







THE
RUSTIC®

PRIVATE EVENT PACKAGES









THE RUSTIC

APPETIZERS

Choose 3 – 15.95 per person | Choose 5 – 19.95 per person

WILD BOAR MEATBALLS
with jalapeño jam

SPICY TAMALE
with chile de árbol salsa & cotija cheese V

CACTUS FRIES
beer-battered prickly pear cactus with jalapeño ranch V

BRISKET QUESADILLAS
flour tortilla, Mexican cheese blend, smoked brisket, pico de gallo

CHORIZO EMPANADAS
house-made sausage with ancho chile & Texas tequila, served with chipotle garlic queso

CRACKLIN' DEVILED EGGS
our twist on the classic

ADD-ONS AVAILABLE

MINI CRAB CAKES
with chile verde sauce | 5.95 per person

TEJAS PACKAGE

Choose 2 Proteins – 24.95 per person | Choose 3 Proteins – 31.95 per person

ALL SERVED WITH handmade bacon fat corn tortillas, chile de árbol salsa, cilantro, onions, fresh limes

CHICKEN TINGA TACOS
tomatillo, fresh oregano, chipotle GF

PORK CARNITAS TACOS
slow-cooked pork shoulder with orange peel, garlic, chile de árbol GF | DF

SMOKED BRISKET TACOS
hardwood smoked with ancho chile, brown sugar GF | DF

SERVED WITH

GRILLED MUSHROOMS, POBLANOS & ONIONS
with chimichurri GF | VG | DF

CUCUMBER & JICAMA SALAD
jalapeño, cotija cheese, pomegranate-agave vinaigrette GF | V

JALAPEÑO SPOON BREAD
cornmeal, pickled jalapeño, sharp white cheddar, creamed corn V

TEXAS FONDUE
hipotle-spinach queso, smoked salt potato chips V

RANCH PACKAGE

Choose 2 Proteins – 38.95 per person | Choose 3 Proteins – 49.95 per person

DRUNK CHICK
beer can game hen rubbed with ancho chile & brown sugar GF

WOOD-GRILLED GULF SHRIMP
hot paprika, lemon juice, garlic GF

TRIPLE CHOP
wood-grilled pork chop, ancho-lime butter GF

HAND-CUT STEAK
wood-grilled with ancho-lime butter GF

MUSHROOM CHOP
wood-grilled portobello, chimichurri GF | VG | DF

SERVED WITH

THAT SALAD
spring mix, toasted pecans, red grapes, bacon, blue cheese, nutty croutons, pomegranate-agave vinaigrette

WOOD-GRILLED BROCCOLINI
with roasted garlic butter GF | V

SHELLS & CHEESE
chipotle cheese sauce, garlic-parmesan crumble V

JALAPEÑO SPOON BREAD
cornmeal, pickled jalapeño, sharp white cheddar, creamed corn V

ADD-ONS AVAILABLE

GRILLED MUSHROOMS, POBLANOS & ONIONS
6.95 per person
with chimichurri GF | VG | DF

STATIONS

WILD BOAR CHILI STATION *13.95 per person*
with jalapeño spoon bread, cotija cheese and cilantro

TEXAS TAMALE STATION *21.95 per person*
with jalapeño spoon bread, chicken tinga, cotija cheese, smoked brisket and chipotle garlic queso

QUESO STATION *6.95 per person*
chipotle garlic queso with smoked salt potato chips V

BUILD YOUR OWN BLUE CHEESE WEDGE STATION
5.95 per person
iceberg lettuce wedges, blue cheese dressing, blue cheese crumbles, bacon, tomatoes and green onions GF

DESSERTS

Choose 1 – 4.95 per person | Choose 2 – 6.95 per person | Choose 3 – 11.95 per person

PEANUT BUTTER PIE
chocolate ganache, roasted peanuts, bittersweet chocolate sauce V

BANANA PUDDING
fresh bananas, vanilla wafers, sea salt caramel sauce, whipped cream V

ICE BOX S'MORES
graham crackers, bittersweet chocolate, marshmallow whipped cream, house-made marshmallow

GF *Gluten-Free* | V *Vegetarian* | VG *Vegan* | DF *Dairy-Free*

THE RUSTIC

BAR PACKAGES

Each package includes all Beers, House Wines, and Non-Alcoholic Drinks (Water, Iced Tea, Lemonade, Fountain Drinks)
All product is based on availability and we may substitute for comparable brands if needed

BEER & WINE

2 Hours.....$30.95 per person
3 Hours.....$38.95 per person
4 Hours.....$45.95 per person

Wines Include
Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet Sauvignon, Rosé

CALL BAR

Beer & Wine + Spirits

2 Hours.....$35.95 per person
3 Hours.....$45.95 per person
4 Hours.....$55.95 per person

Spirits Include
Enchanted Rock Vodka, Flor de Cana Rum, Zephyr Gin,
Tres Agaves Reposado, Old Forester Bourbon, Dewar's Scotch

PREMIUM BAR

Beer & Wine + Spirits

2 Hours.....$40.95 per person
3 Hours.....$50.95 per person
4 Hours.....$60.95 per person

Spirits Include
Tito's Handmade Vodka, Flor de Cana Rum,
Zephyr and Zephyr Black Gin, El Jimador Blanco Tequila,
Maker's Mark Bourbon, Johnnie Walker Black Scotch

Cocktail Included
House Rocks Margarita

PLATINUM BAR

Beer & Wine + Spirits

2 Hours.....$45.95 per person
3 Hours.....$55.95 per person
4 Hours.....$65.95 per person

Spirits Include
Ketel One Vodka, Flor de Cana Silver and Aged Rums,
Zephyr and Zephyr Black Gin, Casamigos Blanco Tequila,
Pendleton Whisky, Woodford Reserve Bourbon,
Glenlivet 12 Scotch

Cocktail Included
House Rocks Margarita

FREE SPIRIT ADD ONS

**non alcoholic available as an add on to any bar package - Choose up to 2*

TOMMY'S MARGARITA *11.95*
**non alcoholic*

HOWDY THC SELTZER *12.95*
**Contains 5mg THC*

HEINEKEN 0.0 *7.50*

SPRING BERRY FIZZ *6.95*

GINGER YUZU SPRITZ *6.95*

CHERRY BOBA FREEZE *6.95*

THE RUSTIC

EVENT UPGRADES

Kick up your event a notch with these Texas-style event enhancements



Rustic Photo Backdrop

$50 per panel



Custom Cocktail Wall

$75 each



Beer Burros with Baskets

$1,050 for two hours

available to take pictures of guests, roam with beverages or swag bags

Armadillo Racing

$2,150 for 2 hours - includes handlers and attendants

Line Dancing Lessons

Starting at $900 for 2 instructors for 3 hours

Boot Shine Station

$650 for 2 – 4 hours

Mechanical Bull

$650 for 2 – 4 hours

Leather Brand Station

Starting at $3,150 – includes 150 leather gifts for your guests with custom branding station and leathersmith.



EVENT UPGRADES *(Cont.)*



Custom Hat Station

Connect with your sales director for pricing details—cost varies based on the number of hats, embellishments, and customization options.



Live Hand Stitching (Bandanas and More)

$1,400 for a 3-hour session, including delivery and setup. Capable of producing 30–40 bandanas per hour.

OTHER SERVICES

Event Photography

starting at $325 per hour

Custom Balloon Garlands

Wooden backdrops complimentary when adding balloons

- Silver package - $180
- Gold package - $380
- Platinum package - $580



Giant Lawn Games

$250 - $400 based on the games selected

Giant Marquee Letters

$50 per letter + $150 delivery fee

