



DALLAS

2008 Greenville Ave Dallas, TX 75206

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.
- Please note, our Rooftop is NOT wheelchair accessible.
- The menu for the event must be finalized at least 7 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





Pergola

SEATED 18 | COCKTAIL 30

Stage

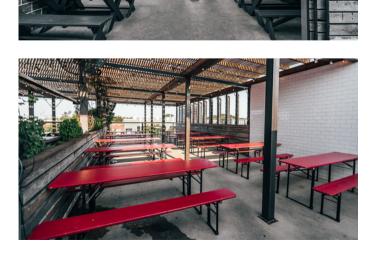
SEATED 35 | COCKTAIL 45

Garden

SEATED 50 | COCKTAIL 70

Courtyard

SEATED 60 | COCKTAIL 80



// BYO BUFFET //

BOWL BUFFET

\$25 PER PERSON

6 OZ PROTEIN PER PERSON | 3 OZ PER PROTEIN

Starters:

Chips & HG Vegan Queso 🚯

CHOOSE TWO

CHOOSE THREE

Proteins:

Grilled Chicken Spicy Pulled Pork

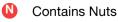
Premium Proteins:

+\$5 PER PERSON

Grilled Salmon Grilled Steak

Bases:

Honey-Garlic Brussel Sprouts Sweet Potato Hash Lemon-Parmesan Broccoli Garlic Mashed Potatoes Chile Braised Black Beans **Coconut-Lime Brown Rice Butternut Squash Risotto Roasted Yukon Potatoes** Garlic Green Beans



// 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 CHO

CHOOSE THREE

Proteins:

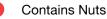
Grilled Chicken Spicy Pulled Pork

Premium Proteins:

+\$5 PER PERSON Grilled Salmon Grilled Steak

Bases:

Honey-Garlic Brussel Sprouts Sweet Potato Hash Lemon-Parmesan Broccoli Garlic Mashed Potatoes Chile Braised Black Beans Coconut-Lime Brown Rice Butternut Squash Risotto Roasted Yukon Potatoes Garlic Green Beans



// A LA CARTE //

APPETIZERS

Smoky Carrot Hummus

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

Cochinita Nachos

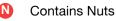
\$60 | SERVES 15 - 20 GUESTS
traditional Mexican pulled pork, pepper jack
cheese, salsa, cilantro, & green onions

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



// A LA CARTE //

PROTEINS

SERVES 15 GUESTS PER HALF-PAN

GRILLED CHICKEN | \$150 CHARRED CHICKEN THIGHS | \$150 MEXICAN PULLED PORK | \$150 GRILLED SALMON | \$300 GRILLED STEAK | \$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 COCONUT-LIME BROWN RICE BUTTERNUT SQUASH RISOTTO ROASTED YUKON POTATOES GARLIC GREEN BEANS

// 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