



*Private  
Events*

Abby Perkins  
Events Director  
214 736 9010  
[Events@royal38dallas.com](mailto:Events@royal38dallas.com)

**ROYAL 38**

**2301 N AKARD ST SUITE 210  
DALLAS TX 75201**



**COCKTAIL EXCELLENCE**

**CHEF DRIVEN FOOD**

**MULTIPLE PRIVATE SPACES**

Royal 38 combines the best cocktails in Dallas with exceptional chef driven food. An understated elegance permeates the entire venue and our service staff is focused on making your private event a memorable one.

# PRIVATE EVENTS

## *Private Room*



Our Private Room is ideal for dinners, happy hours, corporate events, and other celebrations. Located on our second level this room is fully equipped with a 72" flat screen TV and wireless mic for any speeches or presentations. Multiple seating configurations available.

**Seated Events: 25 guests**

**Reception: 30 guests**

## *Second Floor Full or Partial Booking*

Complete with a dedicated 15 seat bar, 5 big screen tvs and a full av setup, our second floor bar is one of the most coveted spaces at Royal 38. This space has its own private bathroom as well.

**Seated Events: 70 guests**

**Reception: 100 guests**



# PRIVATE EVENTS

## *Full or Partial Front Patio Booking*



City skyline views, mature greenery and our spacious patio make for an outstanding event venue year round. With plenty of umbrellas and heaters.

**Seated Events: 65 guests**

**Reception: 100 guests**

## *Full Venue Buyout*

With several varied and unique spaces including a main floor indoor and outdoor bar, a large horseshoe shaped upstairs bar, a spacious patio and several dining areas, Royal 38 can be transformed into a memorable event space for your special occasion. Full AV capability is available both downstairs and on the second floor.

**Seated Events: 140 guests inside /**

**60 guests outside / 200 total guests**

**Reception: 250 guests**



# **THREE COURSE DINNER MENU**

**49 PER PERSON - PLATED WITH CHOICE OF ENTRÉE**

## **SALADS PICK 1**

the royal - strawberries, golden raisins, hazelnuts, goat cheese, honey-lime vin  
caesar - romaine hearts, parmigiano-reggiano, herbed croutons, caesar dressing  
crispy asian - cabbage, carrot, mango, spicy cashews, wontons, tangy vin  
baby kale salad - kale, quinoa, tomato, cucumber, orange supremes, balsamic vin

## **ENTREES PICK 3**

### *DOUBLE CHEESE BURGER*

brisket and chuck blend, american cheese, burger sauce, hot pickles

### *ASIAN BRAISED SHORT RIB*

5 spice egg fried rice, broccolini, ginger

### *CHICKEN SCHNITZEL*

bacon braised red cabbage, lemon burre blanc, truffle fries

### *WILD CAUGHT SALMON*

pan roasted salmon, broccolini, cauliflower and carrot mash,  
tomato and basil drizzle

### *WAGYU HANGAR STEAK FRITES*

garlic broccolini, peppercorn sauce

## **DESSERT**

choice of

key lime pie / creme brule cheesecake

5 layer chocolate cake +5 pp

**SEE PAGE 11 FOR OPTIONAL DINNER ADDITIONS**

# FOUR COURSE DINNER MENU

65 PER PERSON - PLATED WITH CHOICE OF ENTRÉE

## STARTERS PICK 3

deviled eggs, crispy artichoke hearts, loaded tots, portobello frites, guacamole,  
short rib and crispy rice +2 pp, lobster fritters +2 pp, chili sauced ribs +3 pp

## SALADS PICK 1

THE ROYAL - STRAWBERRIES, GOLDEN RAISINS, HAZELNUTS, GOAT CHEESE, HONEY-LIME VIN

CAESAR - ROMAINE HEARTS, PARMIGIANO-REGGIANO, HERBED CROUTONS, CAESAR DRESSING

CRISPY ASIAN - CABBAGE, CARROT, MANGO, SPICY CASHEWS, WONTONS, TANGY VIN

BABY KALE SALAD - KALE, QUINOA, TOMATO, CUCUMBER, ORANGE SUPREMES, BALSAMIC VIN

## ENTREES PICK 3

### *DOUBLE CHEESE BURGER*

brisket and chuck blend, american cheese, burger sauce, hot pickles

### *ASIAN BRAISED SHORT RIB*

5 spice egg fried rice, broccolini, ginger

### *CHICKEN SCHNITZEL*

bacon braised red cabbage, lemon burre blanc, truffle fries

### *WILD CAUGHT SALMON*

pan roasted salmon, broccolini, cauliflower and carrot mash, tomato and basil drizzle

### *WAGYU HANGAR STEAK FRITES*

garlic broccolini, peppercorn sauce

## DESSERT

choice of: key lime pie / creme brule cheesecake

5 layer chocolate cake +5 pp

SEE PAGE 11 FOR OPTIONAL DINNER ADDITIONS

# PASSED APP MENU

FOR PARTIES 20 OR MORE - MINIMUM 4 PIECES PER GUEST

MINIMUM OF 20 PIECES PER SELECTION

\*PASSED APPS REQUIRE A DRINK PACKAGE\*

## **\$3 PER PIECE**

deviled eggs

crispy artichoke hearts

loaded tots

portobello frites

## **\$4 PER PIECE**

spiced filet bites

creole shrimp

short rib and crispy rice

lobster corn fritter

## **\$5 PER PIECE**

ahi tuna nacho

shrimp taco

steak taco

burger slider

crispy chicken slider

chipotle chicken slider

## **\$7 PER PIECE**

filet mignon and cheese slider

## **\$10 PER PIECE**

hot lobster roll

# LUNCH MENU

\$26 PER PERSON - PLATED WITH CHOICE OF ENTRÉE

## STARTERS FOR THE TABLE PICK 2

*DEILED EGGS, CRISPY ARTICHOKE HEARTS, LOADED TOTS, PORTOBELLO FRITES, GUACAMOLE,  
SHORT RIB AND CRISPY RICE +2 PP, LOBSTER FRITTERS +2 PP, CHILI SAUCED RIBS +2 PP*

## ENTRÉES PICK 3

### *DOUBLE CHEESE BURGER*

brisket and chuck blend, american cheese, burger sauce, hot pickles

### *SPICY CRISPY CHICKEN SANDWICH*

spicy aioli, fresh sauerkraut, hot pickles

### *CHIPOTLE GRILLED CHICKEN SANDWICH*

chipotle marinated chicken breast, avocado, cheddar cheese, lettuce, tomato, ranch

### *TACOS*

Choose from: grilled steak with chimichurri, blackened white fish

with remoulade and slaw or crispy shrimp with pickled onions and green chile salsa

### *SALADS*

the royal - strawberries, golden raisins, hazelnuts, goat cheese, honey-lime vin

caesar - romaine hearts, parmigiano-reggiano, herbed croutons, caesar dressing

crispy asian - cabbage, carrot, mango, spicy cashews, wontons, tangy vin

baby kale salad - kale, quinoa, tomato, cucumber, orange supremes, balsamic vin

SEE PAGE 10 FOR OPTIONAL LUNCH ADDITIONS

# BRUNCH MENU

\$26 PER PERSON - PLATED WITH CHOICE OF ENTRÉE

## STARTERS FOR THE TABLE

*FRESH FRUIT*

*CHOOSE AVOCADO TOAST OR DEVEILED EGGS*

## ENTRÉES

*BREAKFAST BURRITO BOWL*

scrambled eggs, breakfast sausage, sweet peppers, cheddar, pepper jack,  
potatoes, poblano sauce, house salsa, house guac

*BENEDICTS*

choose from: classic or vegetarian

*BREAKFAST SANDWICH*

scrambled eggs, slab bacon, poblano cream cheese, pepper jam, avocado

*CHILIQUILLES*

crispy corn tortillas, black beans, poblano sauce, house guac,  
crumbled cotija cheese, over easy egg

*DOUBLE CHEESE BURGER*

brisket and chuck blend, american cheese, burger sauce, hot pickles

SEE PAGE 10 FOR OPTIONAL BRUNCH ADDITIONS

# **ADDITIONS**

*all pricing per person*

## **BRUNCH**

bacon or sausage - 5

breakfast potatoes or potato pancakes - 5

stuffed french toast - 6

## **LUNCH**

lobster corn fritters or chili sauced ribs - 6

ahi tuna nachos - 8

*add protein for salads*

steak, shrimp or salmon - 8 / grilled chicken or vegan chorizo - 6

## **DESSERT**

key lime pie or cheesecake - 9

5 layer chocolate cake - 15

## **BEVERAGE**

Fresh Squeezed Orange Juice Carafe (serves 4-5) - 20 each

Iced Tea and Lemonade (per person) - 3

Coffee Service (per person) - 3.5

Table Side Mimosas (serves 5) - 25 each

Additional Juices - Passionfruit, Peach, Guava + Pineapple- \$3 per guest

Rosé & Sparkling Wine by the Bottle - ask your event manager for current wine options

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

# ADDITIONS

*all pricing per person*

## DINNER

lobster corn fritters or chili sauced ribs - 6

ahi tuna nachos - 8

*add protein for salads*

steak, shrimp or salmon - 8 / grilled chicken or vegan chorizo - 6

## BEVERAGE

Signature or Classic Cocktails - 15 per cocktail based on consumption

One & Ones - 12 per cocktail based on consumption

Tap Beer, Can Beer - 6-8 per beer based on consumption

Wine by the Glass - 13-17 per glass based on consumption

Wine by the Bottle - ask your event manager for current wine options

*Non-Alcoholic Beverages*

Mocktails - 10 per mocktail based on consumption

Fresh Squeezed Orange Juice Carafe (serves 4-5) - 20 each

Iced Tea and Lemonade (per person) - 3

Coffee Service (per person) - 3.5