



PRIVATE PARTIES AND EVENTS

Chef Point has been honored and proud to be a part of many special memories for our guests over the years. We look forward to the opportunity to provide you and your guests with a unique atmosphere, fine food and extensive bar, remarkable service and memories to last a lifetime! Please feel free to contact us with any additional inquiries.

Featured on:

Diners, Drive-Ins and Dive

Paula Deen Magaizne

The 6 Best Blood Marys in Dallas

Thrillist America's 13 Best Restaurants . . . In Gas Stations - Thrillist

People's Choice Award - Northeast Tastefest

New York Times

CNN

Star Telegram

Channel 11

Channel 8 Dallas Morning News.



PRIVATE PARTIES AND EVENT DETAILS

Chef Point provides complete food and beverage service for your event. Offering extensive menu selections for your convenience; we also provide the option of buffet or plated style meals for your event. We would be happy to help you design a menu to fit your preferences.

SUGGESTED CELEBRATIONS:

Engagement Parties

Bridal Showers

Rehearsal Dinners

Baby Showers

Anniversaries

Birthday Parties

Graduation Parties

Business Luncheons

Corporate Events

Farewell Parties

Retirement Dinners

THE BANQUET ROOM – Watauga

Our banquet room is a dining area available for private events. The room sits up to 70 people. The room is decorated in a contemporary yet casual design with stained concrete floors and garage doors allowing you to open or close the room. This room is the perfect spot to host almost any event.

OUR SEASONAL PATIO – Watauga

During the early Spring to late Fall, Chef Point's large covered patio encloses our garden area to provide a charming and unique setting. This area can accommodate groups of up to 60 guests for sit down dinners or groups as large as 125 for appetizers and drinks. There is nothing better than sitting on the patio enjoying a delicious meal and drink, while watching the flowers bloom and live music.

PRIVATE DINING ROOM – Colleyville

A/V capable, speaking podium, seat 50 guests.

SEASONAL PATIO – Colleyville

Seats 20, stands 75 spacious.

Watauga COST

MINIMUM FOOD AND/OR BEVERAGE PURCHASE REQUIREMENTS

The total of your food and/or beverage purchase must meet the requirements described below. If sales minimum is not met, the difference will be added to the final client bill. Rates for events scheduled on holidays may vary.

DAYTIME EVENTS (11AM-4PM)

Monday through Thursday: banquet room and patio \$500 minimum

Friday: banquet room and patio \$1500.00 minimum

Saturday and Sunday: banquet room and patio \$3000.00 minimum

NIGHTTIME EVENTS: (4PM-CLOSE)

Sunday through Thursday: banquet room \$1000.00 minimum, patio \$1500.00 minimum

Friday & Saturday: banquet room \$3000.00 minimum, patio \$3000.00 minimum

Minimum may change during special holidays

GRATUITY

All events are subject to a 20% gratuity, which is given to waitstaff.

SERVICE CHARGE

There is a 5% service charge that is assessed on the total cost of food and beverage consumed.

SALES TAX

All events are subject to Tarrant County Texas Food & Beverage Sales tax.

TAX EXEMPTION

Only "Fund Raising" events are exempt from Texas Sales Tax (with respect to food and beverage). Organizations that are Tax Exempt must provide Chef Point with a copy of their Tax Exemption Certificate 10 days prior to the event. We are required by law to charge sales tax in the event a certificate is not provided at the time the balance is due.

Colleyville COST

MINIMUM FOOD AND/OR BEVERAGE PURCHASE REQUIREMENTS

The total of your food and/or beverage purchase must meet the requirements described below. If sales minimum is not met, the difference will be added to the final client bill. Rates for events scheduled on holidays may vary.

Monday through Thursday 11AM-2PM: \$750 minimum

Monday through Thursday 4PM-CLOSE: \$1000 minimum

Friday through Sunday 10AM-2PM: \$1500 minimum

Friday through Saturday 4PM-CLOSE: \$2400 minimum

Sunday 4PM-CLOSE: \$1000 minimum

Minimum may change during special holidays

GRATUITY

All events are subject to a 20% gratuity, which is given to waitstaff .

SERVICE CHARGE

There is a 5% service charge that is assessed on the total cost of food and beverage consumed.

TAX EXEMPTION

Only "Fund Raising" events are exempt from Texas Sales Tax(with respect to food and beverage). Organizations that are Tax Exempt must provide Chef Point with a copy of their Tax Exemption Certificate 10 days prior to the event. We are required by law to charge sales tax in the event a certificate is not provided at the time the balance is due.

COCKTAIL PARTY PACKAGES

Time reserved: 2 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

Minimums still apply

CASUAL COCKTAIL #1

29.99 per person

This package includes your choice of three pre-selected appetizers from the list below and two pre-selected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

SPECIAL CELEBRATION PACKAGE #2

34.99 per person

Start off with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three pre-selected appetizers from the list below and two pre-selected wines.

SMALL BITES

Artichoke Bottoms
Italian Nachos
What Nots
Garlic Shrimp +\$2 per person

PLATTERS

Cheese & Crackers
Fresh Fruit Spread
Vegetable Spread with Dip
Whole Smoked Salmon +\$2 per person

WINES

Sparkling Wine
Chardonnay, Oaked
Merlot
Cabernet

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m.
Time reserved: 2 hours. Includes: coffee, hot tea, iced tea, and soft drinks.
Minimums still apply

PACKAGE #1

21.99 per person Monday through Friday

FIRST COURSE

Please select one of the following for your guests to enjoy:

Ceaser Salad
Garden Salad

SECOND COURSE

Pre-select two entrees for your guests to choose from table-side on the day of your event:

Fettuccine Alfredo
Angel Hair Pasta
Baked Ziti
Chicken Scampi
Chicken Pesto Pasta

THIRD COURSE

Please select one of the following for your guest to enjoy:

Chocolate Cake
Key Lime Pie

PACKAGE #2

27.99

Minimums still apply

FIRST COURSE

Please select one of the following for your guests to enjoy:

Fisherman Stew
Ceaser Salad
Garden Salad

SECOND COURSE

Pre-select two entrees for your guests to choose from table-side on the day of your event:

Fettuccine Alfredo
Angel Hair Pasta
Baked Ziti
Chicken Scampi
Chicken Pesto Pasta
Chicken Curry Pasta
Chicken Parmesan
Grilled Chicken
Shrimp Scampi
Grilled Salmon
Salmon Picatta

THIRD COURSE

Please select one of the following for your guest to enjoy:

Bread Pudding
Chocolate Cake
Key Lime Pie

DINNER PACKAGE

Time reserved: 4PM to CLOSE for two hours. Includes: coffee, iced tea, hot tea, and soft drinks

BUFFET

39.99 per person

FIRST COURSE

Please select one of the following for your guests to enjoy:

Ceaser Salad
Garden Salad
Lobster Bisque +\$2

SECOND COURSE

Please select one of the following for your guests to enjoy:

What Nots
Artichoke Bottoms
Garlic Shrimp +\$2

THIRD COURSE

Please select two of the following for your guests to enjoy:

Cajun Grilled Chicken
Grilled Chicken
Baked Ziti
Grilled Salmon

FOURTH COURSE

Please select one of the following for your guests to enjoy:

Bread Pudding
Chocolate Cake
Keylime Pie

CHEF FRANSON'S VIP DINNER

Time reserved: Three hours. Includes: coffee, iced tea, and soft drinks

ALL OF THE FAVORITES

45.99 per person

FIRST COURSE

Please select one of the following soups:

Smoked Tomato Bisque
Lobster Bisque

SECOND COURSE

Please select one of the following salads:

Garden Salad
Caesar Salad

THIRD COURSE

Please pre-select three entrees:

Sea Scallops
Salmon Piccata
Oxtail
Braveheart Ribeye
Chicken Picatta

FOURTH COURSE

Please select one of the following for your guests to enjoy:

Bread Pudding
Chocolate Cake
Keylime Pie

MENU DESCRIPTIONS

APPETIZERS

Artichoke Bottoms - Hand stuffed with crabmeat & smothered with our blend of Asiago sauce.

Italian Nachos - Deep-fried tortilla chips topped with chicken, onions, tomatoes, black olives, Asiago sauce and mozzarella cheese then baked to perfection.

Artichoke Dip w/ Pita Chips - House made artichoke dip with soft baked pita.

Chicken Skewers - Marinated in a teriyaki sauce.

Beef Skewers - Marinated in a teriyaki sauce.

Calamari - Hand cut and dipped in our special seasoning, deep fried to perfection.

What Nots - Mushroom caps stuffed with a blend of three cheeses and baked in Chef 's own savory garlic butter sauce.

Garlic Shrimp - Open faced shrimp topped with garlic butter and baked to perfection.

PLATTERS

Cheese & Crackers

Fresh Fruit Spread - Chef 's selection of the freshest, peak-of-the-season fruits, served with Chef's special dipping sauce.

Assorted Vegetables w/ Dip - Assorted vegetables with dip served in a hand carved bread bowl.

Whole Smoked Salmon - Served with capers, diced onions, tomatoes, whipped cream cheese and pita bread.

SOUPS & SALADS

Garden Salad - Spring mix topped with sliced tomato & onions.

Caesar Salad - Romaine leaves and Parmesan cheese tossed in Caesar dressing.

Smoked Tomato Bisque

Lobster Bisque - Fresh lobster cooked to perfection in Chef 's blend of cream sauce.

MAIN COURSES (cont. on next page)

served with mixed vegetables

Grilled Salmon - Prepared with our signature garlic pepper seasoning.

Grilled Chicken - Prepared with our signature garlic pepper seasoning.

Cajun Chicken - Sautéed with our signature Cajun seasoning.

Oxtail - Cooked in our spicy African red sauce.

Braveheart Ribeye - 14 oz of Braveheart beef.

not served with mixed vegetables

Fettuccine Alfredo - In Chef 's blend of creamy garlic white sauce.

MAIN COURSES (continued)

not served with mixed vegetables

Angel Hair Pasta - Fresh tomatoes, sun dried tomatoes, olives, basil, garlic, onions, and olive oil.

Chicken Scampi - Tender sliced grilled chicken and fresh vegetables topped with creamy garlic sauce over angel hair pasta.

Shrimp Scampi - Sautéed shrimp, mushrooms and onions in a creamy garlic butter sauce over angel hair pasta.

Baked Ziti - Tender sliced grilled chicken in a spicy, creamy red sauce with diced tomatoes and onions topped with mozzarella cheese and baked to perfection.

Chicken Pesto Pasta - Tender sliced grilled chicken tossed in our creamy pesto sauce and served over bowtie pasta.

Chicken Parmesan - Lightly breaded chicken topped with red sauce over angel hair pasta.

Blackened Sea Bass - Prepared with Chef 's special house Cajun seasoning and served over fresh linguine pasta with creamy Cajun sauce.

Salmon Piccata - Tomatoes, onions, mushrooms and capers in creamy garlic lemon butter sauce over angel hair pasta.

Chicken Piccata - Tender sliced chicken lightly sautéed with diced tomatoes, onions, mushrooms and capers in creamy garlic lemon sauce over angel hair pasta.

DESSERTS

Bread Pudding - Made fresh daily and smothered in our own hot cognac sauce.

Chocolate Cake - Served with vanilla bean ice cream.

Key Lime Pie - Topped with fresh strawberry drizzle.

Flourless Brownie - Served with vanilla bean ice cream.