



Escape the Ordinary...

Friday	Saturday	Sunday	Weekday
\$11,000	\$17,000	\$8,500	\$7,000
Based on 100 Guests	Based on 150 Guests	Based on 75 Guests	Based on 75 Guests

Additional Guests 21 & Over: \$59 each | Additional Guests 20 & Under: \$39 each

Dinner, Drinks, DJ, Decorations - We Provide It All!

Included In Your Venue Package



- Getting Ready:** Access to onsite suites up to 7 hours before your ceremony
- Ceremony:** 30-minute onsite ceremony with black garden chairs
- Reception:** 4 ½ hour party including your cocktail hour, dinner and dancing
- Appetizers:** Beautifully displayed meats, cheeses, fruits, vegetables, crackers and dips
- Seated Meal:** Your choice of buffet or plated-style dinner with complimentary menu tasting
- Beverages:** Unlimited beer, wine, sodas & juices with your champagne toast served tableside
- Entertainment:** Professional DJ & Emcee service for your onsite ceremony & reception
- Coordinator:** Your own personal Event Coordinator starting 2 months prior to your event
- Rentals:** Round tables with mahogany chivari chairs and cushion for indoor seating
- Decor:** Table linens with textured capri overlay in black, taupe, or ivory



Ask about our current specials to save thousands!

Call us today: 281-395-5070 or Email: Info@AgaveEstates.com

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All prices are subject to 8.25% sales tax



Your Menu includes the Agave Estates Appetizer Display



Choose Your Salad

Not applicable for Fajita or BBQ Dinners

Classic Caesar

Romaine lettuce, freshly grated Parmesan cheese, and homemade garlic croutons, tossed in traditional Caesar dressing

Rustic Greek

Romaine lettuce, Kalamata olives, red onion, Roma tomatoes, pepperoncini, and feta cheese, tossed in our Signature Gorgonzola Vinaigrette.

Emma Salad

Mixed field greens, strawberries, oranges, almonds, and crumbled Gorgonzola cheese, served with a Honey Balsamic Vinaigrette.

Choose Your Menu

Customized menus are available upon request and may incur an additional charge.

Grilled Chicken Campagnola

Chicken breast with brown sherry wine sauce and sautéed mushrooms.
Recommended Pairings:
Garlic Mashed Potatoes & Browned Butter Green Beans
Menu includes
Choice of Salad & Dinner Rolls with Butter

Southwest Tilapia Fillet

Tossed in Southwest Seasonings and topped with Basil Butter Sauce.
Recommended Pairings:
Cilantro Rice & Fresh Asparagus
Menu includes
Choice of Salad & Dinner Rolls with Butter

Cherry Glazed Pork Tenderloin

Glazed and cooked medium well, with black cherry reduction.
Recommended Pairings:
Smoked Gouda Sweet Potatoes & Seasonal Vegetable Medley
Menu includes
Choice of Salad & Dinner Rolls with Butter

Chicken Cilantro

Grilled chicken breast topped with bacon and mushrooms in cilantro cream sauce.
Recommended Pairings:
Penne Alfredo & Steamed Broccoli with Lemon
Menu includes
Choice of Salad & Dinner Rolls with Butter

Salmon Piccata

Topped with lemon wine sauce with capers, tomatoes, and artichoke hearts.
Recommended Pairings:
Bowtie Pasta with Olive Oil & Garlic & Herb Roasted Roma Tomatoes
Menu includes
Choice of Salad & Dinner Rolls with Butter

Pork da Vinci

Pork tenderloin fillet with mushrooms in brown sherry sauce.
Recommended Pairings:
Loaded Mashed Potatoes & Orange Ginger Glazed Carrots
Menu includes
Choice of Salad & Dinner Rolls with Butter

Beef & Chicken Fajitas

Marinated in citrus juices and served with peppers and onions
Served with
Spanish Rice & Seasoned Black Beans
Menu includes
Warm Tortillas, Sour Cream, Cheese & Pico
Tortilla Chps with Red & Green Salsa

Chicken Penne Alfredo

Pasta tossed with grilled chicken and mushrooms in parmesan cream sauce.
Served with
Choice of Salad & Hearty Spinach Lasagna
Menu includes
Dinner Rolls with Softened Butter
Grated Parmesan & Crushed Red Peppers

BBQ Brisket & Sausage

Slow smoked brisket and sausage with signature barbeque sauce.
Served with
Cole Slaw, Mac & Cheese, & Baked Beans
Menu includes
Texas Toast & BBQ Sauce
Sliced Pickles, Onions, & Jalapeños



BAR SERVICE

Included Beer & Wine		<i>An elegant display of reds, whites, and your choice of five beers.</i>
+\$6pp Add on Añejo Spirits		<i>Free-flowing spirits for all with expertly crafted beverages</i>
+\$12pp Add on Reserve Spirits		<i>Premium liquors to compliment your sophisticated style</i>

All bar packages are based on 4 ½ hours of service and include your TABC certified bartender, unlimited sodas & juices, ice, glassware, napkins, setup and cleanup.

INCLUDED | Unlimited Beer & Wine

Bottled Beer

Choose two: Michelob Ultra, Miller Lite, Bud Light
Choose two: Shiner, Dos Equis, Modelo Especial
Choose one: Heineken, Blue Moon, Stella Artois

Wine by the Glass

Whites: Moscato, Pinot Grigio, Chardonnay
Reds: Merlot, Cabernet Sauvignon
Includes Your Tableside Champagne Toast

+\$6PP | ADD ON | AÑEJO SPIRITS

Tito's Vodka & Bombay Gin
J&B Scotch & Jim Beam Bourbon
Bacardi Rum &
Morales Gold Tequila
Windsor Canadian Whiskey

+\$12PP | ADD ON | RESERVE SPIRITS

Grey Goose Vodka & Bombay Sapphire Gin
Chivas Regal Scotch & Jack Daniels Whiskey
Crown Royal Canadian Whiskey &
Cuervo Gold Tequila
Kahula Liqueur &
Disaronno Amaretto

All prices listed below are per person, per additional hour. | Events at Agave Estates may be extended until as late as 1:00am

EXTEND YOUR PARTY

\$3.50pp - One (1) Hour Time Extension of Banquet Staff & Coordination Services
Then choose to close the bar, go to cash bar, or extend your open bar (pricing below).

EXTEND YOUR BAR SERVICE

Additional Hour of Bar Service
Beer & Wine - \$5pp | Anejo - \$6pp | Reserve - \$7pp
Cash bar for additional time is available with \$250/hour minimum

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ALSO INCLUDED IN YOUR PACKAGE...

Included Entertainment	<i>Professional DJ & Emcee for your ceremony & reception.</i>
Included Coordinator	<i>Your own personal Event Coordinator starting 2 months prior.</i>
Included Rentals & Décor	<i>Tables, chairs, linens & china - we have the basics covered.</i>

INCLUDED | ENTERTAINMENT

Disc Jockey & Emcee Service

Your Master of Ceremonies transitions smoothly from one special memory to the next, blending together rhythm and dance, harmonizing a symphonized celebration. Your Entertainment Service includes the following:

- Up to 5 hours of event coverage, including your onsite ceremony & reception.
- Use of facility-wide indoor-outdoor sound system for your ceremony & reception.
- Helpful Song Worksheet to guide you through your music selections.
- Communication via phone or email available at any time throughout your planning.
- Additional time available at \$100 per hour.

INCLUDED | COORDINATOR

Agave Event Coordination Service

Your talented Coordinator will provide the highest degree of skill to ensure your special day is the kind of celebration that begins and ends with your vision. Your Coordination Service includes the following:

- Unlimited emails, phone calls, and text messages beginning 2 months prior to your event.
- One 90-minute Initial Consultation, scheduled 6-8 weeks before your event.
- One 90-minute Final Consultation, scheduled 2-3 weeks before your event
- Comprehensive timeline & floorplan created for you and your event professionals.
- Coordination of all event professionals on the day of and week prior to your event.
- Onsite supervision of your event beginning 3 hours prior to your ceremony.

INCLUDED | RENTALS & DÉCOR

Your event at Agave Estates will stand out with our elegant tables, chairs, linens and china, set up for you by our expert team according to your design. Your Rentals & Décor include the following:

- Black garden chairs with cushioned seat for your outdoor ceremony.
- 60" Round tables and mahogany chivari chairs with cushion for indoors.
- Floor-length linen underlays and cotton napkins in Ivory or Black.
- Diamond-point textured capri overlays in Ivory, Black or Taupe.
- Ceramic china, stainless flatware, and glassware for all food & beverage service.

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