



EVENT PLANNING GUIDE FONDREN'S ULTIMATE EVENT DESTINATION













10 Luxury Lanes

Capacity: Up to 6 guests per lane (4 seated)

Private Lounge

Capacity: 30-35 guests

Full Bar & Restaurant

Capacity: 100 guests

Private & Semi-Private Dining Spaces

More than just bowling, Highball Lanes serves up contemporary, seasonal Southern cuisine with a side of fun on the lanes.

With extensive event menus created in its very own full restaurant and bar, a 10-lane bowling alley, and unique prohibition-style décor and distinctive event spaces, there's something for everyone at Highball.







PEARL A Sip of The Tropics Tiki Cocktails Sipping Rums

Capacity: 35 guests

Offering "paradise in the city," The Pearl Tiki Bar brings a taste of Polynesia to the historic Fondren neighborhood of Jackson as the only Tiki Bar in the city. Upon entering The Pearl, guests are transported to an infimate, tropical island experience with immersive décor, tiki bar classics and Pearl original drinks.







Private Screenings, Presentations, and Award Ceremonies.

Capacity: 178 (seated)

The Capri Theatre is Mississippi's only dine-in movie theatre, featuring an exclusive, full-service food and cocktail menudelivered right to your seat. In the heart of Jackson, this historic venue strikes the perfect balance of preserving the old and embracing the new.

The building has been restored to include the original architectural features while adding state-of-the-art projection and audio technology.









Capacity: Lawn 75 guests | Interior: 35 guests Deck: 35 guests

There's more than meets the eye at The Station.

What appears to be a retro gas station is actually home to a from-scratch pizza joint and bar complete with indoor and outdoor seating serving up the best pies in Jackson. Guests can enjoy live music and lawn games on the inviting State St. patio.







Capacity: 500+ guests (standing)

The latest addition to "The Block", Fondren Yard, located directly behind The Station, is a can't-miss hangout spot in Jackson.

Throughout the day, Fondren Yard will serve as "Downtown Fondren's green space," with lawn games, lounge areas and free entry for all. The space transforms into a live music venue, sports watching party destination and flexible event space with its own shipping container bar & concession stand and VIP booths off to the side.





Appetizers.

\$24" / Person Please Select Four Each Additional Appetizer \$5 / Person

Pretzel Bites

Beer Cheese Fondue, Stout Mustard

Station Eggs^

Soft Boiled Eggs, Spicy Chili Crunch Drizzle, Cilantro, Lemon

Shrimp Cocktail

Black Tiger Shrimp, Fresh Horseradish, Cocktail Sauce

Cheeseburger Sliders

Sharp Cheddar, Pickles, Grilled Onions, Island Sauce

Hummus

Tahini-Chickpea Puree, Olive Oll, Grilled Pita

Chicken Wings

Choose Up to Three Flavors:

Buffalo, Mango Habanero, House BBQ, Garlic Thai Chili, Chipotle Rub, Lemon Pepper Rub

Grilled Quesadilla

Cheddar Jack, Grilled Onions & Peppers, Fire Roasted Salsa, Sour Cream

Spinach Artichoke Dip

Jack, Parmesan & Cream Cheese. Served with Tortilla Chips

Duck Confit & Andouille Eggrolls

Haisin BBQ, Garlic Thai Chile

Chicken Potstickers

Soy Ginger Sauce

Vegetable Spring Rolls

Soy Ginger Sauce

Chicken Tenders

Famous Hand Battered Chicken Tenders. Served With BBQ Sauce



⁺⁺ A service charge of 20% and applicable state tax will be added.

[&]quot; GLUTEN FREE

^{*}CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELIFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY, NOT ALL INGREDIENTS ARE LISTED IN THE MENU.



Lurch Break

\$20" /Person

INCLUDES

Please Select One

Fresh Fruit Platter

SALADS

Dressings: Buttermilk Ranch | Balsamic Vinalgrette | Honey Mustard | Caesar | Bleu Cheese

Please Select One

Garden Salad

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Rustic Croutons

Italian Chopped

Mixed Greens, Salami, Roasted Chickpeas, Grape Tomatoes, Red Onion, Kalamata Olives, Feta, Lemon Herb Vinaigrette

Caesar Salad*

Romaine, Parmesan, Rustic Croutons, Caesar Dressing

BREADS

Please Select Three

Mini Brioche Buns | Flour Tortilla Wrap Multi Grain Wheat Bread | Iceberg Lettuce Cups

PROTEINS

Please Select Three

Smoked Turkey | Prosciutto | Salami | Pepperoni Capicola | Applewood Bacon | Grilled Portobello Mushrooms

ACCOMPANIMENTS

Cheddar, Swiss, Provolone, Lettuce, Red Onion, Dill Pickle Chips, Pepperancini Peppers, Sliced Tomatoes, Basil Pesto Aioli, Mayonnaise, Ketchup, Mustard

ADD-ONS

\$3pp** per item

Potato Salad

Pasta Salad



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Hand-Crafted Pizza Bar

\$24" /person

* * Gluten Free Crust Available Upon Request * *

SALADS

Dressings: Buttermilk Ranch | Balsamic Vinaignette | Honey Mustard | Caesar | Bleu Cheese Please Select One

Garden Salad

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Rustic Croutons

Italian Chopped

Mixed Greens, Salami, Roasted Chickpeas, Grape Tomatoes, Red Onion, Kalamata Olives, Feta, Lemon Herb Vinaigrette

Caesar Salad*

Romaine, Parmesan, Rustic Croutons, Caesar Dressing

PIZZAS

Please Select Three

Original Cheese

Marinara, Mozzarella, Provolone, Parmesan

Pepperoni

Marinara, Fresh Mozzarella, Fresh Basil

Margherita

Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil

Meatball Pie

Marinara, Mozzarella, House Made Meatballs, Grilled Onions, Goat Cheese

BBQ Chicken

House BBQ Sauce, Mozzarella, Grilled Chicken, Applewood Bacon, Grilled Onions, Cilantro

Veggie

Marinara, Mozzarello, Kalamata Olives, Mushrooms, Sundried Tomatoes, Bell Peppers, Fresh Basil

Works

Marinara, Mozzarella, Pepperoni, Sausage, Grilled Onions & Peppers, Fresh Basil

Chicken Alfredo

Alfredo, Mozzarella, Grilled Chicken, Grilled Onions, Mushrooms, Fresh Basil

Cheeseburger

Island Sauce, Seasoned Beef, Mozzarella, Cheddar Jack, Grilled Onions, Pickles



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Fajita & Taco Bar

\$26" /PERSON

STARTERS

Fire Roasted Salsa, Guacamole & Tortilla Chips

PROTEINS

Please Select Two

Chipotle Grilled Chicken[^] | Carne Asada[^] Blackened Catfish^{*} | Roasted Portobello Mushrooms[^]

ACCOMPANIMENTS

Grilled Onions | Peppers | Flour or Corn Tortillas | Sour Cream | Spanish Rice Cheddar Jack Cheese | Black Beans | Lettuce | Pico De Gallo | Jalapeños

Smoke-House BBQ

\$28" /Person

SALADS

Dressings: Buttermilk Ranch | Balsamic Vinaigrette | Honey Mustard | Caesar | Bleu Cheese Please Select One

Garden Salad

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Rustic Croutons

Italian Chopped

Mixed Greens, Salami, Roasted Chickpeas, Grape Tomatoes, Red Onion, Kolamata Olives, Feta, Lemon Herb Vinaigrette

Caesar Salad*

Romaine, Parmesan, Rustic Croutons, Caesar Dressing

MAINS

Please Select Two

BBQ Baby Back Ribs^ | BBQ Grilled Chicken^ Smoked Pulled Pork^ | Slow Roasted Brisket

SIDES

Please Select Two

Garlic Mashed Potatoes | Campfire Beans Seasonal Vegetables | Coleslaw Cheesy Corn



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The Italian

\$26 /Person

STARTER

Tomato Bruschetta

SALADS

Dressings: Buttermilk Ranch | Balsamic Vinalgrette | Honey Mustard | Caesar | Bleu Cheese Please Select One

Garden Salad

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Rustic Croutons

Italian Chopped

Mixed Greens, Salami, Roasted Chickpeas, Grape Tomatoes, Red Onion, Kalamata Olives, Feta, Lemon Herb Vinaigrette

Caesar Salad*

Romaine, Parmesan, Rustic Croutons, Caesar Dressing

MAINS

Please Select Two

Cajun Pasta

Andouille Sausage, Cajun Cream Sauce, Grilled Chicken or Shrimp, Parmesan

Eggplant Parmesan

Crispy Eggplant, Fresh Garlic, Herbs, Marinara

Penne Bolognese

Beef, Sausage, Carrots, Red Wine, Tomatoes, Penne Pasta

Spaghetti & House Made Meatballs

Marinara, Thin Spaghetti, Fresh Herbs, Garlic

Chicken Fettuccine

Grilled Chicken, Sun Dried Tomatoes, Cream, Fresh Herbs, Garlic

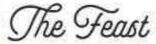


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\$38" /Person

INCLUDES

Parker House Rolls

STARTER

Assortment of Fresh Vegetables, Fruits & Cheeses^

SALADS

Dressings: Buttermilk Ranch | Balsamic Vinaigrette | Honey Mustard | Caesar | Bleu Cheese Please Select One

Garden Salad

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Rustic Croutons

Italian Chopped

Mixed Greens, Salami, Roasted Chickpeas, Grape Tomatoes, Red Onion, Kalamata Olives, Feta, Lemon Herb Vinaigrette

Caesar Salad*

Romaine, Parmesan, Rustic Croutons, Caesar Dressing

MAINS

Please Select Two

Prime Rib * ^

Rosemary, Garlic, Horseradish Sauce, Au Jus

Brown Sugar Ham^

Oven Roasted Salmon*^

Fresh Herbs & Lemon

Cajun Fried Catfish

Remoulade, Tartar, Coleslaw, Lemon

Garlic & Herb Crusted Beef Tenderloin^

Oven Roasted Chicken Spiedini

Chicken Breast Stuffed With Spinach, Mozzarella, Sun Dried Tomatoes

^\$75 Carving Station Fee / 30 Guest Minimum

SIDES

Please Select Two

Garlic Mashed Potatoes^

Seasonal Vegetables^

Cheese Grits^



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\$21" /Person

BEGINNINGS

Seasonal Fruits Individual Yogurts Granola

BAKERY

Please Select Three

Assorted Muffins

Fruit Danish

Fresh Croissants

NY Style Bagels

(Cream Cheese, Preserves, Honey Butter)

HYDRATION STATION

Orange | Cranberry | Tomato Regular & Decaf Coffee Herbal Teas

Sweets

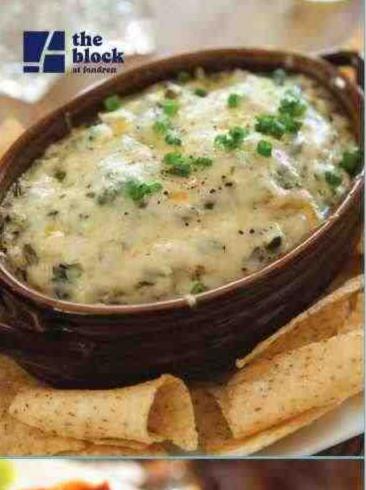
\$3++ Each / Person
Must accompany a food station
Please Select One
Freshly Baked Cookies
Triple Chocolate Brownie Bites
Chocolate Covered Strawberries
Caramelized Cheesecake Bites



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Party Platters

Must accompany a food station

10 Servings per Platter	
Cheese Platter An Assortment Of Imported & Domestic Cheeses, Seasoned Nuts, Fresh Fruit, Assorted Crackers	\$65**
Antipasto Platter Cured Italian Meats, Imported & Domestic Cheeses, Roasted Vegetables, Marinated Olives, Sliced Baguette	\$80**
Mezze Platter Hummus, Marinated Olives & Grilled Pita	\$46**
Assortment of Seasonal Fresh Fruit	\$60**
Assortment of Fresh Vegetables Buttermilk Ranch	\$55**
Pretzel Bites Beer Cheese Fondue, Stout Mustard	\$60**
Cheese Fondue Dip & Crispy Tortilla Chips	\$45**
Chicken Wings Choose up to Two Sauces or Rubs Sauces: Buffalo Mango Habanero Garlic Parmesan House BBQ Sauce Garlic Thai Chili Rubs: Chipotle Lemon Pepper	\$72"
Spinach Artichoke Dip & Crispy Tortilla Chips	\$48**
Crispy Chicken Tenders	\$70"
Choice of Dipping Sauces	
Duck Confit & Andouille Eggrolls Hoisin BBQ, Garlic Thai Chile	\$78"
Vegetable Spring Rolls	\$56**

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Soy Ginger Sauce





Beverage Meru

NON-ALCOHOLIC BEVERAGES

Unlimited Soda Products, Bottled Water & Iced Tea \$3.50° pp

BEER & WINE PACKAGE

Includes Domestic Draft Beers (16 az), Domestic Bottled Beers, Hard Seltzers, House Wine (6 az paurs) \$8" Per Ticket Price ~Or 1 Hour | \$18" 2 Hours | \$30"

DELUXE BAR PACKAGE

Includes House & Call* Liquors, House Wine (6 pz. pours),
Domestic & Craft Draft Beers (16 pz.), Domestic & Craft Bottled Beers,
Hard Seltzers

\$10" Per Ticket Price ~Or 1 Hour | \$20" 2 Hours | \$35"

PREMIUM BAR PACKAGE

Includes Premium** Liquors, Premium Wine (6 az paen),
Domestic & Craft Draft Beers (16 az.), Domestic & Craft Bottled Beers,
Hard Seltzers, House & Call* Liquors

\$12** Per Ticket Price ~Or 1 Hour | \$22** 2 Hours | \$40**

HOSTED BAR

Charges Based on Consumption. Includes a 20% Gratuity added to the total beverage charge

CASH BAR

Guests Are Responsible for Their Own Beverage Purchases

 Call liquor brands might include - Smirnoff Vodka, Jack Daniel's, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuerva Tequila, Dewar's Scotch. Tanqueray Gin

* Premium liquor brands might include - Grey Goose, Ketel One, Tito's, Crown Royal, Maker's Mark, Bombay Sapphire Gin, Patron Tequila, Bailey's



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EVENT REQUEST FORM

Name	_Organization		_Today's Date	
Address	City		State_	Zip
Phone	Email	Number of Guests		
Preferred Party Date	Party Duration:	=		
EVENT STATIONS Event stations (menus) are desig (Please select below)	gned to be served to all guests in attendance.	EVENT BEVERAGE Non-Alcoholic Beverag Unlimited Sada Products, Battled		u
☐ Appelizers	\$24** pp	54945 200000 000 0	\$3.50)** pp
AT FEISAFARIA SALIN 1	\$20** pp	☐ Beer / Wine Package Includes Damestic Draft Beers (16 oz.), Damestic Bottled Beers, Hard Seitzers, House Wine (6 az. pours)		
☐ Pizza Bar	\$24" pp		\$8**;	er Ticket Price
☐ Fajita & Taca Bar	\$26** pp	+0(+	\$1B**	pp, 1 Hour Package
☐ Smokehouse BBQ	\$28- pp		\$30	pp, 2 Hour Package
☐ The Italian	\$26" pp	☐ Deluxe Bar Package Includes House & Call* Liquars, House Wine (6 az pours), Damestic &		
☐ The Feast	\$38** pp	Craft Draft Beers [16 oz.], Domestic & Craft Battled Beers, Hard Seltzers\$ 10** per Ticket Price		
☐ Breakfast	\$21** pp	-10-		pp, 1 Hour Package
□ Sweets	odd \$3** pp	SMC-		pp, 2 Hour Package
PARTY PLATTERS Must accompany a food station 10 Servings per Platter		☐ Premium Bar Package Includes Premium** Liquors, Premium Wine (6 az: paurs), Domestic & Craft Dro Beers (16 az.), Domestic & Craft Battled Beers, Hard Seltzers, House & Call* Uquors		
Cheese Platter	\$65++		10000	per Ticket Price
Antipasto Platter	\$80++	+O(+		pp, 1 Hour Package
Mezze Platter	\$46++			pp, 2 Hour Package
Assortment of Seasonal Fresh Fruit	255 C 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	☐ Hosted Bar		d on Consumption**
Assortment of Fresh Vegetables	\$55++	Includes a 20% Gratuity added is	the total bever	ige charge
Pretzel Bites	\$60++	☐ Cash Bar		
Cheese Fondue Dip & Crispy Torfilla Chips	\$45++			
Chicken Wings	\$72++			() () = = =
Spinach Artichoke Dip & Crispy Tartilla Chips	\$48++		ti	16
Crispy Chicken Tenders	\$70++			
Duck Confit & Andouille Eggrolls	\$78++	У		lock
Vegetable Spring Rolls	\$56++			ondren

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