

# PRIVATE EVENTS

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MENUS, SERVICES & FEES

DIAMONDBACK'S

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WHERE WAGO CELEBRATES

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

# 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 a fee. This includes a projector, screen, microphone, and speaker, which 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 River Square Center 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 BANQUET ROOM | Accommodates up to 45 guests

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The Banquet 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.

# SHOWERS AND SPECIAL OCCASIONS

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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!

## 4.99 PER GUEST PER SELECTION

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Mini bruschetta with fresh mozzarella,  
basil and balsamic reduction

Bacon-wrapped chicken breast, jalapeño and Pepper Jack

Seafood-stuffed mushroom caps

Tomato-mozzarella skewers, prosciutto and basil

Asian chicken skewers

Sun-dried tomato and olive tapenade  
crostini with crumbled feta

California Roll: crabmeat, avocado, crisp cucumber

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

Mini baked Brie with raspberries

Tempura-fried green beans

## 6.99 PER GUEST PER SELECTION

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Mini crab cakes

Shrimp and watermelon skewers

Prime steak skewers with Béarnaise dipping sauce

## ANTIPASTO DISPLAY: 29.99

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Grilled asparagus, marinated artichokes, roasted  
bell peppers, pepperoncini, marinated olives,  
prosciutto and fresh mozzarella

# 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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## COCKTAIL TRAYS

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### PREMIUM VEGETABLE CRUDITÉ WITH DIPPING SAUCE

4.50 per guest | 25 guest minimum

### IMPORTED CHEESE TRAY

4.50 per guest | 25 guest minimum

### SUSHI ROLL TRAY

12.99 per guest | 10 guest minimum

### GIANT SHRIMP COCKTAIL

62.99 per pound (1 pound serves 5)

### MINI TUNA TOSTADA WITH WASABI CREAM

5.29 per guest | 10 guest minimum

Note: cocktail trays subject to change

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## APPETIZER PLATTERS

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### COASTAL PLATTER

Mini Crab Cakes, BBQ Fried  
Oysters, Lobster Shooters and  
Southwest Shrimp Cocktail

71.99 per platter (serves 5)

### LANDOWNER'S PLATTER

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

73.99 per platter (serves 5)

# 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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39.99 per guest

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### SALAD:

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

### CHOICE OF ENTRÉE:

- Heritage herb-roasted free range chicken breast brined overnight with blistered skin, served over creamed corn with mild shishito peppers "street style"
- 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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42.99 per guest

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### SALAD:

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

### ENTRÉE:

- Duo of sliced tournedos of beef with red wine demi-glace and Heritage herb-roasted free range chicken breast brined overnight with blistered skin, served over creamed corn with mild shishito peppers "street style"

### DESSERT:

Selection of Gelati: Tahitian vanilla and Ecuadorian chocolate

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## SPRING MOUNTAIN

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46.99 per guest

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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

### CHOICE OF DESSERT:

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

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## DIAMOND MOUNTAIN

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51.99 per guest

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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:

- Prime Steak Medallion Trio with Béarnaise, green peppercorn sauce, red wine demi-glace, Yukon Gold mashed potatoes
- Heritage herb-roasted free range chicken breast brined overnight with blistered skin, served over creamed corn with mild shishito peppers "street style"

### CHOICE OF DESSERT:

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

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## RUTHERFORD

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59.99 per guest

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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 sautéed 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 raspberry coulis
- Crème Brûlée

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## OAKVILLE

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65.99 per guest

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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 beurre 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 raspberry coulis
- Crème Brûlée
- Molten chocolate lava cake

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## STAG'S LEAP

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74.99 per guest

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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. Certified filet with red wine demi-glace
- Gulf red snapper Oscar with basil beurre blanc, jumbo lump crab and Béarnaise  
Chilean Sea Bass with tomato and Nueske's Bacon and Chardonnay broth over wilted spinach may be substituted for \$9.00 per guest
- Colossal crab stuffed shrimp with blue crab, chives, applewood smoked bacon and lemon chive butter sauce

### STEAKHOUSE-STYLE SIDES:

- Five-cheese potatoes au gratin or five cheese mac & cheese with apple smoked bacon
- Creamed spinach or sauteed green beans with Nueske's bacon
- Sauteed button mushrooms

### CHOICE OF DESSERT:

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

# PLATED OR 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 plated or buffet style, these classic selections are about as comforting as "comfort food" gets!

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## LAKEFRONT FISH FRY

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14.99 per guest

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- Cornmeal encrusted fried catfish with housemade cocktail and tartar sauce
- Cajun spiced french fries
- Garden cole slaw

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## TEXAS HILL COUNTRY BBQ

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19.99 per guest

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- 12-Hour smoked brisket with pit BBQ sauce
- Smoked chicken breast
- Smoked jalapeño cheddar sausage  
Ribbs available on request for an additional \$7 per guest
- Garden cole slaw
- Lockhart potato salad
- Pickles, onions and jalapeños
- Piping hot dinner rolls

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## SOUTHERN PICNIC

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19.99 per guest

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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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## LITTLE ITALY FAMILY DINNER

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18.99 per guest

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

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## SOUTH TEXAS FAJITA DINNER

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21.99 per guest

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

Guacamole, sour cream and cheddar cheese:  
add \$3.29 per guest

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## GULF SEAFOOD FEAST

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20.99 per guest

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- Cornmeal encrusted fried catfish with housemade cocktail and tartar sauce
- Fried crawfish tails with assorted dipping sauces
- French fries
- Garden cole slaw

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## THE RAGIN' CAJUN

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20.99 per guest

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- Fried crawfish tails with assorted dipping sauces
- Cajun fried shrimp with tangy scratchmade rémoulade
- Crawfish étouffée
- Dirty rice
- Garden salad
- Piping hot rolls

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## MEXICAN FIESTA

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15.99 per guest

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- Crispy beef tacos
- Cheese enchiladas with chile con carne
- Chicken flautas
- Refried beans
- Mexican rice
- Chips and salsa

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## COUNTRY CLUB SANDWICHES

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14.99 per guest

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- Montecristo with powdered sugar and raspberry preserves
- Turkey and ham club sandwich with honey mustard dipping sauce
- Tuna salad sliders
- Garden salad with choice of dressing

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## RUSTIC DESSERTS

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Brownie and cookie selection:  
4.99 per guest

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Seasonal cobbler: 5.99 per guest

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Mini cheesecake: 6.99 per guest

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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 15 guests per party.

Tax and gratuity are NOT included in menu prices.

Caesar Salad may be substituted for The Wedge or House Salad for an additional \$2.99 per guest. Lobster bisque may be substituted for an additional \$5.99 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 with Asparagus Tips
- Vegetable Plate featuring Baked Potato, Grilled Vegetable Skewer, Sautéed Green Beans and Sautéed Button Mushrooms

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## Notes about our Rustic Meals:

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All Rustic Meal options can be served plated or buffet style. 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.