



2022 CATERING MENU



NATIONAL
SOCCER
HALL OF FAME

EVENT SPACES

PLAN YOUR NEXT EVENT AT TOYOTA STADIUM



PRESS ROOM

- 1,050 sq.ft. room on the lower concourse level below the Hall of Fame
- AV hook up capabilities to the room projector
- Accommodates 75 guests theatre-style
- Great space for meetings



HEINEKEN RED STAR CLUB

- 3,800 sq.ft. room adjacent to Press Room with view of south end of the field
- 10 permanent high top tables for reception-style layout
- Capacity for 250 guests
- Garage doors that open to Pepsi Patio area
- Perfect for receptions & networking events



VAZATA SUPER SUITE

- 1,180 sq.ft. suite with overlooking view of the field
- Movable bar for customizable room layout
- AV hook up capability on main TV screen
- Accommodates 50 people using seated or 75 reception-style



WINNER'S CLUB

PRESENTED BY WINSTAR WORLD CASINO AND RESORT

- 6,500 sq.ft. room with center view of the field
- Full service bar
- 30 TVs with AV hook up capabilities
- Accommodates 250 people seated or 350 reception-style



GALLAGHER CLUB AT THE NATIONAL SOCCER HALL OF FAME

- 10,600 sq.ft. space on the south end of the stadium
- Entrance through the National Soccer Hall of Fame Experience
- AV hook up capabilities to 3 projector screens
- 2 full-service bars
- Accommodates 500 guests banquet-style or 1,000 guests reception or theatre-style

BOOKING PROCESS



1 RESERVE A DATE

The event calendar fills up fast - reserve your date today!
Contact fcdallascatering@legends.net.

2 CONTRACT AND DEPOSIT

A non-refundable room deposit and signed contract are required to lock in event date.

3 CATERING ARRANGEMENTS AND MENU SELECTIONS

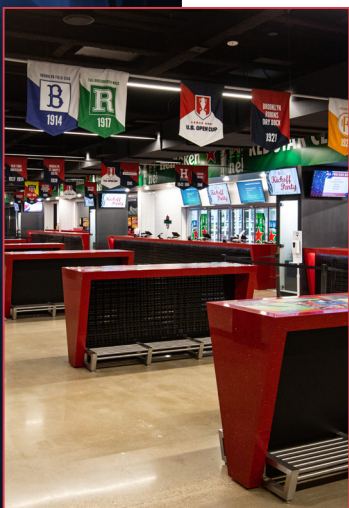
Your Premium Service Manager will assist with the finalizing of the menu and details of your event. Final menu selections are required 2 weeks in advance.

4 EMAIL CONFIRMATION AND ESTIMATION OF CHARGES

A Catering Event Order will be sent via email. All charges and signed event orders must be emailed to the Premium Service manager within 10 days of event.

5 FINAL GUARANTEE AND PAYMENT

Final guarantee and payment are due 3 business days prior to event. Any additional charges incurred during event must be paid one business day post event. Please note a 3% fee will be charged for all credit card payments. Late charges will be applied for menu & guarantee changes after the above deadlines.



BREAKFAST



BREAKFAST ON THE GO | 12

*Includes Whole Fruit and Granola Bar

Big Tex Sandwich

English Muffin, Bacon, Jalapeno Cheddar Sausage, Egg, Crispy Hash Brown, Smoked Cheddar Cheese, Jalapeno Avocado Crema

OR

Breakfast Burrito

Choice of Brisket, Chorizo, or Vegetarian

All Include Eggs, Potatoes, Cheddar Cheese and Salsa

FRISCO CONTINENTAL BREAKFAST | 22

Freshly Brewed Coffee | Hot Tea Selections

Seasonal Fruit and Berries

Assorted Flavors of Yogurt

House-made Granola

Buttermilk Biscuits with Honey Butter and Assorted Jams

Chef's Fresh Bakery Selections

SUNRISE SELECTIONS | 24

Freshly Brewed Coffee | Hot Tea Selections

Avocado Toast with Sliced Heirloom Tomatoes, Sea Salt and Lime

Blueberry Ricotta Pancakes with Orange Vanilla Syrup OR Blueberry

Ricotta Stuffed French Toast

Crispy Corn Grits with Poached Egg, Pancetta and Choron Sauce

Seasonal Fresh Fruit

SOUTHERN EATS | 26

Freshly Brewed Coffee | Hot Tea Selections

Seasonal Fresh Fruit

Fresh Baked Biscuits with Sausage Gravy

Fried Chicken and Waffles

Scrambled Eggs

Bacon

Seasoned Home Fries with Peppers and Onions

A LA CARTE

STONE GROUND GRITS | 4

BUILD YOUR OWN PARFAIT STATION | 12

Granola | Seasonal Fruit | Sliced Almonds | Yogurt | Honey

HOT OATMEAL STATION | 8

Brown Sugar | Raisins | Mixed Berries

BREAKFAST JUICES (By The Gallon) | 40

Apple | Grapefruit | Orange | Cranberry

BOXED LUNCH



BUILD YOUR OWN BOXED LUNCH | 20

SANDWICH (SELECT ONE)

CHICKEN SALAD

Cranberries, Apples and Celery on a Croissant

TUSCAN CHICKEN

Tuscan Chicken, Spinach, Sun Dried Tomato Pesto, Swiss Cheese and Basil Mayo on Ciabatta Bread

SMOKED TURKEY

Smoked Turkey, Avocado, Pesto Spread, Lettuce, Mozzarella, Sun Dried Tomato Tortilla

TURKEY BLT

Shaved Turkey, Bacon, Lettuce, Tomato and Mayo on Fresh Baked White or Wheatberry Bread

ROAST BEEF

Shaved Roast Beef, Chimichurri, Arugula, Tomatoes, Spicy Mustard on Ciabatta Bread

GRILLED PORTABELLA

Grilled Portabella Mushrooms, Gruyere, Arugula, Caramelized Onions, Tomato, Roasted Garlic Spread on Wheatberry Bread

ROASTED SEASONAL VEGETABLES

Roasted Seasonal Vegetables in a Tortilla

SIDES (SELECT ONE)

SEASONAL FRUIT CUP

BROCCOLI APPLE SALAD

MEDITERRANEAN PASTA SALAD

DESSERT (SELECT ONE)

RASPBERRY SHORTBREAD BAR

FRESH BAKED COOKIES

SALTED CARAMEL CHOCOLATE BROWNIE

7-LAYER BAR

BAGGED CHIPS (INCLUDED)

KETTLE CHIPS

PLATED LUNCH



FIRST COURSE

(CHOOSE ONE)

HOUSE SALAD

Mixed Greens, Roasted Corn, Heirloom Tomatoes, Avocado, Honey Lime Vinaigrette

SPINACH SALAD

Spinach, Apples, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

KALE CAESAR SALAD

Kale, Parmesan Crisps, Classic Caesar Dressing

TOMATO AND MOZZARELLA SALAD

Beefsteak Tomatoes, Fresh Mozzarella, Sea Salt, Basil, Balsamic Vinaigrette

MAIN COURSE

(CHOOSE ONE)

BAKED CHICKEN PASTA | 23

Grilled Chicken, Penne Pasta, Sun Dried Tomatoes, Artichokes, Served with Garlic Knots

SUN DRIED TOMATO GNOCCHI | 23

Gnocchi Topped with a Creamy Sun Dried Tomato Sauce Served with Broccolini

CHICKEN FRANCAISE | 24

Egg Battered Chicken, Lemon Artichoke Butter, Angel Hair Pasta, Served with Garlic Knots

DIXIE CHICKEN | 24

Chicken Breast Stuffed with Creamed Spinach, Wrapped in Bacon with a White Wine Sauce Served with Mashed Potatoes and Roasted Vegetables

MISO GLAZED SALMON | 24

Marinated Salmon with Brown Rice and Stir Fried Vegetables

TROUT ALMONDINE | 24

Almond Crusted Rainbow Trout Topped with Lemon Beurre Blanc, Mashed Potatoes and Haricot Vert

DESSERT

(CHOOSE ONE)

SELECT ANY ONE ITEM FROM OUR DESSERTS ON PAGE 14



LUNCH BUFFET

All Buffets Are Based On A 2-Hour Service Time



PRANZO | 22

CHICKEN PICCATTA

Chicken Breast in Lemon Butter Sauce

OR

CHICKEN PARMESAN

Battered Chicken Breast Topped with Marinara Sauce and Parmesan Cheese

ANGEL HAIR PASTA

ITALIAN ROASTED SEASONAL VEGETABLES

GARLIC KNOTS

LIMONCELLO BARS



TEX-MEX | 25

TORTILLA CHIPS

Fire-Roasted Salsa and Queso

HOUSE SALAD

Mixed Greens, Roasted Corn, Heirloom Tomatoes, Avocado, Honey Lime Vinaigrette

CHICKEN FAJITAS

BEEF FAJITAS

BORRACHO BEANS

CILANTRO RICE

CAJETA TART WITH PECAN PRALINE



BISTRO | 26

FRISÉE SALAD

Green Beans, Goat Cheese, Candied Pecans, Sweet Tarragon Dressing

CHICKEN PESTO PANINI

Grilled Chicken, Arugula, Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil Pesto on Ciabatta Bread

TURKEY BLT

On Fresh Baked White Bread

MEDITERRANEAN PASTA SALAD

ASSORTED COOKIES

LEGENDARY BBQ | 28

BROCCOLI APPLE SALAD

SMOKED TURKEY

SLICED BRISKET

BBQ SAUCE

GREEN BEANS ALMONDINE

LEGENDARY MACARONI AND CHEESE

APPLE BROWN BETTY WITH VANILLA ICE CREAM

BREAKS



MORNING STRETCH | 12

Trail Mix
Assorted Yogurts
Granola Bars
Fresh Fruit Cups

SNACK TIME | 13

Assorted Bagged Chips
Assorted Bagged Cookies
Assorted Candy

SOUTHWESTERN FIESTA | 12

Tortilla Chips
Fire-Roasted Salsa
House-made Guacamole

BOTANICAL BREAK | 15

Greek Hummus Platter with Pita Chips
Vegetable Crudites Platter with Ranch Dressing
Seasonal Diced Fruit Platter

STADIUM FAVORITES | 16

Chicken Tenders
Mini Hot Dogs with Ketchup, Mustard and Relish
Soft Pretzels
Roasted Peanuts

DESSERT NACHO BAR | 8

Sopapilla Chips, Hot Fudge, Caramel, Whipped Cream, Strawberries

A LA CARTE

RED BULL (SUGAR FREE RED BULL) | 4

FRESH BOTTLED JUICE | 8

COLD BREW COFFEE | 8

FRESH FRUIT CUP | 6

POWER BARS | 6

KETTLE CHIPS AND ONION DIP | 6

STARTERS & STATIONS

STATIONS

(25 PIECE MINIMUM)

SEASONAL FRUIT TOWER | 5

CHIPS AND DIP | 5

Salsa and Guacamole

GREEK HUMMUS | 5

Mediterranean Hummus Flatbread, Greek Olives, Marinated Feta Cheese, Cucumber, Roasted Sweet Peppers

CHARCUTERIE BOARD | 8

Assorted Cured Meats, Artisan Cheeses, Oven-Roasted Grapes, House-made Jams and Crackers

ROASTED VEGETABLE PLATTER | 7

Assorted Seasonal Vegetables Roasted with Fresh Herbs and Garlic Oil

MASHED POTATO BAR | 9

Toppings Include: Chopped Brisket, Smoked Turkey, Bacon, Chives, Cheddar Cheese, Sour Cream, BBQ Sauce, Fried Onion Strings

SLIDER TRIO | 11

Jack Daniel Sliders, Buffalo Chicken Sliders and Asian Sliders

STREET TACO STATION | 11

Barbacoa, Roasted Vegetables and Smoked Chicken with Assorted Toppings

PASSED OR STATIONARY

(25 PIECE MINIMUM) PRICED PER PIECE

CAPRESE SALAD SKEWER | 5

Grape Tomatoes, Pearlini Mozzarella with Balsamic Drizzle

CREAMY BRIE PHYLLO CUP | 5

Black Mission Figs, Toasted Walnuts and Chianti Wine Reduction

CHORIZO EMPANADAS | 5

Avocado Crema

THAI CHICKEN SKEWER | 5

Peanut Sauce

WAFFLE-BATTERED FRIED

CHICKEN SKEWERS | 5

COCKTAIL MEATBALLS | 5

BBQ BURGER SLIDERS | 5

ARGENTINEAN STEAK SKEWERS | 5

With Chimichurri Sauce

RICE KRISPIES CRUSTED SHRIMP | 5

Sweet Chili Butter Sauce and Micro Cilantro

SHRIMP TOSTADAS | 4

Mexican Style Shrimp on Crispy Tortilla with Smashed Avocado

LOBSTER TOSTADAS | 6

Butter Poached Cold Water Lobster and Guacamole on a Crispy Tortilla

PORTOBELLO MUSHROOM FRIES | 5

ARTICHOKE PARMESAN FRITTER | 5

MINI FIRECRACKER CHICKEN BURRITOS | 5

Chipotle Peppers, Corn, Black Beans, Shredded Chicken

MINI CHICKEN TACO | 5

Abodo Chicken, Shredded Lettuce, Pico, Queso Fresca, and Chipotle Sour Cream

BEEF TENDERLOIN SLIDERS | 7

Fresh Baked Brioche Roll, Herb Roasted Beef Tenderloin, Smoked Blue Cheese Butter, Roasted Portobello Mushrooms, Port Wine Reduction

BRISKET EMPANADAS | 4

Refried Beans, Mixed Cheese, Slow Smoked Brisket

BEEF SHORT RIB FLAUTAS | 4

Creamy Chipotle Honey BBQ

BEEF WELLINGTON | 6

Beef Tenderloin, Mushroom Duxelles, Demi Glaze, Puffed Pastry

SALMON EN CROUTE | 6

Wild Alaskan Salmon, Puffed Pastry, Asparagus, Choron Sauce 6

JUMBO LUMP CRAB CAKES | 6

Jalapeno Tartar Sauce, Lime

SEARED AHI TUNA | 5

Chipotle, Avocado, Goat Cheese Mousse

BACON WRAPPED JUMBO SEA SCALLOPS | 7

NEW ORLEANS JUMBO LUMP CRAB BEIGNETS | 6

Tobacco Cream Cheese, Chive, Creole Aioli

STARTERS & STATIONS



CROQUE MADAME | 4

Artisan Sourdough Grilled Cheese Sandwiches, Black Forest Ham, Gruyere Cheese, Bechamel, Fried Quail Eggs

BACON WRAPPED LAMB CHOPS | 6

Black Mission Fig, Bacon Jam

VEGETABLE EN CROUTE | 4

Mixed Seasonal Vegetables, Local Artisan Goat Cheese, Tomato Basil Sauce

ACTION STATION

(CHEF ATTENDANT REQUIRED - \$150)

CHEF CARVED PORK TENDERLOIN SLIDERS | 11

Bacon Aioli, Arugula and Roma Tomatoes

CHEF CARVED PRIME RIB SLIDERS | 13

Horseradish Cream, Arugula and Caramelized Onions

PERSONALIZED PASTA STATION | 12

(Choose Two Sauces)

Marinara, Basil Pesto Cream Sauce, Vodka Tomato Sauce, Garlic Parmesan Cream Or Roasted Red Pepper Coulis

Toppings:

Shrimp, Grilled Chicken, Meatballs, Italian Sausage, Seasonal Vegetables, Portabella Mushrooms, Broccoli, Cauliflower

CREPE STATION | 11

Seasonal Fruit, Nutella, Coconut Shavings, Almonds, Walnuts, Whipped Cream



PLATED DINNER

All Plated Dinner Selections Include Rolls with Butter



FIRST COURSE

(CHOOSE ONE)

TEXAS WEDGE SALAD

Baby Iceberg Lettuce, Bacon, Tomatoes, Roasted Corn, Mixed Cheeses, Tortilla Strips, BBQ Chipotle Ranch

HOUSE SALAD

Mixed Greens, Roasted Corn, Heirloom Tomatoes, Avocado, Honey Lime Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan Crisps, Croutons, Caesar Dressing

FRISÉE SALAD

Mixed Greens, Green Beans, Goat Cheese, Candied Pecans, Sweet Tarragon Dressing

SPINACH SALAD

Spinach, Apples, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

MAIN COURSE

(CHOOSE ONE)

TROUT ALMONDINE | 25

Almond Crusted Rainbow Trout, Lemon Beurre Blanc, Mashed Potatoes, French Green Beans

DIXIE CHICKEN | 27

Chicken Breast Stuffed with Creamed Spinach, Wrapped in Bacon and Topped with a White Wine Sauce and Served with Yukon Gold Mashed Potatoes

HERB GRILLED CHICKEN BREAST | 30

With Pan Jus Wild Mushroom Risotto and Green Beans

SLOW BRAISED SHORT RIBS | 30

With Bordelaise Sauce, Vermont White Cheddar Grits and Roasted Baby Vegetables

GRILLED CHICKEN & BEEF SHORT RIBS | 38

Grilled Herb Chicken with Pan Jus and Slow Braised Beef Short Ribs with a Demi Glaze Served with Roasted Baby Vegetables and Yukon Gold Mashed Potatoes

GRILLED SALMON | 40

In Lemon Basil Butter Sauce, Served on Basmati Rice with French Green Beans and Baby Carrots

FLANK STEAK & SHRIMP | 45

Flank Steak with Lime Chimichurri Sauce and Shrimp Skewer with White Wine Sauce, Served with Roasted Seasonal Vegetables and Whipped Parsnip and Cauliflower

GRILLED BEEF TENDERLOIN | 50

With Black Truffle Butter, Au Gratin Potatoes and Baby Spinach

DESSERT

(CHOOSE ONE)

SELECT ANY ONE ITEM FROM OUR DESSERTS ON PAGE 14

DINNER BUFFET

All Buffets Are Served On A 2-Hour Time Frame

THAT'S AMORÉ | 30

CLASSIC CAESAR SALAD

CHICKEN PICATTA

Lemon Artichoke Butter Sauce on top of
Angel Hair Pasta

OR

CHICKEN PARMESAN

Breaded Chicken Breast Topped with Marinara Sauce
and Parmesan

BAKED THREE MEAT ZITI

Beef, Italian Sausage and Pork Tossed in Marinara
with Ricotta Cheese

ITALIAN ROASTED SEASONAL VEGETABLES

GARLIC KNOTS

TIRAMISU CHEESECAKE

CREOLE CUISINE | 37

SPINACH SALAD

Spinach, Apples, Candied Pecans, Goat Cheese,
Balsamic Vinaigrette

BLACKENED CHICKEN

Creole Tomato Sauce

CRAB-STUFFED SHRIMP

Tarragon Cream Sauce

CAJUN JAMBALAYA PASTA

Penne Pasta, Cajun Cream Sauce, Andouille Sausage,
Chicken Breast, Jumbo Shrimp

RED BEANS AND RICE

with Andouille Sausage

BREAD PUDDING BITES

Bourbon Caramel Sauce

FRENCH CUISINE | 40

FRISSÉE SALAD

Green Beans, Goat Cheese, and Candied Pecans

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Ham and Swiss
Served in Dijon Cream Sauce

PORK LOIN FRICASSEE

YUKON GOLD WHIPPED POTATOES

VEGETABLE RATATOUILLE

ASSORTED FRENCH MACARONS

FIESTA FARE | 45

LOADED BEEF QUESO AND FIRE ROASTED SALSA

Tortilla Chips

TEXAS CAESAR SALAD

Roasted Corn, Heirloom Tomatoes, Avocado,
Peppitas, Chipotle Caesar Dressing

BEEF AND CHICKEN FAJITAS

Flour Tortillas, Shredded Cheese, Lettuce, Pico de
Gallo and Sour Cream

CHICKEN AND CHEESE FLAUTAS

ELOTE

Roasted Corn and Mexican Cheese in a Crema

CILANTRO RICE

BARRACHO BEANS

COCOFLAN CAKE

LEGENDARY BBQ | 50

BROCCOLI APPLE SALAD OR HOUSE SALAD

SMOKED TURKEY

SLICED BRISKET

BBQ Sauce

JALAPENO CHEDDAR SAUSAGE

GREEN BEANS ALMANDINE

LEGENDARY MACARONI AND CHEESE

APPLE BROWN BETTY WITH VANILLA ICE CREAM

DINNER BUFFET

All Buffets Are Served On A 2-Hour Time Frame



ELEGANT AFFAIR | 55

CRANBERRY SPINACH SALAD
EGGPLANT PARMESAN
RED WINE-BRAISED SHORT RIBS
YUKON GOLD MASHED POTATOES
ROASTED SEASONAL VEGETABLES
ASSORTED ROLLS AND BUTTER
ASSORTED MINI CHEESECAKES

STEAKHOUSE | 60

WEDGE SALAD
HERB CRUSTED PRIME RIB WITH AU JUS AND
HORSERADISH CREAM
CHILEAN SEA BASS
FOUR-CHEESE AU GRATIN POTATOES
GRILLED ASPARAGUS
ASSORTED ROLLS AND BUTTER
FLOURLESS CHOCOLATE CAKE
Vanilla Chantilly Cream, Chocolate Crumble

A LA CARTE (5 Per Person, 25 person minimum)

CREAMED SPINACH
LEGENDARY MACARONI AND CHEESE
ROASTED BROCCOLINI
ROASTED FINGERLING POTATOES
GREEN BEANS ALMANDINE

DESSERTS



- ASSORTED FRENCH MACARONS | 6
- CHEESECAKE PARFAIT | 6
- STRAWBERRY MOUSSE | 6
- WHITE CHOCOLATE MOUSSE | 6
- CREME BRULEE TARTS | 6
- SMORES TART | 6
- CHOCOLATE MOUSSE DOME | 7
- BROWN BUTTER CAKE | 6
- MASCARPONE CHEESECAKE | 7
- SEA SALTED CARAMEL BROWNIE | 5
- FRESHLY BAKED COOKIES, BY THE DOZEN | 20

GLUTEN FREE

- COCONUT LIME PARFAIT | 8
- FLOURLESS CHOCOLATE CAKE | 8

VEGAN

- VANILLA SOY MILK AND GREEN TEA PANNA COTTA PARFAIT | 8
- MANGO AND COCONUT PARFAIT | 8

SPECIAL REQUEST

- LOGO COOKIES | 5



BEVERAGES

REFRESHMENTS

SODA (EACH) | 5

BOTTLED WATER (EACH) | 5

SPARKLING WATER (EACH) | 5

INFUSED WATER (GALLON) | 20

JUICE (GALLON) | 40

Apple Juice | Orange Juice | Cranberry Juice | Grapefruit Juice

ICED TEA (GALLON) | 50

LEMONADE (GALLON) | 50

FRESHLY BREWED COFFEE (GALLON) | 50

HOT TEA SELECTIONS (GALLON) | 50

HOSTED BAR ON CONSUMPTION

(PER DRINK)

PREMIUM BAR

DOMESTIC | 8

Bud Light | Michelob Ultra

IMPORT | 9

Dos Equis | Heineken | Hopadillo | Love Street

PREMIUM WINE (GLASS) | 10

Hayes Cabernet Sauvignon | Woodbridge by Robert Mondavi Chardonnay

PREMIUM LIQUOR | 12

Tito's Vodka | Jack Daniels Whiskey | Cruzan | Lunazul | Beefeater Gin | Dewars

SUPER PREMIUM BAR

SUPER PREMIUM DOMESTIC | 8

Bud Light | Michelob Ultra

SUPER PREMIUM IMPORT | 9

Dos Equis | Heineken | Hopadillo | Love Street



BEVERAGES

SUPER PREMIUM WINE (GLASS) | 12
(Select One from Each Category)

WHITE WINE

Ecco Domani Pinot Grigio | Kim Crawford Sauvignon Blanc | Carmel Road
Unoaked Chardonnay | Wente Riva Ranch Chardonnay

RED WINE

Sea Sun by Caymus Pinot Noir | Troublemaker Red Blend | Arrowood
Vineyards Cabernet

SUPER PREMIUM LIQUOR | 14

Grey Goose | Bacardi | Jack Daniels Single Barrel | Crown Royal | Patron |

DRINK TICKET & CASHLESS BAR

(PRICING BASED ON PER DRINK OR TICKET)

DOMESTIC | 8

Bud Light | Michelob Ultra

IMPORT | 9

Dos Equis | Heineken | Hopadillo | Love Street

PREMIUM WINE (GLASS) | 10

Hayes Cabernet Sauvignon | Woodbridge by Robert Mondavi Chardonnay

SUPER PREMIUM WINE (GLASS) | 12

(Select One from Each Category)

WHITE WINE

Ecco Domani Pinot Grigio | Kim Crawford Sauvignon Blanc | Carmel Road
Unoaked Chardonnay | Wente Riva Ranch Chardonnay | Rose

RED WINE

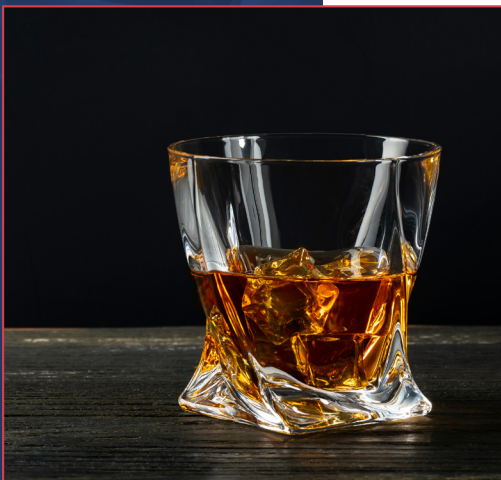
Sea Sun by Caymus Pinot Noir | Troublemaker Red Blend | Arrowood
Vineyards Cabernet Sauvignon

PREMIUM LIQUOR | 12

Tito's | Jack Daniels | Cruzan | Lunazul | Beefeater

SUPER PREMIUM LIQUOR | 14

Grey Goose | Bacardi | Jack Daniels Single Barrel | Crown Royal | Patron



BEVERAGES

UNLIMITED BEVERAGE PACKAGES

(PER PERSON)

	2 HRS	3 HRS	4HRS
NON - ALCOHOLIC	11	14	17
BEER AND WINE	23	30	37
BEER, WINE, READY TO DRINK	26	33	40
PREMIUM	32	42	52
SUPER PREMIUM	38	50	62

*All Beverage Packages Include Bottled Water and Soft Drinks.

**Shots and Double Pours Will Not Be Served.

***Brands Subject to Availability



ADDITIONAL FEATURES

INCLUDED WITH STADIUM ROOM RENTALS

All Subject to In-House Inventory, Additional Fee If Outsourcing is Needed

TABLES, CHAIRS, BLACK LINENS

USE OF IN-ROOM AUDIO / VISUAL INCLUDING PODIUM AND WIRED MICROPHONES

EVENT MANAGER AND EVENT CONCIERGE

NATIONAL SOCCER HALL OF FAME EXPERIENCE TICKETS

*Number based on room rental selection

*Additional linen colors available, please ask for pricing

LABOR

SECURITY (REQUIRED WITH ALCOHOL)
\$150 per 100 guests

AV TECHNICIAN (REQUIRED FOR USE OF AV)
\$25 an hour (minimum 4 hours)

WAITSTAFF
\$30 per hour each (minimum 4 hours)

PLATED MEAL / COCKTAIL SERVICE
1 per 10 guests

PASSED APPETIZERS / COCKTAILS
1 per 25 guests

BUFFET
1 per 50 guests

BARTENDERS
\$35 per hour each (minimum 4 hours)
1 per 75 guests

ADDITIONAL FEATURES AVAILABLE

LOGO OR SLIDE SHOW ON STADIUM VIDEO BOARDS - \$850

COAT CHECK - \$150 PLUS THE COST OF ATTENDANTS

STAGE - \$250 FOR 12 X 8

HALL OF FAME EXPERIENCE TICKETS
\$5 per ticket during regular business hours
\$1,500 fee to open outside regular business hours

NON-FLORAL CENTER PIECES - \$40

FRESH FLORAL ARRANGEMENT (Each)
APPROXIMATELY \$75

**Additional Fee if centerpieces are not returned*

TEX HOOPER APPEARANCE (2 HOURS) - \$250
(ADDITIONAL HOURS \$75 EACH)

DRUMLINE PERFORMANCE
(2 HOURS, 2 DRUMMERS) - \$360 / 2HRS

PLAYER APPEARANCE

PRACTICE FIELD RENTAL

**Appearances and Rentals are based on availability.
Please ask for pricing*

ACRYLIC MENUS
**Requires 10 day lead time*

CHARGERS

BALLOON GARLAND

CUSTOM SOCCER SCARF
**Requires 14 day lead time*

CATERING POLICIES & PROCEDURES

All event space and catering arrangements are made upon and are subject to the guidelines of Legends Hospitality and FC Dallas, LP Catering Contract and the following conditions:

FOOD & BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the customer, guests or exhibitors. Legends Hospitality is the only licensed authority to sell and serve liquor for consumption on the premises. Texas law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Legends Hospitality reserves the right to refuse alcohol service to anyone. Bartenders and security are required for all bar and alcohol service.

CATERING FEES

There is an 20% administrative charge and an 8.25% sales tax added to all food and beverage charges. The 20% administrative charge is taxable. The service charge is not gratuity and is retained by Legends to help defray administrative costs. All prices quoted are per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, buffet pricing is based on two (2) hours or less. Additional charges may incur for extending service times. Action and Carving stations are subject to a chef attendant fee per chef. Bartender, waitstaff and cocktail servers will be charged per attendant. Menu tasting fees will apply and are based on availability.

TAX

All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Legends Hospitality are in addition to the prices herein agreed upon and the patron agrees to pay for them separately. If you are tax exempt, a copy of your tax exemption certificate is required prior to event.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operations increase at the time of the function. Customer grants the right to Legends Hospitality to increase such prices or to make reasonable substitutions on the menu with reasonable prior written notice. A Food and Beverage minimum will apply to each event space.

EVENT SPACE

Event space is reserved by FC Dallas according to the contracted number of guests anticipated. Legends Hospitality reserves the right to relocate space based on significant increase or decrease in the number of attendees or in the case of a stadium wide event with reasonable written notice.

SIGNAGE, DECOR, AUDIO VISUAL

Legends Hospitality reserves the right to approve all signage, staging, props and décor. No signs, banners or décor can be affixed to any facility surfaces at any time. Legends Hospitality reserves the right to prohibit the erection of props or free-standing display items in the Stadium. Preferred vendors are required for props, décor and audio visual. All 3rd party vendors must abide by Legends catering policies and procedures as well as work with Legends on all aspects of contract.

SECURITY

FC Dallas will be the exclusive provider of security for all events. When alcohol is served, a security guard is required and is billed back to the client.

SMOKING

In accordance with the Texas Clean Air Act, FC Dallas is a smoke free facility. Smoking is permitted 50 feet away from the building.

DAMAGES

Any damages to the Stadium as a result of group activity will be subject to repair charges. A scheduled walk through of event space is recommended prior to move-in and after move-out to assess conditions.

BILLING & PAYMENT

Cash, Checks or Credit Cards are acceptable forms of payment. A Credit Card number is required to guarantee the order. 50% of EOC is due upon contract signing with remaining balance due 3 days prior to event. Final Payment due within 24 hours post event. All credit card payments will incur a 3% fee. All checks payable to Legends Hospitality.