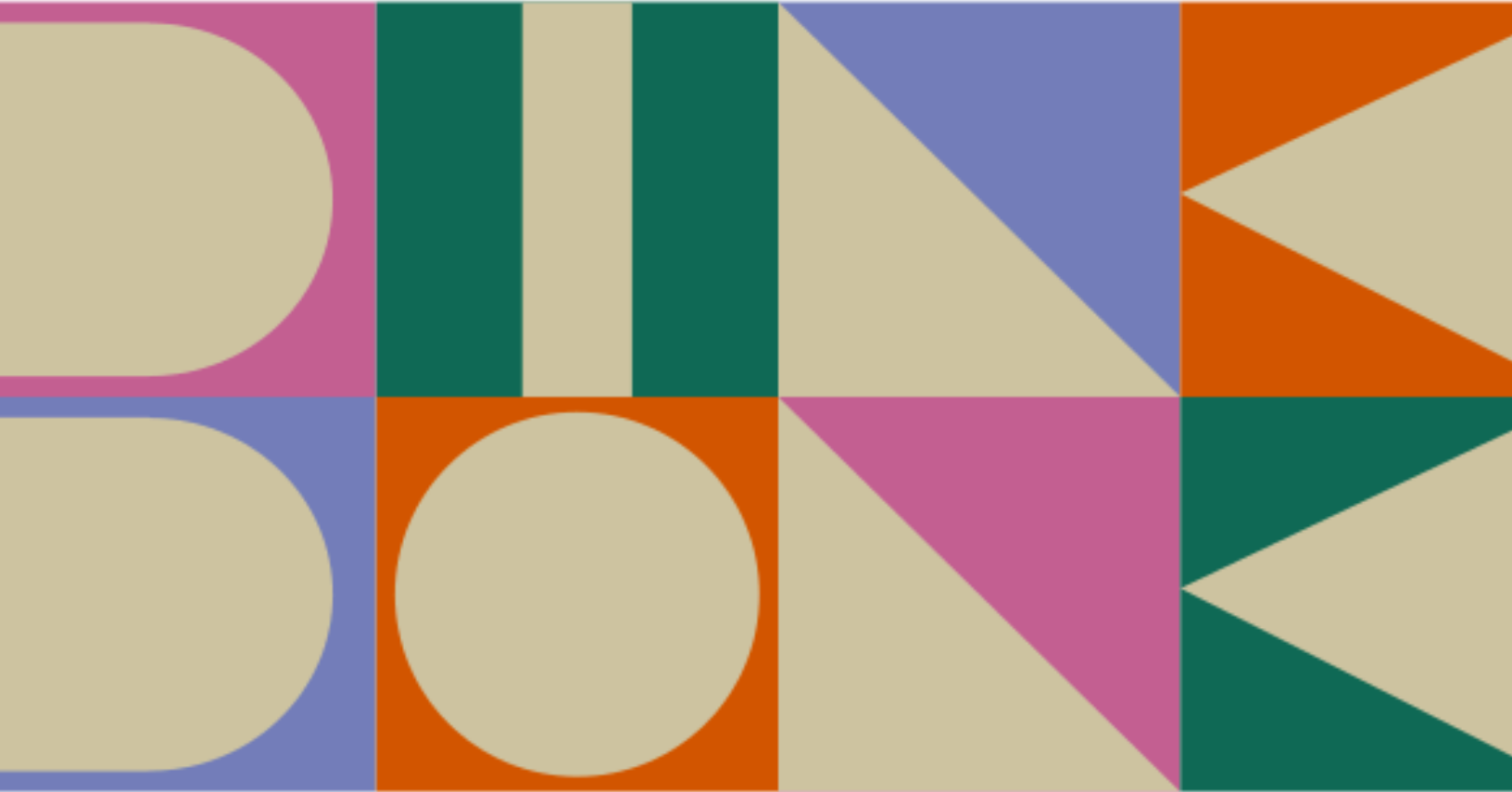


PRESTON PLAYHOUSE

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 and padel facility, the largest of its kind in the Metroplex, situated in the heart of Dallas. This family-friendly destination offers 9 indoor pickleball courts, 2 indoor padel courts, dedicated lounge and bar spaces, as well as 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 8:00AM - 10:00PM

Sat & Sun 8:00AM - 8:00PM



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



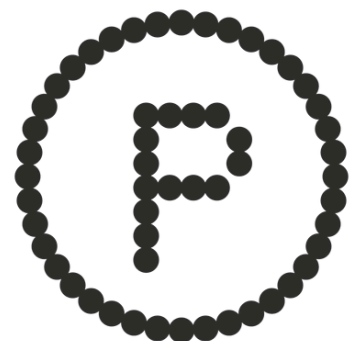
FLOORPLAN

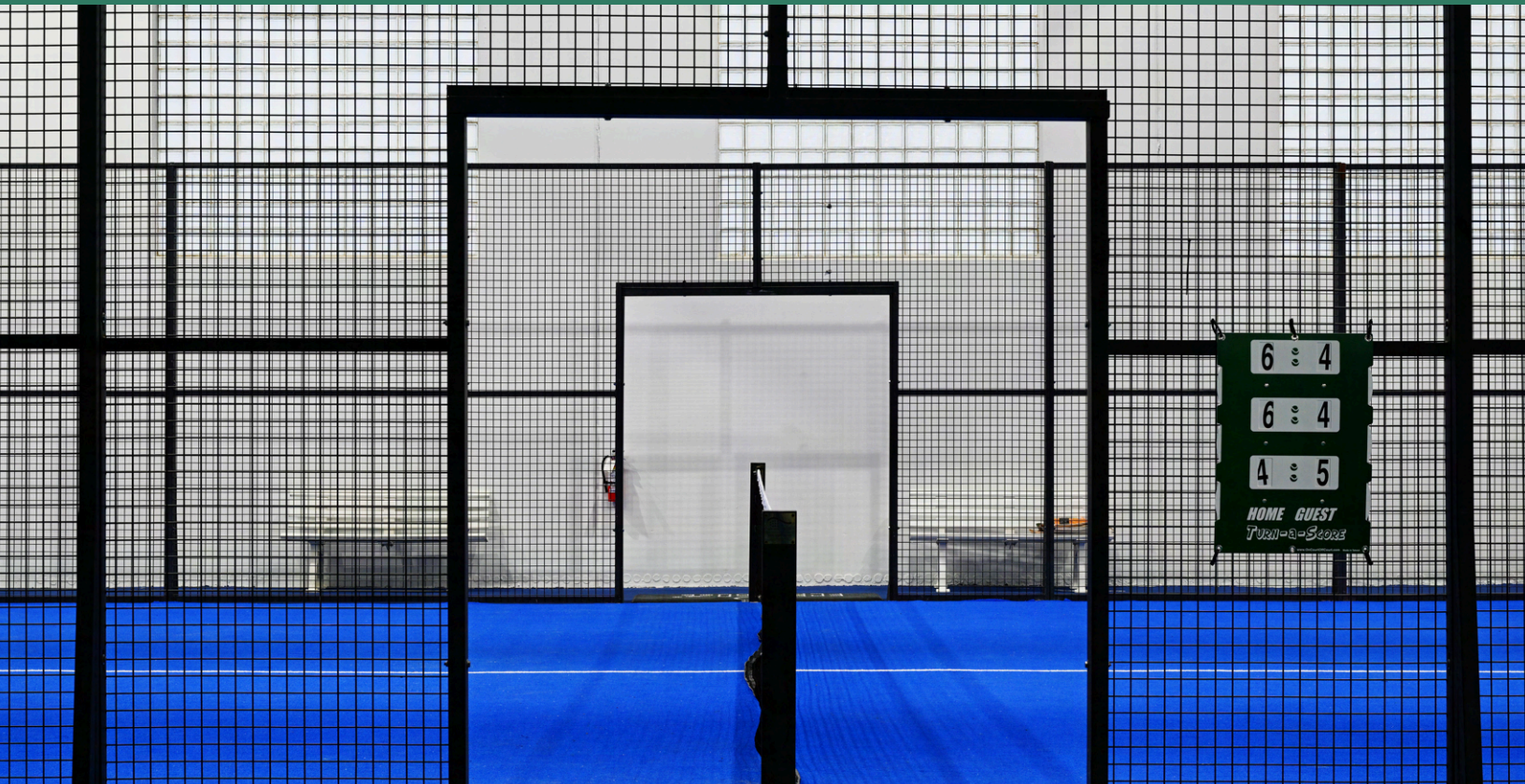




PRIVATE PICKLEBALL COURT RENTALS include:

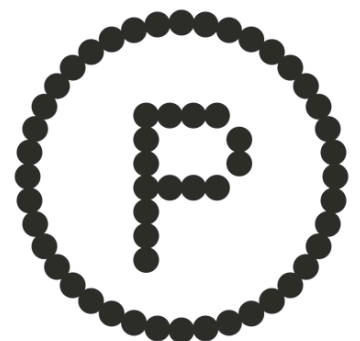
- Advanced reservations of up to 9 courts
- Adjustable court dividers
- Unlimited balls
- Free self-parking
- Temperature controlled, indoor space
- House music





PRIVATE PADEL COURT RENTALS include:

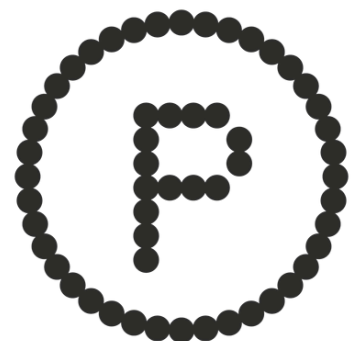
- Advanced reservations of up to 2 courts
- Private fencing surrounding each court
- Unlimited balls
- Free self-parking
- Temperature controlled, indoor space
- House music





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

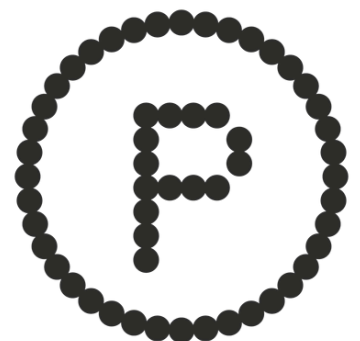
PRESTON
PLAYHOUSE



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

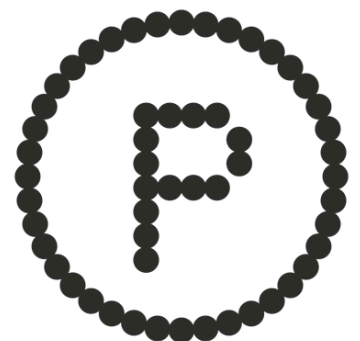
*required for groups of 85+



RENTAL ITEMS



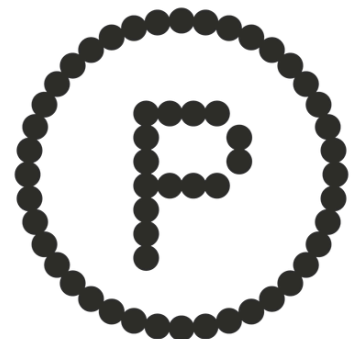
Pickleball Paddles & Padel Racquets	\$10 each
Folding Chairs	\$2 each
60" round table 8' rectangular table 6' rectangular table 30" round highboy cocktail table	\$10 each
Navy or Black Linens	\$6 each
Speaker system with 1 wireless microphone	\$100



*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

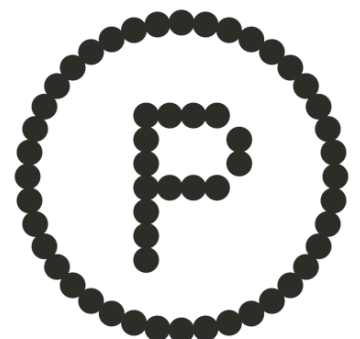
You are placing no limits on the total amount that you spend on your beverages.

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

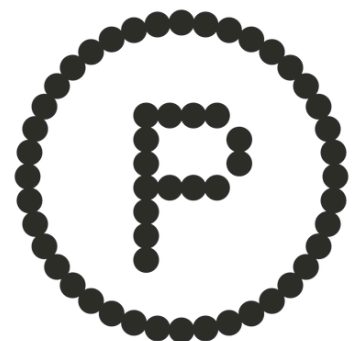
Josh Cellars "Craftsman", Cabernet \$14

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.

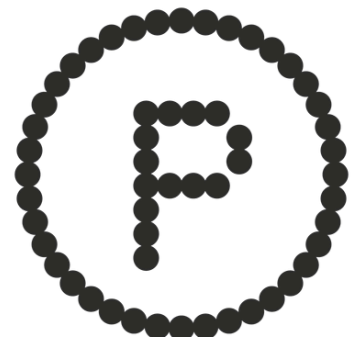
Split Checks: Only 1 check will be printed for each contracted event. The check may be paid with no more than 3 different tenders in any combination of cash or credit card.

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

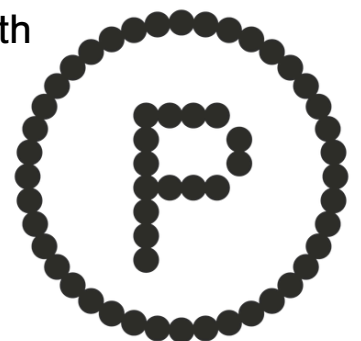


food options

Private Event food offerings are provided in partnership with José, our award-winning Mexican restaurant partner. Your Event Manager will be happy to connect you directly with the José catering team to discuss menu selections, pricing, and customized offerings for your event.

Beverage service will be coordinated directly with your Preston Playhouse Event Manager

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





SANDRA DYEAK, CMP

Event Manager
sandra@theeventsproject.net
(214) 799-1402

CARLOS MARQUEZ

General Manager

ABOUT US

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 and mocktails, 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. José's culinary program is seasonal, inspired and ever evolving.

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

HOURS OF OPERATION

Sunday - Wednesday | 11am to 9:00pm

Thursday - Saturday | 11am to 10:00pm

Saturday - Sunday Brunch | 11am to 3pm

Monday - Friday Happy Hour | 3pm - 5:30pm



TYPES OF SERVICE

PICK UP

I want to pick-up my food at Jose (no charge).

DELIVERY & DROP OFF

I want Jose to deliver my food and just drop it off at the venue in disposable containers (\$50 delivery fee, you must spend at least \$500)

LIMITED SERVICE

I want Jose to deliver my food and setup the buffet for me with chafing dishes. I do not need any staff during my event. I will then need to Jose to return at the end of my event to clean-up and pick-up all remaining items (\$150 setup fee, plus \$3 pp for rentals, and you must spend at least \$1,000).

FULL SERVICE

I want a complete full-service catered event with chafing dishes and staff that stay throughout my entire event (\$60/hour production manager fee, plus \$50 /hour/server, plus \$3 pp for rentals, and you must spend at least \$1,000).

**prices subject to change and dependent upon specific needs of event*

CATERING MENUS

BUFFET MENUS

All items listed can be served buffet style.

We are also happy to create a
customized menu for your event!



CATERING MENUS

JOSÉ

TACO BAR #1

\$44 pp

Chips & Salsa
Casa Guacamole
Tacos de Pollo (Chicken)
Tacos al Carbon (Steak)
Cilantro Rice
Refried Black Beans

**3 tacos per person*

TACO BAR #2

\$57 pp

Chips & Salsa
Casa Guacamole
Street Style Elotes
Tacos de Pollo (Chicken)
Tacos al Carbon (Steak)
Cilantro Rice
Refried Black Beans
Mexican Wedding Cookies

**3 tacos per person*

FAJITA BAR

\$67 pp

Chips & Salsa
Casa Guacamole
Street Style Elotes
Fajitas de Pollo (Chicken)
Fajitas al Carbon (Steak)
Cilantro Rice
Refried Black Beans
Mexican Wedding Cookies

**2 fajitas per person*



VEGETARIAN APPS

Chips & Salsa / 5 pp

+ Guacamole add \$7 pp

+ Queso con rajas add \$7 pp

Cheese Quesadilla Bites / 5

Queso mix, flour tortillas, sour cream, pico de gallo

Avocado Gazpacho Shooters / 7

Avocados, cucumber, celery, peppers, tomatoes, lime, cilantro

Mini Elote Skewers / 7.50

Mini corn skewers, crema, queso fresco, lime juice, chili powder

Street Style Elote Cups / 7.50

TX corn, crema, queso fresco, lime juice, chili powder

Spinach & Mushroom Tetelas / 7

Masa pockets, sauteed spinach & mushrooms

SEAFOOD APPS

Crab Sopesitos / 8.50

Lump crab stuffed masa boats, poblana crema, queso fresco

Mexican Shrimp Cocktail Cup / 10

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice

Mini Ahi Tuna Tostadas / 9.50

Ahi tuna marinated in salsa, mariscada, chiltepin aioli, avocado, cucumber, cilantro

Ceviche La Panga Cup / 10.50

TX Redfish, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil

Coconut Ceviche Cup / 10.50

TX Redfish, avocado, mango, coconut milk, pepitas, cilantro, serrano peppers, lime

POULTRY, PORK, BEEF APPS

Chicken Quesadilla Bites / 5

Grilled chicken, queso mix, flour tortillas, sour cream, pico de gallo

Chipotle Crema Chicken Skewers

- Bites / 5

- Strips / 7

Grilled chicken, chipotle cream sauce

Pork Riblets al Pastor / 7

Achiote, pineapple gastrique, onion, cilantro

Steak Quesadilla Bites / 6

Skirt steak, queso mix, flour tortillas, sour cream, pico de gallo

Chimichurri Beef Skewers

- Bites / 7

- Strips / 9

Skirt steak, jalapeno chimichurri

SIDE SALADS

Caesar Salad / 8 pp

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

Romaine Salad / 8 pp

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

Seasonal Salads / 8 99

Ask your event manager for details

*priced per item unless otherwise specified

TACOS

- 3 oz Chicken / 8
- 3 oz Skirt Steak / 8
- 3 oz Shrimp / 8
- 3 oz Portobello Mushrooms / 8

Served with corn & flour tortillas, pico de gallo, queso fresco, fresh limes

We recommend
3 per person!

FAJITAS

- 4 oz Chicken / 12
- 4 oz Skirt Steak / 15
- 4 oz Shrimp / 16
- 4 oz Portobello Mushrooms / 11

Served with corn & flour tortillas, pico de gallo, cheddar cheese, sour cream

We recommend
2 per person!

ENCHILADAS

- Chicken (Suizas) / 11
Cilantro, Monterrey cheese, creamy tomatillo sauce

- Skirt Steak (Park Cities) / 12
Peppers, onion, Monterrey cheese, chipotle crema

- Cheese / 9
Cilantro, Monterrey cheese, creamy tomatillo sauce

We recommend
2.5 per person!

QUESADILLAS

- Chicken / 21
- Skirt Steak / 22
- Shrimp / 23
- Cheese / 15

*Made with queso mix and flour tortillas
Served with sour cream and pico de gallo*

We recommend
1 per person!

BREAKFAST TACOS

- Egg, Bacon & Cheese / 6
- Egg, Sausage, Cheese / 6
- Egg, Chorizo, Potato / 6.50
- Steak, Egg, Cheese / 6.50
- Skirt Steak, Peppers, Onion / 6.50
- Egg, Cheese, Potato / 5
- Black Beans, Avocado, Queso Fresco / 5

Or you can customize your own!

We recommend
3 per person!

SIDES

- Cilantro Rice / 4 pp
- Refried Black Beans / 4 pp
- Sauteed Veggies / 3 pp
- Plantains / 5 pp

DESSERTS - MINI

- Mexican Wedding Cookies / 5
*Traditional Mexican almond cookies, rolled in powdered sugar
minimum order of 24

- Mexican Pastries / 5
*Assortment of colorful, traditional Mexican pastries
minimum order of 24

- Mini Abuelita Chocolate Cheesecake / 7
Cheesecake topped with Abuelita chocolate sauce and caramelized hazelnuts

- Mini Seasonal Tres Leches / 7
Soft sponge cake soaked in a rich three-milk blend

**priced per item unless otherwise specified*

ADDITIONAL FEES & TERMS

JOSÉ

STAFF

Delivery to Preston Playhouse	\$35
José Manager setup/pickup	\$150
Servers / Bartenders / Prep Cooks	\$50/hr
Production Manager	\$60/hr

*all hourly staff require a 4 hour minimum

RENTALS

Chafing dishes, bowls, platters, serving utensils, 6' table	\$3 pp
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DISPOSABLES

Plates, napkins, flatware, cups, beverage napkins, to-go boxes	\$5 pp
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SERVICE CHARGES

Pickup	10%
Delivery & Drop-Off	10%
Limited Service	22%
Full Service	22%

SALES TAX

Texas State Sales Tax	8.25%
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ADDITIONAL INFORMATION

- A signed contract, credit card authorization, and 50% non-refundable deposit is required to secure your date.
- All details must be finalized 72 hours prior to the event to allow for production time.
- Final payments are due on the day of the event.
- All overages will be added to the final bill.