

PRIVATE EVENTS

MENUS, SERVICES & FEES

DIAMONDBACK'S



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.

THE HALL | Accommodates up to 240 guests

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.

THE WINE ROOM | Accommodates up to 18 guests

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.

THE BANQUET ROOM | Accommodates up to 45 guests

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.

THE MAIN DINING ROOM | Available by special arrangement only

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

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!

8.99 PER GUEST PER SELECTION

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

11.99 PER GUEST PER SELECTION

PICK ANY THREE FOR 28.00 | PICK ANY FOUR FOR 35.00

Mini Crab Cake Balls

Shrimp and Watermelon Skewers

Prime Steak Skewers with Béarnaise Dipping Sauce

Prime Rib Nachos

Filet Bites

Lobster Shooters

Crispy Venison Bites

Tuna Tostada with Wasabi Cream

Pimento Cheese Bites

CELEBRATION STARTERS

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.

APPETIZER PLATTERS

COASTAL PLATTER

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

75.00 per platter (serves 5)

LANDOWNER'S PLATTER

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

79.00 per platter (serves 5)

ANTIPASTI DISPLAY

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

73.99 (serves 15-18)

COCKTAIL TRAYS

PREMIUM VEGETABLE CRUDITÉ WITH DIPPING SAUCE

7.00 per guest | 25 guest minimum

IMPORTED CHEESE TRAY

8.00 per guest | 25 guest minimum

SUSHI ROLL TRAY

12.99 per guest | 10 guest minimum

GIANT SHRIMP COCKTAIL

78.00 per pound (1 pound serves 5)

Note: cocktail trays subject to change

COMPOSED DINNERS

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.

WILD HORSE

39.99 per guest

SALAD:

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

Substitute a Caesar or DiamondBack's House Salad for \$4.00 per guest

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

SONOMA

46.99 per guest

SALAD:

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

Substitute a Caesar or DiamondBack's House Salad for \$4.00 per guest

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

SPRING MOUNTAIN

51.99 per guest

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 \$18.00 per guest

CHOICE OF DESSERT:

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

DIAMOND MOUNTAIN

61.99 per guest

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 \$18.00 per guest

CHOICE OF DESSERT:

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

RUTHERFORD

65.99 per guest

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 Brulée

OAKVILLE

69.99 per guest

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 Brulée
- Molten chocolate lava cake

STAG'S LEAP

86.99 per guest

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 \$9.00 per guest
- 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 or five cheese mac & cheese with apple smoked bacon
- Creamed spinach or 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 Brûlée
- 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!

TEXAS HILL COUNTRY BBQ

28.99 per guest

- 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 \$10 per guest*
- Garden cole slaw
 - Lockhart potato salad
 - Pickles, onions and jalapeños
 - Piping hot dinner rolls

SOUTHERN PICNIC

24.99 per guest

- 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

MEXICAN FIESTA

15.99 per guest

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

Add a cheese enchiladas with chile con carne for an additional \$3 per guest

SOUTH TEXAS FAJITA DINNER

21.99 per guest

- 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

LITTLE ITALY FAMILY DINNER

23.99 per guest

- 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

DIAMONDBACK'S DELI

14.99 per guest

- 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

RUSTIC DESSERTS

Brownie and cookie selection:
5.99 per guest

Seasonal cobbler: 7.99 per guest

Mini cheesecake: 8.99 per guest

Chocolate cake: 8.99 per guest

CHEF'S DISPLAY STATIONS



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

PRIME RIB STATION

26.99 per guest

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

PASTA SALUTE STATION

23.00 per guest

Fresh housemade pastas in three styles: marinara, cacio e pepe, alla vodka; with Pecorino-Romano

SALMON STATION

25.99 per guest

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.

STEAK PANZANELLA SALAD WITH TOMATO VINAIGRETTE

15.99 per guest

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

SEARED AHI TUNA SOBO NOODLE SALAD

17.99 per guest

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

ASIAN SALMON

22.99 per guest

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

TENDERLOIN SLIDERS

12.99 per guest

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

PRIME RIB SANDWICH

13.99 per guest

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

PASTA BOLOGNESE

14.99 per guest

Long-braised meat sauce with carrot over housemade spiral torchiotti noodle with herbed breadcrumb

Add a salad or a soup course for 8.99

Notes about our Composed Dinners:

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 \$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 “Primavera-Style” with Asparagus Tips
- Vegetable Plate featuring Baked Potato, Grilled Vegetable Skewer, Sautéed Green Beans and Sautéed Cremini Mushrooms

Notes about our Rustic Meals:

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