



media
GRILL + BAR

**PRIVATE DINING
MENU**

Plan a private event for business,
watch-parties, family gatherings, and more!



Laura Philips | laura.philips@hilton.com | 214.761.7252

Special Events Information



Circuit - Private Dining Room

Suited for completely private/semi private options; can accommodate plated, buffet or reception style
Space Capacity - Plated- 35 guests; Buffet- 30 guests; Reception- 65-75 guests depending on flow
F&B Standard Minimum - \$1,500.00*

IBar

Suited for semi private events w/ rope and stanchion; can accommodate reception style
Space Capacity - Reception only- 50 guests
F&B Standard Minimum - \$1,500.00*

TV Lounge

Suited for semi private events w/ rope and stanchion; can accommodate reception style
Space Capacity - Reception Only- 60 guests
F&B Standard Minimum - \$1,500.00*

Patio

Suited for semi private events w/ rope and stanchion; can accommodate plated, buffet or reception style
Space Capacity - Plated- 40 guests; Buffet- 40 guests; Reception- 75 guests depending on flow
F&B Standard Minimum - \$15,000.00*

*Minimums may vary based on size of group, event requirements and hotel business demands

Labor Fee - \$175.00**

Events with guest counts below 35 will be subject to a \$175 labor fee.

Plated Menus - based off current lunch/dinner menus, can be created/customized.

We strive to accommodate all dietary requirements

Guest Count- 15 guests or more require a set menu.

Beverages

Alcoholic Beverage packages can be customized to meet your group's needs

Buffet Pricing

Pricing includes individual non-alcoholic beverages to include coffee, tea, juices, and soft drinks
Buffet pricing based on two-hour maximum time frame; pricing may increase for events that exceed two hours

Service Charges & Taxes

Events are subject to 8.25% sales tax and a service charge of 25%

Hours of Operation:

Sun-Thursday: 11 am - 12 am

Friday & Saturday: 11 am - 1 am

Late Night Menu served from 10:30 pm to close

Contact for more information

Laura Philips | Specialty Sales Manager

(214) 761-7252

laura.philips@hilton.com



FIT AS A FIDDLE - \$40 Per Person

Black-eyed Pea, Chorizo, & Kale Soup

Roasted Tomato Bisque

Black Eyed Pea Hummus

Chicharrónes | Seasonal Vegetables

Charred Broccoli Salad

Bacon | Cheddar | White BBQ

TX Quinoa Tabbouleh

Village Farms Tomatoes | Cilantro | Sweet Onion
Burlison's Honey-Lime Vinaigrette | Queso Fresco

Fire & Ice Salad

Pineapple | Watermelon | Cucumber | Tequila & Tajin Syrup

Avocado Toast Bar

Assorted Signature Bakery Breads | House Guacamole
Mesquite Pulled Chicken | Bacon | Chopped Egg | Cured Tomatoes | Labneh Cheese
Pico De Gallo | Sprouts | Cilantro Chimichurri | Smoked Ranch

TX Gulf Shrimp Summer Rolls

Sambal Shrimp | Rice Noodles | Cucumber
Pickled Vegetables | Scallion | Mint | Thai Basil | Mango Habanero Sauce

Chocolate Fudge Brownies | Macadamia Cookies

DALLAS BREWHOUSE DEAL - \$42 Per Person

Media Bar Olives | TX Caviar | Luna's Tortilla Chips

Southern Nicoise Salad

Dilly Beans | Sweet Potato | Boiled Eggs | Marinated Tomatoes
Salt Cured Butter Beans | Moonshine Mustard Vinaigrette

Dallas Cheese Steak

CAB Tri-Tip Pastrami | Texas Ale Project Queso | Poblano & Sweet Onion Tostitos

"El Chanco"

Slow Smoked Pulled Pork | Country Ham | Asadero Cheese
Spicy Dijonnaise | Tomatillo Pickles | Torta Roll

Buffalo Chicken Sloppy Joe

Pulled Mesquite Chicken | Chipotle Buffalo
Deep Ellum Blue Cheese | Celery Slaw | Onion Kaiser

Brewhouse Onion Rings | House Kettle Chips | Assorted Spice Blends

Cast Iron Skillet Cookies | Banana Shakes with Fire Ant Funeral "Caramel"



Klyde Warren Park Picnic - \$50 Per Person

Brandi's D-Town Hot Chicken

Buttermilk Biscuits | Honey Butter | Quick Pickles

Slow Smoked Pork Spare Ribs

Citrus Adobo | Texas Ale Project Borracho Beans | White BBQ Slaw

TX Pecan & Brown Rice Salad

Honey-Lemon Vinaigrette

Sweet Onion Iceberg Salad

Grape Tomatoes | Cucumbers | Shaved Onion

Compressed Watermelon Pops with Mint Syrup | Picnic Dessert Bars

Strawberry Lemonade Mason Jars | Pecan Pie Bites | Lemon Bars

DFW Melting Pot - \$55 Per Person

Delfina's Tortilla Soup

Laberinto de Taco

Fresh Cheese | TX Grapefruit Infused Arugula Salad | Charred Village Farms Tomatoes
Guacamole | Black Bean | TX Sweet Onion Vinaigrette | Luna's Tortilla

East Meets West

Luna's Spoon Bread Masa | Achiote TX Gulf Shrimp | Tomatillo Sambal
Smoky Gristmill Sorghum Red-Eye Gravy | Lemon-Grass Infused Mustard Green Slaw

Asador Meets Cowboy

Hardwood Smoked Peppered Beef Jerky | Mesquite Ember Roasted Vegetables
Cilantro Chimichurri | Lime Vinegar Crema

Elote "Off the Cob"

Luna's Tortilla Chips | Texas Ale Project Queso | Spicy Bean Dip
Assorted House Salsa and Guacamole

Cinnamon Churros with Hot Caramel Sauce | Tres Leches Cake | Flan



Circuit Smokehouse - \$75 Per Person

Tomatillo Bisque

Luna's Tortillas | Queso Fresco

Cornbread Panzanella Salad

House Cornbread | Charred Kale | Preserved Tomatoes | Sweet Onions
Black-eyed Peas | Apple Cider Vinaigrette

Southern Tomato Salad

Hot House Cucumbers | Mozzarella Cheese | Sorghum-Balsamic Glaze | Lemon Basil Vinaigrette

Mesquite Plank Salmon

Bourbon & Black Pepper Paint | White BBQ Sauce | Fennel & TX Grapefruit Salad

Smoke-Braised Short Ribs

Shiner Bock-Onion Marmalade | Gremolata

Cheesy Potato Spoon Bread | Crispy Brussels Sprouts | Brisket Rub

Southern Sweetness

Grilled Banana Pudding | Buttermilk Pie

Reception Buffet



Taste of Dallas - \$65 Per Person

Design District

D3 Deviled Eggs: Bacon Marmalade | Tomatillo Chowchow

Riverfront Antique District

Trinity River Throwback Wellingtons:
CAB Tenderloin | Smoked Mushroom Duxelle
Smoked Salmon | Aromatic Rice | TX Grapefruit Kosho
Green Chili Braised Pork | Charred onion Toreados

Uptown

West of Zen Taco: Korean Fried Chicken | Kimchi Slaw | Black Garlic Kewpie | Charred Scallion

Deep Ellum

Elm Street Canvas: Compressed Fruit | Deep Ellum Blue | Rocket & Radicchio
Heirloom Radish | Pickled Red Onion | Creamy Cilantro/Lime Dressing

Bishop Arts

Mesquite Smoked Brisket | Creamy Baked Potato Salad | B&B Pickles | Buttermilk Biscuits

Dallas Cowgirl Cobbler

Nothing Sweeter!

Fair Park

Deep Fried Gamesa Cookies | Dr. Pepper Chocolate Cake

Reception Enhancements



Southern Crunch - \$12 Per Person

House Chips | Crostini | Spiced Pecans
Sweet Onion Dip | Blue Cheese & Scallion Dip | TX Caviar

Chef Crafted Cheese Balls - \$10 Per Person

Poblano Cheese
Blue Cheese | Candied Pecan | Green Onion
1015 Onion | El Chingon IPA Reduction
Served with Assorted Crackers & Flat Bread

Local Cheese - \$12 Per Person

Five Cheeses | Artisan Breads + Crackers | Kelley's Farms Honey | Seasonal Preserves

Local Cured Meats - \$14 Per Person

Four Cured Meats | Pickled Vegetables | Mustards | Artisan Breads

Market Vegetables - \$13 Per Person

Raw + Grilled Seasonal Vegetables | Avocado Green Goddess | Jalapeño Toreado Ranch

Reinventing Bruschetta - \$11 Per Person

Village Farms Heirloom Tomatoes | D.M.C. Burrata | Basil | Salts | T.O.R. Olive Oils
Infused Balsamic Vinegars | Artisan Breads

A La Carte Hors D'Ouevres



Hot Options

Kimchi Fried Rice Balls - \$4 each
Wasabi Kewpie

Finger Lickin' Hand Pie - \$6 each
TX Grapefruit Marmalade

Smoked Meatballs - \$5 each
Texas Ale Project Somethin' Shady Gravy

The Anatole Oyster - \$7 each
Braised Southern Greens | Dr Pepper Redux | Biscuit Crumble

Cold Options

Avocado Toast - \$6 each
Gulf Shrimp | Citrus Salsa Crudo | Avocado | Signature Bakery Marble Rye

House Smoked Tasso Ham - \$5 each
Quick Pickles | Black Pepper Aioli | Field Pea Hoe Cake

Miniature Lettuce Wrap - \$5 each
Ginger Soy Chicken | Fried Rice Noodle | Kinpira Slaw

Beet Tartar - \$4 each
Chef Michael's Farm Cheese | Lemon Poppy Curd | Cucumber Crunch