

REATA RESTAURANT

Rehearsal Dinner Information – 2019 Pricing

Reata offers several different private spaces that work great for rehearsal dinners. Here are some details about some of our private rooms. Please consult the “Private Dining Accommodations” Sheet for information about our smaller private rooms.

Sunset Deck Patio

This is our larger patio area on the rooftop that overlooks Sundance Square. This space will accommodate up to 80 guests for a plated meal. The Sunset Deck is partially covered with an awning and has built in heaters and fans.

On a Friday evening if you book this space from either 5:30pm to 8pm OR 8:30pm to close the food and beverage minimum requirement is \$3,000 before tax and gratuity.

If you needed this space at a time other than these two time frames (say 7pm to 10pm for example) the food and beverage minimum is \$5,000 before tax and gratuity.

Caballo Canyon Patio

This is our smaller patio area on the rooftop with an attached “grotto bar”. This space will accommodate up to 50 guests for a plated meal. The Caballo Canyon is an open air patio (no covering).

On a Friday evening if you book this space from either 5:30pm to 8pm OR 8:30pm to close the food and beverage minimum requirement is \$2,500 before tax and gratuity.

If you needed this space at a time other than these two time frames (say 7pm to 10pm for example) the food and beverage minimum is \$4,000.

Luna Vista Dome

The Dome is our indoor room on the rooftop. This space is climate controlled. It's glassed in so you can see out over the city, but it's an indoor room. This room will accommodate up to 100 guests. This room has a TV if you wanted to show a video and a microphone for toasts if needed.

On a Friday evening if you book this space from either 5:30pm to 8pm OR 8:30pm to close the food and beverage minimum requirement is \$3,500 before tax and gratuity.

If you needed this space at a time other than these two time frames (say 7pm to 10pm for example) the food and beverage minimum is \$5,000 before tax and gratuity.

35th Room

This space is one of the most popular areas for a rehearsal dinner. It's very private and secluded. The 35th Room is located downstairs below our main dining room level. This space will accommodate up to 60 guests maximum. This room has a built in projector and screen if you wanted to show a video.

On a Friday evening if you book this space from either 5:30pm to 8pm OR 8:30pm to close the food and beverage minimum requirement is \$2,000 before tax and gratuity.

If you needed this space at a time other than these two time frames (say 7pm to 10pm for example) the food and beverage minimum is \$3,000 before tax and gratuity.

You can view portions of our restaurant online at the following link:

<http://www.reata.net/reata-fort-worth/virtual-tour>

REATA RESTAURANT

Menu and Beverages

For larger parties we do require that you order from a pre-fixed limited menu. A sample menu is provided below. Buffet menus are also available upon request. Please note: our menus are not set in stone, and can be mixed and matched or customized for your personal taste.

All of our beverages are priced based on consumption; iced tea, soda and coffee are \$2.95 with unlimited refills. You could choose to open up the bar or limit the bar to offer whatever you wanted to serve (ex: open bar vs. beer and wine only). Our wine and cocktail lists can be viewed at <https://www.reata.net/reata-fort-worth/menus/wine-cocktails/>

Booking and General Information

To book the space there is a contract that details the date and time of your reservations. We require a credit card number to secure the reservations. Everything is paid for the night of the event.

We do not charge for the use of the room, as long as you meet the food and beverage minimum requirements listed above.

Here are the answers to some general questions people normally have regarding a rehearsal dinner at Reata:

- We offer complimentary valet parking onsite via Sundance Square. Parking is free with validation from Reata.
- We do have a single wrought iron candle on the center of each of the tables that you are welcome to use. In addition – you're welcome to bring in flowers for the tables. Whatever you bring in with you must go home at the end of the night. We don't keep items overnight after the event is over.
- We do not cloth our tables. Depending on what space you reserve the tables are either tile top or wooden tables. Table cloths may be rented an additional charge.
- Food and beverage minimums may vary depending a specific date (ex: December F&B minimums are sometimes increased)
- Please contact the Private Dining Coordinator for **smaller** group or **larger** group rates than what is mentioned above.

Sample Plated Meal Menu

Option 1

Starter Sampler (15.95 per person)

(Includes- Tenderloin Tamales with Pecan Mash, Smoked Quail with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Calf Fries with Cream Gravy, Jalapeno and Cheese Elk Sausage, and Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette 7.50

Mains

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce 39.95

Citrus Crusted Chicken Breast with Rosemary Honey Mustard 17.95

Grilled Mahi Mahi with Lobster Florentine Sauce 27.95

Afters

Dutch-Oven Apple Crisp with Cajeta 7.50

Molten Chocolate Cake with Drunken Berries and Vanilla Cream 7.50