

A photograph of the Woodshed Smokehouse building at dusk. The building features a large, illuminated sign that reads "WOODSHED" in red, block letters. The building has a modern design with large windows and a metal frame. In the foreground, there is an outdoor patio area with several wooden picnic tables and benches. The sky is a deep blue, and the overall atmosphere is warm and inviting.

WOODSHED

PRIVATE DINING
Woodshed Smokehouse

**3201 Riverfront Drive,
Fort Worth, TX 76107**

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WOODSHED

— SMOKEHOUSE —

THE MENU

TO ENSURE PROPER AND PROMPT SERVICE, A PRE-SET MENU IS REQUIRED FOR ALL PRIVATE PARTIES. YOUR MENU SELECTION SHOULD BE SUBMITTED AT LEAST ONE WEEK PRIOR TO THE SCHEDULED EVENT. WOODSHED SMOKEHOUSE IS ALWAYS WILLING TO ACCOMMODATE DIETARY RESTRICTIONS.

BEVERAGE & BAR SET UP

ALL BEVERAGES ARE PRICED ON CONSUMPTION. WE RECOMMEND THAT YOU MAKE WINE SELECTIONS IN ADVANCE TO ENSURE AVAILABILITY FOR YOUR ENTIRE PARTY.

GUARANTEE

A GUARANTEED GUEST COUNT IS DUE NO LATER THAN TWO BUSINESS DAYS PRIOR TO YOUR EVENT AND IS NOT SUBJECT TO REDUCTION AFTER THAT TIME. IF YOUR PARTY FALLS BELOW THE GUARANTEED NUMBER ON THE DAY OF YOUR EVENT, YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER. IF NO GUARANTEED GUEST COUNT NUMBER IS GIVEN BY PHONE OR IN WRITING, THE HIGHEST NUMBER SHOWN ON YOUR CONTRACT WILL BE APPLIED TO YOUR CHARGES.

DEPOSIT & PAYMENT

A CONTRACT MUST BE SIGNED & RETURNED TO WOODSHED SMOKEHOUSE TO CONFIRM YOUR EVENT SPACE. NO RESERVATION IS FINAL UNTIL THIS CONTRACT IS RECEIVED.

GRATUITY

FOR PRIVATE EVENTS HELD AT WOODSHED SMOKEHOUSE, A 20% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL TO ACCOMMODATE THE SERVICE STAFF.

WEATHER

SHOULD WE EXPERIENCE INCLEMENT WEATHER ON THE DAY OF YOUR EVENT, YOU CAN RESCHEDULE WITHOUT INCURRING ANY FEES, BUT WE WOULD NOT BE ABLE TO MOVE YOU INSIDE. WE DO HOWEVER, HAVE A PRIVATE ROOM LOCATED IN THE STOCKYARDS ON THE SECOND FLOOR OF THE WHITE ELEPHANT SALOON CALLED "THE WILD GAME ROOM". THIS ROOM CAN ACCOMMODATE UP TO 125 SEATED GUESTS AND CAN BE USED AS YOUR CONTINGENCY PLAN. WE CAN ALSO CATER ANYWHERE.

THE CHEF & STAFF ARE COMMITTED TO MAKING YOUR EVENT A SUCCESS!

LOOKING TO HAVE TIM LOVE FOOD CATERED?

TIM LOVE CATERING CAN HANDLE ANY TYPE OF OFFICE, HOLIDAY, PARTY, WEDDING AND ANY OTHER KIND OF EVENT.

LEARN MORE AT TIMLOVECATERING.COM



WOODSHED

SMOKEHOUSE

**THANK YOU FOR YOUR INTEREST IN THE WOODSHED SMOKEHOUSE!
WE HAVE SEVERAL PRIVATE DINING OPTIONS AVAILABLE TO YOU.**

BELOW WE HAVE LISTED ESTIMATED FOOD & BEVERAGE MINIMUMS



GRAVEL

COCKTAIL STYLE SEATING

GUESTS	MINIMUM
15 - 25	\$350 - \$750
26 - 50	\$750 - \$1,250
51 - 100	\$1,500 - \$2,000
100+	\$2,000 - \$3,000



PORCH

PROTECTS FROM WIND & ELEMENTS
BUT NOT FROM RAIN

GUESTS	MINIMUM
15 - 25	\$600 - \$950
26 - 50	\$1,000 - \$2,000



PATIO

SEATING FOR ALL GUESTS

GUESTS	MINIMUM
15 - 25	\$750 - \$1,000
26 - 50	\$1,000 - \$2,500
51 - 100	\$2,000 - \$3,500
100+	\$3,000 - \$5,000

With a front row view of the pit master and smokers, plus an intimate table setting that includes a customized menu curated by Chef Tim Love, this exclusive Woodshed dining experience is unlike any other private venue!



SMOKEHOUSE

SEATING FOR ALL GUESTS

GUESTS	MINIMUM
10 - 12	\$1,000 - \$1,500



LOUNGE AREA

COCKTAIL STYLE SEATING

GUESTS	MINIMUM
10 - 15	\$250 - \$500

**ALL FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE DEPENDING ON
THE DATE AND/OR TIME OF YOUR EVENT**



WOODSHED
— SMOKEHOUSE —
PRIVATE DINING



COCKTAIL MENUS



\$12

 **MARTA'S FRESH TORTILLAS,
CAMP BREAD & PIT MASTER FAT**

 **SMOKED TEXAS PEANUTS,
CHILI SALT**

 **SMOKED HUMMUS, PIT MASTER FAT,
CAMP BREAD & TORTILLA CHIPS**

 **BOURBON & COKE "BÁHN MÌ", PICKLED
CHILIS, COTIJA & LIME
(PRE-WRAPPED TACOS)**

WOOD GLOSSARY



MESQUITE



PECAN



HICKORY



OAK

****THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY****

WOODSHED
— SMOKEHOUSE —

\$15



**SMOKED TEXAS PEANUTS,
CHILI SALT**



**SMOKED HUMMUS, PIT MASTER FAT,
CAMP BREAD & TORTILLA CHIPS**



**BOURBON & COKE “BÁHN MÌ”, PICKLED
CHILIS, COTIJA & LIME
(PRE-WRAPPED TACOS)**



**PORK & BEEF RIB MEAT TAMALES,
SPICY TOMATILLO CREMA**



WOOD GLOSSARY



MESQUITE



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HICKORY



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WOODSHED
— SMOKEHOUSE —

\$20

 **MEXICAN CORN LOLLIPOPS**

 **SMOKED WHITEFISH DIP, FRESH TORTILLA CHIPS**

 **SMOKED TEXAS PEANUTS, CHILI SALT**

 **SMOKED HUMMUS, PIT MASTER FAT, CAMP BREAD & TORTILLA CHIPS**

 **BOURBON & COKE “BÁHN MÌ”, PICKLED CHILIS, COTIJA & LIME (PRE-WRAPPED TACOS)**


 **PORK & BEEF RIB MEAT TAMALES, SPICY TOMATILLO CREMA**

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