



# PRIVATE DINING

## LONESOME DOVE FTW

2406 N MAIN ST, 76164

ANDRIA PRASIFKA  
817.740.8810

ANDRIA-PRASIFKA@CHEFTIMLOVE.COM







**LONESOME DOVE**

— WESTERN BISTRO —

☆ PRIVATE DINING ☆

2406 N MAIN ST, FT WORTH, TX 76164

## **POLICIES AND PROCEDURES**

### **THE MENU**

To ensure proper and prompt service, a preset menu is required for all private parties. Your menu selection should be submitted at least one week prior to the scheduled event.

The Lonesome Dove is always willing to accommodate dietary restrictions.

### **BEVERAGE AND BAR SET UP**

All beverages are priced per consumption. We encourage that you make your wine selections in advance. Our in house sommelier is always happy to give recommendations.

### **GUARANTEE**

A guaranteed guest count is due no later than two business days prior to your event and may not be reduced after that time. If your group is less than the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed number is given by phone or in writing, the highest number shown on your reservation contract will be applied to your charges.

### **DEPOSIT AND PAYMENT**

A contract must be signed and returned to the Lonesome Dove to confirm your event space. No reservation is final until this contract is received.

### **GRATUITY**

For private events held at the Lonesome Dove, a 20% service charge will be added to your final bill to accommodate the service staff.

**THE CHEF AND STAFF ARE COMMITTED TO MAKING YOUR EVENT A SUCCESS!**



LET THE LONESOME DOVE WESTERN BISTRO TAKE CARE OF YOUR PRIVATE DINING ARRANGEMENTS. WE ARE ABLE TO ACCOMMODATE GROUPS UP TO 120 AND HAVE HOSTED EVENTS FOR MANY FORTUNE 100 & 500 COMPANIES, WEDDING RECEPTIONS, GRADUATION & HOLIDAY PARTIES, AND CHARITY FUNDRAISING GALAS.



## LA CAVA

Located beneath the Dove, La Cava features a glass wall running the length of the room and displaying a breathtaking view of our award winning wine collection.

The atmosphere and ambience are unparalleled, with a unique, low key feel that is perfectly suited for your dinner party. The Cava features an outdoor courtyard with a scenic view of the Marine Creek River Walk. The room has its own private restroom and hand crafted wooden bar.

**Room Capacity:**

60 guests

**Minimums:**

Monday - Thursday - \$2000

Friday & Saturday - \$3000



## DOVE LEASE

The cozy Dove Lease comes complete with its own private entrance, as well as a turn of the century hand crafted saloon bar! Western decor adorns The Dove Lease, which also boasts a small parlor off the Main Room offering a quiet area for guests complete with a private restroom. The barn doors open out to our beautiful Veranda which can be rented out as well!

**Room Capacity:**

50 guests

**Minimums:**

Monday - Thursday - \$2000

Friday & Saturday - \$3000



## VERANDA

Our gorgeous outdoor dining patio—complete with a spacious open-air deck—overlooks the historic Marine Creek river walk and Chef Love's private garden. There's nothing quite like a party under the stars next to the river!

Live regional Texas music artists can be tapped to entertain your guests.

**Room Capacity:**

70 guests / 120 standing

**Minimums:**

Monday - Thursday - \$1000

Friday & Saturday - \$1500

## CONTACT FOR FOOD AND BEVERAGE MINIMUMS

INTERESTED IN LUNCH OR RESERVING THE ENTIRE RESTAURANT? CONTACT US FOR DETAILS

FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE

### LOOKING TO HAVE TIM LOVE FOOD CATERED?

TIM LOVE CATERING CAN HANDLE ANY OFFICE, PARTY, HOLIDAY EVENT, WEDDING OR ANY OTHER KIND OF EVENT. LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)





## COURTYARD

The Courtyard is Lonesome Dove's dazzling Al fresco dining space. Sporting a gorgeous view of the Marine Creek River Walk and surrounded by nature, the Courtyard makes an excellent location for wedding ceremonies, receptions, celebrations, and parties! With a romantic Chef's Table tucked away under the trees that's perfect for special occasions and a fire pit for keeping warm in the winter, this space is superb for dining under the stars in style!

**Room Capacity:**

70 guests / 120 standing

**Minimums:**

Monday - Saturday - \$1000



## TRAIL ROOM

The Trail Room is our most intimate private dining area. It is adorned with a hand painted map of the mythical Lonesome Dove Trail and original 1920s hardwood floors. The Trail Room is perfect for a casual gathering, or boardroom style dining.

**Room Capacity:**

20 guests

**Minimums:**

Monday - Thursday - \$1000

Friday & Saturday - \$1500

## CONTACT FOR FOOD AND BEVERAGE MINIMUMS

INTERESTED IN LUNCH OR RESERVING THE ENTIRE RESTAURANT? CONTACT US FOR DETAILS  
FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE

## LOOKING TO HAVE TIM LOVE FOOD CATERED?

TIM LOVE CATERING CAN HANDLE ANY OFFICE, PARTY, HOLIDAY EVENT, WEDDING OR ANY OTHER KIND OF EVENT.

LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)



# PRIVATE DINING AT WHITE ELEPHANT SALOON



## WILD GAME ROOM

The crown jewel of the Fort Worth Stockyards is the legendary White Elephant Saloon where our upstairs parlor room can accommodate over 100 guests for any type of party, concert, or dinner event! This honkytonk throwback offers a glimpse to the days of the Wild West, with a built in bar, and an adjacent patio with a great view of the Historic Fort Worth Stockyards!

A custom menu can be created by Chef Tim Love for any event at The White Elephant Saloon, including food from Lonesome Dove, Love Shack, and Woodshed Smokehouse!

**Room Capacity:**

100+ guests

**Minimums:**

Monday - Saturday - \$1500



## W.E.S. VIP

The quaint and secluded VIP Room at the White Elephant Saloon can accommodate up to 20 guests and makes a perfect space to enjoy the game or prize match with your best pals! Great for small birthdays and bachelor parties!

**Room Capacity:**

20 guests

**Minimums:**

Monday - Saturday - \$400

## CONTACT FOR FOOD AND BEVERAGE MINIMUMS

### LOOKING TO HAVE TIM LOVE FOOD CATERED?

TIM LOVE CATERING CAN HANDLE ANY OFFICE, PARTY, HOLIDAY EVENT, WEDDING OR ANY OTHER KIND OF EVENT.

LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)



# LONESOME DOVE

— WESTERN BISTRO —

☆ PRIVATE DINING ☆  
FORT WORTH

  
*Lonesome Dove* WESTERN BISTRO

**SEATED**

# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #1 \$49.50 PER PERSON FAMILY STYLE

### FIRST COURSE (Choice Of)

Mixed Greens, Pomegranate, Goat Cheese, Beignets, Pepitas  
Romaine Salad, Anchovy-Lime Vinaigrette, Hummus, Haricot Vert, Polenta Croutons

### SECOND COURSE

Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus  
Seasonal Fish, Couscous, Citrus Beurre Blanc

### THIRD COURSE

House Made Ice Cream Cookie Sandwich

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #2 \$57.50 PER PERSON

### FIRST COURSE

**Tray Passed or Plated**

Australian Lobster, Poblano Wontons, Whipped Parsnips, Serrano Chili Vinaigrette  
Rabbit-Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraiche

### SECOND COURSE

**(Choice Of)**

Mixed Greens, Pomegranate, Goat Cheese Beignets, Pepitas  
Romaine Salad, Anchovy-Lime Vinaigrette, Hummus, Haricot Vert, Polenta Croutons

### THIRD COURSE

**(Select Three to Offer To Your Guests)**

8oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus  
Smoked Pork Tenderloin, Smoked Manchego Polenta, Crispy Onions,  
Roasted Tomatillo Sauce

Stuffed Texas Quail, Spinach, Bacon, Caramelized Onions,  
Balsamic Reduction, Vegetables

Seasonal Fish, Couscous, Citrus Beurre Blanc

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #2 \$57.50 PER PERSON

### FOURTH COURSE

**(Select One to Offer To Your Guests)**

House Made Ice Cream Cookie Sandwich

Cappuccino-Tuaca Chocolate Mousse, Vanilla Cake, Sweet Cream,  
Dark Chocolate Crumbles

Ancho Chile Chocolate Cake, Vanilla Bean Ice Cream

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #3 \$69.50 PER PERSON

### FIRST COURSE

**Tray Passed or Plated  
(Select Three To Offer To Your Guests)**

Hamachi Tostadas, Ponzu, Cilantro, Toasted Garlic, Bacon, Serrano

Kangaroo Carpaccio "Nachos", Avocado Salsa, Habanero-Fig Demi-Glace

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Australian Lobster-Poblano Wontons, Whipped Parsnips, Serrano Chile Vinaigrette

Rabbit-Rattlesnake Suasage, Spicy Manchego Rosti, Crème Fraiche

### SECOND COURSE

**(Select Two To Offer To Your Guests)**

Romaine Salad, Anchovy-Lime Vinaigrette, Hummus, Haricot Vert, Polenta Croutons

Mixed Greens, Pomegranate, Goat Cheese Beignets, Pepitas

Spinach, Candied Walnuts, Blue Cheese, Bacon Vinaigrette

Butter Lettuce, Applewood Smoked Bacon Lardoons, Spiced Pepitas, Chili Buttermilk

Red Bell Pepper En Grana Soup, Fresh Fennel





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #3 \$69.50 PER PERSON

### THIRD COURSE

**(Select Three To Offer To Your Guests)**

8oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta, Crispy Onions,  
Roasted Tomatillo Sauce

Stuffed Texas Quail, Spinach, Bacon, Caramelized Onions,  
Balsamic Reduction, Vegetables

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus,  
Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes

Seasonal Fish, Couscous, Citrus Beurre Blanc

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #3 \$69.50 PER PERSON

### FOURTH COURSE

**(Select One To Offer To Your Guests)**

House Made Ice Cream Cookie Sandwich

Cappuccino Tuaca Chocolate Mousse, Vanilla Cake, Sweet Cream,  
Dark Chocolate Crumble

Ancho Chile Chocolate Cake, Vanilla Bean Ice Cream

Upside Down Pineapple Cake, House Made Pineapple Cream Sorbet

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #4 \$79.50 PER PERSON

### FIRST COURSE

**Tray Passed or Plated**  
**(Select Three To Offer To Your Guests)**

Elk Sausage Slider, Foie Gras, Blueberry Jam

Seared Diver Scallop, Carrot-Ginger Puree, Micro Cilantro

Australian Lobster-Poblano Wontons, Whipped Parsnips, Serrano Chile Vinaigrette

Seared Lamb Lollipops, Yuzu Aioli

Kangaroo Carpaccio "Nachos", Avocado Salsa, Habanero-Fig Demi-Glace

Rabbit-Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraiche

### SECOND COURSE

**(Select Three To Offer To Your Guests)**

Romaine Salad, Anchovy-Lime Vinaigrette, Hummus, Haricot Vert, Polenta Croutons

Mixed Greens, Pomegranate, Goat Cheese Beignets, Pepitas

Spinach, Candied Walnuts, Blue Cheese, Bacon Vinaigrette

Butter Lettuce, Applewood Smoked Bacon Lardoons, Spiced Pepitas, Chili Buttermilk

Red Bell Pepper En Grana Soup, Fresh Fennel

Warm Hominy, Lamb Bacon, Swiss Chard, Muenster, Quail Egg





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #4 \$79.50 PER PERSON

### THIRD COURSE

**(Select Three To Offer To Your Guests)**

8oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta, Crispy Onions,  
Roasted Tomatillo Sauce

Stuffed Texas Quail, Spinach, Bacon, Caramelized Onions,  
Balsamic Reduction, Vegetables

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus,  
Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes

Seasonal Fish, Couscous, Citrus Beurre Blanc

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## SEATED DINNER #4 \$79.50 PER PERSON

### FOURTH COURSE

**(Select One To Offer To Your Guests)**

House Made Ice Cream Cookie Sandwich

Cappuccino Tuaca Chocolate Mousse, Vanilla Cake, Sweet Cream,  
Dark Chocolate Crumble

Ancho Chile Chocolate Cake, Vanilla Bean Ice Cream

Upside Down Pineapple Cake, House Made Pineapple Cream Sorbet

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

— WESTERN BISTRO —

☆ PRIVATE DINING ☆  
FORT WORTH

  
Lonesome  
Dove WESTERN BISTRO

# COCKTAIL

# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## COCKTAIL BUFFET #1 \$33 PER PERSON

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Beef Tenderloin Sliders, Horseradish Cream Sauce

Pork Tamales, Tomatillo Sauce

Red Chile Marinated Jumbo Shrimp, Smoked Pina Salsa

Smoked Pork Satays, Asian BBQ Sauce

Vegetable Crudités, Red Chili Buttermilk Dressing, Texas Garnish

## COCKTAIL BUFFET #2 \$37 PER PERSON

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Pork Tamales, Tomatillo Sauce

Red Chile Marinated Jumbo Shrimp, Smoked Pina Salsa

Pulled Pork Sliders, Lonesome Dove BBQ Sauce

Beef Tenderloin Canapes, Boursin Cheese, Habanero-Fig Demi-Glace

House Made Chili Parmesan Chips

Vegetable Crudités, Red Chili Buttermilk Dressing, Texas Garnish

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## COCKTAIL BUFFET #3 \$40 PER PERSON

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Pork Tamales, Tomatillo Sauce

Red Chile Marinated Jumbo Shrimp, Smoked Pina Salsa

Anti-Pasta Platter, Grilled Cheeses, Cured Meats,  
Marinated Cremini Mushrooms, Roasted Red Peppers, Spanish Olives

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Beef Tenderloin Canapes, Boursin Cheese, Habanero-Fig Demi-Glace

Braised Wild Boar Ribs, Lonesome Dove BBQ Sauce, House-Made Pickles

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## COCKTAIL BUFFET #4 \$55 PER PERSON

Beef Tenderloin Canapes, Boursin Cheese, Habanero-Fig Demi-Glace

Elk Sausage Sliders, Seared Foie Gras, Blueberry Jam

Rabbit-Rattlesnake Sausage, Potato Chip, Crème Fraiche

Pork Tamales, Tomatillo Sauce

Red Chile Marinated Jumbo Shrimp, Smoked Pina Salsa

Anti-Pasta Platter, Grilled Cheeses, Cured Meats,  
Marinated Cremini Mushrooms, Roasted Red Peppers, Spanish Olives

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Lox, Dill Cream Cheese, Shaved Red Onions, Egg, Capers, Red Caviar, Black Caviar  
(Deconstructed on a Boos Board)

Braised Wild Boar Ribs, Lonesome Dove BBQ Sauce, House-Made Pickles

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY





# LONESOME DOVE

— WESTERN BISTRO —

☆ PRIVATE DINING ☆  
FORT WORTH

  
*Lonesome Dove* WESTERN BISTRO

**BUFFET**

# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## DINNER BUFFET #1 \$40 PER PERSON

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Mixed Greens, Pomegranate, Goat Cheese Beignets, Pepitas

Grilled Texas Catfish, Smoked Cheddar Grits, Spicy Ranchero Sauce

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace

## DINNER BUFFET #2 \$45 PER PERSON

Olive Tapenade, Caramelized Onion Crostini, Whipped Goat Cheese

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Romaine Salad, Smoked Anchovy-Lime Vinaigrette, Hummus, Haricot Vert,  
Polenta Croutons

Sliced Chicken Breast, Seasonal Vegetables, Poblano Cream Sauce

Grilled Texas Catfish, Smoked Cheddar Grits, Spicy Ranchero Sauce

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆  
FORT WORTH

## DINNER BUFFET #3 \$50 PER PERSON

Lox, Dill Cream Cheese, Shaved Red Onions, Egg, Capers, Red Caviar, Black Caviar  
(Deconstructed on a Boos Board)

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Anti-Pasta Platter, Grilled Cheeses, Cured Meats, Spanish Olives,  
Marinated Cremini Mushrooms

Romaine Salad, Hummus, Haricot-Vert, Polenta Croutons

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace

Smoked Pork Loin, Smoked Manchego Polenta, Tomatillo Sauce

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY

