



PRIVATE DINING INFORMATION

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Greetings!

Thanks so much for considering Fixture Kitchen & Social Lounge as your host for your upcoming special event. We are more than happy to assist you through the event planning process and have created this packet to give you some information on what your private dining options are.

Understanding that no two events are identical, this information packet is not an all-encompassing list of what we can or cannot offer. If your event requires some extra attention to detail as it may pertain to logistics, timing, decoration, backup plans, etc., please don't hesitate to let us know what it is specifically that you need help with. We will do our best to accommodate you in any way possible.

All "private" dining functions do require a guaranteed food and beverage minimum purchase, applicable sales tax and a 22% automatic service charge. These minimum purchases can vary greatly and are dependent upon the day of the week, the time of the event and the anticipated business volume we would normally experience during that time.

Please review the below menu options at your leisure, and do not hesitate to forward any questions, comments or concerns. We look forward to serving you and your guests!

Cheers!

REQUIRED FOOD AND BEVERAGE MINIMUMS

Reservations are good for 2 hours during lunch/brunch and 3 hours during dinner. Extra time can be allotted for an additional charge. Room minimums are only enforced if you require the entire space. I.E. Party for 20 on the patio while the rest of the patio is still open to the public would not require a minimum. We would however require you to choose a set menu.

Middle Dining Room – Comfortable seating for up to 30 guests; can be curtained off for a more intimate dining experience

Main Dining Room – Comfortable seating for 40+ guests; bright and airy room with floor to ceiling windows

Covered Patio – Comfortable seating for 60+ guests; completely covered with 4 ceiling fans – bar can open up to patio if needed. While not weatherproof, it does provide protection against moderate rain.

MONDAY LUNCH: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

MONDAY DINNER: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

TUESDAY LUNCH: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

TUESDAY DINNER: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

WEDNESDAY LUNCH: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

WEDNESDAY DINNER: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

THURSDAY LUNCH: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$500 (Patio)

THURSDAY DINNER: \$300 (Middle Dining Room) / \$500 (Main Dining Room) / \$1000 (Patio)

FRIDAY LUNCH: \$500 (Middle Dining Room) / \$750 (Main Dining Room) / \$500 (Patio)

FRIDAY DINNER: \$750 (Middle Dining Room) / \$ 2500 (Patio) // \$8,000 Full Buyout

SATURDAY BRUNCH: \$750 (Middle Dining Room) / \$ 1,500 (Main Dining Room) / \$1750 (Patio)

SATURDAY DINNER: \$750 (Middle Dining Room) / \$ 2,500 (Patio) / \$8,000 Full Buyout

SUNDAY BRUNCH: \$750 (Middle Dining Room) / *patio and main dining room not available* / \$8,000 Full Buyout

SUNDAY DINNER: \$2,500 Full Buyout Only

*Please note that while these are our standard room minimums, Fixture reserves the right to change the minimums at any time due to special holidays and neighborhood events. Large

parties may not be accepted on historically high-volume days such as Mother's Day, Father's Day, Valentine's Day, Arts Goggle, Easter Weekend, Graduation Weekend, etc.

PAYMENT AND DEPOSIT INFORMATION

Any event that carries with it a required food and beverage minimum, must follow our payment and deposit procedures.

Fixture requires that 50% of the required minimum be paid for in advance by credit card. Fixture will use the payment information to load a gift card in this amount and will keep it on file until the day of the event. On the day of the event, we will apply the gift card to the *final* bill. You will then be responsible for paying the remainder of the tab. The remaining balance may be split between parties *only if this has been discussed prior to the start of the event*. If prior arrangements have not been made, we reserve the right to apply the entire balance using the credit card we have on file.

If the food and beverage minimum is not met at the end of the event, Fixture will add on an "Open Item" room fee to cover the remaining balance. For instance, if you have a \$500 minimum but only spend \$400, Fixture will add on a \$100 room fee to cover the remainder of the minimum. All food and beverage minimums are calculated *before* tax and gratuity

If you desire for each guest to be on their own individual tab, this must be approved by management *before* the start of the event. If this has not been discussed with management prior to the event, Fixture reserves the right to charge the entire balance to the card we have on file.



(\$30 DINNER w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

TEXAS BEET FRIES (gf)

Spicy Aioli, Pepita Chili Limon Mix

DUCK WINGS

Cumin, Chiles, Soy Sauce, Lemon Juice, Ginger

TRUFFLE MAC N CHEESE

Black Truffle Oil, Manchego, Cream, Pasta

ENTREES

(Choose 4)

PAN-SEARED SALMON

Farro Sautéed w/ Swiss Chard, Tomato, Asparagus, Onions, Sweet Peppers & White Wine

CHICKEN & WAFFLES (Dinner Portion)

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

SPICY GRILLED SHRIMP SALAD (gf)

Avocado, Pico de Gallo, Grilled Corn, Tortilla Strips, Salsa Verde, Mixed Greens

GRILLED CHICKEN ADOBO

Chipotle adobo sauce, sautéed julienne veggies, rice

SANTA MARIA STEAK (gf)

Grilled Tri-Tip, Wild Mushroom Mashed Potatoes, Blue Cheese, Blackberry Balsamic

MUSHROOM GNOCCHI

Roasted Cremini Mushrooms, Potato Gnocchi, Arugula, Walnut pesto

FISH AND CHIPS (Dinner Portion)

Beer Battered North Atlantic Cod, Roasted Garlic Fries, Spicy Pickle Remoulade

CHEF'S ASSORTMENT OF SWEETS



(\$34 DINNER w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

TEXAS BEET FRIES (gf)

Spicy Aioli, Pepita Chili Limon Mix

TRUFFLE MAC N CHEESE

Black Truffle Oil, Manchego, Cream, Pasta

FRIED CRAWFISH BALLS

Risotto, Parmesan, Cajun Spice

2nd Course

HOUSE SALAD

ENTREES

(Choose 4)

CHICKEN & WAFFLES (Dinner Portion)

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

BRAISED WAGYU SHORTRIB

Wagyu Beef, Coffee rub, horseradish creamed chard

GRILLED CHICKEN ADOBO

Chipotle adobo sauce, sautéed julienne veggies, rice

SHRIMP & GRITS (gf)

Green Chili Cheese Grits, Sautéed Gulf Shrimp, Micro Cilantro Salad, Pico de Gallo

MUSHROOM GNOCCHI

Roasted Cremini Mushrooms, Potato Gnocchi, Arugula, Walnut pesto

SANTA MARIA STEAK (gf)

Grilled Tri-Tip, Wild Mushroom Mashed Potatoes, Blue Cheese, Blackberry Balsamic

FISH AND CHIPS (Dinner Portion)

Beer Battered North Atlantic Cod, Roasted Garlic Fries, Spicy Pickle Remoulade

FAMILY-STYLE SIDES:

(Choose 2)

SAUTEED VEGGIES / GREEN CHILI GRITS / ASPARAGUS / MAC N CHEESE

CHEF'S ASSORTMENT OF SWEETS



(\$40 DINNER w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

DUCK WINGS

Cumin, Chiles, Soy Sauce, Lemon Juice, Ginger

SEASONAL FLATBREAD

Grilled Flatbread with Seasonal Toppings

FRIED CRAWFISH BALLS

Risotto, Parmesan, Cajun Spice

2nd Course

HOUSE SALAD

ENTREES

(Choose 4)

CHICKEN & WAFFLES (Dinner Portion)

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

PAN-SEARED SALMON

Farro Sautéed w/ Chard, Tomato, Asparagus, Onions, Sweet Peppers & White Wine

GRILLED CHICKEN ADOBO

Chipotle adobo sauce, sautéed julienne veggies, rice

SHRIMP & GRITS (gf)

Green Chili Cheese Grits, Sautéed Gulf Shrimp, Micro Cilantro Salad, Pico de Gallo

MUSHROOM GNOCCHI

Roasted Cremini Mushrooms, Potato Gnocchi, Arugula, Walnut pesto

GRILLED BEEF TENDERLOIN

8 oz. Filet, Roasted garlic mashers, herb roasted mushroom sauce

BRAISED WAGYU SHORTRIB

Wagyu Beef, Coffee rub, horseradish creamed chard

FISH AND CHIPS (Dinner Portion)

Beer Battered North Atlantic Cod, Roasted Garlic Fries, Spicy Pickle Remoulade

FAMILY-STYLE SIDES:

(Choose 2)

SAUTEED VEGGIES / GREEN CHILI GRITS / ASPARAGUS / MAC N CHEESE

CHEF'S ASSORTMENT OF SWEETS



(\$50 DINNER w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

Choose any 4 appetizers off our menu

2nd Course

HOUSE SALAD

ENTREES

(Choose 4)

CHICKEN & WAFFLES (Dinner Portion)

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

GRILLED CHICKEN ADOBO

Chipotle adobo sauce, sautéed julienne veggies, rice

MUSHROOM GNOCCHI

Roasted Cremini Mushrooms, Potato Gnocchi, Arugula, Walnut pesto

PAN-SEARED SALMON

Farro Sautéed w/ Chard, Tomato, Asparagus, Onions, Sweet Peppers & White Wine

BLACKENED REDFISH

Texas farm-raised, Jalapeno-corn succotash, Mexican chorizo, Pico de gallo

SHRIMP & GRITS (gf)

Green Chili Cheese Grits, Sautéed Gulf Shrimp, Micro Cilantro Salad, Pico de Gallo

GRILLED BEEF TENDERLOIN

8 oz. Filet, Roasted garlic mashers, herb roasted mushroom sauce

14oz RIBEYE (gf)

Hand Cut and Grilled to Perfection, Mushroom Mashed Potatoes, Grilled Asparagus

FAMILY-STYLE SIDES:

(Choose 2)

SAUTEED VEGGIES / GREEN CHILI GRITS / ASPARAGUS / MAC N CHEESE

CHEF'S ASSORTMENT OF SWEETS



(\$21 BRUNCH w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

TEXAS BEET FRIES (gf)

Spicy Aioli, Pepita Chili Limon Mix

FRIED CRAWFISH BALLS

Risotto, Crawfish, Parmesan, Spicy Aioli

ENTREES

(Choose 4)

BIG TEX

An Over-the-top Chicken Biscuit with Cheddar Cheese, Bacon, Egg, and Jalapeno cream gravy

PORK CARNITAS BENEDICT

Slow Roasted Pork, Salsa Verde Hollandaise, Buttermilk Biscuit, 2 poached Eggs

HOUSE BURGER

Angus Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Spicy Pickles, Kolache Bun,
Served with French fries

CHICKEN & WAFFLES

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

SPICY GRILLED SHRIMP SALAD (gf)

Avocado, Pico de Gallo, Grilled Corn, Tortilla Strips, Salsa Verde, Mixed Greens

CHILAQUILES (gf)

Fried Egg, Corn Tortilla Chips, Salsa Rojo, Feta, Avocado, Radish, Cilantro

COFFEE RUBBED SHORT RIB HASH (gf)

Braised Short Rib, Caramelized Onions, Peppers, Mushrooms, Pimentos, Fried Egg

DESSERT PROVIDED BY GUEST



(\$24 BRUNCH w/ Non – Alcoholic Beverages)

FAMILY STYLE APPETIZERS:

TEXAS BEET FRIES (gf)

Spicy Aioli, Pepita Chili Limon Mix

BRIE & CRANBERRY NACHOS (gf)

Sweet Peppers, Tomato, Cranberry Salsa, Cilantro

FRIED CRAWFISH BALLS

Risotto, Crawfish, Parmesan, Spicy Aioli

ENTREES

(Choose 4)

BIG TEX

An Over-the-top Chicken Biscuit with Cheddar Cheese, Bacon, Egg, and Jalapeno cream Gravy

PORK CARNITAS BENEDICT

Slow Roasted Pork, Salsa Verde Hollandaise, Buttermilk Biscuit, 2 poached Eggs

HOUSE BURGER

Angus Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Spicy Pickles, Kolache Bun, Served with Frites

CHICKEN & WAFFLES

Rosemary-Scented Waffles, Boneless Chicken Thighs, Butter, Chipotle Maple Syrup

GRILLED CHICKEN ORCHARD SALAD

Pepitas, Feta, Diced Apple, Mandarin Oranges, Spicy Craisins, Blueberries, Lemon-poppyseed dressing

CHILAQUILES (gf)

Fried Egg, Corn Tortilla Chips, Salsa Rojo, Feta, Avocado, Radish, Cilantro

COFFEE RUBBED SHORT RIB HASH (gf)

Braised Short Rib, Caramelized Onions, Peppers, Mushrooms, Pimentos, Fried Egg

SHRIMP AND GRITS BREAKFAST

2 Eggs, Bacon, Green Chili Cheese Grits, 4 Shrimp

CHEF'S ASSORTMENT OF SWEETS



\$21/person (choose 6)

\$18/person (choose 4)

Buffet Style Appetizers:

Texas Beet Fries

Spicy Aioli, Pepita Chili Limon Mix

Fried Duck Wings

Cumin, Chiles, Lemon Juice, Ginger

Brie and Cranberry Nachos

Tomatoes, Sweet Yellow Peppers, Cilantro

Seasonal Veggie Dip

Sweet Yellow Pepper, Cucumber, Carrot

Fried Crawfish Balls

Risotto, Parmesan, Panko Bread Crumbs

Pulled Pork Crostini

Salsa Roja, Carrot, Cabbage, Avocado

Truffle Mac and Cheese

Manchego Cheese, Black Truffle Oil

Gulf Crab Poppers

Lump Crab, House Dressing, Panko, Sweet Peppers

Shrimp and Grit Croquettes

Spicy Aioli

Wild Mushroom Toast

Creamy mushrooms, Parmesan, Crostini, Truffle

Olive Tapenade Crostini

Capers, Goat Cheese

Endive Cups

Balsamic Chicken, Mushrooms

Fried Green Tomatoes

Buffalo sauce, Blue Cheese, Panko breading

SEASONAL FLATBREAD

Grilled Flatbread with Seasonal Toppings

Dessert Table \$3/person

Assorted cookies and pastries



**\$21/person Passed Appetizers:
(choose 6)**

**\$18/person Passed Appetizers:
(choose 4)**

Fried Duck Wings

Cumin, Chiles, Lemon Juice, Ginger

Black Bean Nacho

Vegan Black Bean Puree, Pico de Gallo, Feta, Corn Chip

Steak Bruschetta

Shaved Ribeye, Wilted Greens, Manchego, Grilled Tomato, Balsamic Syrup

Fried Crawfish Balls

Risotto, Parmesan, Panko Bread Crumbs

Gulf Crab Poppers

Lump Crab, House Dressing, Panko, Sweet Peppers

Smoked Salmon Tomato Skins

House-cured Smoked Salmon, Herbed Goat Cheese, Roma Tomato

Pulled Pork Crostini

Salsa Roja, Carrot, Cabbage, Avocado

Shrimp and Grit Croquettes

Spicy Aioli

Wild Mushroom Toast

Creamy mushrooms, Parmesan, Crostini, Truffle

Olive Tapenade Crostini

Capers, Goat Cheese

Endive Cups

Balsamic Chicken, Mushrooms

Creole Deviled Eggs

Spicy Deviled Eggs topped with Blue Crab

SEASONAL FLATBREAD

Grilled Flatbread with Seasonal Toppings

Dessert Table \$3/person

Assorted cookies and pastries

BAR PACKAGES:

Just Chillin' - \$6/ticket

Any Draft Beer, House Red & White Wine, Well Spirits

Business Casual - \$11/ticket

Any Draft Beer, Specialty Cocktail, Any Wine By The Glass, TX Whiskey, Tito's Vodka, Bacardi Rums, Calamity Gin, Dulce Vida Blanco Tequila

Open Bar - \$26/person*

Any Draft Beer, House Red & White Wine, Well Spirits

(*must apply to all people in party 21 and older; only available with combined food package)

Primo Open Bar - \$36/person*

Any Draft Beer, Specialty Cocktail, Any Wine By The Glass, TX Whiskey, Tito's Vodka, Bacardi Rums, Calamity Gin, Dulce Vida Blanco Tequila

(*must apply to all people in party 21 and older; only available with combined food package)

Sunday Funday - \$20/carafe (1 Liter)

Mimosas, House Bloody Mary's, Agua Fresca

*** All menu packages must be arranged through advanced reservations only ***

For more information regarding available room rental options or full buyout pricing, please email Kevin Hetherington at fixtureprivatedining@gmail.com

Or feel free to call the restaurant at 817-708-2663

Fixture – Kitchen & Social Lounge reserves the right to alter these menus for any reason at any time.