



PRIVATE DINING INFORMATION  
UPDATED October 2021

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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 20% 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.

**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

**2<sup>nd</sup> 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

**2<sup>nd</sup> 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**

**2<sup>nd</sup> 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 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-poppseed 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

**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 - \$10/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 - \$25/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 - \$35/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 in regard to available room rental options or full buyout pricing, please email Kevin Hetherington at [fixtureprivatedining@gmail.com](mailto: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.