless upgraded disposable champagne flutes for all your guests.

Sodas & Juices Only: For a non-alcoholic option, add sodas and juices only for only \$5 per person.

Customize: Looking for something not on our list?
Special requests can be added on!

Alcohol Policy: All alcohol **MUST** be provided by TownHall Texas. Additional alcohol absolutely cannot be brought on to the property (TABC rule, not ours). If you choose a beer and wine only package, your guests can purchase liquor at the cash bar prices unless you specifically request no liquor. Substitutions may be made based on availability.

Security Policy: Events with alcohol may be required to have at least two officers present for the last four hours of the event. We can hire two off-duty officers for you. They are \$400 total and should be paid cash on the day of the event.



Catering Menu

All four caterers are included in catering package price. 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

Entrées: (Choose one; add \$2 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 \$2 per person)
- 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
- Chicken Veracruz
 - Grilled chicken breast topped with a rich cilantro cream sauce
- 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
- 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
- Italian lasagna
 - Traditional lasagna with ground beef, Italian sausage, ricotta, 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
- Grilled catfish filet
 - Eight-ounce filet grilled with your choice of lemon pepper or Cajun seasoning
- 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
- Chicken Aquacate
 - Cajun grilled chicken breast topped with fresh avocado, pico de gallo, pepper jack, and cheddar cheeses
- Chicken Diablo
 - Chicken breast stuffed with cream cheese, jalapeno, cheddar, and pepperjack cheese, wrapped in bacon and baked
- Beef Pot Roast
 - Served on mashed potatoes, topped with roast gravy, peas, and baby carrots
- Roasted Pork Loin & Dressing
 - Juicy sliced pork loin & cornbread dressing served with a pork gravy and cranberry 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
- 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

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



Sides: (Choose two; add \$2 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
- Rice Pilaf
- Fresh Whipped Yams
- Penne Pasta Alfredo
- Baked Beans
- Buttered Carrots
- Buttered Corn
- Southern Style Green Beans
- Sautéed Zucchini & Yellow Squash
- 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 and buffet servers.

Contact:

Jeff Henry, Catering Manager

281-255-6357

Megamel94@hotmail.com



Rudy's BBQ

Choose up to 3 meats and 3 sides.

Meats:

- Sliced Brisket
- Sausage (Regular or Jalapeno)
- Turkey Breast
- Pulled Pork
- Chopped Beef

Sides:

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

Also includes:

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

Contact:

281-288-0916 (Spring location)





Choose one option.

Peace, Love, & Enchiladas

Two enchiladas filled with seasoned ground beef, roasted chicken, or cheese, with your choice of sauce. Includes refried beans and Mexican rice.

Chiquito Burrito

Mini (9”) burrito stuffed with refried beans and your choice of cheese, seasoned ground beef, roasted chicken, fajita chicken, or fajita beef. Comes with your choice of sauce and Mexican rice.

Nacho Bar

Chips, seasoned ground beef, refried beans, queso, salsa fresca, and creamy jalapeno.

Taco Salad

Fresh salad mix with tortilla strips, cheese, guacamole, tomatoes, and your choice of fajita chicken, fajita beef, or seasoned ground beef with your choice of salad dressing

Mexi-Cobb Salad

Lettuce, tomatoes, cheese, green chiles, avocado, and fajita chicken with your choice of salad dressing.

Fajita Bar (additional \$4.00 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.

Sauce Choices (for enchiladas and burritos):

Tomatillo

Ranchero

Tex-Mex

Hatch Green Chile

Deluxe Tomatillo

Red Chile

Green Chile

Boom-Boom (additional \$1.50 per person)

Salad Dressing Choices (for salads):

Creamy Jalapeno

Honey Mustard

Cilantro Vinaigrette

All options include chips, salsa, and buffet servers.

Contact:

346-330-4601

houstoncatering@chuys.com

Make it Deluxe:

Queso and creamy jalapeno can be added for \$1.50 per person.



Couyon's Cajun Cookin'

Available for events with up to 100 guests

Entrées: (Choose up to two)

- Chicken, Sausage, and Pork Jambalaya
 - Cajun dish mixed with rice, chicken, pork, and sausage, sautéed down with the holy trinity (onions, bell peppers, celery, and garlic)
- Chicken, Sausage, and Pork Pastalaya
 - Chicken, sausage, and pork sauteed with the holy trinity mixed with penne pasta in a creamy cheese sauce
- Crawfish or Shrimp Fettucine
 - Succulent crawfish tails or shrimp cooked in spices and a rich cream sauce, then tossed with pasta
- Crawfish or Shrimp Etouffee
 - Staple dish of Louisiana; Crawfish or shrimp stew made with the holy trinity in a flavorful light roux and served over rice
- Chicken and Sausage Gumbo
 - Heart of Acadiana goodness! Chicken and sausage slow cooked in a flavorful stock with the holy trinity in a dark roux and served with rice
- Seafood Gumbo
 - Shrimp, crab, and sausage slow cooked in a flavorful stock with the holy trinity in a dark roux and served with rice
- Grits and Pork Grillades
 - Marinated pork, braised in a tomato roux-based sauce served over buttery grits
- Shrimp and Grits
 - Sauteed shrimp and sausage in a tomato roux-based sauce served over creamy butter grits
- Chicken Fricassee
 - Long slow simmered stew made with lightly fried chicken braised in the holy trinity and a light brown roux and served over rice
- Shrimp and Catfish Courtbouillon
 - A roux-based shrimp and catfish stew, made with tomato sauce and the holy trinity.
- Chicken Mamou
 - Boneless chicken in a very flavorful light tomato sauce with garlic and green onions; served with pasta
- Red Beans and Rice
 - Slow cooked red means with the holy trinity, sausage, and tasso; served over rice

Optional Sides: (Choose up to two)

- Black Eyed Peas
- Potato Salad
- Smothered Green Beans
- Smothered Mustard Greens
- White Beans with Tasso
- Corn Maque Choux
 - Corn, holy trinity, tomatoes, and butter sauteed in a blend of Cajun seasonings

Contact:

Tyler Russo

713.419.6800

datcajuncouyon@gmail.com

