

Fairmont
DALLAS

PYRAMID
RESTAURANT & BAR

FAIRMONT DALLAS

THE ARTS DISTRICT HOTEL | 1717 NORTH AKARD STREET | DALLAS, TX 75201

PYRAMID

RESTAURANT & BAR

**IT'S MORE THAN A GREAT MEAL, IT'S FOOD FOR YOUR SOUL!
EXQUISITE FOOD SERVED IN AN INTIMATE ATMOSPHERE,
WHERE COMFORT IS AS IMPORTANT AS CUISINE. JOIN US AT
THE PYRAMID RESTAURANT. THE LEGEND CONTINUES...**

**TREAT YOUR GUESTS TO AN EXCLUSIVE CULINARY EXPERIENCE IN ONE OF OUR
AWARD-WINNING PRIVATE DINING SPACES. THE PYRAMID RESTAURANT IS THE IDEAL
VENUE FOR EVERYTHING, FROM HIGH PROFILE EXECUTIVE DINNERS TO SOCIAL
LUNCHEONS, BRAINSTORMING SESSIONS OR HOSPITALITY NETWORKING EVENTS. WE
SPECIALIZE IN UNFORGETTABLE ANNIVERSARY PARTIES AND BIRTHDAY CELEBRATIONS,
BRIDAL LUNCHEONS, REHEARSAL DINNERS AND MORE! THE FAIRMONT DALLAS
OFFERS CUSTOMIZABLE OPTIONS FOR EVERY AFFAIR, LARGE OR SMALL.**

**IT IS OUR PLEASURE TO OFFER YOU THE MOST CREATIVE AND VERSATILE MENUS IN
DALLAS! EXECUTIVE CHEF JAMES PHILLIPS THOUGHTFUL, RUSTIC FARE TAKES ROOT IN
CLASSIC TECHNIQUE WITH A NOD TO TEXAS. EACH MENU IS DESIGNED TO BE
UNIQUELY DELICIOUS, AND TO REPRESENT REGIONAL CUISINE WITH A FOCUS ON
QUALITY INGREDIENTS PROVIDED BY LOCAL FARMERS, RANCHERS, AND ARTISANS. ALL
OF OUR FOOD AND BEVERAGE OFFERINGS MAINTAIN FAIRMONT'S STORIED DEVOTION
TO ORGANIC, SUSTAINABLE AND ENVIRONMENTALLY CONSCIOUS METHODS.**

**OUR BEVERAGE PROGRAM ENSURES PERFECT ACCOMPANIMENT TO BUSINESS
LUNCHEONS AND ELABORATE TASTING MENU EXPERIENCES ALIKE!
OUR CRAFT COCKTAIL AND MOCKTAIL MENUS DRAW INSPIRATION FROM OUR 3,000
SQUARE FOOT TERRACE GARDEN AND APIARY OVERLOOKING
DOWNTOWN DALLAS.**

**OUR DEDICATED CULINARY AND EVENT MANAGEMENT TEAMS ARE WELL-VERSED IN THE
ART OF PLANNING DINING EXPERIENCES THAT YOUR GUESTS WILL TALK ABOUT FOR
YEARS TO COME. WE ARE, AFTER ALL, IN THE BUSINESS OF TURNING MOMENTS INTO
MEMORIES FOR OUR GUESTS! WHETHER YOU'RE PLANNING AN IMPORTANT
CONFERENCE OR AN INTIMATE COCKTAIL RECEPTION, WE ARE GENUINELY PLEASED
THAT YOU ARE CONSIDERING ONE OF OUR RENOWNED VENUES AND WE LOOK
FORWARD TO WORKING WITH YOU TO CREATE YOUR NEXT PERFECT EVENT!**



PYRAMID

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GUARANTEE

THE PYRAMID RESTAURANT REQUIRES ALL PRIVATE EVENTS BE CONFIRMED BY THE EVENT HOST VIA CONTRACT OR SECUREPAY FILING PREFERRED AT LEAST **10 DAYS** IN ADVANCE. ATTENDANCE MUST BE **CONFIRMED 72 HOURS PRIOR** TO EVENT DATE. THIS NUMBER WILL BE CONSIDERED YOUR GUARANTEE AND FINAL GUEST COUNT. RESERVATIONS ARE MADE ON A FIRST COME, FIRST SERVE BASIS. RESERVATIONS ARE CONFIRMED WHEN A CONTRACT HAS BEEN

RECEPTIONS

A SELECTION OF TRAY PASSED OR PLATED HORS D' OEUUVRES OR BUFFET STYLE SERVICES FOR RECEPTIONS ARE AVAILABLE FOR AN ADDITIONAL COST. RECEPTION SELECTIONS MUST BE MADE **10 DAYS** IN ADVANCE.

BEVERAGES

ALL BEVERAGES INCLUDING WINE, LIQUOR, BEER, NON-ALCOHOLIC BEVERAGES, COFFEE AND TEA ARE AN ADDITIONAL COST, UNLESS OTHERWISE STIPULATED. THE PYRAMID REQUIRES AT LEAST **10 DAYS** NOTICE FOR ALL WINE REQUESTS TO ENSURE AVAILABILITY. ALL WINES ARE SUBJECT TO AVAILABILITY.

BAR

THE PYRAMID RESTAURANT OFFERS HOSTED AND CASH BARS FOR AN ADDITIONAL FEE.

OUTSIDE FOOD

THE PYRAMID RESTAURANT RESERVES THE RIGHT TO PROHIBIT OUTSIDE FOOD ITEMS. EXCEPTIONS MAY BE MADE ON A CASE BY CASE BASIS. ADDITIONAL FEES MAY APPLY.

MENU CUSTOMIZATION

PERSONALIZED MENUS CAN BE PRINTED FOR YOUR EVENT WITH COMPANY LOGO, EVENT NAME, OR PERSONAL MESSAGE COMPLIMENTS OF THE PYRAMID RESTAURANT. PLEASE PROVIDE US WITH A TITLE OR LOGO, WHERE AVAILABLE.

TAX

8.25% (PLEASE NOTE THAT TEXAS STATE LAW STIPULATES THAT ALL SERVICE FEES ARE TAXABLE.)

PARKING

THE PYRAMID RESTAURANT PROVIDES COMPLIMENTARY VALET PARKING (*FOR UP TO 4 HOURS*) CARE OF THE FAIRMONT DALLAS HOTEL. LIMITED STREET PARKING IS AVAILABLE. SEVERAL PARKING GARAGES ARE LOCATED IN THE NEARBY AREA.

PAYMENT

FULL PAYMENT IS DUE UPON CONCLUSION OF YOUR EVENT, UNLESS PRE-PAID IN ADVANCE. REQUESTS FOR SPLIT PAYMENTS MUST BE MADE IN ADVANCE. MASTERCARD, VISA, DISCOVER AND AMERICAN EXPRESS CARDS ARE ACCEPTED. THE PYRAMID RESTAURANT DOES NOT ACCEPT PERSONAL OR BUSINESS CHECKS.

SERVICE CHARGE

A **20% SERVICE CHARGE** ON FOOD AND BEVERAGE WILL BE ADDED TO YOUR BILL.

ADDITIONAL SERVICES

AUDIO/VISUAL EQUIPMENT, WINE PAIRINGS, UNIQUE FURNISHINGS AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE WITH AT LEAST 10 DAYS NOTICE.

PYRAMID BUFFET

\$65 per person | Suitable for 25 to 40 guests



BOWL OF TEXAS RED

Beef Brisket Chili, Ancho Pepper Guiso

YEAST DOUGH BISCUITS

Cactus Pear Chutney

STARTERS, ENTREES & SIDES

AVOCADO & TOMATO SALAD

Blush Grapefruit, Avocado, Pickled Onion, Cotija Cheese, Butter Lettuce, Orange Honey Vinaigrette

KALE AND LITTLE GEM LETTUCE

Tomato Confit, Red Onion, Sharp Cheddar Cheese, Chives, Sourdough Croutons, Cilantro Ranch Dressing

PAN FRIED TURKEY CUTLETS

Mushroom Thyme Gravy

PEPPERED BEEF TRI-TIP

Chimichurri, Pickled Onions

ROASTED RED FISH

Charred Tomato, Fresh Thyme Butter

MAPLE BACON BRUSSEL SPROUTS

Garlic Crunch

ROASTED ROOTS

Roof Top Herb

MARBLLED POTATOES

DESSERTS

APPLE BREAD PUDDING

Caramel - TX Whisky Sauce

GERMAN CHOCOLATE CAKE

Toasted Coconut Pecans

Tax and service charged not included. We will be happy to accommodate any dietary allergies and restrictions for your guests.

FAMILY STYLE

\$95 per person | Suitable for 10 to 20 guests



FOR THE TABLE CHEDDAR THYME BISCUITS

Apple Pear Chutney

KALE AND LITTLE GEM LETTUCE

Tomato Confit, Red Onion, Sharp Cheddar Cheese, Chives, Sourdough Croutons, Cilantro Ranch Dressing

CAMPECHANA

Seafood Cocktail, Tomato Based Citrus salsa, Avocado - Crisp Tortilla's

ENTREES (CHOOSE 2)

COTE DE BOEUF

Prime Rib of Beef, Rosemary, Sea Salt

DIJON PORK ROAST

Apples, Cabbage

ROSEMARY CHICKEN THIGHS

Brandied Shallots

SIDES

CREAMY AU GRATIN POTATOES

Smoked Cheddar, Chives

PLANCHA GRILLED CARROTS & MUSHROOMS

Vegan Miso Butter, Pistachio Crunch

GRILLED ASPARAGUS

Farmers Cheese, Citrus Zest

SWEETS

ALL BERRY COBBLER

Vanilla Chantilly

DR. PEPPER CHOCOLATE CAKE

Pecans

Tax and service charged not included. We will be happy to accommodate any dietary allergies and restrictions for your guests.

PYRAMID RECEPTION

\$40 per person | Suitable for 20 to 40 guests



CHEESE & CHARCUTERIE

Smoked and Cured Meats, Local Jams, Mustards, Crackers, Flatbreads

GUACAMOLE BAR

Red Fish Ceviche, Pico de Gallo, Cilantro Pesto, Grilled Onions, Salsa Rojas, Crisp Tortilla - Yuka Chips

PYRAMID HEAVY RECEPTION

\$60 per person | Suitable for up to 50 guests



CHEESE & CHACUTERIE

Smoked and Cured Meats, Local Jams, Mustards, Crackers, Flatbreads

GUACAMOLE BAR

Red Fish Ceviche, Pico de Gallo, Cilantro Pesto, Grilled Onions, Salsa Rojas, Crisp Tortilla - Yuka Chips

16 HR. SMOKED BRISKET SLIDER

Pimenton Manchego, Red Cabbage Slaw, Sneaky Sauce

CHICHARRON DE HARINA ELOTE

Roasted Corn, Garlic Aioli, Pickled Onion, Grilled Napilto and Jicama Slaw, Cotija Cheese, Valentina Hot Sauce

ENHANCEMENTS

PASS AROUND APPETIZER

\$9 per piece at a minimum of 25pcs.

LOADED MINI CHEESE BURGERS

Dill Pickles, Mustard

PECAN CRUSTED CHICKEN

Honey Mustard

GULF SHRIMP COCKTAIL

Clamato Juice, Avocado, Lime

AHI TUNA TARTARE TACOS

Salsa Macha, Avocado

TEXAS GOAT CHEESE CROSTINI

Grilled Sweet Onions, Fresh Dill, Pine Nuts

Tax and service charged not included. We will be happy to accommodate any dietary allergies and restrictions for your guests.

ADDITIONAL ENHANCEMENTS

CHEF'S CHOICE AMUSE BOUCHE

Served prior to salad course, while guests' orders are taken | +\$3 per person



INTERMEZZO

SERVED BETWEEN SALAD COURSE AND ENTRÉE COURSE | +\$6 PER PERSON

STRAWBERRY | FRESH MINT
CHAMPAGNE | RASPBERRY
BLOOD ORANGE | ITALIAN BASIL
PINEAPPLE | LIME ZEST

SIDES

SERVED FAMILY STYLE | +\$5 PER PERSON

POMME PURÉE
GRILLED EGGPLANT BABAGANOUSH
ROASTED MAITAKE MUSHROOMS
GRILLED HEIRLOOM CARROTS

Tax and service charged not included. We will be happy to accommodate any dietary allergies and restrictions for your guests.