



TOYOTA STADIUM

FC DALLAS

2024 CATERING MENU





BREAKFAST

BREAKFAST BUFFET

FC DALLAS CONTINENTAL \$20

Seasonal Fruit and Berries

Assorted Yogurts with House-Made Granola

Chef's Assorted Mini Bakery Selections with Accompaniments

ALL AMERICAN BREAKFAST \$21

Scrambled Eggs

Bacon and Turkey Sausage

Seasoned Breakfast Potatoes

Seasonal Fresh Fruit

SUNRISE SELECTIONS \$23

Avocado Toast with Sliced Heirloom Tomatoes, Sea Salt and Lime

Blueberry Ricotta Pancakes with Orange Vanilla Syrup

Crispy Corn Grits with Poached Egg, Pancetta and Choron Sauce

Seasonal Fresh Fruit

LIGHT AND FIT BREAKFAST \$25

Scrambled Egg Whites

Beyond Sausage

Sautéed Spinach, Tomato, Onion

Whole Grain English Muffins

Lightly Salted Breakfast Potatoes

SOUTHERN EATS \$25

Fresh Baked Biscuits with Sausage Gravy

Fried Chicken and Waffles with Hot Honey Butter

Scrambled Eggs

Applewood Bacon

Seasoned Home Fries with Peppers and Onions

Seasonal Fresh Fruit

BREAKFAST STATIONS

*Upgrade Your Breakfast Buffet with a Chef Attended Breakfast Station!
Based Off Mini Plate Portions (Chef Attendant Required - \$150)*

OMELETTE STATION \$15

Egg whites OR Whole Eggs, Bacon, Brisket, Roasted Pepper Blend, Onions, Spinach, Tomato, Mushroom, Cheddar Cheese, Mozzarella Cheese

STONE GROUND GRITS STATION \$10

Cheddar Cheese, Crumbled Bacon, Scallions

LOADED BISCUIT STATION \$11

Turkey or Pork Sausage Gravy, Hot Honey Butter, Berry Compote, Warm Peaches and Granola Topping

HOT OATMEAL STATION \$10

Brown Sugar, Raisins, Mixed Berries

PANCAKE, FRENCH TOAST, OR WAFFLE STATION \$15

Choose One

Includes Vanilla Whipped Cream, Strawberry Compote, Candied Pecans, Powdered Sugar, Chocolate Chips, Peanut Butter, Hot Maple Syrup

Add Fried Chicken for an Additional \$5 per person

BREAKFAST TACO STATION \$17

Flour Tortillas, Cheddar Cheese, Monterey Jack Cheese, Brisket, Chorizo, Scrambled Eggs, Scallions, Breakfast Potatoes with Peppers and Onions, Pico De Gallo, Hot Sauce, Avocado Crema

(Beyond Sausage & Egg Whites Available for Substitution)

STEAK AND EGG CARVING STATION \$27

Thin Sliced Prime Rib, Stone Ground Cheddar Grits, Scrambled Eggs, Sautéed Spinach, Tomato, Onion, Hash Browns, Assorted Dipping Sauces

SMOOTHIE STATION \$15

Freshly Made All-Natural Fruit Smoothies Blended on Site. Strawberry Banana & Mixed Berry Options.

A LA CARTE

BREAKFAST SANDWICHES, WRAPS OR BOWLS \$14

Choose One

Wrap, Bowl, Bagel Whole, Wheat English Muffin

Choose Two

Chorizo, Pork Bacon, Turkey Sausage, Beyond Sausage, Vegetarian

Includes

Cheddar Cheese, Scrambled Eggs, Sauteed Spinach and Tomatoes, Hashbrowns, Fire Roasted Salsa, Hot Sauce

MUFFINS MINI OR LARGE \$4

CROISSANTS MINI OR LARGE \$4

TOAST \$3

Whole Grain Or White

Butter and Assorted Jams

CINNAMON ROLLS \$4

BREAKFAST POTATOES, HASH BROWNS, OR SLICED POTATOES \$6

All Served With Peppers And Onions

APPLEWOOD SMOKED PORK BACON, PORK SAUSAGE, TURKEY SAUSAGE, TURKEY BACON OR BEYOND SAUSAGE \$6

WHOLE SCRAMBLED EGGS \$5

EGG WHITES \$6

YOGURT & FRESH FRUIT PARFAITS \$8

WHOLE FRUIT \$4

Bananas, Oranges, Apples

FRESH SEASONAL FRUIT PLATTER \$4

GRANOLA BARS \$2

ASSORTED BREAKFAST FRUIT SMOOTHIES \$7

Green Machine, Mixed Berry, Mighty Mango





BREAKS

SNACKS

MORNING STRETCH \$15

Trail Mix, Assorted Yogurts, Granola Bars, Fresh Fruit Cups

SNACK TIME \$13

Assorted Bagged Chips, Assorted Bagged Cookies

SWEET N SALTY TRIO \$15

Vegetable Crudite Platter with house made ranch dressing

Kettle Chip & Dip Trio - French Onion, Blue Cheese Buffalo Chicken, Spinach & Artichoke

Chefs Choice Desserts

BOTANICAL BREAK \$15

Seasonal Diced Fruit Platter

Vegetable Crudité Platter/Shooters with House Made Ranch Dressing

Greek Hummus Platter with Pita Chips

VEGGIE GARDEN \$15

“Planted” Seasonal Veggie Garden in Edible Soil with Assorted Dips and Veggie Shooters

CHIPS & DIP \$8

Salsa and Guacamole with House Made Chips

MEDITERRANEAN CHARCUTERIE BOARD \$13

Classic Hummus, Flatbread, Greek Olives, Spiced Feta Cheese, Fresh Cucumber, Sweet Peppers, Marinated Grape Leaves

TEXAS-SIZED CHARCUTERIE BOARD \$20

Assorted Cured Meats, Artisan Cheeses, Assorted Pickled Vegetables, House-made James and Assorted Crackers

ROASTED VEGETABLE PLATTER \$9

Assorted Seasonal Vegetables Roasted with Fresh Herbs and Garlic Oil



BOXED LUNCHES

LUNCH OPTIONS

\$20 PER PERSON

**Includes Bagged Chips and Cookie*

SANDWICHES & WRAPS

Select One

Roast Beef Horseradish

Chilled Roast Beef, Cheddar, and Horseradish Aioli on a Pretzel Roll

Turkey and Swiss

Sliced Turkey and Swiss, Arugula and Heirloom Tomatoes on an Onion Roll

BLTOM

Candied Bacon, Mixed Greens, Tomato, Pickled Onion, Mayo

Mandarin Chicken Wrap

Mandarin Orange, Walnuts, Shredded Carrots, Craisins, Crispy Wontons, Sliced Grilled Chicken, and Sweet Sesame Dressing

Caprese Sandwich

Fresh Mozzarella, Sliced Heirloom Tomatoes, Pesto Mayo

Classic Cuban

2-day Marinated Pork, Sliced Ham, Sliced Dill Pickles, Swiss Cheese Dijonnaise

Grilled Veggie

Vegetables, Roasted Peppers, Fresh Mozzarella and Pesto Mayo (VG) on the Side

SIDES

Select One

Mediterranean Pasta Salad

Broccoli Apple Salad

Potato Salad

Seasonal Fruit Cup



PACKAGES

BRONZE

\$35 PER PERSON

Based off Buffet Style Service on Fancy Disposables, with Plastic Utensil Ware. Upgrade to China For \$250.

TEX-MEX BUFFET

Tortilla Chips

Fire-Roasted Salsa & Queso

Chicken & Beef Fajitas

Sauteed Peppers and Onions

Borracho Beans

Cilantro Rice

Flour Tortillas

**Sour Cream, Shredded Cheese,
Lettuce, Pico de Gallo**

PRAZO ITALIAN BUFFET

Classic Caesar Salad

Romaine Lettuce, Parmesan Crisps,
Croutons, Caesar Dressing

Chicken Piccata

Chicken Breast in Lemon Caper
Butter Sauce

Italian Meatballs in Marinara Sauce

Penne Pasta

Italian Roasted Seasonal Vegetables

Garlic Knots

FC DALLAS BBQ BUFFET

House Salad

Mixed Greens, Cucumber, Roasted Corn,
Heirloom Tomatoes, House Made Herb
Ranch Dressing

Blackened Chicken

Creole Tomato Sauce

Sliced Brisket

BBQ Merlot Reduction

Sauteed Green Beans

Caramelized Onions

Ranch Style Beans

Corn Casserole

SPECIAL DIETARY MEAL OPTIONS

GF Vegetable Pasta Primavera

Roasted Vegetable Lasagna
Vegan Cheese

Wild Mushroom Ravioli

Green Pea Lentil Cakes

SILVER

\$35 LUNCH BUFFET / \$40 BUFFET DINNER PER PERSON

Based Off Buffet Style Service on Fancy Disposables, with Plastic Utensil Ware. Upgrade to China For \$250. Upgrade to Plated Service for an Additional \$4 Per Person.

SALAD

Choice Of One

House Salad

Mixed Greens, Cucumber, Roasted Corn, Heirloom Tomatoes, House Made Herb Ranch Dressing

Spinach Salad

Spinach, Apples, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan Crisps, Croutons, Caesar Dressing

SIDES

Choice Of One

Yukon Gold Mashed Potatoes with Chives

Wild Rice Pilaf

Lemon Butter Orzo

Herb Marinated Red Potatoes

Legendary Mac & Cheese

**Package Includes Chef's Choice Of Seasonal Vegetable & Assorted Rolls*

ENTREE

Choice Of Two

Pan Seared Chicken

Balsamic Glaze and Fresh Heirloom Tomatoes

Chicken Cordon Blu Chicken Breast

Stuffed with Ham and Swiss Served in Dijon Cream Sauce

Grilled Chicken Breast

Cognac Cream Reduction

Chicken Florentine

Creamy Tomato, Spinach and Mushroom Sauce

Sun Dried Tomato Chicken Breast

Creamy Sundried Tomato Sauce

Chicken and Sausage Jambalaya

Cajun Smoked Turkey Breast

Pan Seared Pork Tenderloin

Grilled Onions & Porchini

Apricot Glazed BBQ Pork Ribs

Baked Three Meat Ziti

Beef Italian Sausage and Pork Tossed in Marinara with Ricotta Cheese

Eggplant Parmesan Rollatini

Green Pea and Lentil Cakes

Tomato Cream Sauce

Pesto Gnocchi

Topped with a Creamy Pesto Sauce

\$40 LUNCH / \$45 DINNER PER PERSON

Based Off Buffet Style Service on Fancy Disposables, with Plastic Utensil Ware. Upgrade to China For \$250. Upgrade to Plated Service for an Additional \$4 Per Person, Per Entrée. Add Appetizers or a Carving Station to this Package for a Separate Fee.

SALAD

Choice Of One

House Salad

Mixed Greens, Cucumber, Roasted Corn, Heirloom Tomatoes, House Made Herb Ranch Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan Crisps, Croutons, Caesar Dressing

Tomato and Mozzarella Salad Stack

Beefsteak Tomatoes, Fresh Mozzarella, Sea Salt, Basil, Balsamic Vinaigrette

Frisee Salad

Green Beans, Goat Cheese, Candied Pecans, Dried Cranberries, Sweet Tarragon Dressing

Texas Wedge Salad

Baby Iceberg Lettuce, Bacon, Tomatoes, Roasted Corn, Mixed Cheeses, Tortilla Strips, Green Goddess Dressing

Summer Salad

Peach & Tomato Stack with Goat Cheese, Drizzled with a Spicy Vinaigrette

BREAD

Choice Of One

Assorted Rolls, Sweet Corn Bread, Garlic Bread, Garlic Knots, Sweet Dinner Rolls

SIDES

Choice Of One – Selections from Silver Package and below options

Roasted Fingerling Potatoes**Legendary Mac & Cheese****Leek And Wild Mushroom Risotto****Whipped Parsnip and Cauliflower Puree****Four Cheese Potato Au Gratin****Vegetable Ratatouille****Grilled Asparagus****Roasted Baby Vegetables****Haricot Verts****ENTREE**

Choice Of Two – Selections from Silver Package and the below options.

Airline Chicken Breast

Capers and Asparagus Tips

Red Wine and Rosemary Braised Short Ribs**Grilled Flank Steak**

Tomato Chimichurri

Chanterelle Mushroom Ravioli**Seared Salmon**

Fennel Puttanesca

Grilled Salmon & Sun-Dried Tomatoes

Lemon Basil Butter

Seared Jumbo Prawns with Garlic Butter**Shrimp and Crawfish Etouffee****Crab Stuffed Shrimp Tarragon Cream Sauce**

**Package Includes Chef's Choice Of Seasonal Vegetable & Assorted Rolls*



PLATINUM

\$62 LUNCH / \$70 DINNER PER PERSON

Based Off Plated-Style Service on China Plates.

SALAD

Choice Of One

House Salad

Mixed Greens, Cucumber, Roasted Corn, Heirloom Tomatoes, House Made Herb Ranch Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan Crisps, Croutons, Caesar Dressing

Tomato and Mozzarella Salad Stack

Beefsteak Tomatoes, Fresh Mozzarella, Sea Salt, Basil, Balsamic Vinaigrette

Frisee Salad Green Beans, Goat Cheese, Candied Pecans, Dried Cranberries, Sweet Tarragon Dressing

Texas Wedge Salad

Baby Iceberg Lettuce, Bacon, Tomatoes, Roasted Corn, Mixed Cheeses, Tortilla Strips, Green Goddess Dressing

Summer Salad

Peach & Tomato Stack with Goat Cheese, Drizzled with a Spicy Vinaigrette

SOUPS

Corn & Crab Bisque, Mushroom & Brie, Lentil, Mexican Tortilla, Italian Wedding Soup, Lobster Bisque

BREAD

Choice Of One

Assorted Rolls, Sweet Corn Bread, Garlic Bread, Garlic Knots, Sweet Dinner Rolls

SIDES

Choice Of One - Selections From Silver Package and the below options

Loaded Baked Potato

Crawfish mac and cheese

Lobster risotto

Broccoli

Creamed Spinach

Haricot Verts

Roasted Baby Vegetables

DUAL ENTREE

Flank Steak

Lime Chimichurri Sauce & Shrimp Skewer with White Wine Sauce

Grilled Herb Chicken

Pan Jus & Slow Braised Beef Short Ribs with a Demi-Glaze

Grilled Beef Tenderloin

Black Truffle Butter

Pan Seared Prime Rib

Au Jus & Horseradish Cream

Lemon Butter Scallops

Sliced Ribeye & Jumbo Prawns

Sliced Ribeye

Cowboy Butter

Bacon Wrapped Lamb Chops

Savory Fig Reduction

Salmon & Pan Seared Scallops

Sun Dried Tomatoes and Lemon Basil Butter Sauce



HORS D'OEUVRES

HORS D'OEUVRES

PASSED OR STATIONARY

(25 Piece Minimum) Priced Per Piece

VEGETARIAN

Caprese Salad Skewer \$5

Grape Tomatoes and Fresh Mozzarella with Balsamic Drizzle

Creamy Brie Tartlet \$5

Black Mission Figs, Toasted Walnuts and Chianti Wine Reduction

Tapenade Crostini Duo \$6

Kalamata Olive Tapenade and Sundried Tomato and Caper on a Crostini

Fried Mac and Cheese Balls \$7

Sharp Cheddar with House Ranch Dressing

HUMMUS AND RANCH CRUDITE \$6

Seasonal Veggies with Layered Hummus and House Made Ranch Dressing

CHEX MEX SHOOTERS \$5

Chex Mex with Rosemary Garnish

Watermelon, Basil, and Feta Bites \$5

Fresh Watermelon and Feta Cheese with Chiffonade Basil and Balsamic Glaze

Vegetarian Spring Rolls \$5

Apricot Glaze

Classic Mini Grilled Cheese Shooters \$5

Creamy Tomato Bisque

Borsin Cheese Stuffed Sweet Peppers \$5

CHICKEN

Chicken Satay Skewers \$6

Peanut Sauce

Chicken & Waffle Bites \$6

Mini Chicken Tacos \$7

Adobo Chicken, Shredded Lettuce, Pico, Queso Fresca, and Chipotle Sour Cream

Chicken Lollipops \$6

Choice of Hoisin Sauce, Blue Cheese Butter, Buffalo Sauce, or Apricot BBQ Sauce

Savory Chicken Enchilada Tarts \$5

Avocado Crema

Buffalo Chicken Potato Skins \$5

Ranch Dressing

Coconut Battered Chicken Tenders \$6

Sweet Mustard

HORS D'OEUVRES

PASSED OR STATIONARY

(25 Piece Minimum) Priced Per Piece

BEEF & PORK

Cocktail Meatballs \$6

Lamb Lollipops \$7

Demi and Red Wine Reduction

Beef Nega Maki \$5

Tender Beef Wrapped Scallions with Sweet Soy Sauce

Beef Tenderloin \$7

Crostini Fresh Baked Brioche Roll, Herb Roasted Beef Tenderloin, Smoked Blue Cheese Butter, Roasted Portobello Mushrooms, Port Wine Reduction

Brisket Empanadas \$6

Refried Beans, Mixed Cheese, Slow Smoked Brisket

Beef Wellington \$7

Beef Tenderloin, Mushroom Duxelles, Demi Glaze, Puffed Pastry

Candied Bacon Skewers \$5

SEAFOOD

Tempura Battered Shrimp \$7

Chipotle Aioli, Micro Cilantro

Shrimp Tostadas \$7

Mexican Style Shrimp on a Crispy Tortilla with Smashed Avocado topped with Pickled Onions

Smoked Salmon Mousse Crostini \$7

Smoked Salmon Spread, English Cucumbers, Diced Roma Tomatoes, Pickled Onions, Capers, Everything Bagel Seasoning

Seared Ahi Tuna \$7

Wonton Chipotle, Avocado, Goat Cheese Mousse

New Orleans Jumbo Lump Crab Beignets \$6

Cream Cheese, Chives, Creole Aioli

Mini Lobster Rolls \$7

Lobster Salad with Corn and Tarragon

Shrimp Cocktail Shooters \$6

House Made Cocktail Sauce



STATIONS

STATIONS

CARVING

CHEF ATTENDANT REQUIRED \$150

Tomahawk Steak with Tomato Butter \$35

Prime Rib with Horseradish Aioli \$28

Smoked Salmon \$20

Petite Tenderloin with Herb Oil \$25

ACTION

CHEF ATTENDANT REQUIRED - \$150

Based Off Appetizer Portions

Personalized Pasta Station \$16

Choose Two Sauces

Marinara, Basil Pesto Cream Sauce, Vodka Tomato Sauce, Garlic Parmesan Cream or Roasted Red Pepper Coulis

Toppings: Shrimp, Grilled Chicken, Meatballs, Italian Sausage, Seasonal Vegetables, Portabella Mushrooms, Broccoli, Cauliflower

Street Taco Station \$16

Barbacoa, Carnitas, Smoked Chicken, Sautéed Peppers and Onions, with Assorted Toppings

Mashed Potato Bar \$9

Baked Potatoes and Sweet Potatoes, House Made Chili, Butter, Green Onions, Cheddar Cheese, Bacon, Brown Sugar, Marshmallows

Slider Trio \$18

Jack Daniel Sliders, Buffalo Chicken Sliders and Asian Pulled Pork Sliders

Quesadillas \$15

Chicken Quesadillas & Ground Beef Quesadillas, Queso & Chips, Pico, Guacamole, Sour Cream, Shredded Lettuce, Jalapenos, Fire Roasted Salsa

Mediterranean Kababs \$20

Falafel Kababs (Breaded and Smashed Chickpeas), Chicken Kababs, Pita Bread, Olives, Tzatziki Sauce, Baba Ghanoush (Pureed Eggplant), Lemon Tahini Sauce

Korean Fried Chicken Station \$22

Korean Fried Chicken Legs/Thighs with Sweet Garlic Sauce, Kimchi (Pickled Cabbage), Fried Rice, Vegetable Noodle Stir Fry, Pork Dumplings

Rib Bar \$24

Alabama Baby Back Ribs with White BBQ Sauce, Smokey Saint Louis Ribs, Coca Cola Beef Ribs, Mac & Cheese

Nola Po Boys \$22

Roasted Beef, Fried Shrimp, Lettuce, Tomato, Pickles, Onion, Cajun Aioli

Surf and Turf \$27

Lobster Bites, Mesquite Smoked Steak Bites, Sauteed Greens, Corn Bread



DESSERTS

DESSERT OPTIONS

Fresh Baked Cookies \$4

Salted Caramel Chocolate Brownie \$4

Flourless Chocolate Cake (Gluten Free) \$8

Mascarpone Cheesecake \$8

Crème Brulee Cheesecake with Fresh Berries \$12

Limoncello Bars \$6

Assorted French Macaroons \$6

Strawberry Mousse (Gluten Free) \$6

White Chocolate Mousse (Gluten Free) \$6

Coconut Lime Parfait (Gluten Free) \$5

Mango And Coconut Parfait (Vegan) \$6

Bread Pudding Bites With Bourbon Caramel Sauce \$5

Assorted Tartlets \$7

Crème Brûlée, Smores, Key Lime Pie, Strawberry Lemon, Chocolate Peanut Butter

Assorted Mini Cupcakes \$8

Dessert Shooters \$8

Oreo, Strawberry Short Cake, Banana Bread Pudding



BOOKING PROCESS

HOST YOUR NEXT MEETING OR EVENT AT TOYOTA STADIUM!

At Toyota Stadium you can find unique event spaces, remarkable hospitality, and divine menu options. Our team provides a wide spectrum of services including event management, catering, meeting coordination, and special event production.

We have developed relationships with vendors around the DFW area to bring professional services to every event!

THE GALLAGHER CLUB AT THE NATIONAL SOCCER HALL OF FAME



- 10,600 Sq.Ft. of Event Space on the South End of the Stadium
- Enter Through The National Soccer Hall Of Fame Experience
- AV Hook Up Capabilities to 3 Projector Screens and in House PA System
- 2 Full-Service Bars
- Accommodates 500 Guests Banquet-Style or 1,000 Guests Reception or Theatre-Style

THE WINNERS CLUB PRESENTED BY WINSTAR WORLD CASINO AND RESORT

- 6,500 Sq.Ft. Room With Center View of The Field
- Full-Service Bar
- 30 TV's with AV Hook Up Capabilities and in House PA System
- Accommodates 250 People Seated or 350 Reception-Style



RED STAR CLUB



- 3,800 Sq.Ft. Room with View of South End of The Field
- 10 Semi-Permanent High-Top Tables for Reception Style Layout
- Capacity For 250 Guests
- Garage Doors That Open to Patio Area
- Perfect For Receptions & Networking Events

SUPER SUITE



- 1,180 Sq.Ft. Suite With Overlooking View of The Field
- Movable Bar for Customizable Room Layout
- AV Hook Up Capability on Main Tv Screen
- Accommodates 40 People Seated or 75 Reception-Style

PRESS ROOM

- 1,050 Sq. Ft. Room on the Lower Concourse Below The Hall Of Fame
- AV Hook Up Capabilities to the Room Projector
- Accommodates 75 Guests Theatre-Style/30 Classroom-Style
- Great Space for Meetings



UMB BANK PERFORMANCE CENTER



- Hosting a Large-Scale Event?
- Ask Us About Our Performance Center!
- With Over 30,000 Sq/Ft of Indoor Event Space, This Venue is Perfect for Showcases, Team Building Exercises, Product Launches, Banquets and More!

BOOKING PROCESS

1

RESERVE YOUR DATE.

The event calendar fills up fast - reserve your date today! Contact fcDallas catering@legends.net for a custom quote.

2

CONTRACT AND DEPOSIT.

A non-refundable room deposit of 50% of your estimated event total, and signed contract are required to lock in the event date.

3

CATERING ARRANGEMENTS AND MENU SELECTIONS.

Your Premium Service Manager will assist with the finalizing of the menu and details of your event. Final menu selections are required 30 days in advance.

4

EMAIL CONFIRMATION AND ESTIMATION OF CHARGES.

A revised Catering Event Order will be sent via email. All changes and signed event orders must be emailed to the Premium Service manager within 10 days of event.

5

FINAL GUARANTEE AND PAYMENT.

Final guarantee and payment are due 3 business days prior to event. Any additional charges incurred during event must be paid one business day post event. Please note a 3% fee will be charged for all credit card payments. Late charges will be applied for menu & guarantee changes after the above deadlines.

BOOKING DETAILS

INCLUDED WITH STADIUM ROOM RENTALS

All Subject to In-House Inventory, Additional Fee if Outsourcing is Needed
2 Hours of Set Up Time, 1 Hour to Clear the Venue

TABLES, CHAIRS, BLACK LINENS

**Additional linen colors available, please ask for pricing*

USE OF IN-ROOM AUDIO / VISUAL, INCLUDING PODIUM AND WIRED MICROPHONES

EVENT MANAGER AND EVENT CONCIERGE

LABOR PRICE LIST

SECURITY (REQUIRED WITH ALCOHOL) \$150 per 100 guests

AV TECHNICIAN (REQUIRED FOR USE OF AV) \$150

WAITSTAFF \$30 per hour each (minimum 4 hours)
(plated meal / cocktail service 1 per 15 guests, buffet 1 per 25 guests)

BARTENDERS \$35 per hour each (minimum 4 hours) 1 per 75 guests
(Cocktail Servers \$40 per hour)

ADDITIONAL FEATURES AVAILABLE

LOGO OR SLIDE SHOW ON STADIUM VIDEO BOARDS - \$850

COAT CHECK - \$250 PLUS THE COST OF ATTENDANTS

STAGE - \$250 FOR 12 X 8 ft

HALL OF FAME EXPERIENCE TICKETS - \$5 per ticket during regular business hours
(*\$1,500 fee for private use during event*)

FRESH FLORAL ARRANGEMENT (Each) Approximately \$75
**Outside Vendor Arrangements Available (Casino, Team Building, Décor, Etc.)*

TEX HOOPER APPEARANCE (2 HOURS) - \$250 (ADDITIONAL HOURS \$75 EACH)

DRUMLINE PERFORMANCE (2 HOURS, 2 DRUMMERS) - \$360 / 1HR

PLAYER APPEARANCE / PRACTICE FIELD RENTAL

**Appearances and Rentals are based on availability. Please ask for pricing*



POLICIES & PROCEDURES

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All event space and catering arrangements are made upon and are subject to the guidelines of Legends Hospitality and FC Dallas, LP Catering Contract and the following conditions:

FOOD & BEVERAGE Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the customer, guests or exhibitors. Legends Hospitality is the only licensed authority to sell and serve liquor for consumption on the premises. Texas law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Legends Hospitality reserves the right to refuse alcohol service to anyone. Bartenders and security are required for all bar and alcohol service.

CATERING FEES There is an 20% administrative charge and an 8.25% sales tax added to all food and beverage charges. The 20% administrative charge is taxable. The service charge is not gratuity and is retained by Legends to help defray administrative costs. All prices quoted are per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, buffet pricing is based on two (2) hours or less. Additional charges may incur for extending service times. Action and Carving stations are subject to a chef attendant fee per chef. Bartender, waitstaff and cocktail servers will be charged per attendant.

TAX All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Legends Hospitality are in addition to the prices herein agreed upon and the patron agrees to pay for them separately. If you are tax exempt, a copy of your tax exemption certificate is required prior to event.

PRICES The prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Customer grants the right to Legends Hospitality to increase such prices or to make reasonable substitutions on the menu with reasonable prior written notice. A Food and Beverage minimum will apply to each event space.

EVENT SPACE Event space is reserved by FC Dallas according to the contracted number of guests anticipated. Legends Hospitality reserves the right to relocate space based on significant increase or decrease in the number of attendees or in the case of a stadium wide event with reasonable written notice.

SIGNAGE, DECOR, AUDIO VISUAL Legends Hospitality reserves the right to approve all signage, staging, props and décor. No signs, banners or décor can be affixed to any facility surfaces at any time. Legends Hospitality reserves the right to prohibit the erection of props or free-standing display items in the Stadium. Preferred vendors are required for props, décor and audio visual. All 3rd party vendors must abide by Legends catering policies and procedures as well as work with Legends on all aspects of contract.

SECURITY FC Dallas will be the exclusive provider of security for all events. When alcohol is served, a security guard is required and is billed back to the client.

SMOKING In accordance with the Texas Clean Air Act, FC Dallas is a smoke free facility. Smoking is permitted 50 feet away from the Stadium.

DAMAGES Any damages to the Stadium as a result of group activity will be subject to repair charges. A scheduled walk through of event space is recommended prior to move-in and after move-out to assess conditions.

BILLING & PAYMENT Cash, Checks or Credit Cards are acceptable forms of payment. A Credit Card number is required to guarantee the order. 50% of the estimated event total is due upon contract signing. The remaining balance is due 3 days prior to event. Final Payment due within 24 hours post event. All credit card payments will incur a 3% fee. All checks payable to Legends Hospitality.