

BACKYARD



DALLAS



BACKYARD

EST. 2017 • 12,500 Square Feet
Private & Semi-Private Covered Outdoor Space
Comfortable All Year Round with Air Conditioning & Heating From-
Scratch, All-American Picnic Style Cuisine
Full Kitchen & Custom Catering
Playful Cocktail Menu, Wine & Over 45+ Beers
45 Customizable TVs • Two 28ft LED Screens
State of the Art Light & Sound System
Playful Ambiance with Dozens of Interactive Games
Communal & Lounge Style Seating • Pet Friendly
Lively & Colorful, Yet Relaxed & Rustic Decor


BACKYARD
PRIVATE & CORPORATE EVENTS

BACKYARD

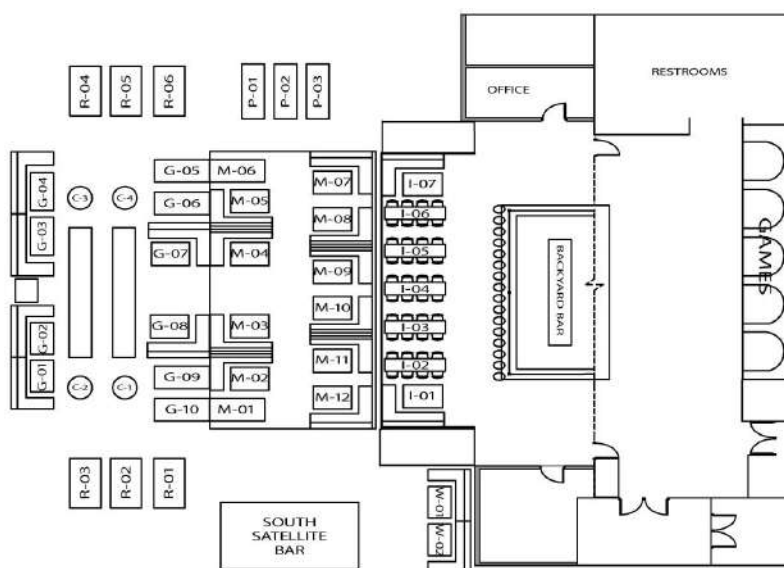


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DALLAS, TX 75204
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BackyardDTX.com

Come enjoy good times, great food and cold drinks with your furry (and non-furry) friends! This pet friendly concept located in Dallas is the first of its kind from restaurant and nightlife developers, Evening Entertainment Group. The 12,500 square foot, open-air, climate controlled space will allow guests to enjoy the patio scene comfortably 365 days a year.

The lively and colorful, yet rustic and relaxed space is complemented with playful seating including painted picnic tables and lounge furniture. Add dozens of interactive games including ping pong, oversized jenga, corn hole, pool, pop-a-shot, giant connect four, beer pong, punching bag, virtual bowling, darts and more along with a state of the art light and sound system, over 45 large customizable TVs and 2-28 ft LED screens.

And to top it off, the from-scratch, all-American cuisine is enhanced with the ever-so-playful cocktail menu, wine and over 45 beers to choose from. All of these fun features come together to create the perfect backdrop for your next event!



FLOOR PLAN

Legend

B = Bar Booths
I = Inside Bar Tables
T = Outside Bar Tables
M = Middle Picnic Tables
C = Cocktail Table
P = Patio Couches
G = Garden Tables



BACKYARD ROUNDUP

GARDEN SALAD

Chopped Iceberg, Heirloom Cherry Tomato,
Garlic & Black Pepper Croutons
Ranch Dressing & Champagne Vinaigrette

BACKYARD SLIDERS

CHOICE OF 2:

(Add a 3rd for \$8 Per Person)

BACKYARD BURGER

Angus Patty, Cheddar Cheese, Shaved Lettuce,
Tomato, Bread & Butter Pickles, Garlic Aioli

HOT HONEY CHICKEN SANDWICH

Crispy Chicken, Coleslaw, Dill Pickle

CHOPPED CHEESE

Ground Beef, Pepper Jack, Onion Ring, Bacon,
Pickles, BBQ Sauce

SHREDDED BBQ CHICKEN

Smoked Chicken, Whiskey BBQ Sauce,
Shaved Apple & Cabbage Slaw

CHICKEN PHILLY

Shredded Chicken, Caramelized Onions,
Sharp American Cheese, Pickled Jalapeno, Aioli

MARINATED PORTABELLO

Garlic & Balsamic Marinated Portabello
Mushroom, Truffled Arugula Slaw

SIDES

HATCH GREEN CHILI MAC & CHEESE

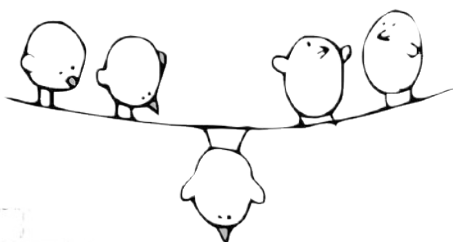
JALAPEÑO CORN CASSEROLE

HOUSE FRIES

CHEF'S CHOICE DESSERT

\$47 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.





THE GRILL OUT

GARDEN SALAD

Chopped Iceberg, Heirloom Cherry Tomato, Garlic & Black Pepper Croutons
Ranch Dressing & Champagne Vinaigrette

ATTENDED GRILL STATION

CHOICE OF 3:

(Add a 4th for \$12 Per Person)

8oz ANGUS BEEF BURGER

HERB MARINATED CHICKEN BREAST

THE LOCAL BEEF BRATWURST

BEYOND MEAT BURGER

BALSAMIC GLAZED PORTOBELLO MUSHROOM

SERVED WITH: Cheddar Cheese, Sliced Beefsteak Tomato, Shaved Lettuce, Chopped White Onion, Dill Pickles, Mustard, Ketchup, Aioli

Add Choice of 2 Premium Toppings at \$9 Per Person:

Smoked Brisket Chili, Thick Cut Bacon, Sliced Avocado,
Fire Roasted Chilies, Sautéed Mushrooms & Onions

SIDES

CHOICE OF 2:

(Add a 3rd for \$6 Per Person)

HATCH GREEN CHILI MAC & CHEESE

RED POTATO SALAD WITH WHOLE GRAIN MUSTARD

FRIED BEER BATTERED PICKLES & ONION RINGS

WHISKEY BBQ BAKED RANCH BEANS

GRILLED SWEET CORN ON THE COB

ROASTED SEASONAL HEIRLOOM VEGGIES

CHEF'S CHOICE DESSERT

\$61 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.

DALLAS DINNER BUFFET

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Herb Toasted Croutons,
House Made Caesar Dressing

FRESH BAKED ARTISAN ROLLS

ENTREES

CHOICE OF 2:

(Add a 3rd for \$14 Per Person)

SLICED HERB MARINATED BEEF TENDERLOIN

CEDAR PLANK SALMON

LEMON HERB BUTTER CHICKEN BREAST

BOURBON BROWN SUGAR GLAZED PORK CHOP

SIDES

CHOICE OF 3:

GARLIC MASHED POTATOES

TEXAS CHEESY POTATOES AU GRATIN

SCALLION RICE PILAF

ROASTED SEASONAL HEIRLOOM VEGETABLES

SAUTEED GARLIC HERB BUTTER MUSHROOMS

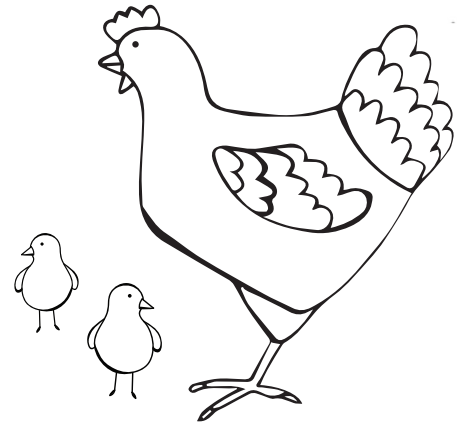
HONEY GLAZED CARROTS

ROASTED BALSAMIC BRUSSEL SPROUTS

CHEF'S CHOICE DESSERT

\$72 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.



BACKYARD BARBECUE

CHOPPED WEDGE SALAD

Baby Iceberg, Heirloom Baby Tomato, Candied Pecans, Crispy Onion Rings, Blue Cheese Dressing & Champagne Vinaigrette

ATTENDED SMOKED BBQ BAR

CHOICE OF 2:

(Add a 3rd for \$14 Per Person)

HOUSE SMOKED BEEF BRISKET

TEXAS RUBBED CHICKEN BREAST

MAPLE GLAZED TURKEY BREAST

APRICOT SMOKED PORK SHOULDER

SMOKED CHEDDAR JALAPEÑO BEEF SAUSAGE

SERVED WITH: House Baked Artisan Rolls, Whiskey BBQ, Spicy BBQ

BUILD YOUR OWN MAC-N-CHEESE & MASHED POTATO BAR

Corkscrew Pasta, Hatch Chile Cheese Sauce & Garlic Smashed Potatoes

TOPPING TRIO:

CHOPPED BACON

GREEN ONIONS

SHREDDED CHEDDAR CHEESE

VEGETABLES

CHOICE OF 1:

ROASTED SEASONAL HEIRLOOM VEGETABLES

HONEY GLAZED CARROTS

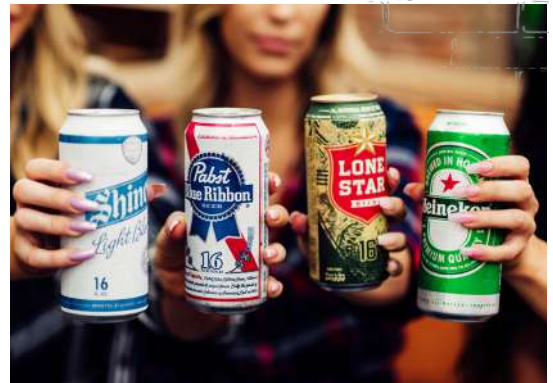
ROASTED BALSAMIC BRUSSEL SPROUTS

CHEF'S CHOICE DESSERT

\$69 PER PERSON

Tax and 23% service charge will be added to all food and beverage.

Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.



PASSED HORS D'OEUVRES



CRUDITÉ CUPS

Carrot, Celery & Cucumber with House-Made Garlic Hummus

TEXAS SPICED CHEESE CURDS

Fried White Texas Cheese Curds

WHISKEY WAGYU MEATBALLS

Wagyu Beef Meatballs, Whiskey BBQ Glaze

BACON WRAPPED DATES

Goat Cheese Stuffed Dates Wrapped in Spiced Candied Bacon

SMOKED MINI ALL BEEF SAUSAGES

Whiskey BBQ Sauce

MINI CORN DOG SKEWERS

Ketchup, Mustard

BONELESS CHICKEN WINGS

Buffalo, BBQ, or Texas Spiced

SMOKED BRISKET CHILI

Served in Coupe with Cornbread Crouton

BUTLER PASSED FOR 1 HOUR

Choice of 2 - \$14 Per Person

Choice of 3 - \$20 Per Person

Choice of 4 - \$25 Per Person

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days prior to event.*



APPETIZER CHOW-DOWN

HEIRLOOM VEGETABLE BOARD

Chef's Seasonal Selection of Crudites, House-Made Buttermilk and Garlic Hummus

COWBOY CAVIAR

Sweet Corn, Red Onions, Bell Peppers, Black Olives, Cucumber Black Beans, Feta Served with Tortilla Chips

NACHOS

Choice of Chicken Breast Or Ground Beef
House-Made Tortillas Chips, Nacho Cheese Sauce, Pico De Gallo

BONELESS CHICKEN WINGS

Buffalo, BBQ or Texas Spiced, Served with House-Made Buttermilk

PICNIC PICKLES & RINGS

Beer Battered Texas Spiced Pickles, Crispy Sweet Onions
House-Made Buttermilk Dressing

HOUSE FRIES OR TATER TOTS

Sea Salt, Parsley, Ketchup

MAC & CHEESE

Corkscrew Pasta, Green Chili Cheese Sauce, Frito Topping

PREMIUM DISPLAYS

FARMER CRUDITÉ DISPLAY

Seasonal Heirloom Vegetables with Dip Duo

\$12 PER PERSON

CHARCUTERIE BOARD

Chef's Choice Cured Specialty Meats, Assorted Artisanal Cheeses, Pickled Vegetables, Berries Toasts, Crackers

\$21 PER PERSON

TEXAS NOSH BOARD

Assorted Smoked Sausages, Texas Cheeses, Pickled Onion, Jalapeño Olives, House-Made Pickles, Whole Grain Mustard, Grained Breads, Spiced Crackers

\$25 PER PERSON

LOADED FRY STATION

Tater Tots & Waffle Fries, Nacho Cheese Sauce, Diced Bacon, Green Onions, Pickled Jalapeños, Ranch & Ketchup

\$17 PER PERSON

FRUIT DISPLAY

Seasonal Melon & Berries, Raspberry Fruit Dip

\$13 PER PERSON

BACKYARD SLIDERS

BACKYARD BURGER

Angus Patty, Cheddar Cheese, Shaved Lettuce, Tomato, Bread & Butter Pickles, Garlic Aioli

HOT HONEY CHICKEN SANDWICH

Crispy Chicken, Coleslaw, Dill Pickle

CHOPPED CHEESE

Ground Beef, Pepper Jack, Onion Ring, Bacon, Pickles, BBQ Sauce

SHREDDED BBQ CHICKEN

Smoked Chicken, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw

CHICKEN PHILLY

Shredded Chicken, Caramelized Onions, Sharp American Cheese, Pickled Jalapeno, Aioli

MARINATED PORTABELLO

Garlic & Balsamic Marinated Portabello
Mushroom, Truffled Arugula Slaw

STATIONED FOR UP TO 2 HOURS

Choice of 4 - \$31 Per Person

Choice of 5 - \$37 Per Person

Choice of 6 - \$42 Per Person



DONUT HOLE BAR

Fresh made Donut Holes with Sliced Strawberries, Whipped Cream, Nutella Chocolate, Salted Caramel Sauce

\$14 PER PERSON

CHURRO & SOPAPILLA STATION

Fresh Made, Tipped with Cinnamon & Sugar, Nutella Chocolate & Salted Caramel Dipping Sauces

\$15 PER PERSON

ATTENDED CHOCOLATE FOUNTAIN

Choice of Salted Caramel, Milk, Dark or White Chocolate
Served with Assorted Dippers

\$26 PER PERSON

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BEVERAGE PACKAGES

2 HOURS

BEER & WINE \$31
CALL \$32
PREMIUM \$36
DELUXE \$42

3 HOURS

BEER & WINE \$39
CALL \$41
PREMIUM \$45
DELUXE \$51

DRINK TICKETS

BEER & WINE \$9
CALL \$10
PREMIUM \$12
DELUXE \$14

NON-ALCOHOLIC

MOCK-TAIL BAR
\$9 PER HOUR
SODA BAR
\$6 PER HOUR

ADDITIONAL COST PER HOUR: BEER & WINE \$14 CALL \$15 PREMIUM \$16 DELUXE \$18

PRICES DO NOT INCLUDE TAX (8.25%) OR GRATUITY (23%)

| | WELL | CALL | PREMIUM |
|----------------------------------|--|--|--|
| VODKA | Pinnacle Grape, Citrus, Raspberry, Pineapple, Cherry | Absolut, Titos Ketel One White Claw (Black Cherry, Mango, Pineapple) | Absolut Elyx Belvedere, Grey Goose |
| RUM | Bacardi Superior | Bacardi Chili Mango, Bacardi Limon, Captain Morgan Spiced | |
| GIN | Mr. Boston | Botanist | Hendricks |
| TEQUILA | Sauza | Hornitos Blanco Dobel Silver Teremana Blanco | Casamigos Blanco / Reposado, Patron Blanco/Reposado |
| BOURBON & WHISKEY | Old Grand Dad | Makers Mark, Jameson, Crown Royal & Crown Flavors | Woodford Reserve, Makers Mark 46 |
| SCOTCH | Mr. Boston | Buchanan's 12, Dewers 12 | Johnnie Walker Black / Blue, Glenlivet, Macallan 12 |
| COGNAC | | | Hennessy VS |
| CORDIALS | De Kuyper Amaretto, Peach Schnapps, Triple Sec | Baileys Irish Cream, Kahlúa | Chambord, Cointreau Disaronno, Rumpelmintz |
| WINE | Red & White | | |
| BEER | Angry Orchard Apple Cider, Blue Moon, Coors Light, Corona, Corona Light, Dos XX Lager, Heineken, Michelob Ultra, Miller Light, Modelo Especial, Modelo Negra, New Belgium Voodoo Ranger IPA, Stone IPA, Twisted Tea. Plus a selection of local and seasonal beers. | | |
| SELTZERS | Happy Dad: Cherry, Lime, Pineapple, Watermelon, Fruit Punch. | | |

Brands are subject to change without notice.

BRING YOUR POOCH PARTY



Are your friends bringing their furry friends?
We have dog friendly meal options available to make
sure they are included in the fun!

BEEF, CHICKEN OR VEGETARIAN BASED DOG MEAL

\$10 PER PUP

**MEAL SELECTIONS MUST BE RECEIVED
NO LESS THAT 5 DAYS PRIOR TO PARTY**

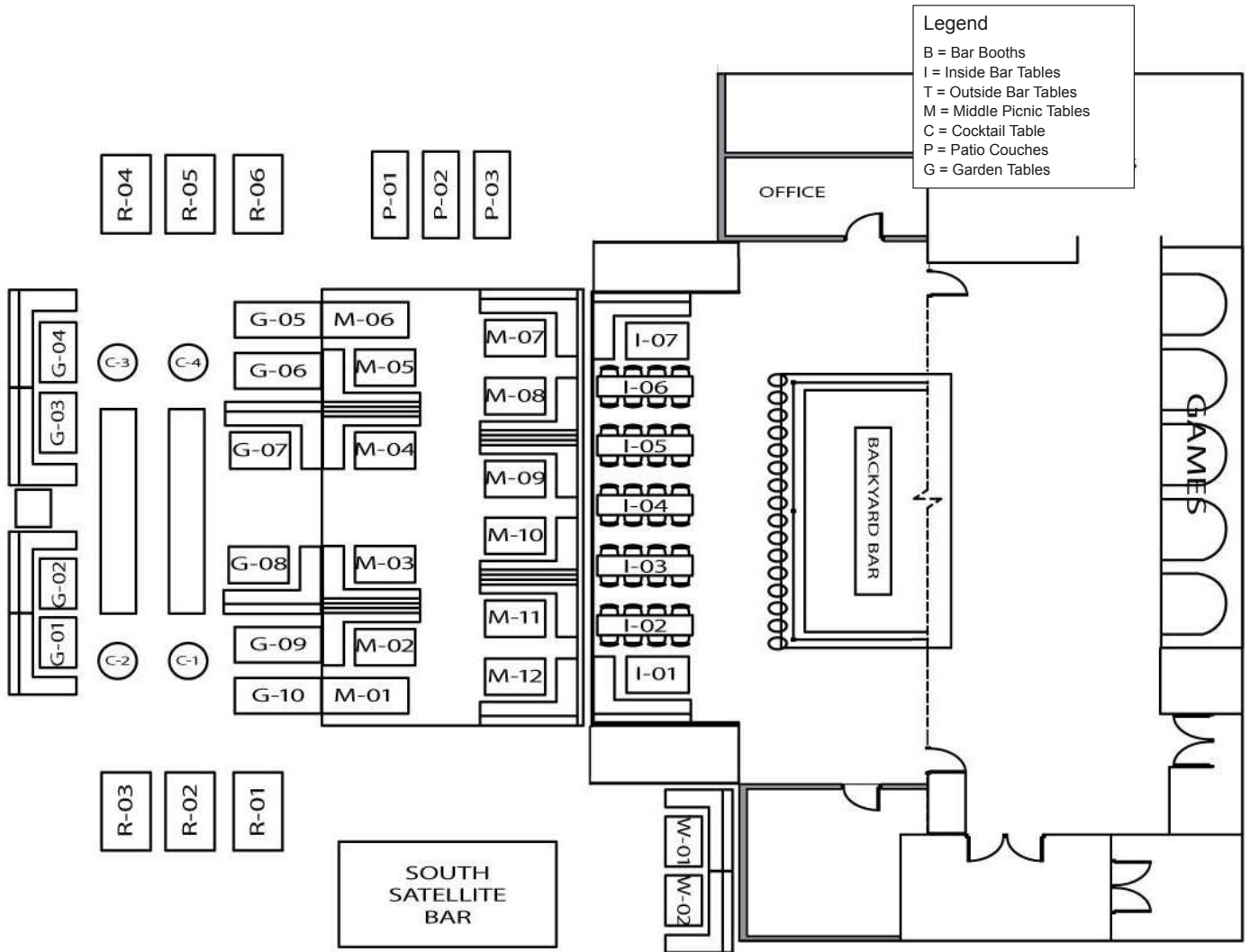
CELEBRATING A BIRTHDAY PAW-RTY?

**BRING YOUR DOG IN FOR THEIR
BIRTHDAY AND RECEIVE A
COMPLIMENTARY DOG-FRIENDLY
TREAT!**



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