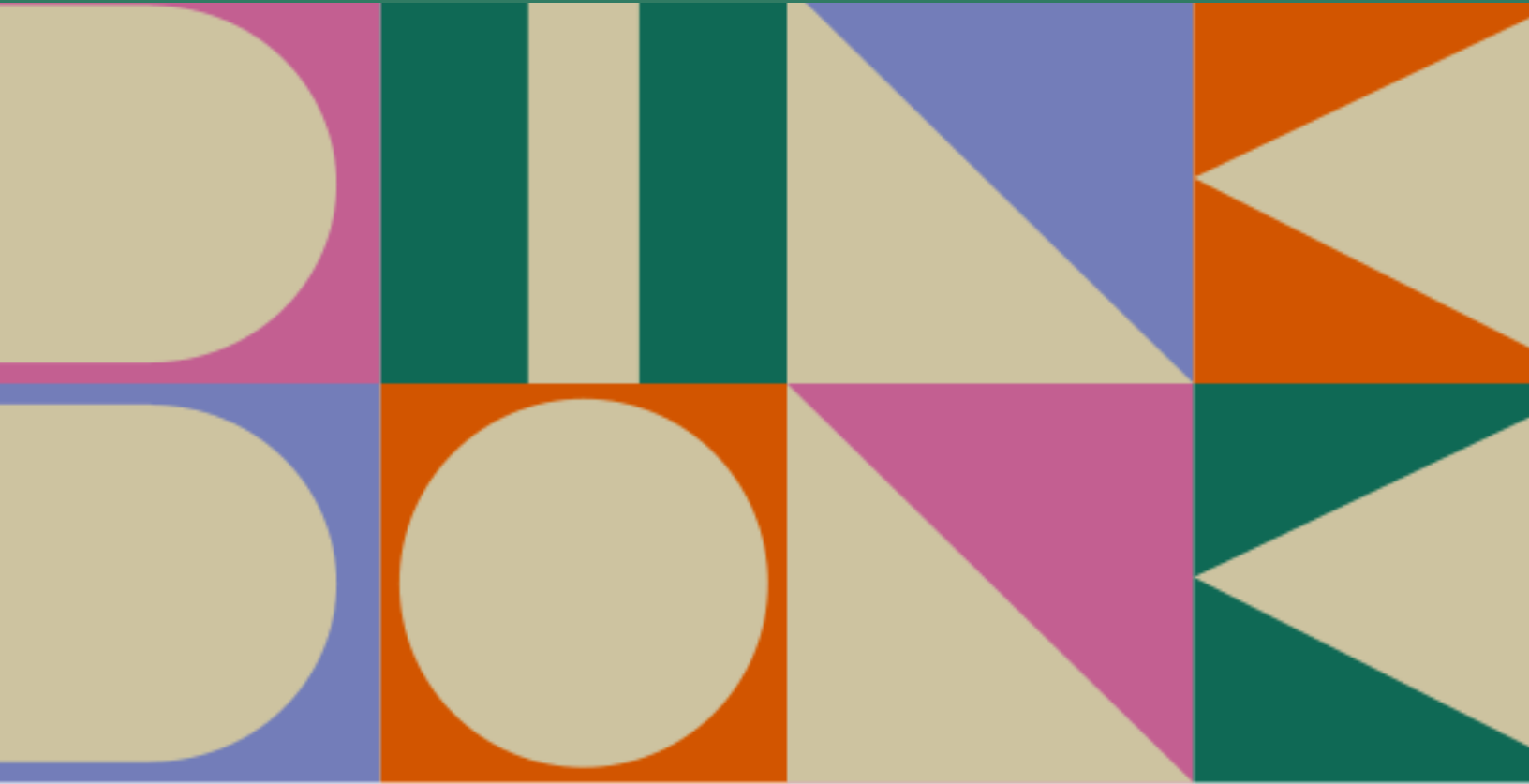


PRESTON PLAYHOUSE

Private Events



JOSH CHAMBO AND SYDNEY ALLEN

Event Managers

events@thebannerhouse.com

(972) 385-3609

DARREN BOYD

General Manager

Preston Playhouse is an indoor pickleball, padel and swim facility. The largest of its kind in the Dallas-Fort Worth metroplex and situated in the heart of Dallas, this family-friendly destination offers 9 indoor pickleball courts, 2 indoor padel courts, a heated indoor swimming pool, arcade games, dedicated lounge and bar spaces, and on-site dining.

Preston Playhouse was created by Dallas-based concept development company WoodHouse, which owns and operates a range of concepts in the hospitality, private social club and entertainment spaces, including the neighboring Banner House at T Bar M.

HOURS OF OPERATION

Mon - Fri 7am-9:30pm

Sat & Sun 7am-7:30pm



charity fundraisers
corporate outings
birthday parties
tournaments

Private Rentals are required if you:

- Want to book in advance
- Want to book 2+ courts
- Have 36+ guests
- Pre-order food & beverages



FLOORPLAN

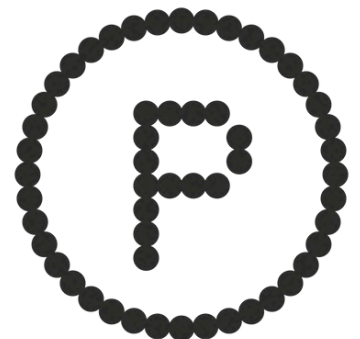
PRESTON
PLAYHOUSE

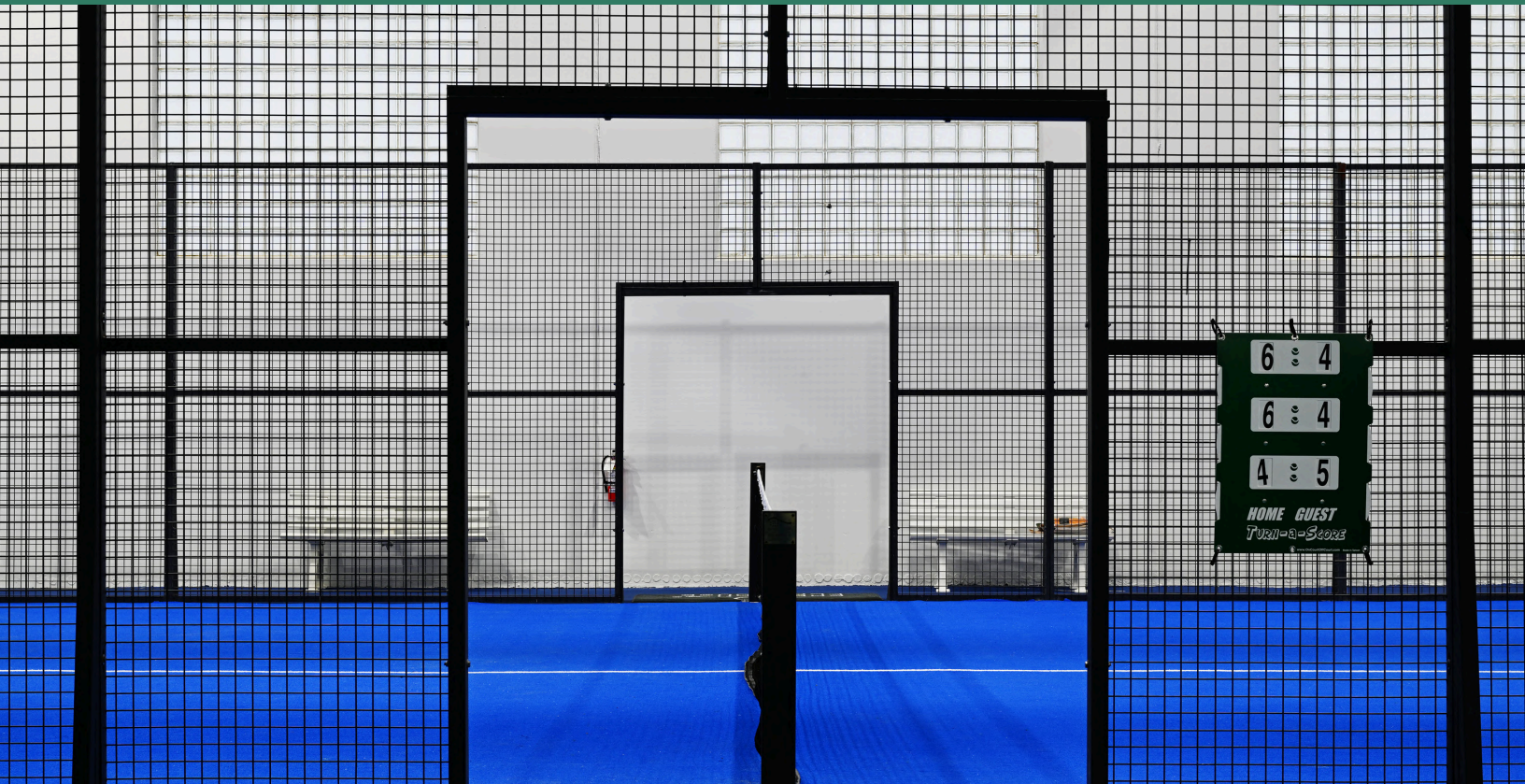




PRIVATE PICKLEBALL COURT RENTALS include:

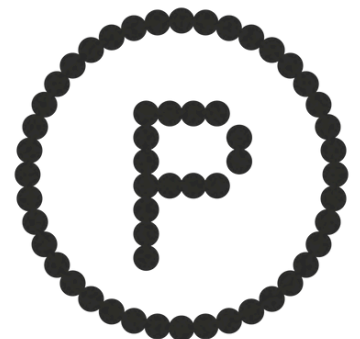
- Advanced reservations of up to 9 courts
- Adjustable court dividers
- Unlimited balls
- Free self-parking
- Temperature controlled, indoor space
- House music





PRIVATE PADEL COURT RENTALS include:

- Advanced reservations of up to 2 courts
- Private fencing surrounding each court
- Unlimited balls
- Free self-parking
- Temperature controlled, indoor space
- House music



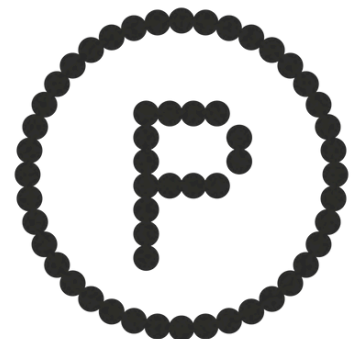
LOUNGE & TABLE AREAS

PRESTON
PLAYHOUSE



PRIVATE SEATING AREA RENTALS include:

- Private use of lounge area or
- Private use of table area or
- Private use of both
- Adjustable court dividers
- Free self-parking
- Temperature controlled, indoor space
- House music



FULL FACILITY RENTAL

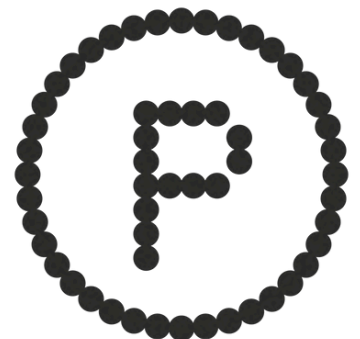
PRESTON
PLAYHOUSE



FULL FACILITY RENTAL includes:

- Advanced private reservation of entire facility including main entry, 9 pickleball courts, 2 padel courts, main bar, gaming area, lounge area and seating area.
- Adjustable court dividers
- Unlimited balls
- Free self-parking
- Temperature controlled, indoor space
- Private access to house sound system

*required for groups of 85+

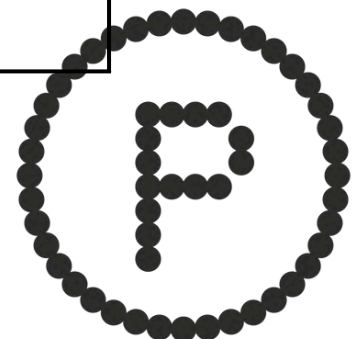


RENTAL ITEMS

PRESTON
PLAYHOUSE



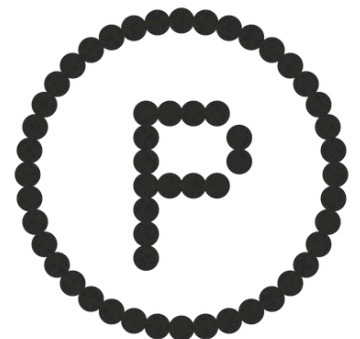
Pickleball Paddles & Padel Racquets	\$5 each
Folding Chairs	\$2 each
60" round table 8' rectangular table 6' rectangular table 30" round highboy cocktail table	\$10 each
Navy or Black Linens	\$6 each
50" TV with stand	\$150
65" TV with stand	\$175
Speaker system with 1 wireless microphone	\$100



*all items are subject to availability

beverage options

All alcoholic beverages MUST be provided by
Preston Playhouse.



please select from the following:

TYPES OF BEVERAGE SERVICE

Full Open Bar

Your guests can order any liquor, cocktail, beer or non-alcoholic beverage that they prefer. Open bars are charged on consumption.

Beer, Wine & Hard Seltzer Only

Your guests may only order beer, wine, hard seltzers and non-alcoholic beverages. Guests may pay for other alcoholic beverages on their own. This option is also charged on consumption.

Non-Alcoholic Beverage Package

Your guests are provided with unending refills of Bottled Water, Topo Chico and Soft Drinks for \$6 per person for 3 hours. Mocktails are not included.

LIMITS ON BEVERAGE SPEND

No Limit Spend Bar

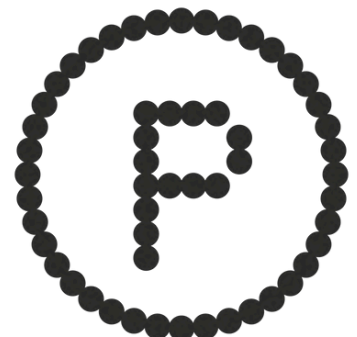
You are placing no limits on the total amount that you spend on your beverages.

Total Maximum Spend

You would like to place a limit on the total amount that you would like to spend on beverages. You let us know what your maximum spend is and your bartender will communicate with you when your bill approaches that amount.

Ticketed Bar

We will provide you with drink tickets to pass out to your guests at the beginning of your event. You let us know what you would like the tickets to be used for. The server will collect a ticket from the guest when ordered. You will be charged on consumption, but not for more than the number of drink tickets that were collected. Once tickets have depleted, guests may pay for alcohol on their own.



SIGNATURE COCKTAILS

The Usual

Lalo, Fresh Lime Juice, Topo Chico \$15

The Squozen Margarita

Tequila, Cointreau, Agave Nectar,
Fresh Squeezed Lime Juice \$14

Aperol Spritz

Aperol, Prosecco, Soda \$12

Tom Collins

Tanqueray Gin, Lime,
Simple Syrup, Soda \$14

WINE BY THE GLASS

White

Chalk Hill, Chardonnay \$14

Kim Crawford, Sauvignon Blanc \$11

J Vineyard, Pinot Grigio \$14

Maschio, Prosecco \$9

Red

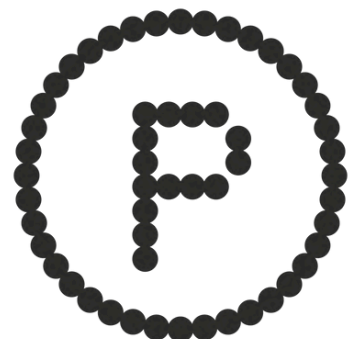
Josh Cellars "Craftsman", Cabernet \$14

Imagery, Pinot Noir \$11

Rose Gold, Rose \$12

ASSORTED BEERS & SELTZERS

FULL OPEN BAR AVAILABLE



BOOKING POLICIES



Space Confirmation: Function space is considered confirmed once the contract is signed by both The Client & Preston Playhouse, the credit card authorization is received, and a 50% deposit is remitted. Space is reserved on a first come, first served basis.

Service Charge & Sales Tax: A 22% service charge (in lieu of gratuity) and 8.25% sales tax will be added to the final bill.

Beverages: All alcoholic beverages must be provided by Preston Playhouse and are charged based on consumption.

Food: Hosts may order food from the Event Manager by our partner, Jose or they may select to provide their own outside catering for a fee of \$5 per person.

Room Tours: Room tours and meetings are available by appointment only. Please contact the Event Manager for availability.

Parking: Complimentary self-parking is available. Valet parking can be arranged with your Event Manager.

Décor: Guests may provide decorations upon approval by Event Manager. Glitter and confetti are prohibited. Jose does not allow anything to be attached to the walls, light fixtures or ceilings.

Vendors: All outside vendors must be approved by the event manager and further policies must be followed.

Signage: Signage is not allowed to be displayed in any common areas.

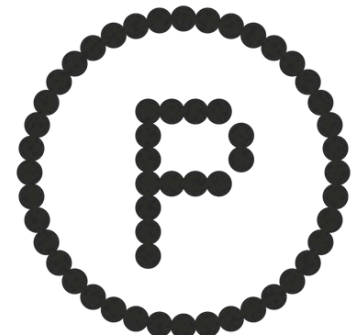
Split Checks: Only 1 check will be printed for each contracted event. The check may be paid with no more than 3 different tenders in any combination of cash or credit card.

Final Guarantee: A final guest count is due to the Event Manager by 12:00 noon, 72 hours prior to the event. Your final food charges will, at minimum, be based upon this number.

Payments & Deposits: Payment in full is required at the conclusion of your event. Food and beverage will be charged based on actual consumption & final guarantee count. The numbers provided in the contract are for estimation and informational purposes only.

Cancellation Policy: If client cancels a confirmed event the following fees will be charged to the credit card on file:

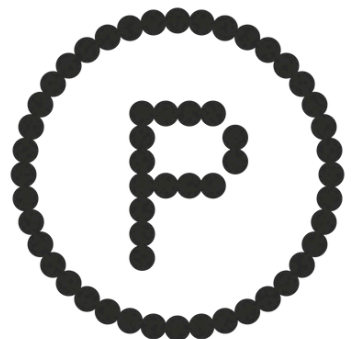
After confirmation	50% of estimated total (deposit forfeited)
10 days or less to Event Date	75% of estimated total
72 hours or less to Event Date	100% of estimated total



food options

Private Event food is catered by Jose, our award-winning Mexican Restaurant partner. You may order Jose catering directly from your Preston Playhouse Event Manager, allowing for easy & seamless “one-stop shopping”.

We also allow our guests to procure outside catering for a fee of \$5/guest.



ABOUT JOSÉ

JOSÉ

José brings a fresh, modern take on regional Mexican cuisine to Dallas' beloved Lovers/Inwood neighborhood. Inspired by the brilliant and fast-paced culinary scene in Jalisco, the restaurant captures the serendipitous connections created when culture, food, tequila and art merge into one experience.

Jose's vibrant story comes to life at every table through its chef-driven plates, craft cocktails, the ceramics crafted by its renowned namesake, José Noe Suro of Ceramica Suro and the hand-drawn mural adorning the walls with scenes of Guadalajara and Tequila, which was a collaboration between Suro and Dallas-based designer and artist Megan Reinhardt.

More than a restaurant, José is a community with authentically innovative Mexican food at its heart. Helmed by award-winning Chef Anastacia Quiñones-Pittman, José's culinary program is seasonal, inspired and ever evolving. A first-generation Mexican American and native Texan, Chef AQ brings creativity and complexity into every dish she designs, drawing from her varied experiences including training at the Culinary Institute of America, cooking with Tracy Des Jardins at Jardinère and heading her own masa-focused pop-up, Tacos de Tacha, which now lives on through the menu at José.

Take a seat at José and you'll take a seat at the table of the friends who created it: Brady Wood of WoodHouse, José Noe Suro of Ceramica Suro, Lance Raney of Droese Raney Architecture, Megan Reinhardt of Reinhardt Creative and countless others in La Familia.

"José represents a lifelong story of good friends, adventurous travel, inventive eating and joyful cocktailting," says WoodHouse Founder and CEO, Brady Wood. "We hope to bring the Jalisco experience as it is: laid back, unpretentious and delicious."



CATERING MENUS

JOSÉ

IACO BAR #1

\$44 pp

Chips & Salsa

Casa Guacamole

Tacos de Pollo (Chicken)

Tacos al Carbon (Steak)

Tacos de Champinones (Mushroom) (V)

Cilantro Rice

Refried Black Beans

*3 tacos per person

IACO BAR #2

\$59 pp

Chips & Salsa

Casa Guacamole

Queso Con Rajas

Street Style Elotes

Tacos de Pollo (Chicken)

Tacos al Carbon (Steak)

Tacos de Champinones (Mushroom) (V)

Cilantro Rice & Refried Black Beans

Mexican Wedding Cookies

*3 tacos per person



CATERING - A LA CARTE

JOSÉ

APPETIZERS

CHIPS AND SALSA \$5.00 PP

CASA GUACAMOLE \$6.50 PP
Avocado, cilantro, serrano peppers, lime.

QUESO CON RAJAS \$5.50 PP
Creamy cheese dip with roasted poblanos, red and green bell peppers, onions.

STREET STYLE ELOTES \$7.00 PP
TX corn, crema, queso fresco, lime juice, chili powder.

CHIPOTLE CREMA CHICKEN SKEWERS \$6.50 E
Grilled chicken, chipotle cream sauce.
*minimum order of 24

PORK RIBLETS AL PASTOR \$7.00 E
Achiote, pineapple gastrique, onion, cilantro.

CEVICHE LA PANGA \$9.00 PP
Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

MEXICAN SHRIMP COCKTAIL \$9.50 PP
Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice, saladitas.

CHIMICHURRI BEEF SKEWERS \$8.50 E
Grilled skirt steak, jalapeno chimichurri.
*minimum order of 24

FILET SKEWERS 16.50 E
Filet Mignon, jalapeno goat cheese, jalapeno salsa.
*minimum order of 24

ENTREES

TACOS DE POLLO \$7.50 E
Marinated grilled chicken breast, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CAMARON \$7.50 E
Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo.

TACOS AL CARBON \$7.50 E
Skirt steak, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CHAMPINONES (V) \$7.50 E
Lions Mane mushrooms, avocado, guajillo salsa, pickled red onion, goat cheese.

PASTEL AZTECA \$75.00
"Mexican Lasagna", Shredded chicken, corn tortillas, suiza sauce, Monterrey cheese.
*serves 10

SHORTRIB ENCHILADAS \$7.50 E
Shredded braised shortrib, guajillo sauce, cotija cheese, white onion, crema.
*minimum order of 12

PARK CITIES ENCHILADAS \$7.50 E
Skirt Steak, peppers, onion, Monterrey cheese, chipotle crema.
*minimum order of 12

CHEESE ENCHILADAS (V) \$5.50 E
Cilantro, Monterrey cheese, creamy tomatillo sauce.
*minimum order of 12

CATERING - A LA CARTE

JOSÉ

SIDE SALADS

CAESAR SALAD \$7.50 PP

Romaine, hearts of palm, cotija cheese, radish, pickled red onion, avocado Caesar dressing.

ROMAINE SALAD \$8.50 PP

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeno dressing.

CRAB & MANGO SALAD \$12.50 PP

Lump crab, sliced mango, poblana crema, red onion, cilantro, radish, cucumber, arugula.

SIDES

CILANTRO RICE \$2.5 PP

REFRIED BLACK BEANS \$2.5 PP

SAUTEED VEGGIES \$4.5 PP

PLANTAINS \$4.5 PP

*minimum order of 8 for all sides

DESSERTS

MEXICAN PASTRIES \$5.50 E

*minimum order of 24

MEXICAN WEDDING COOKIES \$5.50 E

*minimum order of 24

MINI TRES LECHES \$5.50 E

MINI FLAN \$5.50 E

MINI CHOCOLATE FLAN \$5.50 E

MINI SEASONAL FLAN \$5.50 E

TRES LECHES \$55.00 E

*serves 16-18

FLAN \$55.00 E

*serves 12

CHOCOLATE FLAN \$55.00 E

*serves 12

SEASONAL FLAN \$55.00 E

*serves 12



CATERING TERMS

JOSÉ

LABOR

José delivery & drop off	\$35
José Manager setup & pickup	\$150
Servers	\$50/hr
Bartenders	\$50/hr
Food Prep Cooks	\$50/hr
Production Manager	\$60/hr
On-Site Event Coordinator	\$150/hr

*all hourly staff require a 4 hour minimum on weeknights and 6-hour minimum on Friday and Saturday nights

EVENT CONFIRMATION

Jose requires a \$500 minimum food & beverage spend for delivery & drop off orders. José requires a \$1,000 minimum food & beverage spend for setup & pickup and full-service catering orders. A signed contract, credit card authorization, and 50% non-refundable deposit is required to secure your reservation.

SERVICE FEE & SALES TAX

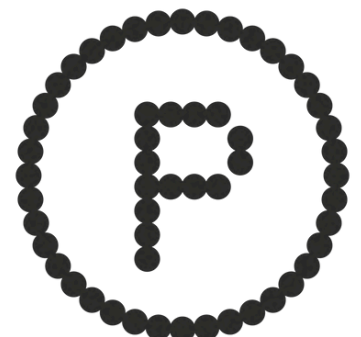
A 22% service charge (in lieu of gratuity) and 8.25% sales tax will be added to your final bill.

RENTALS

José has a small amount of inventory which we have available for rental at \$3 per person. In the case that we don't own the items to meet your needs we will re-rent those items through our trusted vendors and manage the delivery and set-up of these items to ensure that your event has everything needed to succeed.

ADDITIONAL INFORMATION

- All details must be finalized 72 hours prior to the event to allow for production time.
- Billing is based upon final headcount 72 hours prior to event.
- Final payments are due on the day of the event.
- Rush fees may be applied to orders with less than 48-hours notice.
- All overages will be added to the final bill.



JOSE ALSO OFFERS...

JOSE



TACO TRUCK

You bring the friends, we bring the tacos!

CONTACT YOUR EVENT MANAGER FOR MORE DETAILS!