



STEWART'S

A Country Club for the People

HOST YOUR PRIVATE EVENT AT STEWART'S CROQUET CLUB & COCKTAILS

4424 WHITE SETTLEMENT ROAD, FORT WORTH TX 76114

WWW.STEWARTSCROQUETCLUB.COM

 @STEWARTSCOCKTAILCLUB

ABOUT

Stewart's Croquet Club & Cocktails offers a fresh, distinctive dining experience in Fort Worth, merging the timeless elegance of a British Country Club with modern sophistication.

Named in honor of Tim Love's father, the venue pays homage to croquet's rich history, evoking fond memories of his father's love for the game and the warmth of childhood gatherings. From the marble accents and leather details indoors to the lively outdoor space featuring live music and interactive croquet, every element has been thoughtfully designed to deliver a country club experience, reimagined for everyone.

This concept, one of the first public croquet clubs in Texas, stands as a one-of-a-kind destination in Fort Worth, reinforcing Chef Love's commitment to memorable experiences. Whether for an intimate gathering or a grand celebration, Stewart's offers a stylish and approachable vibe, making it the perfect venue for those seeking an upscale event with a novel twist on tradition.



OUR SPACE

Stewart's offers a truly unique private dining experience with two distinct yet seamlessly connected spaces. Inside, an intimate setting with 30 seats and is open to the general public. It provides an exclusive atmosphere. The refined interior is designed to offer comfort and sophistication in equal measure, creating the ideal backdrop for both professional and social occasions.

Outside, the tented, expansive 13,000-square-foot lawn is available to rent for events, and invites guests to relax and socialize in a lively, elegant setting. With customizable lawn options ranging from third to full rentals, there is room for concurrent croquet games, a full-service cocktail experience, live entertainment, and many other activities. The outdoor area ensures a seamless extension of the indoor experience. Whether for a celebratory event or a casual gathering, Stewart's outdoor lawn offers ample space to enjoy cocktails, bites, and croquet in style.

Spaces Available for Rent

- Full Covered Lawn - Up to 250 guests, seated
- Half Covered Lawn - 12 - 50 guests, seated
- 1/3 Covered Lawn - 12-25 guests, seated
- Cocktail Lawn (Uncovered) - 12-45, cocktail-style



VENUE AMENITIES

The Stewart's Event Lawn is a 13,000 square foot indoor/outdoor event space perfect for Cocktail Receptions, Corporate Events, Garden Parties, Rehearsal Dinners and Weddings accommodating up to 300 guests. With the Trinity River and Trails to our south, Stewart's provides an unmatched backdrop for your event.

Included:

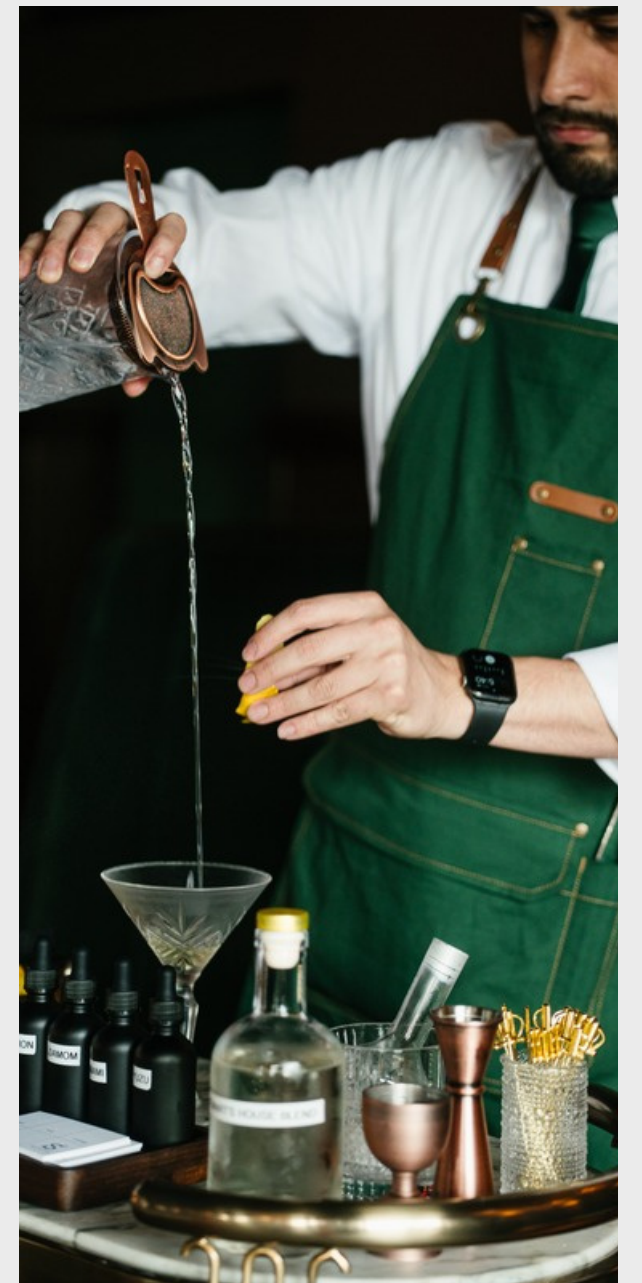
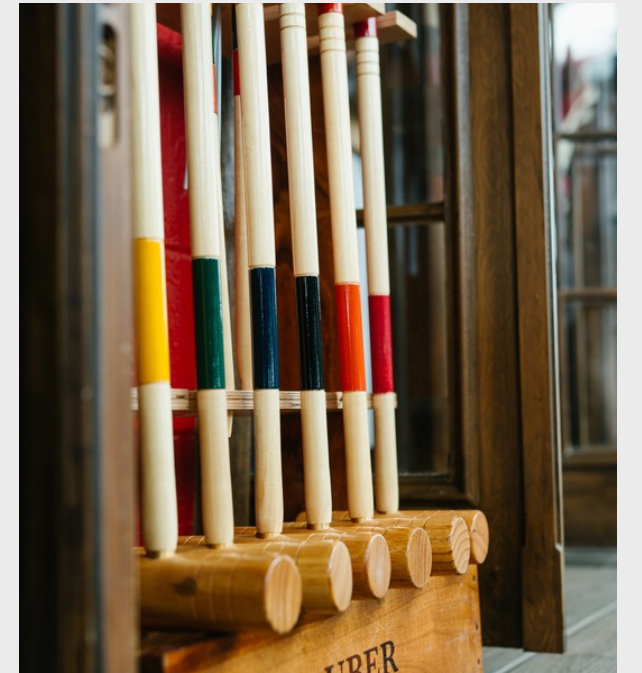
- 13,000 square feet of beautifully manicured grounds
- Sound and Lighting Capabilities
- Satellite Bar
- Glassware and China
- Standard Tables, Chairs, and White Linens, & Flatware

Available for additional fees:

- Air Conditioned Restrooms
- Specialty Glassware & Custom Linen Colors
- Floral, Entertainment, & Photography
- Valet Services

Payment Policies:

- 1/2 Down Deposit of Event Estimate required to secure your date
- 22% Service Charge



FOOD & BEVERAGE PACKAGES

Stewart's Meet and Mingle

- Choice of 2 Appetizers
- Dessert Station

Stewart's Garden Party

- Choice of 3 Food Stations
- Dessert Station

Stewart's Premier Soiree

- Cocktail Reception & Seated, Plated Dinner
- Choice of 2 Appetizers
- Green Salad
- Choice of 2 Entrees & 2 Accompaniments
- Choice of 1 Dessert

Premium Beverage Package

- Premium Tiered Liquor Cocktails
- Sommelier's Selection of Red & White Wines
- Domestic Beer

Super Premium Beverage Package

- Super Premium Tiered Liquor Cocktails
- Sommelier's Selection of Red & White Wine
- 2 Signature Stewart's Cocktail from Current Menu

Open Bar on Consumption available on request, with pre-selected wines mandatory



SAMPLE MENU

Main Courses:

- Herb-Crusted Beef Tenderloin with a Red Wine Demi Glace
- Pan-Roasted Game Hen with a Demi Poulet
- Pan-Seared Salmon with Lemon Dill Beurre Blanc
- Pan-Seared Duck Breast
- Herb-Grilled Pork Chops with Peach Chutney
- Grilled Red Snapper

Field Harvest:

- Spring Greens, Fresh Herbs, Radishes, Snap Peas, Champagne Vinaigrette
- Strawberries, Spinach, Red Onions, Feta, Candied Nuts, Poppy Seed Dressing

Accompaniments:

- Roasted Baby Carrots with Honey and Dill
- New Potatoes with Chive Butter
- Lemon and Herb Green Beans
- Roasted Fingerling Potatoes with Garlic and Herbs

Indulgences:

- Lemon Tart with Fresh Berries
- Ancho Chili Cake

All menu items are subject to change based on seasonality & availability



CULINARY STATIONS

Carving Station:

- Herb Crusted Prime Rib, Herb Crusted Turkey Breast, Smoked Tenderloin, Smoked Brisket, Smoked Beef Rib
 - Horseradish, Grain Mustard, Au Jus, Artisan Rolls

Seafood Station

- Caviar, Oysters, Jumbo Shrimp, Seared Scallops, Smoked Salmon, Lobster Tail
 - Cocktail Sauce, Horseradish, Mignonette, Lemon Wedges

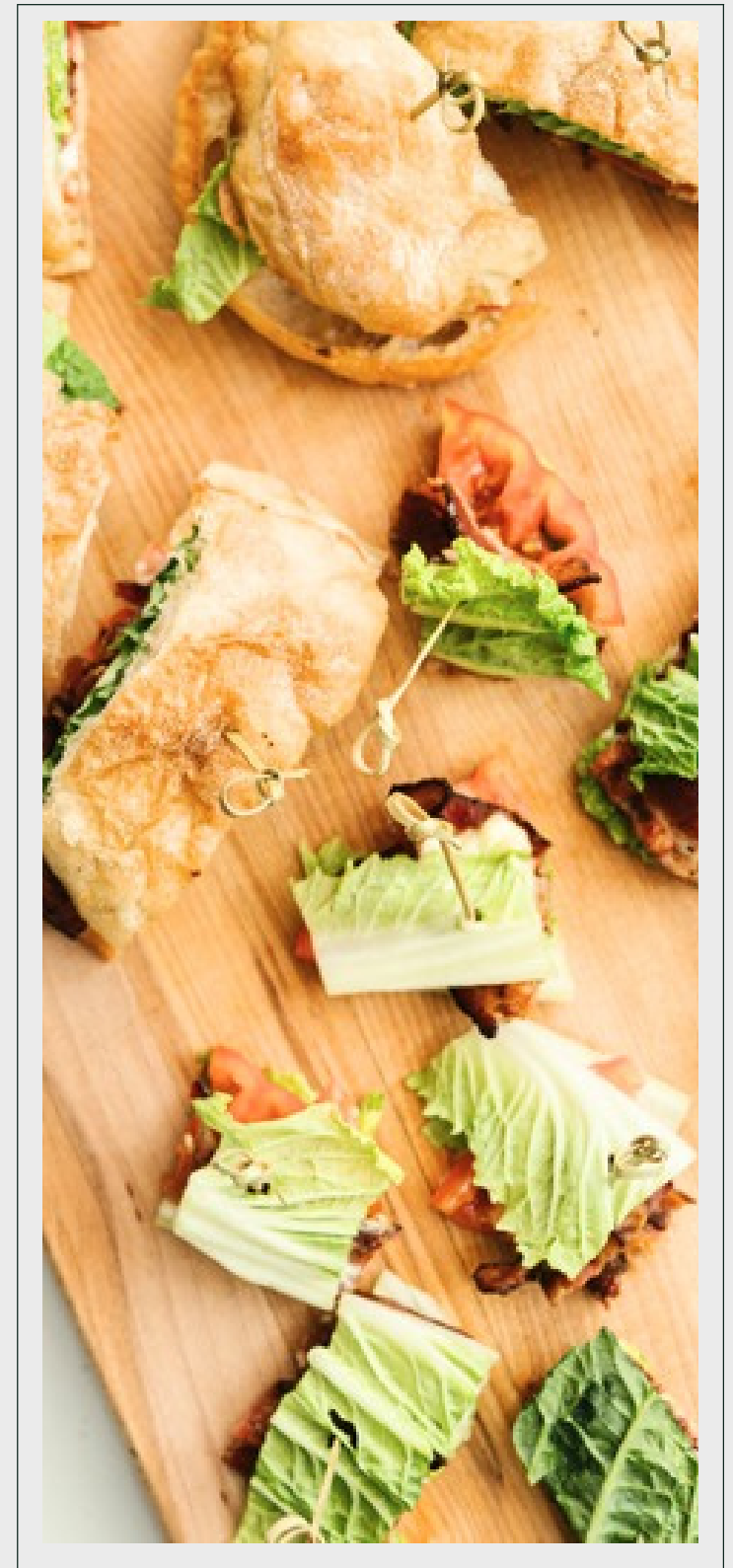
Pasta Station

- Truffle Mushroom Risotto, Lobster Ravioli, Wild Elk Bolognese
 - Alfredo, Tomato Basil, Pesto Cream, Shaved Parmesan, Chili Flakes

Salad Station

- Spinach, Mixed Greens, Romaine Kale, Heirloom Tomato Caprese, Roasted Vegetable Quinoa
 - Candied Pecans, Goat Cheese, Dried Cranberries, Crispy Shallots, Shaved Parmesan, Croutons, Citrus Vinaigrette, Balsamic Reduction, Chili Buttermilk

All menu items are subject to change based on seasonality & availability



APPETIZER OPTIONS

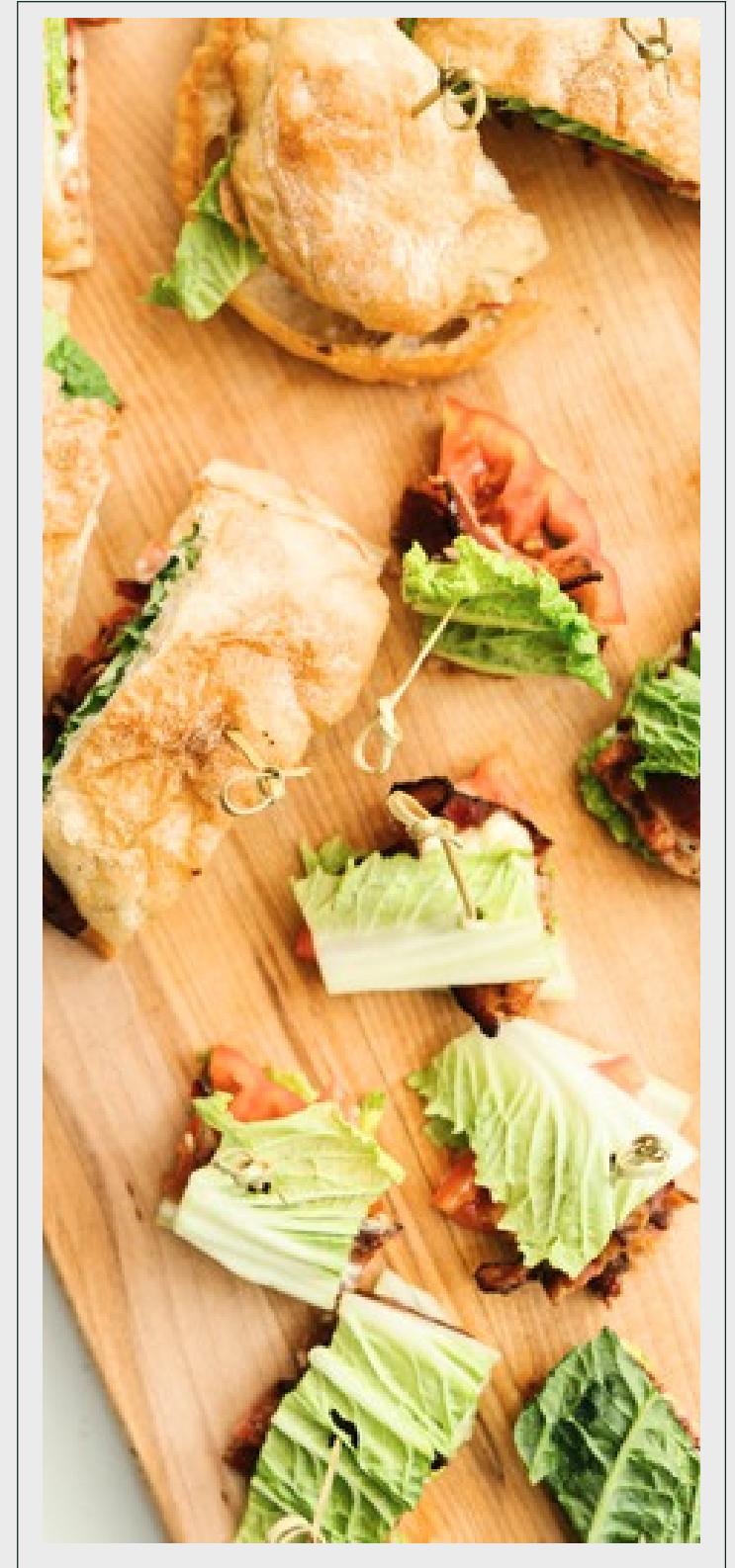
Displayed Appetizers:

- **Smoked Hummus** with Pit Master Trim, Camp Bread & Tortilla Chips
- **Chef Tim Love Queso** with Tortilla Chips
- **Crispy Artichokes** with Lemon & Parmesan
- **Cheese & Charcuterie** with Domestic & Imported Cheese & Crackers
- **Smoked Salmon Nachos** with Lonesome Dove Ranchero Sauce

Passed Appetizers:

- **Crispy Chicken Sliders** with Bread & Butter Cole Slaw
- **Beef Tenderloin Canapes** with Boursin Cheese
- **Grilled Thai Chicken Skewers**
- **Seared Jumbo Shrimp** with Piña Salsa
- **Blue Corn Lobster Hushpuppies** with Watercress Butter
- **Hamachi Tostadas** with Ponzu, Cilantro, Toasted Garlic & Bacon
- **Mini Lobster Cakes** with Roasted Corn Black Bean Salsa & Cilantro Orange Butter Sauce
- **Pimento Cheese** with Toast Points
- **Grilled Duck Quesadillas** with Chipotle Creme Fraiche
- **Rabbit-Rattlesnake Sausage** with Manchego Potato Rosti and Onion Creme Fraiche
- **Lamb Lollipops** with Yuzu Aioli Sauce

All menu items are subject to change based on seasonality & availability



BOOK YOUR NEXT EVENT AT STEWART'S

LEARN MORE:

STEWARTS-EVENTS@CHEFTIMLOVE.COM

WWW.STEWARTSCROQUETCLUB.COM

[@STEWARTSCOCKTAILCLUB](https://www.instagram.com/STEWARTSCOCKTAILCLUB)

