



# FORT WORTH

1621 River Run #176 Fort Worth, TX 76107

events@unco.com

# **GENERAL POLICIES**

- To reserve an event space, a contract must be signed and a credit card on file at least 7 business days prior to the event date. Reservations may be canceled up to 72 hours prior to the reservation without penalty.
- All patio reservations are WEATHER PERMITTING only. In the event of severe weather, we are forced to close the patio and reschedule your reservation. There are no cancellation penalties due to weather related cancellations.
- The menu for the event must be finalized at least 10 business days prior to the event date. If a buffet-style menu is not selected, there will be a limited menu available for parties of 20 or more.
- Please note the portion control listed on each menu as buffets are per person and are not unlimited. Menus listed in this brochure are all served buffet-style and require a minimum of 20 guests to order.
- Outside cakes and cupcakes are allowed. All other outside food & beverage is not allowed. Confetti, glitter, and other decorations hard to clean up are not allowed.
- All event & large party spaces are booked in 2.5 hour time frames. Food & beverage minimums must be met within that time frame.
- Food & beverage minimums vary depending on the day, time, and space requested for the event. Minimums are based on 2.5 hour time blocks and are needed to be met before 8.25% tax and 20% gratuity.
- Food & beverage minimums can be met on separate checks or one check. Buffet-style menus or pre-ordered items must be on one check.

# **EVENT SPACES**



# **Covered Patio A**

SEATED 60 | COCKTAIL 80

#### Semi-Private

Covered patio is perfect for socials & celebrations // \*Buyouts available



# **Covered Patio B**

SEATED 20 | COCKTAIL 35

#### **Non-Private**

Covered patio is perfect for socials & celebrations // \*Buyouts available

# **EVENT SPACES**



# **Main Dining**

SEATED 25

#### **Non-Private**

Booth seating great for casual dining and small seated events



# **Riverside Patio**

SEATED 40 | COCKTAIL 60

#### **Non-Private**

Uncovered patio right on the Trinity River, perfect for larger cocktail parties // \*Buyouts available



# **Back Patio**

SEATED 22 | COCKTAIL 30

### Semi-Private

Small back patio section, tucked away and perfect for small social and cocktail events

# // BYO BUFFET //

# **BOWL BUFFET**

# **\$25 PER PERSON**

6 OZ PROTEIN PER PERSON | 3 OZ PER PROTEIN

### Starters:

Chips & HG Vegan Queso

#### **CHOOSE TWO**

### Proteins:

Grilled Chicken Spicy Pulled Pork

## **Premium Proteins:**

+\$5 PER PERSON

Grilled Salmon Mongolian Beef Tenderloin

#### **CHOOSE THREE**

#### **Bases:**

Honey-Garlic Brussel Sprouts Sweet Potato Hash Lemon-Parmesan Broccoli Garlic Mashed Potatoes Chile Braised Black Beans Cilantro-Lime Brown Rice Garlic Green Beans Mexican Street Corn

# // BYO BUFFET //

# HG BUFFET

### **\$35 PER PERSON**

6 OZ PROTEIN PER PERSON | 3 OZ PER PROTEIN

#### **Starters:**

Chips & HG Vegan Queso 🚺 Cochinita Nachos

#### **CHOOSE ONE**

Salad:

HG Kale Caesar Spinach Salad

#### CHOOSE TWO CHOOSE THREE

# Bases:

**Proteins:** Grilled Chicken Spicy Pulled Pork

#### **Premium Proteins:**

+\$5 PER PERSON

Grilled Salmon Mongolian Beef Tenderloin

#### Honey-Garlic Brussel Sprouts Sweet Potato Hash Lemon-Parmesan Broccoli Garlic Mashed Potatoes Chile Braised Black Beans Cilantro-Lime Brown Rice Garlic Green Beans Mexican Street Corn

Contains Nuts

# // A LA CARTE //

# **APPETIZERS**

#### Avocado Hummus 🔷 🛛 🖉

\$40 | SERVES 10 - 15 GUESTS served with fresh veggies & taro chips

#### **Cochinita Nachos**

\$60 | SERVES 15 - 20 GUESTS
traditional Mexican pulled pork, pepper jack
cheese, salsa, cilantro, & green onions

#### HG Vegan Queso o

\$40 | SERVES 15-20 GUESTS served with gluten-free chips

#### Salsa

\$40 | SERVES 15-20 GUESTS served with gluten-free chips



Contains Nuts

## // A LA CARTE //

PROTEINS

SERVES 15 GUESTS PER HALF-PAN

GRILLED CHICKEN | \$150 CHARRED CHICKEN THIGHS | \$150 MEXICAN PULLED PORK | \$150 GRILLED SALMON | \$300 MONGOLIAN BEEF TENDERLOIN | \$300



**SERVES 10 GUESTS PER HALF-PAN** 

#### **\$60**

HONEY-GARLIC BRUSSEL SPROUTS SWEET POTATO HASH LEMON-PARMESAN BROCCOLI GARLIC MASHED POTATOES CHILE BRAISED BLACK BEANS CILANTRO-LIME BROWN RICE GARLIC GREEN BEANS MEXICAN STREET CORN

# // DRINKS //

# **BAR OPTIONS**

### **Full Open Bar**

Drinks are available at menu price & rang up by consumption

### **Limited Open Bar**

Drinks are available at menu price up to a certain amount per drink & rang up by consumption

### **Consumption Tab**

The bar tab total is capped, drinks are available at menu price & rang up by consumption

#### Separate Tabs

Drinks are available at menu price & rang up on individual tabs

#### **Champagne Toast**

Glass of house champagne served as guests arrive // \$5 Per Person