



Private Event Guide

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Private Spaces



Banquet Room

*Minimum Bill
Requirement Applies*

Our Banquet Room seats 90 guests comfortably (up to 100 maximum) and can be dressed up for a formal event or simply decorated with our black or white linen table cloths to feature its beautiful views of Belton Lake.

This space has a full bar, private restrooms, and access to an outdoor patio space overlooking the lake. It can be reserved in conjunction with the Overlook Garden and/or the East Patio.



Overlook Garden

Rental Fee Applies



The Overlook Garden is an uncovered outdoor area that can seat up to 120 guests at its existing picnic tables, or up to 200 guests at rented tables. It features an outdoor fire pit and a bandstand. The Overlook Garden is connected to the Banquet Room, which offers a great option to the host that needs the large outdoor space but wants to have the full bar, private restrooms, and temperature-controlled environment of the Banquet Room.



Observation Deck

*Rental Fee Applies
Minimum Gratuity Applies*



The Observation Deck takes you above the rest of the restaurant to a private patio with unbeatable views of the lake! This space seats a maximum of 24 guests and is shaded and fan-cooled. It is accessible only by spiral staircase, so everyone in your party **must** be okay with stairs. This is a great space for your:

Birthday Party, Baby Shower, Bridal Shower, or Graduation Party!





Frank's Back Patio

*Minimum Bill
Requirement Applies*

Frank's Back Patio is a split-level, partially covered, fan-cooled outdoor patio space. It features a private bar and gorgeous views of the lake. This space has room for about 110 guests under its roof, and an additional 80 seats are available on the uncovered patio directly in front of it (along the railing overlooking the lake). This is a great space for any large event!



East Patio

*Minimum Bill
Requirement Applies*



Our East Patio is an enclosed, fan-cooled patio space that seats a maximum of 50 guests comfortably. This patio has been recently renovated with floor-to-ceiling plate glass windows, offering an amazing view for our dining guests, regardless of the weather!



This is a great space
for your:
*Rehearsal Dinner
Business Dinner
Birthday Party*

Hors D'oeuvres

Minimum order of 20 pieces per menu item.

Cold Hors D'oeuvres

Fresh Vegetable Platter

Assortment of seasonal vegetables with ranch dressing

Fruit & Cheese Platter

seasonal fruits and assorted domestic cheeses served with crackers

Mini Sandwiches

chicken salad, roast beef, ham and turkey sandwiches

Grilled & Chilled Shrimp

served over tostada chips with mango papaya salsa

Caprese Skewers

tomato, mozzarella and basil skewers with a balsamic drizzle

Shaved Prime Rib

served over toast points with horseradish cream

Chicken Salad Bites

chicken salad on house made pita chips topped with fresh avocado

Hot Hors D'oeuvres

Shrimp Stuffed Mushroom Caps

mushroom caps with shrimp casino stuffing

Crab Cake Bites

with roasted red pepper sauce

Spinach Artichoke Shrimp Bites

spinach and artichoke served over toast points, topped with shrimp

Buffalo Chicken Pizza Bites

house made pizza dough

Crawfish Queso with Pretzels

served fondue-style with pretzel bread

Loaded Potato Skins

cheddar, bacon and green onions

Menu Packages

All packages are served buffet-style unless otherwise noted.

Fresh Herb Roasted Chicken & Roasted Pork Loin

Served with mashed potatoes and seasonal vegetables. Non-alcoholic beverages and fresh baked bread are included.

Fiesta Package

Includes traditional beef and chicken fajitas alongside smoked chicken enchiladas. Served with flour tortillas, pico de gallo, guacamole, sour cream, rice, black beans, and your choice of salad. Non-alcoholic beverages are also included.

Cajun Package

Choose any two of the following entrees: Blackened Chicken, Blackened Catfish, Seafood Cajun Pasta, or Crawfish Étouffée. Served with dirty rice and seasonal vegetables. Non-alcoholic beverages and cheddar cheese biscuits are included.

Texas Barbecue Package

Choose any two of the following entrees: Baby Back Ribs, Traditional Brisket, Barbecued Chicken, or Smoked Sausage. Served with baked beans, cole slaw, and corn on the cob. Non-alcoholic beverages and fresh baked bread are included.

Blackened Snapper and Citrus Chicken

Served with rice, fresh vegetables, and your choice of salad. Non-alcoholic beverages and fresh baked bread are included.

Tropical Package

Sweet hawaiian pineapple glazed pork tenderloin and fresh grilled mahimahi with pineapple salsa will be accompanied by yukon gold potatoes and a salad of your choice. Non-alcoholic beverages are included.

Prime Rib and Grilled Salmon Fillet (Plated)

Served with roasted yukon potatoes, seasonal vegetables, and your choice of salad.
Prime Rib is prepared medium-rare.

Holiday Menu

Traditional Ham & Turkey Dinner

Served with your choice of sweet potatoes or mashed potatoes. Also served with stuffing, green beans, gravy, dinner rolls, and butter. Non-alcoholic beverages are included. Available only during the months of November and December.

Salad Choices

All dressings are served on side.

Traditional Caesar Salad

Salad of Field Greens tossed with Walnuts and Dried Cranberries

Southwestern Salad of Romaine Lettuce tossed with Black Bean and Corn Relish
and topped with Crispy Tortilla Strips

Traditional Garden Salad

Alcohol Packages

Cash Bar

Unless otherwise specified, all events will include a cash bar. This allows each guest of the event to pay cash or start a tab for any beverages not included in the selected event package (beer, wine, and liquor). All restaurant prices and drink specials are in effect. No alcohol purchases will be charged to the host.

Host Bar

All individual drinks at the event will be added to the host's bill, to be paid at the end of the event. All restaurant prices and drink specials are in effect. A gratuity equal to 20% of the pre-tax bill will be applied. The host may choose to limit options available to guests, or to issue drink tickets for the guests to redeem towards the host's bar bill. In those instances, guests may pay cash for any items not included on the host's bill.

Standard Bar Package

Beer and wine service for 4 hours.

Premium Bar Package

This package includes house liquors, beer, and wine service for 4 hours.

Top Shelf Bar Package

This package includes top shelf liquors, beer, and wine service for 4 hours.

Private Event Services

Linen Service

We provide basic black or white linen table cloths for the buffet and guest tables at all events held in the Banquet Room or on the Observation Deck. Additional black or white table cloths (for gift tables, etc) are available for a fee. Table cloths for events held on the East Patio or on Frank's Back Patio are available for a fee. Black or white linen napkins can also be provided.. Specialty tablecloths are also available: please ask the private event manager for pricing.

PA system Rental

Our PA system is available to rent and comes with two speakers, speaker stands, amplifier, and microphone. The guest is responsible for bringing any additional cords needed to connect the system to a computer or other device.

Portable Heaters

Portable heaters are available.

Portable Fans

Portable fans are available (maximum of four).

Private Bar or Beer Tubs

Some areas already include a private bar, however we can set up a private bar in any area and stock it to your specifications.

Screen Rental

Projector screen available.

Projector Rental

Projector available.

Floral Arrangements

We work with some of the best local florists on a regular basis. Let us obtain arrangements for you to brighten up your event.

Decorations

Specialty linens, centerpieces and other decor items can personalize your event and make a beautiful backdrop for your special occasion. Consult with our private event manager to plan the decorations for your event.

Entertainment

We can provide live entertainment for your event.

All private event services require at least 72 hours notice and are subject to availability.

Private Event Policies

Outdoor Spaces & Inclement Weather

At the time of this contract you are committing your group to indoor or outdoor space. If you have chosen an outdoor space, please look over and sign the attached Outdoor Waiver.

Guaranteed Head Count

Five business days prior to your event, a confirmed guest count is required. This is the number of guests for which we will prepare and the minimum number of guests for which you will be charged. If the number of guests attending your event exceeds the confirmed guest count, we will accommodate the additional guests to the best of our ability. A large number of unexpected guests may compromise the quantity of food, service and space available.

Food Preparation

When preparing food for a buffet-style meal, our kitchen prepares enough food for each guest to go through the buffet line once and fill their plate plus a five to ten percent buffer to accommodate unexpected guests. We make certain that each item on the buffet is replenished until all guests have had a chance to make a plate. Once everyone has been through the line once, any additional food on the buffet may also be enjoyed by your guests, but we will no longer replenish items that run out. If one or two guests arrive late and find the buffet to be lacking entree options, please inform one of your servers and we will have the kitchen prepare a plate for them. If you think your group may be exceptionally heavy eaters, or would like your guests to go through the line more than once, please contact the private event director for pricing.

Deposit

A deposit equal to the room rental fee or 20% of the minimum bill for your chosen space is required to secure your reservation. The deposit will be applied toward your final bill. Up to two weeks before your event the deposit is refundable upon cancellation less a 20% service fee. The deposit is nonrefundable if a cancellation occurs within the two weeks prior to your scheduled event.

Set Up Fee

The Dead Fish Grill charges a small set up fee for private events. The fee is equal to \$2 per person based on the guaranteed head count given prior to the event. This fee covers any set up that might need to be done for the event including: movement of furniture, bar set up, buffet set up, etc. The set up fee does not include decorations, equipment rental, or other special services we provide.

Gratuity

A 20% gratuity will be applied to all checks.

Room Rentals & Minimum Bill Requirements

For the Overlook Garden and the Observation Deck, we charge a rental fee in addition to your food and beverage bill. Those rental fees can be found listed with their corresponding spaces on the first few pages of this guide.

To reserve the Banquet Room, the East Patio, or Frank's Back Patio we require that a minimum amount be spent on food and beverages (not including tax and gratuity). If your group is unable to meet the minimum required bill for any reason, a room rental fee will be charged for the difference between your actual bill and the required minimum bill. Minimum bill requirements are available upon request.

Payment

At the end of the event, the host will be presented with the final bill (less the deposit amount) and payment is due at that time. We cannot split checks for private events. Cash, credit cards, business checks, and personal checks (with proper identification) are all acceptable forms of payment.

Outside Food or Beverages

No outside food or drink is permitted, with the exception of specialty cakes or desserts for a celebration. In the event that an outside dessert is brought in, a \$1.50 per person service fee will be charged if you require the use of our plates and utensils.

Alcohol

Under no circumstances are guests allowed to bring alcohol onto the premise per Texas Alcoholic Beverage Commission rules and regulations. This includes alcohol wrapped or packaged as a gift.

Guest Behavior

Disruptive guests will be asked to leave.

Music & Entertainment

The Dead Fish Grill provides house music at all times and live entertainment on some nights. Our house music is classic rock. The house music volume can be adjusted in all private areas. We allow some private parties to bring in their own music or entertainment if it does not conflict with restaurant operations. Unless given permission by the private event director, no live entertainment or music is allowed for private events.

Decorations

Guests are allowed to bring their own decorations and decorate during a time specified by the private event director or restaurant manager. This is typically one hour prior to the start of smaller events. Guests are responsible for any decor or equipment that they bring into the restaurant. All items must be removed as soon as the event is over. We are not responsible for any items left at the restaurant. Decorations may not be fastened to the building, furniture, or equipment in any way that damages, leaves a mark, or leaves a residue.

Signs and Banners

Guests may not post signs or banners in front of the building, in the parking lot area, or by our monument signs, per the US Army Corps. of Engineers. Signs and banners can be posted in the private event area, please see our policy on decorations.

Outdoor Spaces & Inclement Weather

Our outdoor spaces are wonderful areas to hold your special event. We do feel, however, that it is our responsibility to inform you of two issues which may affect events held in outdoor spaces.

Weather

Bad weather (wind, rain, cold) can affect your event. If you schedule an event and it is threatened by inclement weather there are several options.

- 1) If one of our indoor private spaces is unoccupied you may use it if you are able to meet the minimum bill required for that space (see chart in our Private Event Policies for details).
- 2) If the indoor private spaces are unavailable or do not fit your budget, we will accommodate your group with a non-private space among our regular restaurant guests to the best of our ability. We will seat your group together as much as we are able to, but you may have to deal with noise from other guests and live entertainment.
- 3) If there is enough advance warning of bad weather we can reschedule your event. It is your responsibility to inform us if you would like to reschedule. If you decide that you want to postpone an event the private event director will work with you to choose another date. Your deposit will be kept and applied to the rescheduled date.

Insects

Insects will always be present in an outdoor setting. We keep the restaurant very clean, contract with the best insect control companies in the business, and have installed several special systems to help control outdoor insects, but because we are located on the shore line of a fresh water lake and close to wooded areas, we cannot completely eliminate the issue for our outdoor spaces.

We rarely have problems with either of these issues and, when we do, we make every reasonable effort to satisfy our customers. The purpose of this form is not to discourage anyone from having an outdoor event; but we feel that it is our responsibility to inform our customers of all issues to consider.

By signing below you are acknowledging that you have read and understand the contents of this document.

Signature _____ Date _____

Map to Dead Fish Grill

