



SPECIAL EVENTS

At The Arts District Mansion





BREAKFAST MENUS

All food prices are subject to 25% service charge and applicable sales tax.

BUFFET BREAKFAST

Traditional Continental \$25

Fresh Seasonal Selection of Fruit and Berries
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls, Assorted Danish
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Starbucks Coffee and Tazo Teas

Premium Continental \$30

Potato, Egg and Cheese Breakfast Tacos
Fresh Seasonal Selection of Fruit and Berries
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls, Assorted Danish, Assorted Bagels
Plain and Berry Flavored Cream Cheese
Vanilla Yogurt with Granola Topping
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Starbucks Coffee and Tazo Teas

Classic Breakfast Buffet \$35

Fresh Seasonal Selection of Fruit and Berries
Assorted Breakfast Breads, Mini Muffins, Cinnamon Rolls, Assorted Danish
Vanilla Yogurt with Granola Topping
Scrambled Eggs with Chives
Applewood Smoked Bacon
Country Style Sausage Patties
Breakfast Potatoes
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Starbucks Coffee and Tazo Teas

PLATED BREAKFAST

Plated Breakfast Selections include Assortment of Breakfast Pastries with Butter and Preserves, Freshly Squeezed Orange Juice and Freshly Brewed Starbucks Coffee and Tazo Teas.

Traditional \$27

Scrambled Eggs with Breakfast Potato Hash and your choice of Crispy Bacon or Chicken Apple Sausage.

Quiche \$30

Select Ham and Aged Cheddar, Roasted Mushrooms and Swiss Cheese, or Prosciutto, Sun-Dried Tomatoes, Spinach and Mozzarella Cheese, with Bacon or Chicken Apple Sausage and Breakfast Potato Hash.

Deluxe \$34

Choice of Parfait or Fresh Fruit Cup
Egg Souffle with Spinach, Sun-Dried Tomatoes and Feta Cheese
Breakfast Potato Hash
Bacon or Chicken Apple Sausage





LUNCH MENUS

All food prices are subject to 25% service charge and applicable sales tax.

PLATED LUNCHEON

Poultry \$44 | Fish \$48 | Meat \$52 | Duet Presentations +\$10 Per Person

The highest priced entrée will prevail if multiple entrées are selected.
Includes Freshly Baked Rolls and Butter, Starbucks Coffee and Tazo Teas.

First

Field Greens, Strawberries, Radish Noir, Goat Cheese, Candied Almonds, Poppyseed Dressing

Artisan Greens, Cucumber, Tomato, Carrots, Manchego Cheese, Buttermilk Ranch

Baby Spinach, Arugula, Dried Cherries, Candied Walnuts, Feta Cheese, Aged Balsamic Vinaigrette

Macerated Kale Caesar, Tomatoes, Roasted Chickpeas, Caesar Dressing

Second

Lemon-Garlic Grilled Chicken Breast, Roasted Artichoke, Cacio e Pepe Risotto, Roasted Tomato Sauce

Herb Roasted Chicken Breast, Fingerling Potatoes, Haricots Verts, Natural Jus

Citrus Seared Salmon, Garlic Roasted Broccolini, Wild Rice Pilaf, Ginger Butter Sauce

Seared Bistro Filet, Grilled Asparagus and Carrots, Green Peppercorn Sauce

Braised Short Ribs, Manchego Polenta, Patty Pan Squash, Red Wine Reduction

Roasted Salmon, Cauliflower and Pomme Mash, Spring Pea Purée, Blistered Tomatoes, Sautéed Baby Kale

Stuffed Red Pepper with Basil Couscous, Haricots Verts, Baby Artichokes and Balsamic Reduction

Grilled Vegetable Napoleon, Arrabiata Sauce, Manchego and Black Garlic Polenta

Crispy Tofu, Jasmine Rice, Szechwan Ginger Soy Sauce

Third

Flourless Chocolate Cake

Meyer Lemon Meringue Tart

Chocolate Mousse Cake, Fresh Berries

Dutch Apple Tarte Tatin

NY Style Cheesecake, Seasonal Berry Compote

Grilled Pound Cake, Grand Marnier Whipped Cream, Macerated Berries, Lemon Thyme Glaze

PLATED CHILLED LUNCHEON

Includes Freshly Baked Rolls and Butter, Starbucks Coffee and Tazo Teas.

First

Chicken Cobb Salad \$37

Grilled Chicken Breast, Romaine Lettuce, Bacon, Avocado, Baby Tomatoes, Blue Cheese, Ranch Dressing

Steak Wedge \$42

Black Pepper Crusted Bistro Filet, Sliced Heirloom Tomatoes, Blue Cheese, Angry Pecans, Blue Cheese Dressing

Salmon Salad \$38

Citrus Grilled Salmon, Hearts of Palm, Orange Segments, Grape Tomatoes, Golden Raisin Vinaigrette

Second

Flourless Chocolate Cake

Meyer Lemon Meringue Tart

Chocolate Mousse Cake, Fresh Berries

Dutch Apple Tarte Tatin

NY Style Cheesecake, Seasonal Berry Compote

Grilled Pound Cake, Grand Marnier Whipped Cream, Macerated Berries, Lemon Thyme Glaze



LUNCH MENUS

All food prices are subject to 25% service charge and applicable sales tax.

THEMED BUFFET LUNCHEONS

Includes with Baked Rolls and Butter, Starbucks Coffee and Tazo Teas.

American \$52

Pick one salad:

Field Greens, Strawberries, Radish Noir, Goat Cheese, Candied Almonds, Poppyseed Dressing

Artisan Greens, Cucumber, Tomato, Carrots, Manchego Cheese, Buttermilk Ranch

Baby Spinach, Arugula, Dried Cherries, Candied Walnuts, Feta Cheese, Aged Balsamic Vinaigrette

Macerated Kale Caesar, Tomatoes, Roasted Chickpeas, Caesar Dressing

Pick one vegetable:

Roasted Broccolini, Baby Peppers

Haricots Verts, Bacon, Shallots, Blistered Tomatoes

Lemon-Garlic Roasted Sunburst Squash, Baby Zucchini

Pick one starch:

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Maple-Brown Sugar Roasted Sweet Potatoes

Pick two entrees:

Black Pepper Bistro Filet, Brandy Cream

Roasted Salmon, Citrus Beurre Blanc

Herb Grilled Chicken Breast, Natural Jus

BBQ \$48

Pick one salad:

Artisan Greens, Cucumber, Tomato, Carrots, Manchego Cheese, Buttermilk Ranch

Diced Tomato, Cucumber, Black Eyed Peas, Red Onions, Apple Cider Dressing

Watermelon Salad, Arugula, Feta Cheese, Balsamic Dressing

Pick one vegetable:

Country Style Green Beans

Bourbon Corn

Fire Roasted Vegetable Medley

Pick one starch:

Macaroni and Cheese

BBQ Beans

Classic Potato Salad

Pick two entrees:

All served with Dill Pickle Slices and Sliced White Onions

House Smoked Brisket, BBQ Sauce

Smoked Chicken Breast, Chipotle BBQ Sauce

Smoked Pulled Pork Shoulder, Sweet Honey-Mustard BBQ Sauce

Southwest \$45

Pick one salad:

Southwest Caesar Salad, Roasted Corn, Black Eyed Peas, Tortilla Chips, Chipotle Dressing

Cucumber, Tomatoes and Avocado Salad, Cotija Cheese, Spicy Lime Tajin

Pick one vegetable:

Mexican Corn Casserole

Oregano-Cumin Grilled Squash

Roasted Red Peppers and Broccoli

Pick one starch:

Spanish Rice

Borracho Black Beans

Jalapeno Cheddar Mashed Potato

Pick one entrée:

Ancho Grilled Flank Steak, Red Chili Sauce

Mesquite Grilled Chicken, Poblano Cream Sauce

Southwest Spiced Redfish, Cilantro Butter Sauce

Desserts

Please choose two:

Flourless Chocolate Cake

Meyer Lemon Meringue Tart

Chocolate Mousse Cake

Seasonal Fruit Cobbler

NY Cheesecake, Seasonal Berry Compote

Dulce de Leche Churros



RECEPTION MENUS

All food prices are subject to 25% service charge and applicable sales tax.

RECEPTION SELECTIONS

\$24 per person | Four Passed Hors D'oeuvres

Bite Sized Hors D'oeuvres Butler Passed for Pre-Dinner Reception

\$6 Per Piece

- Mini Chicken Tinga Taco, Avocado Creme (GF)
- Crispy Macaroni and Cheese, Paprika Aioli
- Vegetable Samosa, Tomato Chutney (V)
- Warm Phyllo Cup with Blackberry Compote and Gorgonzola Cheese
- Fried Green Tomato, Smoked Cheddar Pimento, Tomato Jam
- Squash Blossom Quesadilla, Poblano Crema
- Boursin Grilled Cheese, Roasted Tomato Soup Shooter
- Apple Chip with Brie, Pecan and Honey (GF)
- Pickled Beet Deviled Egg (GF)
- Asian Chicken Salad on Endive (GF)
- Miniature Chicken and Waffle Cone with Hot Honey
- Fried Artichoke, Lemon and Black Pepper Aioli
- Pigs in a Blanket, Mini Pilsner
- Miniature Fish and Chips Cone
- Balsamic Roasted Vegetable Rosemary Skewer (GF)

\$7 Per Piece

- Roasted Marble Potato, Crème Fraîche, Caviar (GF)
- Beef Tenderloin Canape on Toasted Sourdough, Horseradish Cream, Crispy Shallots
- Open Face Beef Wellington on Toasted Brioche
- Red Wine Braised Short Rib on Polenta Bite (GF)
- Mini Smoked Salmon Everything Bagel
- Fried Shrimp Shooter, Choice of Dynamite or Thai Sweet Chili Sauce
- Green Curry Veloute Shooter, Lobster Fritter
- Seared Crab Cake, Lemon Aioli Lump Crab Salad in Wonton Cup (GF)
- Mini Mac - Beef Patty, Shredded Lettuce, American Cheese, Secret Sauce, Sesame Seed Bun
- Lamb and Feta Meatball on Toasted Pita, Tzatziki
- Texas Quail Wrapped in Bacon, Jalapeno Cream Cheese (GF)
- Mini Connecticut Style Lobster Roll (Warm)
- Seared Ahi Tuna in Cone, Avocado, Soy-Ginger Sauce

ENHANCEMENTS

Add the following to your reception based on one hour, priced per person

Farmers Market \$16

Chef's Selection of International Cheeses, Assorted Fresh and Dried Fruits, French Bread, Nuts, Artisanal Crackers
Vegetable Crudit , Green Goddess Dip

Ultimate Shellfish M/P

Jumbo Shrimp and Cracked Cocktail Crab Claws or Oysters,
Spicy Horseradish Cocktail Sauce and R moulade

Traditional Antipasto \$25

Soppressata, Genoa Salami, Pepperoni and Prosciutto, Assorted Imported and Domestic Cheeses, Ciliegine Caprese Salad, Fire Roasted Vegetables with Balsamic Glaze, Marinated Portobello Mushrooms, Imported Marinated and Cured Olives, Balsamic Braised Cipollini, Tapenades and Spreads, Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguettes, Grape Clusters, Assorted Dried Fruit and Rosemary Sprigs, Skillet Toasted Whole Almonds

Taco Nacho Bar \$18

Seasoned Ground Beef, Shredded Lettuce, Tomatoes, Cheddar Cheese, Pico de Gallo, Black Bean and Corn Salsa, Chili Con Queso, Sour Cream, Guacamole



RECEPTION MENUS

All food prices are subject to 25% service charge and applicable sales tax.

RECEPTION STATIONS \$75

Please select three stations. Based on two hours of food service.

The French Quarter

Cheddar Grits with your choice of Blackened Chicken or Shrimp Étouffée, Fried Okra, Cheese Biscuit

Taqueria Fiesta! (Choose Two)

Braised Tomatillo Chicken, Cojita Cheese, Pickled Red Onion, Avocado Ranch Aioli

Crispy Cauliflower, Quick Pickled Slaw, Spicy Chipotle Crema

Braised Beef Brisket, Pepper Jack, Pico de Gallo, Cilantro Lime Crema

Baja Grilled Shrimp, Pineapple Pico, Quick Pickled Slaw, Salsa Verde

All Served with Elote (Grilled Mexican Street Corn)

La Dolce Vita (Choose Two Pastas)

Pappardelle Bolognese

Gemelli Cacio e Pepe

Radiatore Pesto alla Genovese with Potatoes and Green Beans

Grated Parmesan Cheese and Red Pepper Chili Flakes

All Served with Caesar Salad, Garlic Bread Stick

French Bistro Table

Grilled Beef Tenderloin, Au Poivre Sauce, Horseradish Cream

Roast Chicken with Cajun Seasonings and Citrus Beurre Blanc

Pommes Frites

Rocket Greens Salad

Macao Noodle House (Choose One)

Teriyaki Chicken or Lemongrass Shrimp

Sesame Soy Soba Noodles

Stir Fry Vegetables

Spring Roll

LITTLE PLATE STATIONS

Seared Sea Scallops, Jalapeno Corn Risotto, Crispy Prosciutto, Lime Cilantro Vinaigrette

Red Wine Braised Short Rib, Manchego and Black Garlic Polenta, Baby Patty Pan Squash

Roasted Halibut Carrot Yuzu Purée, Jasmine Rice Cake, Asparagus Salad

Herb Grilled Chicken, Caprese Cous Cous, Basil Pesto Focaccia Bread





PLATED DINNER MENUS

All food prices are subject to 25% service charge and applicable sales tax.

PLATED DINNER

Poultry \$70 | Fish \$75 | Meat \$82 | Duet Presentations +\$10pp

The highest price entrée will prevail if multiple entrées are selected.
All plated dinner selections are served with freshly baked rolls & butter
and freshly brewed Starbucks coffee & Tazo teas.

First

Baby Iceberg Lettuce, Bacon Lardons, Angry Pecans, Heirloom Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing

Butter Lettuce, Arugula, Shaved Watermelon Radish, Grapefruit Segments, Pine Nuts, Goat Cheese, Lemon Vinaigrette

Baby Spinach, Port Poached Pears, Candied Walnuts, Pecorino, Sherry Vinaigrette

Macerated Kale Caesar, Tomatoes, Roasted Chickpeas, Caesar Dressing

Beefsteak Tomatoes, Broccolini, Mozzarella, Fresh Basil Pesto, Aged Balsamic, Maldon Sea Salt

Second

Grilled Beef Tenderloin, Bordelaise

Braised Short Rib, Red Wine Reduction

Lemon Garlic Roasted Bone-in Chicken Breast, Natural Jus

Grilled Bone-in Chicken Breast, Fennel Cream Sauce

Roasted Salmon, Citrus Beurre Blanc

Sea Bass, Lemon Chimichurri

Stuffed Red Pepper, Basil Couscous, Haricots Verts, Baby Artichokes, Balsamic Reduction

Grilled Vegetable Napoleon, Arrabiata Sauce, Manchego and Black Garlic Polenta

Crispy Tofu, Jasmine Rice, Szechwan Ginger Soy Sauce

Starch

Select one of the following:

Roasted Garlic Mashed Potatoes

Sweet Potatoes and Roasted Pepper Hash

Manchego and Black Garlic Polenta

Roasted Fingerling Potatoes, Parsley Olive Oil

Risotto with Four Cheeses

Potato au Gratin

Vegetables

Select one of the following:

Roasted Brussels Sprouts, Maple Bacon Lardons

Roasted Garlic Patty Pan Squash

Charred Broccolini

Sautéed Greens Beans, Shallots, Tomatoes

Steamed Asparagus and Carrots, Warm Citrus Vinaigrette

Third

Raspberry White Chocolate Cake, Fresh Raspberry Sauce

Warm House-Made Apple Bourbon Bread Pudding, Sea Salt Caramel Sauce

Flourless Chocolate Cake with Framboise Sauce

Chocolate Stout Hazelnut Crunch Cake, Chocolate Ganache, Toffee Crumble

Honey-Lemon Panna Cotta, Fresh Strawberries, Pistachios

Dessert Trio (\$2 upcharge)

Select three of the following:

Miniature Flourless Chocolate Cake, Profiterole, Crème Brûlée

Cheesecake, Miniature Fruit Tart, Lemon Meringue Tart,

Tiramisu Shooter, Miniature Pecan Pie, Key Lime Pie, Miniature

Chocolate Mousse Cake



DINNER BUFFET MENUS

All food prices are subject to 25% service charge and applicable sales tax.

DINNER BUFFET

Two Entrées \$85 | Three Entrées \$90

Salads

Select one of the following:

Field Greens with Strawberries, Radish Noir, Goat Cheese, Candied Almonds and Poppyseed Dressing

Artisan Greens, Cucumber, Tomato, Carrots, Manchego Cheese and Buttermilk Ranch

Baby Spinach and Arugula, Dried Cherries, Candied Walnuts, Feta Cheese and Aged Balsamic Vinaigrette

Macerated Kale Caesar, Tomatoes, Roasted Chickpeas, Caesar Dressing

Starch

Select one of the following:

Roasted Garlic Mashed Potatoes

Sweet Potatoes and Roasted Pepper Hash

Polenta, Manchego and Black Garlic

Roasted Fingerling Potatoes, Parsley Olive Oil

Risotto with Four Cheeses

Potato au Gratin

Vegetables

Select one of the following:

Roasted Brussels Sprouts with Maple Bacon Lardons

Roasted Garlic Patty Pan Squash

Charred Broccolini

Sautéed Greens Beans, Shallots, Tomatoes

Steamed Asparagus and Carrots, Warm Citrus Vinaigrette

Main

Roasted Beef Tenderloin, Au Poivre Sauce, Horseradish Cream Drizzle, Crispy Tobacco Onions

Braised Short Rib, Red Wine Reduction, Caramelized Carrot and Celery Herb Crusted Pork Loin, Caramelized Shallot Demi, Apple Chutney

Grilled Lemon Herb Chicken, Mushroom Marsala Sauce, Shaved Asparagus Salad Pan Seared Chicken, Roasted Garlic Fennel Cream, Charred Artichoke & Peppers Roasted Salmon, Citrus Beurre Blanc, Roasted Red Pepper Relish

Blackened Red Fish, Dill Cream Sauce, Cucumber & Tomato Salsa

Desserts

Please choose two:

Flourless Chocolate Cake

Meyer Lemon Meringue Tart

Chocolate Mousse Cake

Seasonal Fruit Cobbler

NY Cheesecake, Seasonal Berry Compote

Dulce de Leche Churros





LATE NIGHT MENUS

All food prices are subject to 25% service charge and applicable sales tax.

PASSED LATE NIGHT SELECTIONS

Priced Per Piece

Pizza Delivery \$8

Served in mini pizza boxes

Margherita

Pepperoni and Cheese

Four Cheese

Mini Burgers \$8

Mini MAC – Beef Patty, Shredded Lettuce, American Cheese, Secret Sauce, Sesame Seed Bun, with Pommes Frites

Breakfast Burritos \$8 (two per order, select two)

Potato, Egg and Cheese

Chorizo, Egg and Cheese

Bacon, Egg and Cheese

Truffle Fries Cone \$8

Bavarian Pretzel \$8

Shiner Bock Cheddar Fondue

Miniature Chicago Hot Dog \$8

Pommes Frites

Vegetable Pot Stickers \$8

Thai Sweet Chili Sauce, served in Miniature Chinese Take Out Boxes

Chicken and Waffle Sandwich \$8

Honey Butter and Tater Tots

Miniature Corn Dog \$8

Stone Ground Mustard, House Kettle Chips

Walking S'Mores Station \$12

(Requires Attendant)

Assorted, Individual Cookie Bags, Toasted Marshmallows, Hershey's Chocolate Bar

Waffle Pop Station \$12

(Requires Attendant)

Waffle Pops with Assorted Toppings, Nutella, Marshmallow Fluff, Whipped Cream, Strawberries, Bananas and Chopped Pecans





BEVERAGE BAR MENUS

Unlimited service of appropriate selections of liquor, beer, wine, champagne, bottled water and soft drinks for a stated continuous period. (Does not include wine service poured at tables during dinner.) All alcohol prices are subject to a 25% service charge and applicable sales tax.

Call Brand Bar

1st Hour | \$20.00 per person
2nd Hour | \$10.00 per person
Each Additional Hour | \$8.00 per person

Bulletin Place, Chardonnay
Man Family Wines, Cabernet Sauvignon
Sand Point, Sauvignon Blanc
Marques de Caceres, Cava
Dewar's Scotch
Jim Beam Kentucky Bourbon
Canadian Club Whiskey
Svedka Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Tequila Silver

Premium Brand Bar

1st Hour | \$24.00 per person
2nd Hour | \$12.00 per person
Each Additional Hour | \$10.00 per person

Hess Shirttail Creek, Chardonnay
Kenwood Pinot Noir
Carmel Road, Cabernet Sauvignon
Mohua, Sauvignon Blanc
Mumm Cuvee Napa, Sparkling Wine
Chivas Regal Scotch
Buffalo Trace Kentucky Bourbon Whiskey
Bulleit Rye
Titos Vodka
Zephyr Gin
Myer's Platinum Rum
Socorro Tequila

Beer, Wine and Champagne Bar

1st Hour | \$18.00 per person
Each additional hour | \$7.00 per person

Unlimited service of appropriate selections of beer, wine, champagne, bottled water and soft drinks for a stated continuous period.

Bartender Fee

\$195.00 per Bartender | One Bartender required for every 75 guests

Our professional Bartenders are trained to serve responsibly which includes a "No Shot" Policy. Management reserves the right to verify the identification of any guest attending an event at the Arts District Mansion to determine if the guest is of legal drinking age in the state of Texas.





GENERAL INFORMATION

The Arts District Mansion offers unrivaled versatility for special events. Whether it is within the charm of the historic 19th century family residence or reveling within the glorious expanse of the Pavilion ballroom, groups of all sizes will find a perfect fit for their needs.

Minimums

A food and beverage minimum will be established for all events. The food and beverage minimum is based on factors including the time of year, day of the week and time of day of the event.

Function Times

Events are planned for a maximum of four (4) hours; additional hours will require supplemental security and labor charges. Please inform your catering manager of your individual needs as all events are unique.

Items Provided

Tables, chairs, dance floor, limited risers/staging, white lap length linens, napkins, white china, glassware and flatware are provided. Additional items such as custom linens, floral arrangements, or lighting, can be arranged through your catering manager.

Payment

To secure a date for an event, all groups must execute their catering and rental contracts and pay the facility rental fee, refundable damage deposit of \$500.00, if applicable and fifty percent (50%) of the estimated catering charges. Final payment made ten (10) days prior to the function. Deposits may be made in the form of cash, check, credit card or cashier's check. We accept American Express, Visa, Master Card and Discover and payment can be submitted via our online portal operated by Sertifi. There is a 3% surcharge for payments made by credit card.

Tax & Service Charge

A taxable 25% service charge and appropriate sales tax (currently 8.25%) is applied to all food and alcoholic beverage purchases. Groups that qualify for tax exemption status must submit a valid Texas Sales and Use Tax Exemption Certificate prior to the event. All certificates will be verified through the State of Texas Comptroller's office. Any organization or educational institution outside the State of Texas that are considered tax exempt in their state are not considered tax exempt in the State of Texas. If a group does not have a certificate on file, taxes will be charged where applicable. Tax exempt groups are still responsible for taxes on alcohol, bartender fees and alcohol service charges.





Food & Beverage Policy

The Arts District Mansion, as a licensee, is responsible for the administration of the sales and service of all food and beverage products. This is in accordance with the Texas State Health Regulations and the Texas Alcoholic Beverage Commission. Therefore, no food and/or beverages of any kind may be brought into or removed from the property.

Guarantees

The final food and beverage guest count for events is required no later than five (5) business days prior to the event. If a guaranteed number is not received by that time, you will be charged for the original guest count. Increases in your guarantee after the required time may result in additional charges.

Price Increases

All prices quoted are those in effect at the time the contract is signed and may be subject to increases in changes to food, beverage or other costs. You shall pay such increased charges and shall accept any reasonable substitutions in the menu as determined by Culinaire International due to increased costs of lack of availability.

Parking

Self-parking is available in the covered garage at the preferred rate of \$10.00 per car. Valet parking is an option at \$200.00 per valet parker for a four (4) hour event. One valet parker is required for every ten (10) cars. Please speak with your catering manager for more information.

Labor & Security Charges

Additional labor fees may apply depending on the service for your event. Chef Attendants are \$195 and Cashiers are \$150.00, Bartenders are \$195.00. One (1) bartender per each seventy-five (75) guests is required. For all evening and weekend events and daytime events with over 100 guests, the Arts District Mansion requires one (1) security guard per 100 guests at a charge of \$85.00 per hour with a four (4) hour minimum.

Decorations

No open flame candles of any type are permitted in the original historic portion of the Mansion. Covered flame candles are allowed in other parts of the facility. Use of birdseed, rice, confetti, flutter fetti and sparklers is prohibited. The Arts District Mansion reserves the right to approve all signage and decorations. Printed signs outside of function rooms must be free standing or on an easel. Handwritten signs are not permitted. In the event that signs are attached to walls without authorization and any damage is incurred, the cost of repair or replacement will be billed to the client.

Shipping/Package Procedure

Materials sent to the Arts District Mansion should be addressed to the client. The package should indicate HOLD FOR ARRIVAL with the name of the group and the event date. The Arts District Mansion assumes no responsibility for freight or shipping charges or for loss or damage to the contents. The client is solely responsible for the cost of repacking and arranging return shipments of materials and/or equipment.

Liability

The Arts District Mansion is not responsible for loss or damage to equipment, decorations, etc. brought prior to, or left after the function. All items must be removed immediately after the function unless prior approval is received directly from your catering manager.



ROOM RATES

Arts District Mansion

Private Room	\$300
Two (2) Adjoining Rooms (Second Floor)	\$300
Historic Arts District Mansion (First & Second Floor Historic Rooms)	\$500
Atrium	\$400
Arts District Hall	\$400
Arts District Hall and Atrium	\$400
Entire Mansion, Arts District Hall and Atrium	
Week Night Events Monday - Thursday	\$800
Friday Evening Events	\$1,200
Saturday Daytime Events	\$1,200
Sunday Daytime or Evening Events	\$1,200
Saturday Evening Events	\$1,500

The Pavilion

Monday - Friday Daytime Events	
Per Section	\$550
½ Ballroom	\$1,200
Entire Ballroom	\$2,250
Monday - Thursday Evening Events	
Per Section	\$500
½ Ballroom	\$1,200
Entire Ballroom	\$2,250
Friday Evening Events	
½ Ballroom	\$1,500
Entire Ballroom	\$3,000
Saturday Daytime Events	
Entire Ballroom	\$2,250
Saturday Evening Events	
Entire Ballroom	\$4,000
Sunday Events	
Entire Ballroom	\$2,250

*If you are a member of the Dallas Bar Association, please notify your catering manager.





AUDIO VISUAL GUIDELINES

Culinaire International may assist Arts District Mansion guests with their audio-visual needs. Please provide your catering manager with at least a twenty-one day notice to accommodate your audio-visual needs. Those wishing to use third party audio-visual contractors must contact the catering representative for an approved list of vendors. The Arts District Mansion must provide advance approval of all outside audio-visual contractors not listed on its approved list of vendors.

The Arts District Mansion will, upon reasonable notice, cooperate with outside audio-visual contractors. The Arts District Mansion facilities are available to outside audio-visual contractors to the extent that their event does not interfere with use of the facilities by other guests. All outside audio-visual contractors must submit proof of insurance to the Arts District Mansion fourteen (14) days prior to their set up. It is the responsibility of the guest and the audio-visual contractor to schedule set up arrangements with your catering representative.

Damage to the Arts District Mansion audio-visual equipment or the Arts District Mansion facility by a guest or the guest's audio-visual contractor is the responsibility of the guest and will be deducted from the guest's security deposit for rental of the facility or charged directly to the guest pursuant to the terms of the Facilities Rental Agreement. We are pleased to offer for your convenience our in-house Audio Visual equipment that you may reserve with your catering manager. The following equipment is available:

Projectors/TVs

LCD Projector	\$400.00
Includes skirted cart	
TV/VCR	\$150.00
TV/VCR/DVD	\$200.00
Overhead Projector	\$75.00
Elmo Projector	\$300.00
AV Cart	\$50.00
Includes power cord	

Portable Screens

Tripod	\$50.00
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Sound Systems

Under 300 guests	\$300.00
Over 300 guests	\$400.00

Microphones

Tabletop/Handheld	\$45.00
Wireless Handheld	\$125.00
Lavaliere	\$125.00

Miscellaneous

Flip Chart	\$50.00
Easel	\$10.00
Power Strip	\$15.00
Extension Cord	\$10.00
Fast Fold	\$100.00
Upright Piano Rental	\$200.00
Polycom Speaker Phone	\$100.00
Additional Power	\$275.00 per 30 amp/120v (Pavilion only, limited availability)





TASTINGS

We are pleased that you have chosen the Arts District Mansion as the location to host your special event. To allow our staff to dedicate their full attention to your tasting, we have established the following guidelines:

Tastings may be requested and scheduled for plated events with a food and beverage minimum of \$10,000 or above. The availability of specific items for the tasting and the tasting schedule is at the sole discretion and availability of the Chef.

Tastings are offered Tuesday through Thursday from 2:00 pm – 4:00 pm. This avoids any conflicts with any lunch or dinner event commitments with our Culinary and Banquet Team.

Only one (1) tasting is offered complimentary for up to four (4) people.

We do not provide tastings for items from our stations and displays menus.

We are happy to customize a menu to meet your style and needs or you may select from our selection of menus.

Provide us with your selection of:

- 4 Hors d'oeuvres
- 2 Salads
- 2 Entrées
- 2 Desserts

Please forward three (3) dates and times that work best with your schedule, keeping in line with the above guidelines and we will find a date that works with our Culinary and Banquet Teams event calendars.

We require no less than two (2) weeks' notice for such arrangements to be made. Lastly, we must have your menu selections no later than ten (10) days prior to the tasting to keep your original scheduled date.

We look forward to creating an amazing experience for you and your guests!

