Private Parties and Corporate Events



All Party Rentals include:

- ❖ Gorgeous 10-acre setting with stocked 2-acre pond
- * Exclusive Venue Access for a total of 8 hours as early as 8am and as late as 1am
 - o Two hours immediately prior to event to decorate
 - Five-hour party time (as late as midnight)
 - o One hour immediately after event to pack up (as late as 1am)
 - o Additional setup or party time may be added for \$500 per hour
- Four unique outdoor spaces:
 - o Palapa on the island of our two-acre pond
 - Gazebo
 - o Old Western Town
 - o Pavilion by The Pond
- Choice of unique hall:
 - o 3,000 sqft Lone Star Hall: Rustic Dancehall for up to 100 guests
 - o 6,000 sqft San Jan Jacinto Hall: Modern Farmhouse for up to 225 guests
- ❖ Optional: Add on use of Magnolia Suite (getting ready cabin) for \$150
- ❖ Tables: 60" round or 6' rectangular + 4 Cocktail
- ❖ White resin or Mahogany wood (LSH only) folding chairs
- Setup and breakdown of tables, chairs, and anything else we provide
- ❖ TownHall Texas staff members on site during entire event
- Cleanup crew provided after event
- ❖ Bartender(s) included with all rentals with bar packages
- All alcohol provided by TownHall Texas
- No restrictions on outside vendors
- ❖ Bring in your own vendors, use our vendors, or create a custom package somewhere in between
- Unlimited Contact and Venue Visits Throughout the Planning Process
- ❖ Online Planning Portal with Task List, Floor Plan, Property Map, Vendor Contact Information



Venue Rental Lone StarHall

Rustic Dance Hall For Up to 100 Guests

	SUMMER	OFF-PEAK	PEAK
Weekday	\$2,000	\$2,500	\$3,000
Friday	\$3,000	\$3,500	\$4,000
Saturday	\$3,500	\$4,000	\$4,500
Sunday	\$2,500	\$3,000	\$3,500

San Jacinto Hall

Modern Farmhouse For Up to 225 Guests

	SUMMER	OFF-PEAK	PEAK
Weekday	\$2,000	\$3,500	\$4,000
Friday	\$3,000	\$4,500	\$5,000
Saturday	\$3,500	\$5,000	\$5,500
Sunday	\$2,500	\$4,000	\$4,500

SUMMER: July, August

OFF-PEAK: January, February, May, June, September, December

PEAK: March, April, October, November

All pricing includes all applicable tax. No additional fees added.

Payment Policy

Down payment of \$2,500 required to hold date. Balance due 30 days prior to event. Invoices are accessible online at any time to make payments along the way if you'd like.

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.



All-Inclusive Package

Our All-Inclusive Package is perfect if you want to relax and enjoy your event without worrying about the details! Includes everything on page 1 as well as:

DJ/MC \$1,250

EC Entertainment

- Music + MC services for 5 hours
- Customize music selections directly with your DJ (bilingual available)

Buffet-Style Catering \$36 per person

Mel's Country Café, Rudy's BBQ, Chuy's, or Couyon's Cajun

- Upgraded disposable plates and utensils in choice of silver, gold, or rose gold
- White pocket-fold linen-feel paper dinner napkins preset on tables
- Charcuterie boards upon guests' arrival
- Self-serve beverage station available throughout the event with tea (sweet and regular), lemonade, and water; Coffee available upon request
- Staffed buffet with Mel's Country Café or Chuy's
- Leftovers packaged for you to take home after event
- Tastings available with all caterers (contact information on menus)

Custom Flowers

E Johnston Designs

Lone Star Hall: \$13 per person San Jacinto Hall: \$20 per person

- Centerpieces for all tables
- Setup, breakdown, movement of arrangements, and rental return included
- Full consultation with florist to design arrangements to your colors and style

Décor Package

\$375

- Wood slices or 14" round mirrors
- "Cards" box: Vintage suitcase, glass and white lantern, or black birdcage style
- Burlap and lace decorated quart-sized mason jars
- Various sized of blank chalkboard signs (We can write on them or you can)
- Various lanterns with LED candles
- Frosted votive candleholders with tea lights: 3 per tables
- Shepherd's hooks with LED candles in hanging mason jars along walkway
- Trio of cylinder vases with optional floating candles
- Black open lantern frames for candles or flowers: 6-16" and 4-32"



Linens

Lone Star Hall: \$2.75 per person San Jacinto Hall: \$3.50 per person

- Tablecloths in white, ivory, champagne, black, navy, gray, or faux burlap
- Table runners to match your colors
- White, Ivory, or Black cloth napkins (*SJH Only*)

Full Open Bar

\$27.50 per person

- Twelve different beers including six Texas craft beers and three on draft
- Nine different Texas wines
- Over twenty different liquors
- Variety of mixes and garnishes
- Includes gratuity for bartender(s)

All-Inclusive Pricing

Lone Star Hall

Venue Rental Rate + \$1,625 + \$79.25 per person San Jacinto Hall

Venue Rental Rate +\$1,625 + \$87 per person

Example: Saturday in October for 100 people: $\$4,500 + \$1,625 + (\$79.25 \times 100) = \$14,050$

Example: Saturday in October for 100 people: $\$5,500 + \$1,625 + (\$87 \times 100) = \$15,825$

All pricing includes applicable tax. No additional fees added.

Additional Options

Simple Centerpieces

\$30 each

Burlap and lace wrapped mason jars or cylinder vases with white hydrangeas

Charger Plates

\$1 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 Menu Beer

Bud Light Coors Light Dos Equis (*Draft*) Michelob Ultra (*Draft*) Miller Lite Shiner Bock (TX; Draft)

Austin Eastciders Original Cider (TX) Karbach Hopadillo IPA (TX) Karbach Love Street Kolsch (TX) Live Oak Hefeweizen (TX) Lone Star (TX) Southern Star Bombshell Blonde (TX)

Wine

Messina Hof Riesling (TX) 5 Points Chardonnay (TX) Llano Estacado Sauvignon Blanc (TX) Llano Estacado Signature Rose (TX) Blu Prosecco

Becker Vineyards Reserve Merlot (TX) Becker Vineyards Iconoclast Cabernet (TX) Pedernales Cellars Tempranillo (TX) Texas South Wind Blackberry (TX)

Liquor

Teguila Scotch Whiskey Crown Royal Patron Anejo* Glenfiddich 12 Patron Reposado Johnnie Walker Black Fireball **Jack Daniels** Patron Silver Lagavulin 16* Woodford Reserve Sauza Blue Silver Macallan 12*

Vodka Gin Rum Aviation Bacardi 1876 (TX) **Bombay Sapphire** Captain Morgan Spiced Rum **Grey Goose** Malibu Coconut Rum Titos (TX) Waterloo (TX)

Other

Disaronno Kahlua Michael's Irish Cream

*Premium Liquor (cash bar purposes only)

Mixers & Garnishes

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



Bar Pricing & Options

Beer and Wine Only: \$25 per person **Full Open Bar**: \$27.50 per person

Bar pricing includes all applicable tax, cups, ice, and \$2.50 per person gratuity.

Based on a 5-hour reception time. Additional fees will apply for longer bar service times.

Cash Bar Pricing

Beer \$5 each Wine \$7 each

Liquor \$8 each Premium Liquor \$12 each

Custom Options

Prepaid Cash Bar: Choose any dollar amount to prepay towards the bar, then, when the

prepaid amount runs out, we'll automatically switch to a cash bar.

Cash Bar Gratuity: Gratuity of \$2.50 per person is required for a cash bar or prepaid bar.

Champagne Toast: Duc De Paris Brut and sparkling cider in stemless upgraded disposable

champagne flutes for \$2 per person.

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

Sodas and juices are included with beer and wine only or full open bar

packages.

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

Alcohol Policy: All alcohol MUST be provided by TownHall Texas. Due to TABC regulations, outside alcohol <u>absolutely cannot</u> be brought on to the property. This includes Magnolia Suite and the parking lot. <u>Please be sure your guests are aware.</u>

With our beer and wine only option, we will offer liquor at cash bar prices for your guests to purchase unless you specifically request otherwise.

Available options may be substituted for similar items based on availability.

Security Policy: Events with alcohol may be required to have two officers present for the last four hours of the event. We can hire two off-duty officers for you. They are \$400 total (\$200 per officer) and should be paid cash on the day of the event. Fee may be higher on holidays.



Catering Menu

All four caterers are included in catering package price. Please provide caterer choice no later than 6 months prior to event and menu choices 30 days prior to event. Final guest count due 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 breasted 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 \$7 per child; minimum of 4 children*)
 - Includes choice of cream gravy, ranch, honey mustard, or BBO dipping sauce
- Steak Fingers (Add \$8 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
- Sauteed 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

<u>Megamel94@hotmail.com</u>



Rudy's BBQ

Choose up to 3 meats and 3 sides.

Meats:

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

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.

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

Fajita chicken and fajita beef (substitute shrimp by request) with Mexican rice, refried beans, guacamole, sour cream, pico de gallo, cheese, and lettuce.

Sauce Choices (for enchiladas and burritos):

Tomatillo Deluxe Tomatillo

Ranchero Red Chile Tex-Mex Green Chile

Hatch Green Chile Boom-Boom (additional \$2.50 per person)

<u>Salad Dressing Choices</u> (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 \$2.50 per person.



Couyon's Cajun Cookin'

Available for events with up to 100 quests

Entrées: (Choose up to two)

- Chicken, Sausage, and Pork Jambalaya
 - o 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 Pastalava
 - o Chicken, sausage, and pork sauteed with the holy trinity mixed with penne pasta in a creamy cheese sauce
- Crawfish or Shrimp Fettucine
 - o Succulent crawfish tails or shrimp cooked in spices and a rich cream sauce, then tossed with pasta
- Crawfish or Shrimp Etouffee
 - o 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
 - o 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
 - o 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
 - o Marinated pork, braised in a tomato roux-based sauce served over buttery grits
- Shrimp and Grits
 - o Sauteed shrimp and sausage in a tomato roux-based sauce served over creamy butter grits
- Chicken Fricassee
 - o 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
 - o A roux-based shrimp and catfish stew, made with tomato sauce and the holy trinity.
- Chicken Mamou
 - o Boneless chicken in a very flavorful light tomato sauce with garlic and green onions; served with pasta
- Red Beans and Rice
 - o 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 Mague Choux

o Corn, holy trinity, tomatoes, and butter sauteed in a blend of Cajun seasonings

Contact:

Tyler Russo

713.419.6800

datcajuncouyon@gmail.com

