

# PRIVATE EVENTS

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MENUS, SERVICES & FEES

DIAMONDBACK'S

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# YOUR TABLE IS READY



**THANK YOU** for your interest in hosting your special event at DiamondBack's. Our exceptional staff is committed to meeting your every need, ensuring that your event is a memorable one. We take immense pride in both the quality of our selections and the level of our service, and we look forward to serving you and your guests.

**SPECIAL OCCASIONS:** Our private party rooms are perfect for any social event, including rehearsal dinners, corporate functions, or holiday gatherings. Our experienced event staff can help you plan your special occasion.

**MENUS:** Our menu plans include hand-selected entrée items from DiamondBack's award-winning menu which can be chosen ahead of time or at the time of the event. Prices and menu plans are subject to change without notice. We require a prix fixe food and wine menu to ensure the highest quality service.

**EXTRA SERVICES:** For your convenience, we have audio-visual equipment available for an additional fee. This includes a large-screen TV monitor, projector, screen, microphone and speaker. These items can be rented all together or separately.

**PAYMENT:** We accept the following payment options: Cash, Visa, Master Card, American Express, Discover and Diners Club. We also accept house accounts for select guests. Tax and gratuity are not included in the price of the menu. A 10% fee will be added for split checks.

**BOOKING YOUR EVENT:** To ensure availability, we recommend booking as far in advance as you can. During peak event seasons, such as over the Christmas and New Year holidays, we recommend that you consider booking at least a month in advance. For more information, contact our Event Coordinator at (254) 870-5017.

# CELEBRATE IN STYLE



**MAKE SOME MEMORIES WITH US.** The most important facet of your special event is that your guests walk away with smiling faces and fond memories. With that in mind, we designed Waco's premier events spaces.

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## THE HALL | Accommodates up to 240 guests

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The Hall at DiamondBack's is Waco's most versatile special events venue. Accommodating as many as 240 guests, The Hall provides the ideal backdrop for creating unforgettable moments with your family, friends and guests.

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## THE WINE ROOM | Accommodates up to 18 guests

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Ideal for smaller groups, the Wine Room at DiamondBack's is the perfect space for intimate gatherings. Warm and inviting, the Wine Room's cozy, quiet ambience will make your guests feel welcomed and pampered.

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## THE BORDEAUX ROOM | Accommodates up to 45 guests

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The Bordeaux Room at DiamondBack's offers everything you'll need to entertain larger groups. Described as "intimately festive," this beautifully appointed space can be configured to match the mood of your event.

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## THE MAIN DINING ROOM | Available by special arrangement only

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Available only for the most special of occasions, the Main Dining Room at DiamondBack's will transform your event into an experience. Your guests will be treated to the truly rare privilege of having exclusive access to our world-class dining room. Please contact one of our Event Coordinators for details.

# PASSED HORS D'OEUVRES

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**FOR THOSE OCCASIONS** when lighter fare is more appropriate, such as bridal showers or other intimate gatherings, we are pleased to offer smaller, more “user-friendly” options for your guests. We invite you to **mix and match** to suit your liking!

## OPTION ONE SELECTIONS

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Mini bruschetta with fresh mozzarella,  
basil and balsamic reduction

Bacon-wrapped chicken breast, jalapeño and Pepper Jack

Thai chicken satay

Tomato-mozzarella skewers, prosciutto and basil

California Roll: crabmeat, avocado, crisp cucumber

DiamondBack’s Roll: Ahi tuna, tempura,  
cream cheese, jalapeño

Baked brie bites in puff pastry with jam

Tempura-fried green beans

## OPTION TWO SELECTIONS

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Mini Crab Cake Balls

Shrimp and Watermelon Skewers

Prime Steak Skewers with Béarnaise Dipping Sauce

Prime Rib Nachos

Filet Bites

Crispy Venison Bites

Tuna Tostada with Wasabi Cream

Pimento Cheese Bites

# CELEBRATION STARTERS

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**MAKE A GREAT FIRST IMPRESSION** with DiamondBack's amazing cocktail trays and appetizer platters. Your guests will arrive hungry, and whether you're feeding a large group or just a few close associates, we've got you covered. From lighter fare to sumptuous delights, these trays and platters are designed to please.

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## APPETIZER PLATTERS

### COASTAL PLATTER

Mini Crab Cakes, BBQ Fried Oysters, DiamondBack's Roll Sushi, Calamari and Southwest Shrimp Cocktail

(Serves 5)

### LANDOWNER'S PLATTER

Kobe Beef Sliders, Aged Steak Quesadillas, DiamondBack's Roll Sushi and Prime Rib Nachos

(Serves 5)

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## ANTIPASTI DISPLAY

Grilled Asparagus, Marinated Artichokes, Roasted Bell Peppers, Pepperoncini, Marinated Olives, Brussels Sprouts, Prosciutto and Fresh Mozzarella Balls

(Serves 15-18)

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## COCKTAIL TRAYS

### PREMIUM VEGETABLE CRUDITÉ WITH DIPPING SAUCE

25 guest minimum

### IMPORTED CHEESE TRAY

25 guest minimum

### SUSHI ROLL TRAY

10 guest minimum

### GIANT SHRIMP COCKTAIL

By-the-pound (1 pound serves 5)

Note: cocktail trays subject to change

# COMPOSED DINNERS

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**THE PINNACLE OF YOUR SPECIAL EVENT** at DiamondBack's is, without question, our magnificent cuisine. Our executive chef has hand-selected these offerings under the direction of DiamondBack's founder and owner. Whichever option you choose, your guests will revel in a truly exceptional dining experience.

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## WILD HORSE

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### SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

*Substitute a Caesar or DiamondBack's House Salad for an additional charge*

### CHOICE OF ENTRÉE:

- Chicken Picatta with housemade buttered pasta with Pecorino-Romano
- Signature Chicken Parmesan with herbed tomato sauce and smoked mozzarella, served with sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes
- Blackened Costa Rican tilapia topped with tomato, caper and basil lemon butter sauce with Yukon Gold mashed potatoes

### DESSERT:

Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate

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## SONOMA

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### SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

*Substitute a Caesar or DiamondBack's House Salad for an additional charge*

### ENTRÉE:

- Duo of sliced tournedos of beef with red wine demi-glace and Chicken Picatta with housemade buttered pasta with Pecorino-Romano

### DESSERT:

Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate

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## SPRING MOUNTAIN

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### SALAD:

The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

### CHOICE OF ENTRÉE:

- 10 oz. certified Angus garlic & herb roasted hand-cut prime rib served with au jus and horseradish sauce alongside Yukon Gold mashed potatoes
- 7 Spice chicken-fried shrimp accompanied by rémoulade and housemade cocktail dipping sauces, served with French fries

*Substitute 16 oz. Prime Rib for an additional charge*

### CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with fresh berry coulis

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## DIAMOND MOUNTAIN

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### CHOICE OF SALAD:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

### ENTRÉE:

- Prime Steak Medallion Trio with Béarnaise, green peppercorn sauce, red wine demi-glace, Yukon Gold mashed potatoes

*Substitute 16 oz. Prime Rib for an additional charge*

### CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with fresh berry coulis
- Crème Brulée

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## RUTHERFORD

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### CHOICE OF SALAD:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

### CHOICE OF ENTRÉE:

- 8 oz. Aged prime sirloin served with sauteed green beans with Nueske's bacon and Yukon Gold mashed potatoes
- Seared Atlantic salmon with jumbo Gulf shrimp and lemon butter sauce served with sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes
- Signature Chicken Parmesan with herbed tomato sauce and smoked mozzarella, served with sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes

### CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with fresh berry coulis
- Crème Brûlée

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## OAKVILLE

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### CHOICE OF SALAD:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

### CHOICE OF ENTRÉE:

- 6 oz. Filet and giant chicken-fried shrimp surf & turf served with sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes
- Gulf red snapper Oscar with basil beurré blanc, jumbo lump crab and Béarnaise, served alongside sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes
- 12 oz. Certified Angus garlic & herb roasted hand-cut prime rib served with au jus and horseradish sauce alongside sautéed green beans with Nueske's bacon and Yukon Gold mashed potatoes

### CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with fresh berry coulis
- Crème Brûlée
- Molten chocolate lava cake

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## STAG'S LEAP

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### CHOICE OF SALAD:

- DiamondBack's House Salad with mixed greens, Granny Smith apples, pecans, bleu cheese, tossed in balsamic vinaigrette
- The Wedge: baby iceberg, tomato, housemade bleu cheese dressing with bleu cheese crumbles

### CHOICE OF ENTRÉE:

- 9 oz. Certified filet with red wine demi-glace
  - Gulf red snapper Oscar with basil beurre blanc, jumbo lump crab and Béarnaise
- OR
- Chilean Sea Bass with tomato and Nueske's Bacon and Chardonnay broth over wilted spinach for an additional charge
- Colossal crab stuffed shrimp with blue crab, chives, applewood smoked bacon and lemon chive butter sauce

### STEAKHOUSE FAMILY-STYLE SIDES:

- Five-cheese potatoes au gratin
- Sauteed green beans with Nueske's bacon
- Cremini mushrooms in red wine demi-glace

### CHOICE OF DESSERT:

- Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate
- Cheesecake with fresh berry coulis
- Crème Brulée
- Molten chocolate lava cake

# BUFFET-STYLE RUSTIC MEALS



**SOMETIMES YOU'D RATHER DRESS DOWN THAN DRESS UP.** For occasions that are better suited for blue jeans than black ties, we've got the meal to match the mood. Our Rustic Meals feature a wide variety of deliciously affordable choices. Served buffet style, these classic selections are about as comforting as "comfort food" gets!

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## TEXAS HILL COUNTRY BBQ

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- 12-Hour smoked brisket with pit BBQ sauce
  - Choice of smoked chicken breast  
OR  
Smoked jalapeño cheddar sausage
- Ribs available on request for an additional charge*
- Garden cole slaw
  - Lockhart potato salad
  - Pickles, onions and jalapeños
  - Piping hot dinner rolls

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## SOUTHERN PICNIC

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- Southern fried chicken tenders with assorted dipping sauces
- Hand battered chicken fried steak with black pepper cream gravy
- Yukon Gold mashed potatoes
- Fresh sautéed green beans or pan sautéed seasonal vegetable medley
- Piping hot dinner rolls

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## MEXICAN FIESTA

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- Crispy beef tacos
- Chicken flautas
- Refried beans
- Mexican rice
- Chips and salsa

*Add a cheese enchiladas with chile con carne for an additional charge*

*Add guacamole for an additional charge*

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## SOUTH TEXAS FAJITA DINNER

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- Marinated and grilled beef and chicken fajitas
- Charro beans
- Mexican rice
- Chips and salsa
- Grilled onions and flour tortillas

*Add guacamole, sour cream and cheddar cheese for an additional charge*

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## LITTLE ITALY FAMILY DINNER

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- Pasta and pizza served family style
- Spaghetti Bolognese
- Pepperoni flatbread
- Baked rigatoni with Italian sausage and mozzarella
- Garden salad with choice of dressing
- Garlic bread

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## DIAMONDBACK'S DELI

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- Cold cut selection including smoked turkey, Virginia ham, roast beef and tuna salad
- Bread and spread selection including marbled rye, wheat berry and sourdough
- Fresh garden salad with selection of dressings

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## RUSTIC DESSERTS

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Brownie and cookie selection

Seasonal cobbler

Mini cheesecake

Chocolate lava cake

# CHEF'S DISPLAY STATIONS



Add a station to any one of our buffet packages for added elegance or fun.

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## PRIME RIB STATION

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Slow roasted tender prime rib.  
Carved to order with au jus, creamy horseradish, Dijon mustard and yeast rolls

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## SALMON STATION

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Oven-Roasted Scottish salmon served with Béarnaise, herbed salsa verde, lemon beurre blanc

# LUNCHEs



Transform your next business or organization meeting into something special with our award-winning selection of great lunch items.

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## STEAK PANZANELLA SALAD WITH TOMATO VINAIGRETTE

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Grilled Wagyu skirt steak, heirloom tomato, toasted French boule, arugula, fresh herbs

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## SEARED AHI TUNA SOBO NOODLE SALAD

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Japanese sobo noodle, fresh vegetables, tahini ginger-lime dressing

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## ASIAN SALMON

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Miso-glazed salmon served with crab fried rice, sweet and tangy slaw, and sautéed green beans with Nueske's bacon

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## TENDERLOIN SLIDERS

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Three American Wagyu beef sliders on brioche with aged cheddar; served with fries or a salad

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## PRIME RIB SANDWICH

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Shaved slow-roasted prime rib with caramelized onions and horseradish cream on a French roll

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## CAJUN SHRIMP PASTA

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Jumbo shrimp, andouille sausage, housemade spaghetti, spicy Cajun cream sauce

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Add a salad or a soup course for an additional charge

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## Notes about our Composed Dinners:

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All selections come with our fresh rosemary popovers and herbed honey butter.

Beverages NOT included.

Minimum 25 guests per party.  
Parties less than 25 subject to a \$10 per guest upcharge.

Tax and gratuity are NOT included in menu prices.

Caesar Salad may be substituted for The Wedge or House Salad for an additional \$4.00 per guest. Lobster bisque may be substituted for an additional \$8.99 per guest.

Vegetarian entrée substitutions can be made with advance notice for an additional \$4.99 per guest.

### VEGETARIAN SELECTIONS:

- Fresh Pappardelle Pasta in Alfredo “Primavera-Style” with Asparagus Tips
- Vegetable Plate featuring Baked Potato, Grilled Vegetable Skewer, Sautéed Green Beans and Sautéed Cremini Mushrooms

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## Notes about our Rustic Meals:

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All Rustic Meal options can be served plated for an additional \$5 per guest. Please ask your Event Coordinator for more details.

Iced tea is \$1.99 per person;  
Soft drinks are \$3.25 per person.

Tax and gratuity are NOT included in menu prices.

Vegetarian or gluten-free substitutions available on request.

See your Event Coordinator for minimum charges or, alternatively, a room rental fee.

# DIAMONDBACK'S



WHERE WAGO CELEBRATES

217 MARY AVENUE | 254.870.5017 | [DIAMONDBACKSWAGO.COM](http://DIAMONDBACKSWAGO.COM)