QUINCE XV

RIVERSIDE

THE EVENTS

WELCOME TO QUINCE EVENTS

Please review the various pricing, spaces, and packages provided. We have tailored options to accommodate a range of preferences, including different space configurations and pricing for various times during the week.

Your designated Event Concierge will arrange a meeting with you at the earliest convenience to learn more about your preferences for the event. Your concierge will lead you through our personalized procedure to help you curate a distinctive Quince event, ensuring you and your guests will cherish the memories for a lifetime.

Please feel free to contact us with questions or concerns during any point of this process.

SPACE RENTAL & AMENITIES

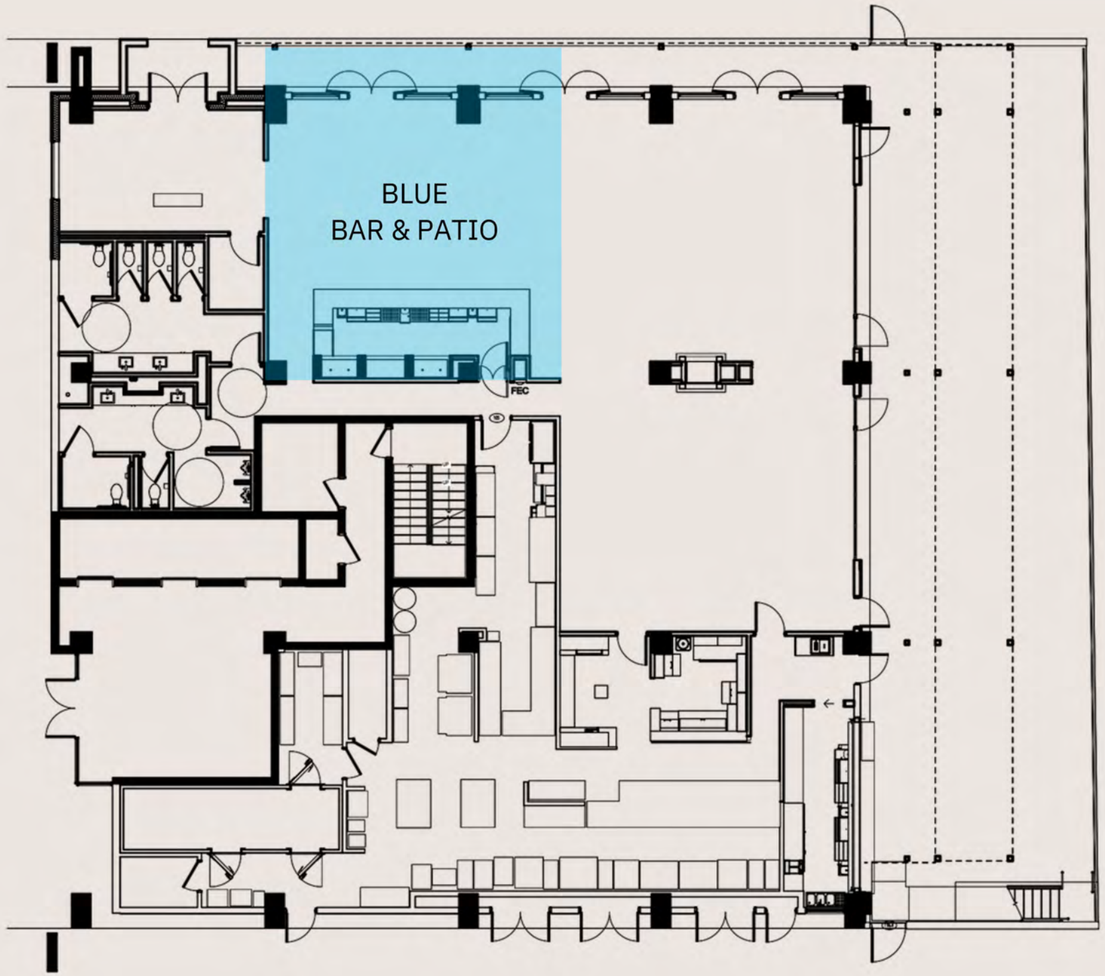
QUINCE offers semi-private and private spaces with the following amenities:

- Catering Equipment
- Plateware
- Glassware
- Silverware
- Linen Napkins
- Existing Furniture
- Table Floral & Votives
- Ambient Music
- Ambient Lighting
- Space Set-up

Pricing of spaces vary according to the time and day of the week.

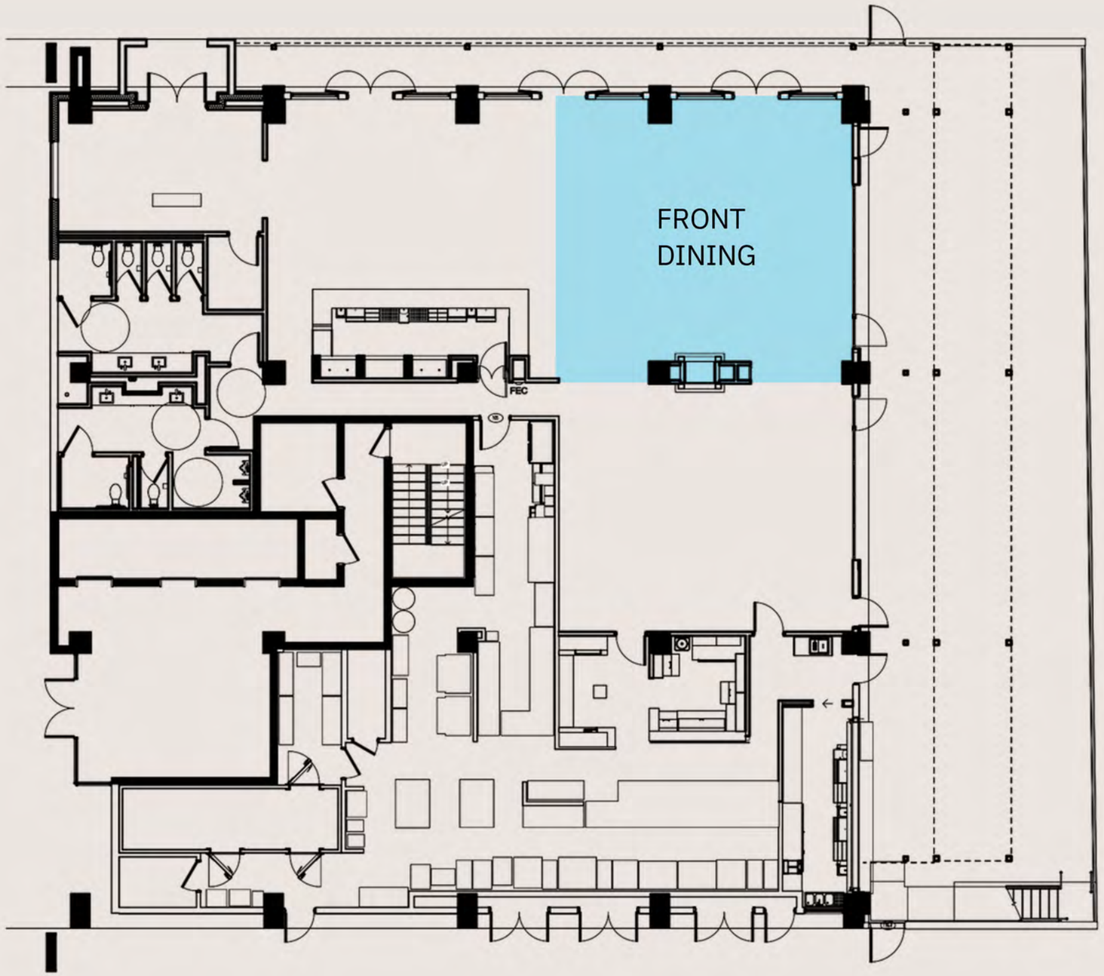
BLUE BAR & PATIO

CAPACITY: 35 SEATED / 50 COCKTAIL



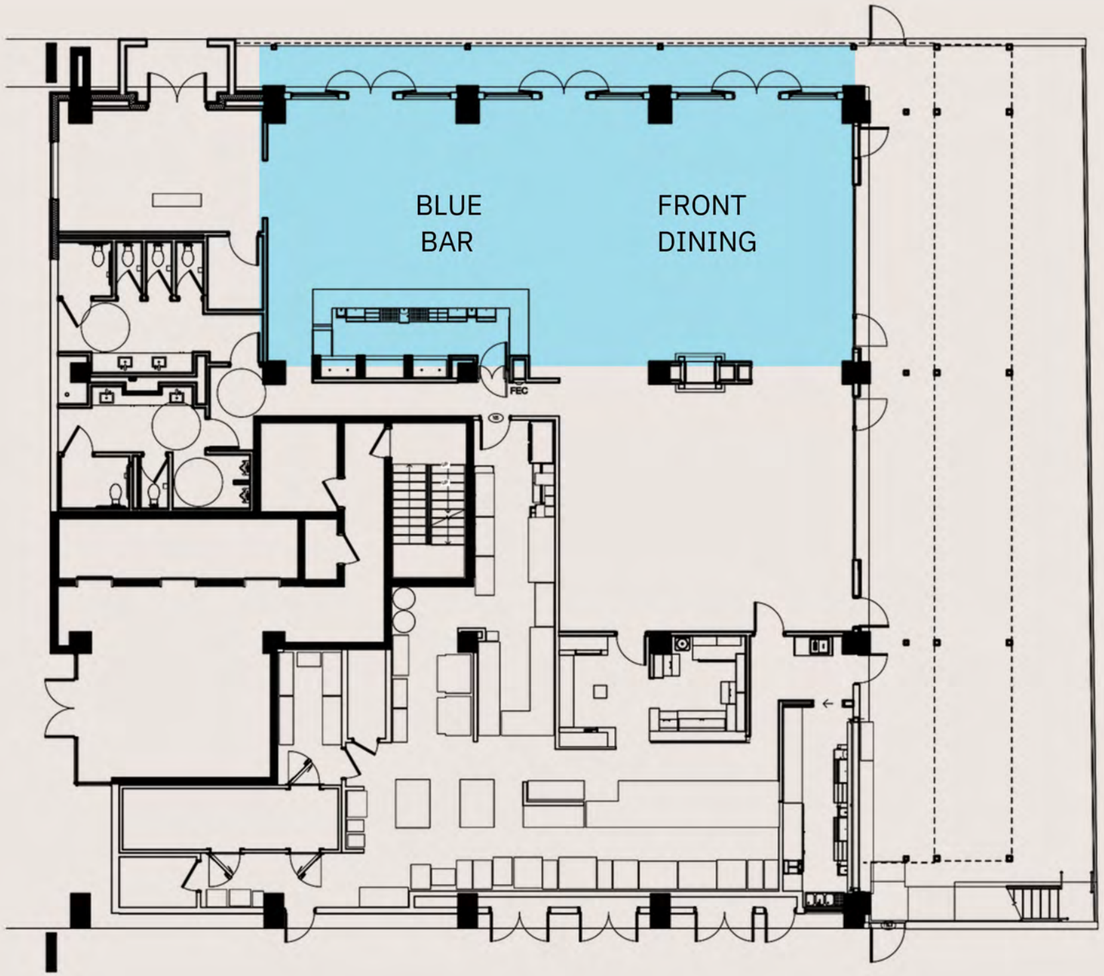
FRONT DINNING

CAPACITY: 60 SEATED / 85 COCKTAIL



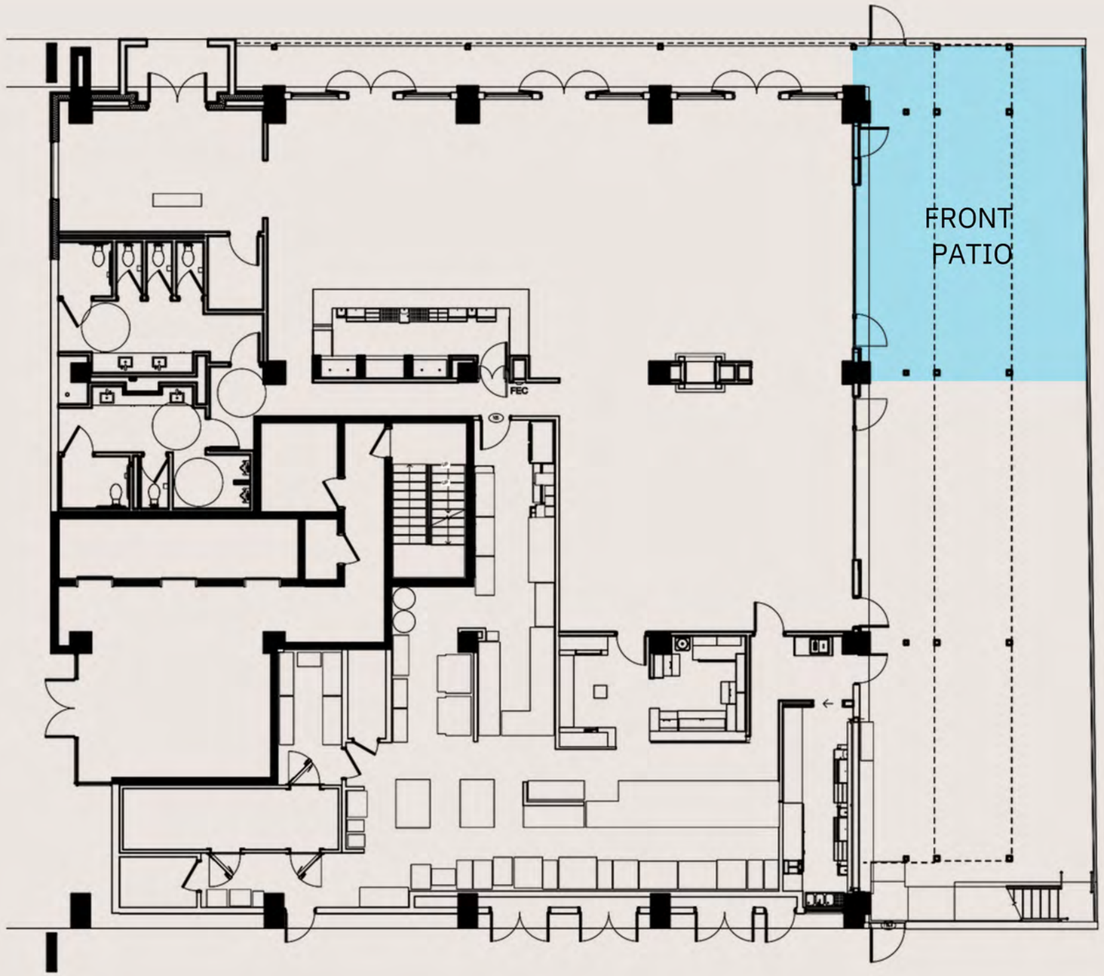
BLUE BAR & FRONT DINING

CAPACITY: 100 SEATED / 125 COCKTAIL



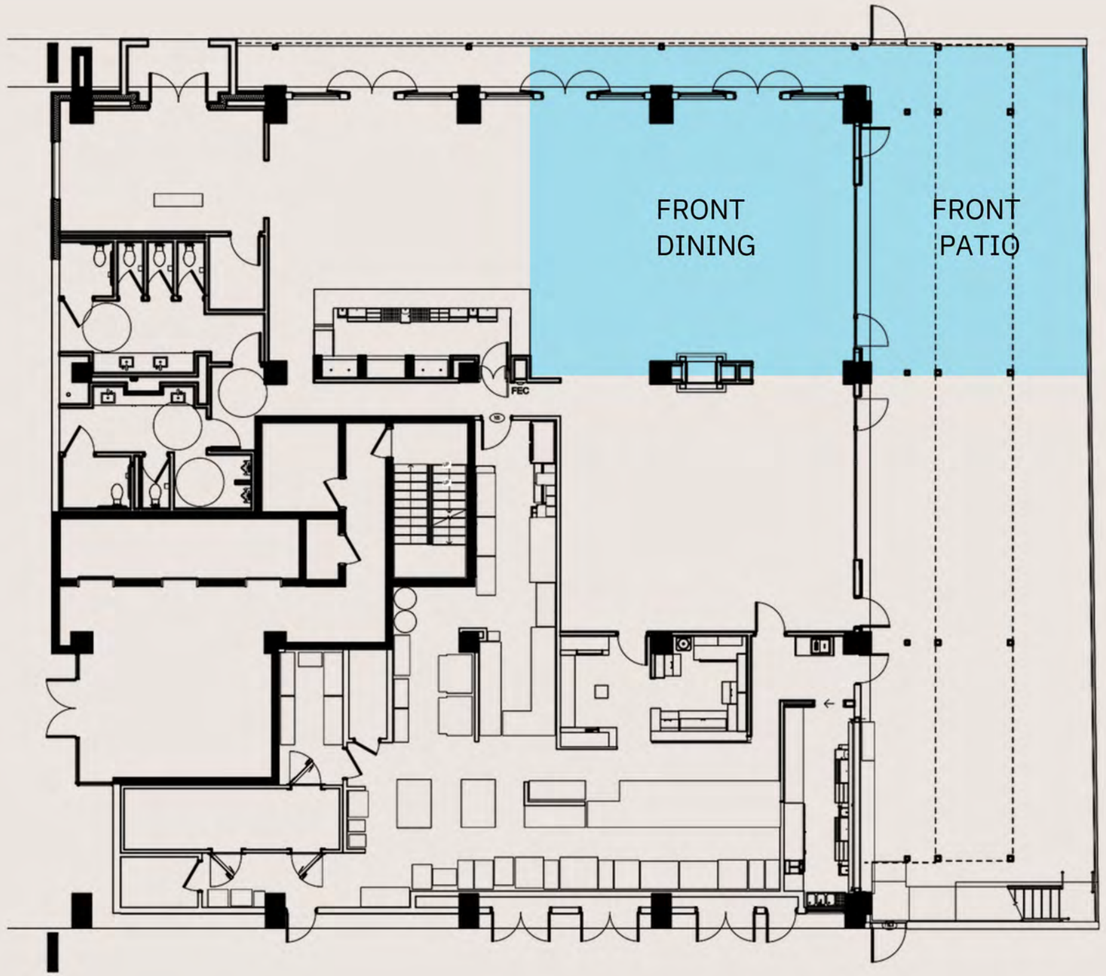
FRONT PATIO

CAPACITY: 75 SEATED / 90 COCKTAIL



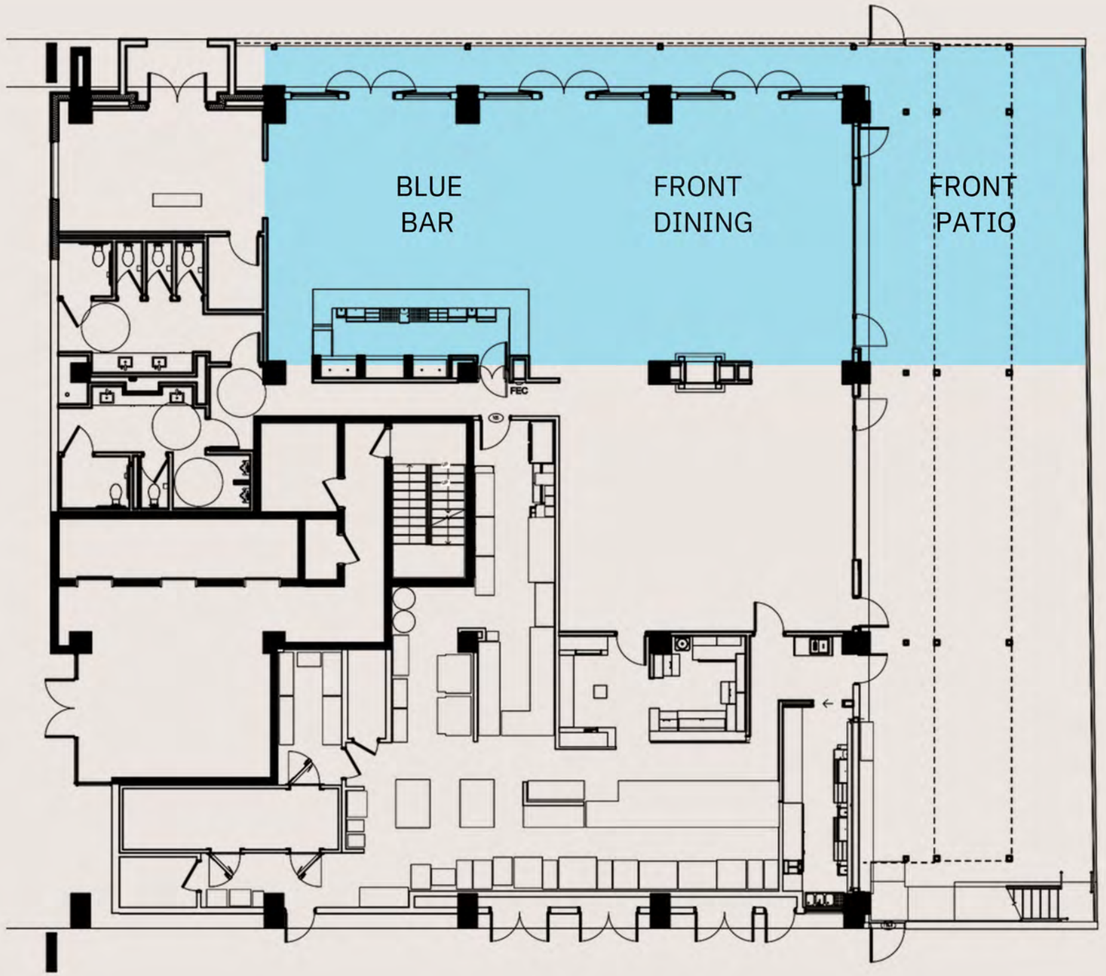
FRONT DINING & PATIO

CAPACITY: 135 SEATED / 160 COCKTAIL



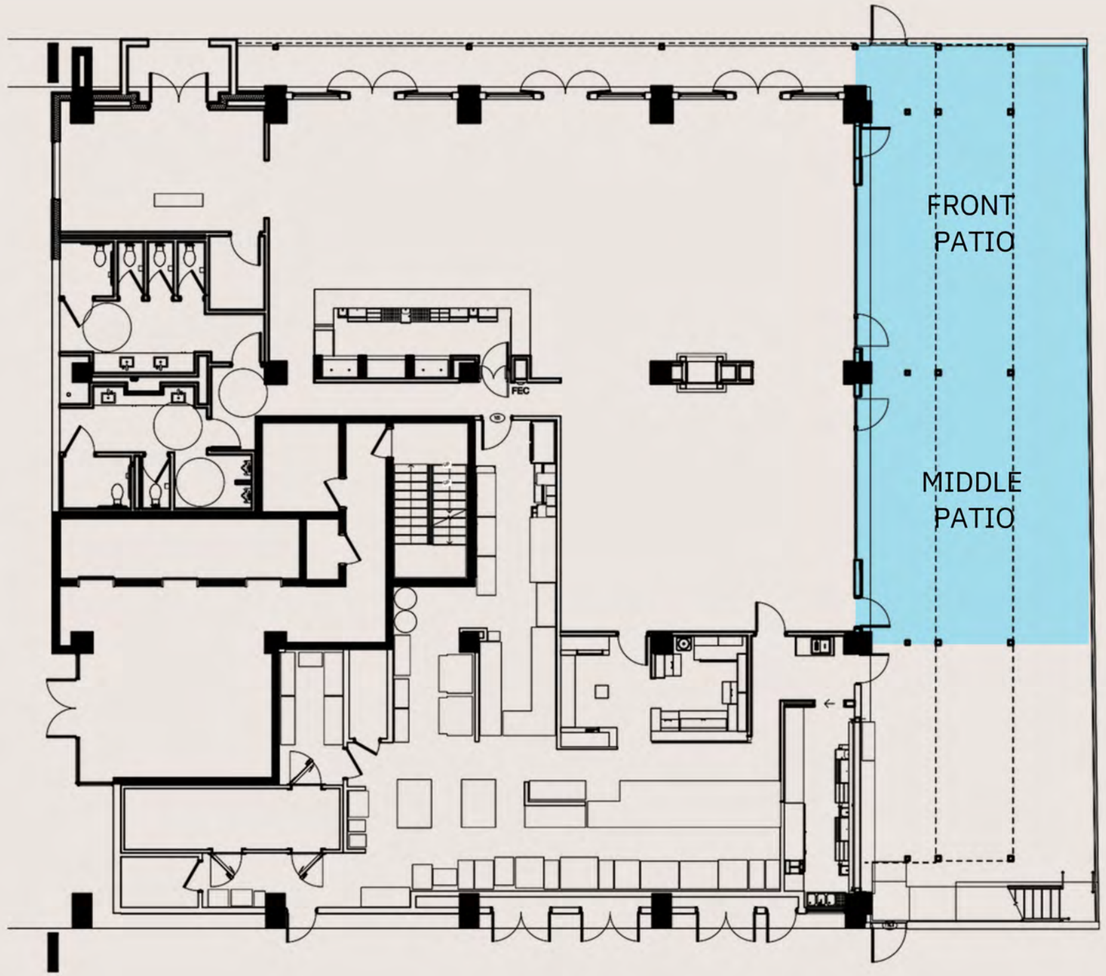
ALL FRONT SIDE

CAPACITY: 150 SEATED / 175 COCKTAIL



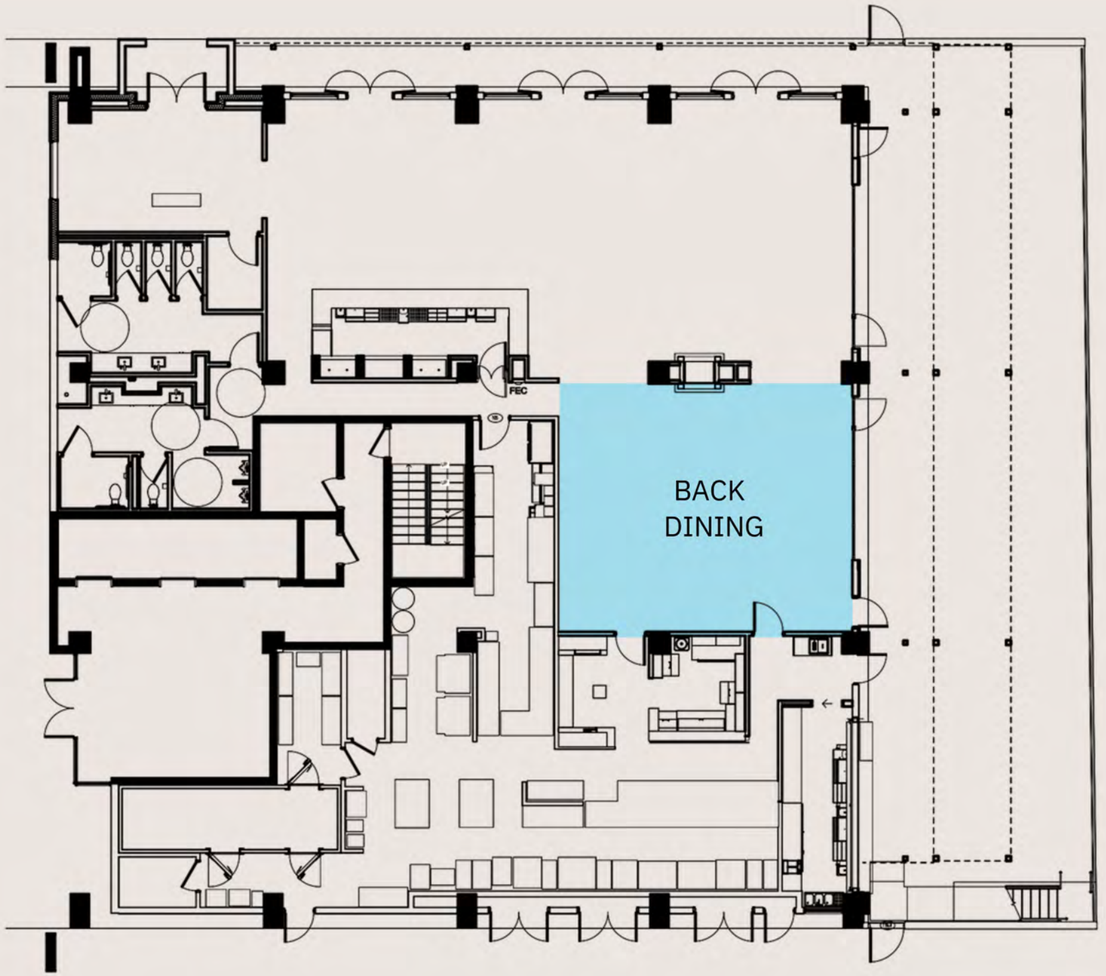
FRONT & MIDDLE PATIO

CAPACITY: 135 SEATED / 160 COCKTAIL



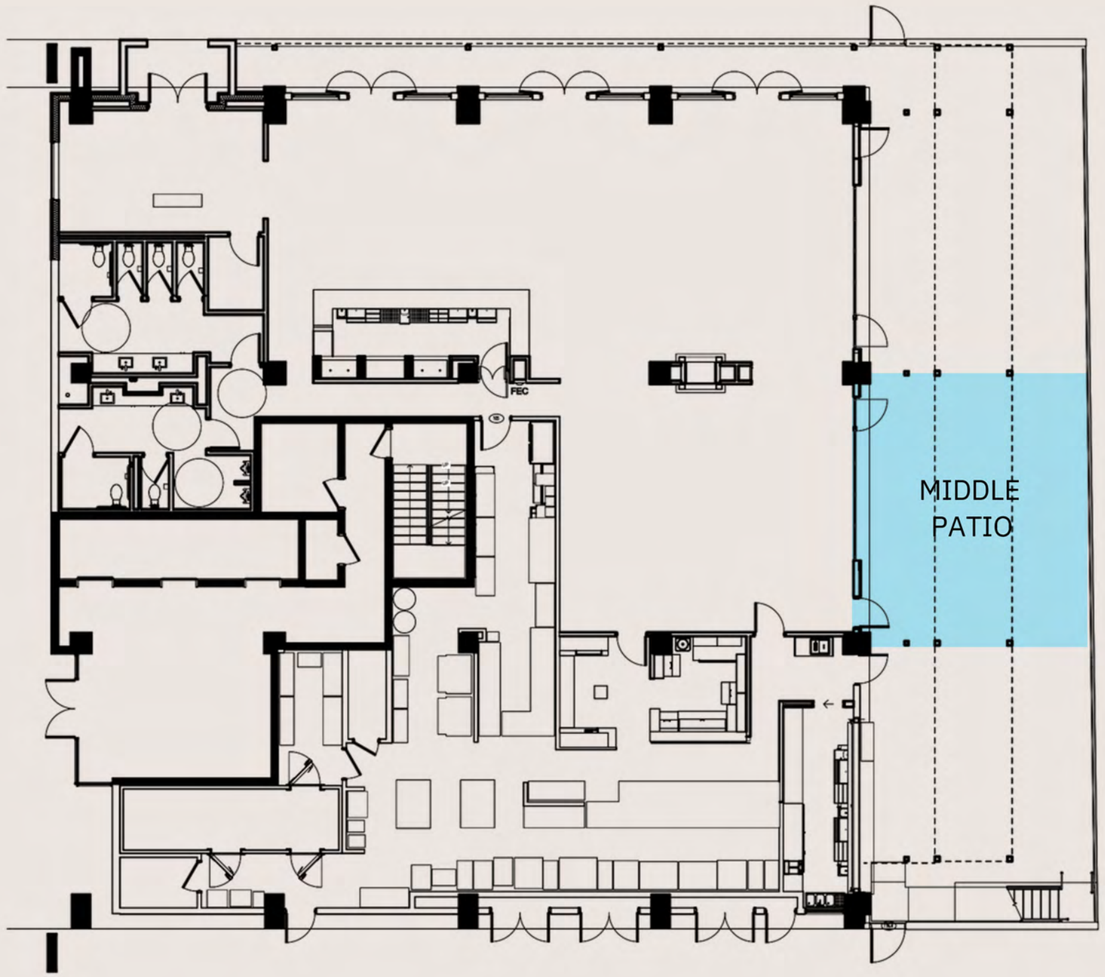
BACK DINING

CAPACITY: 55 SEATED / 70 COCKTAIL



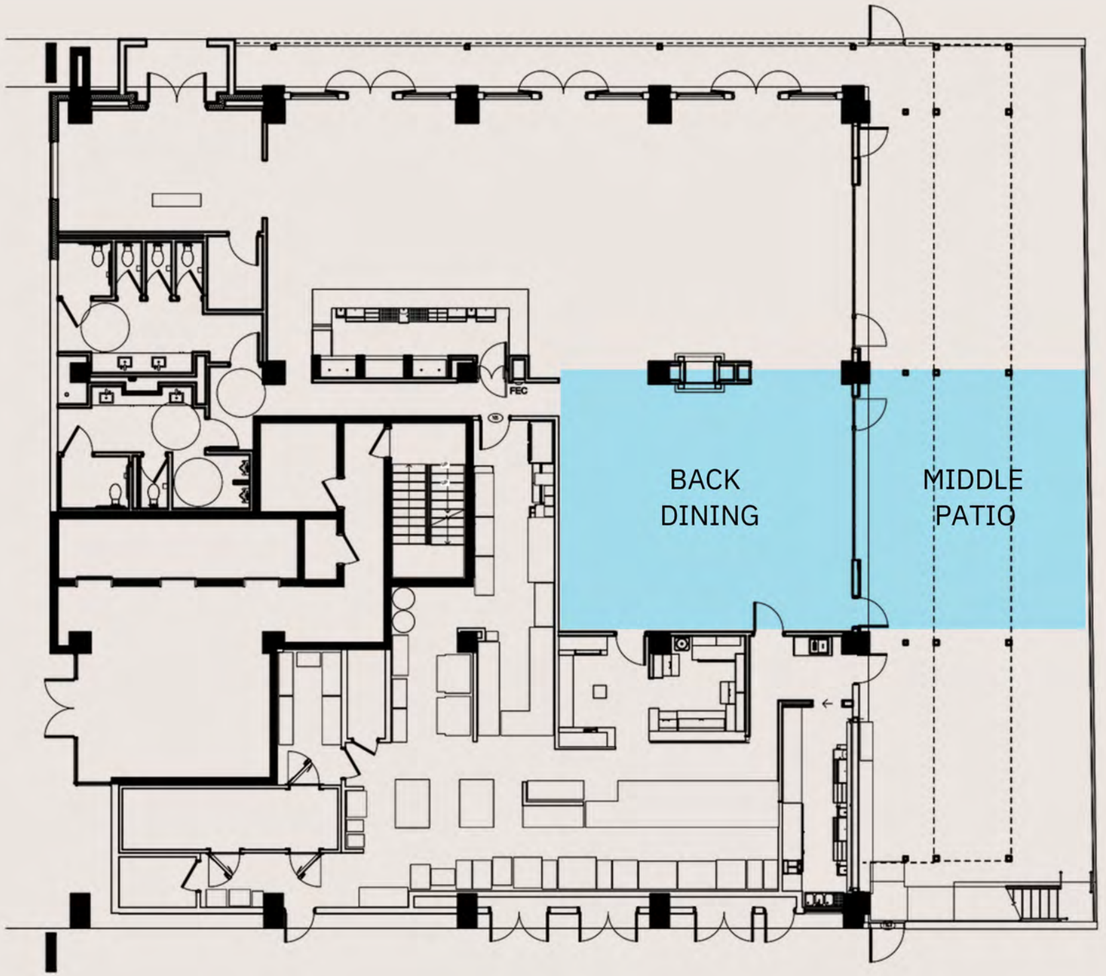
MIDDLE PATIO

CAPACITY: 60 SEATED / 85 COCKTAIL



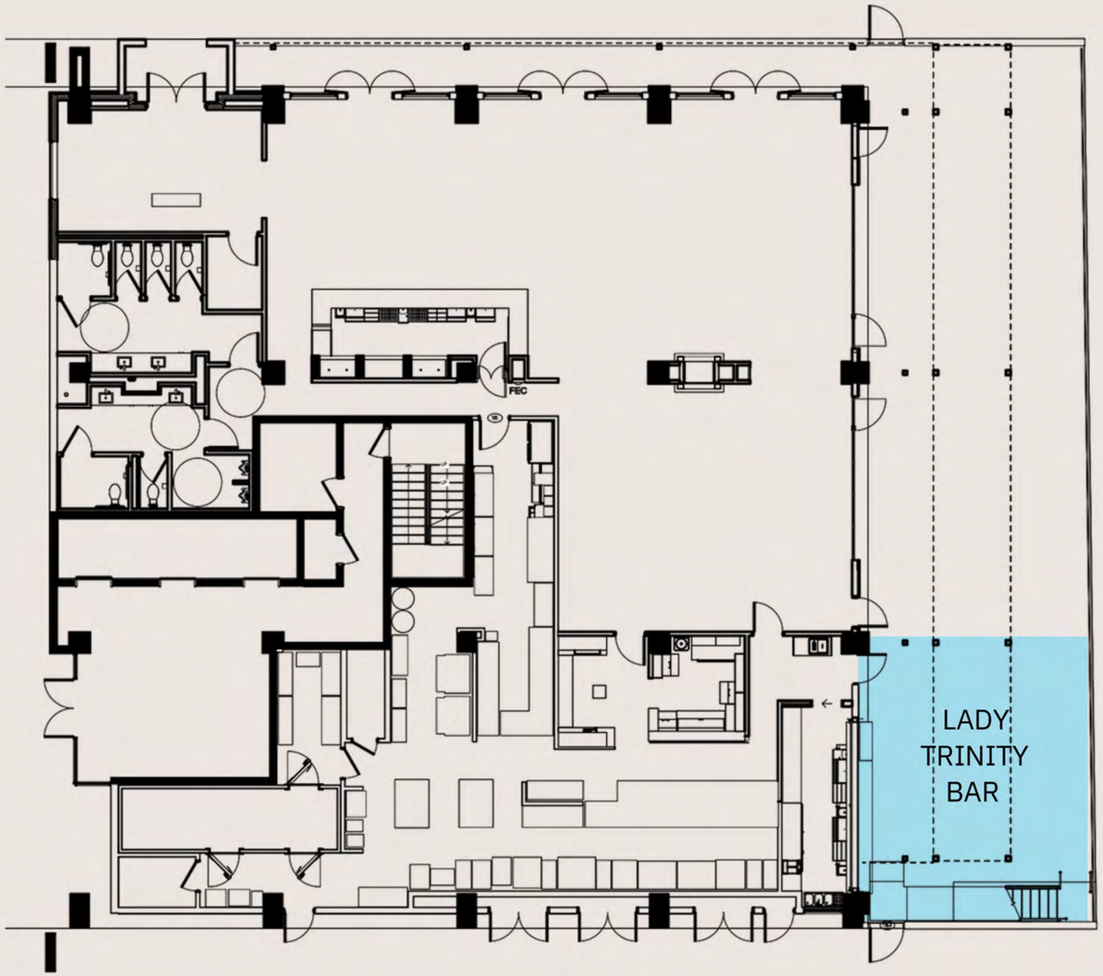
BACK DINING & MIDDLE PATIO

CAPACITY: 90 SEATED / 115 COCKTAIL



LADY TRINITY BAR

CAPACITY: 40 SEATED / 55 COCKTAIL



Hours:

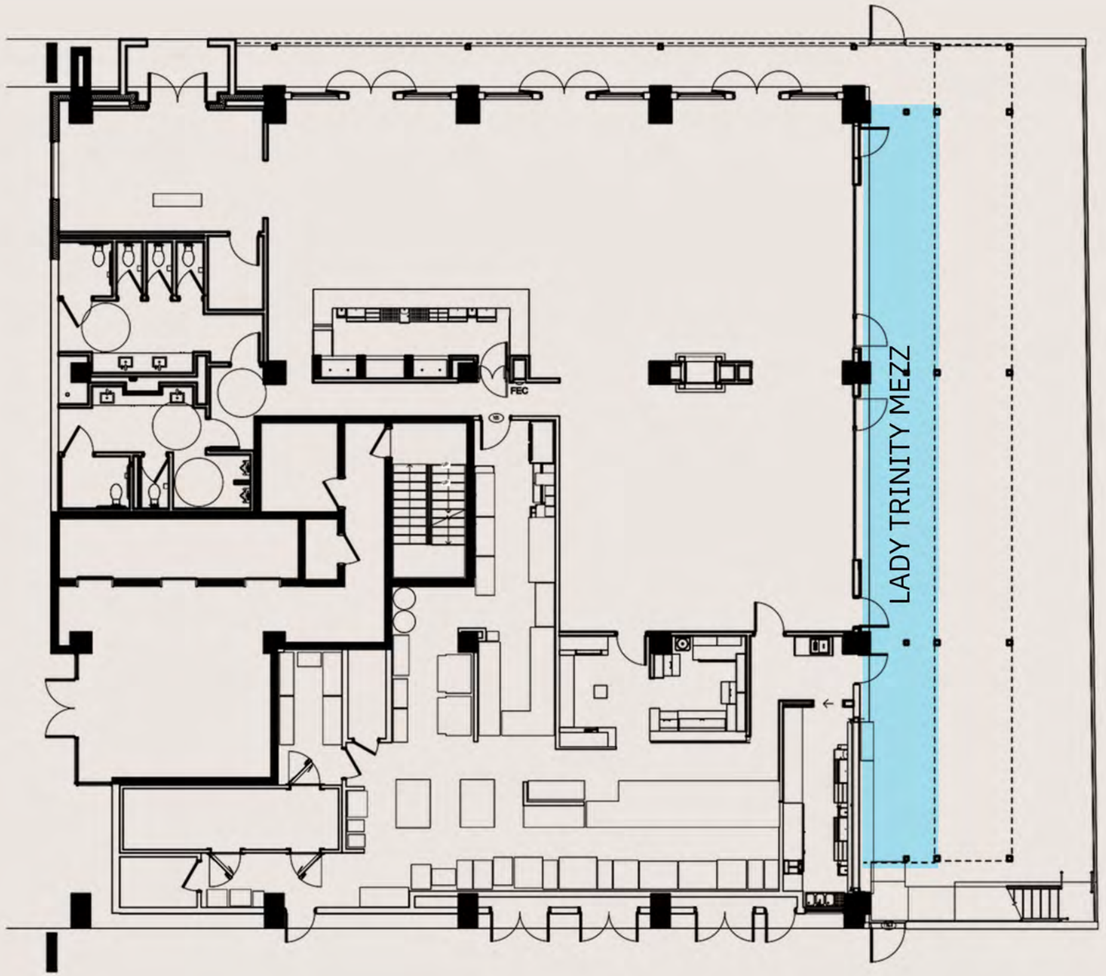
Mon - Fri 6:30- 11 pm

Saturday 12 - 11 pm

Sunday 11 am - 10 pm

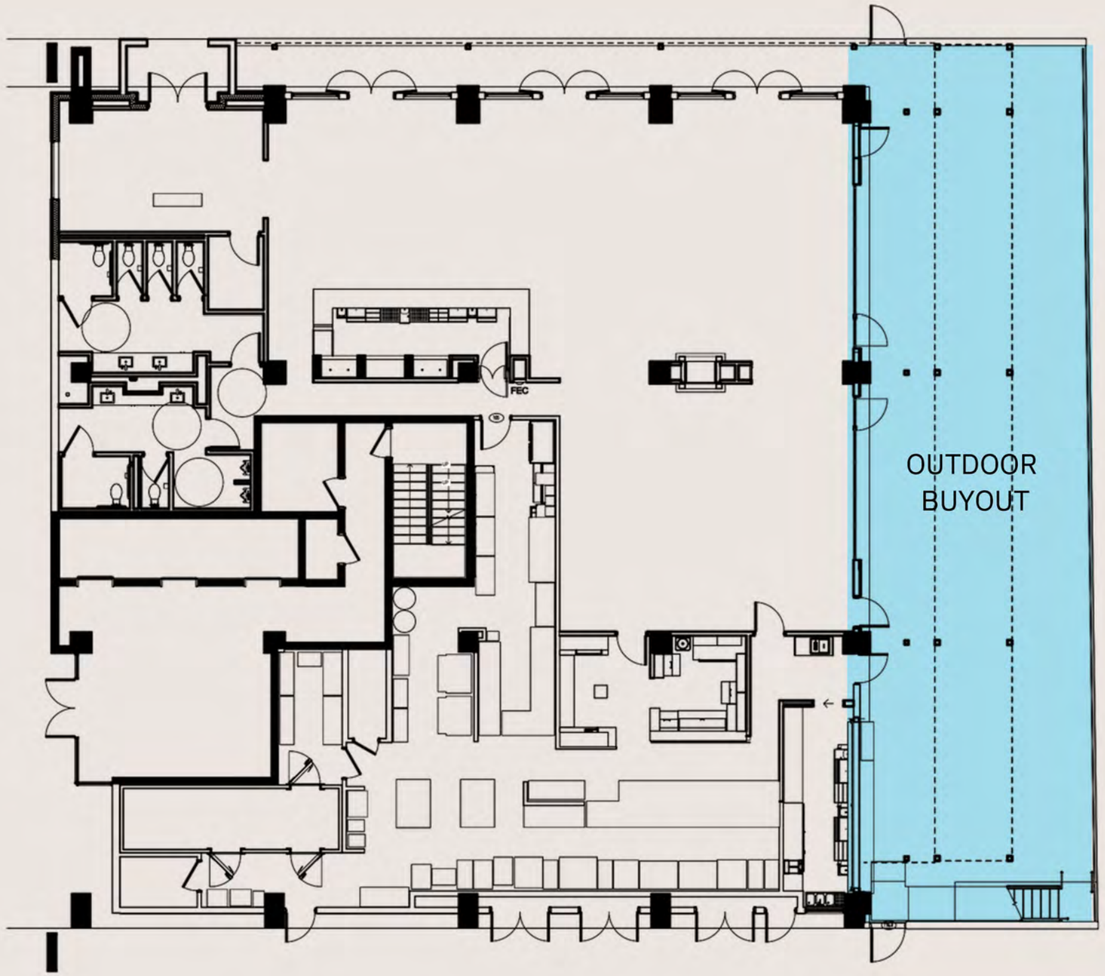
LADY TRINITY MEZZ

CAPACITY: 35 SEATED / 50 COCKTAIL



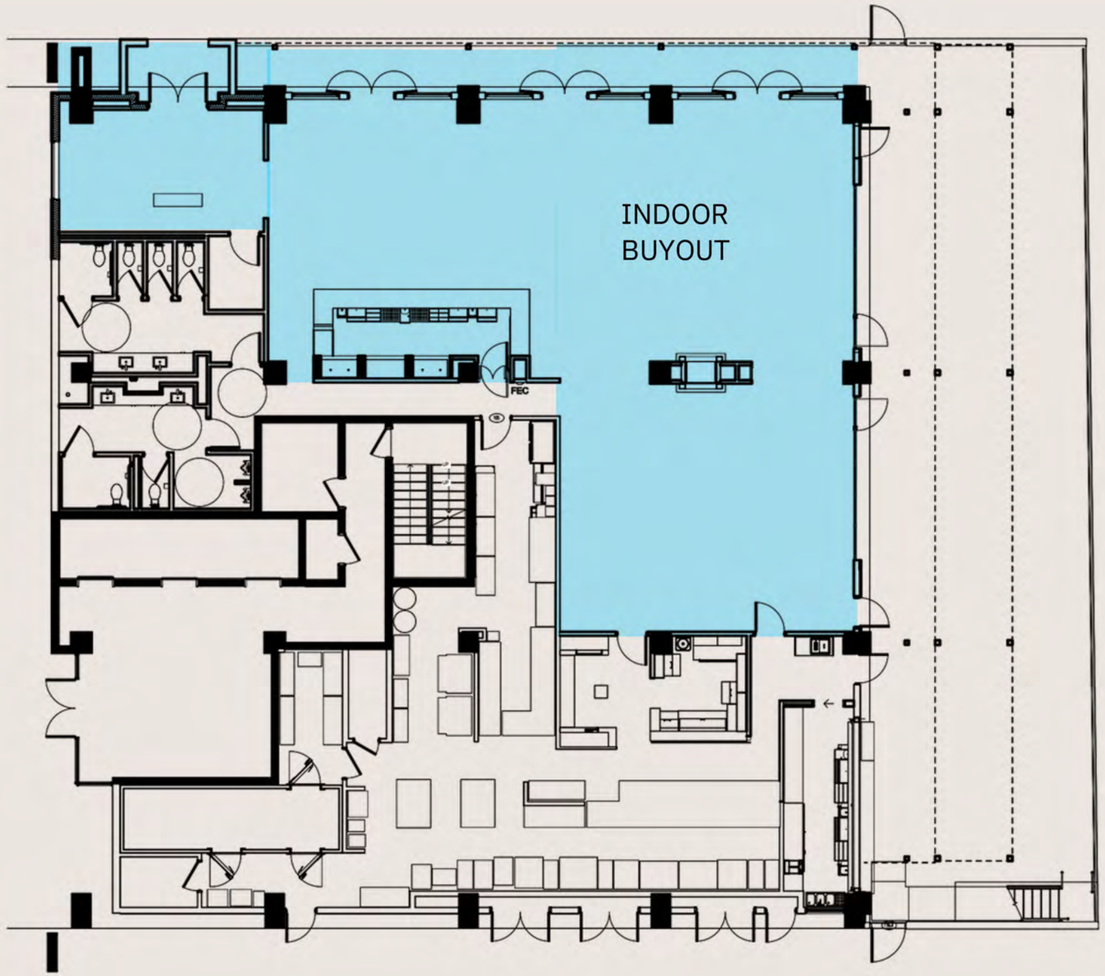
OUTDOOR BUYOUT

CAPACITY: 175 SEATED / 200 COCKTAIL



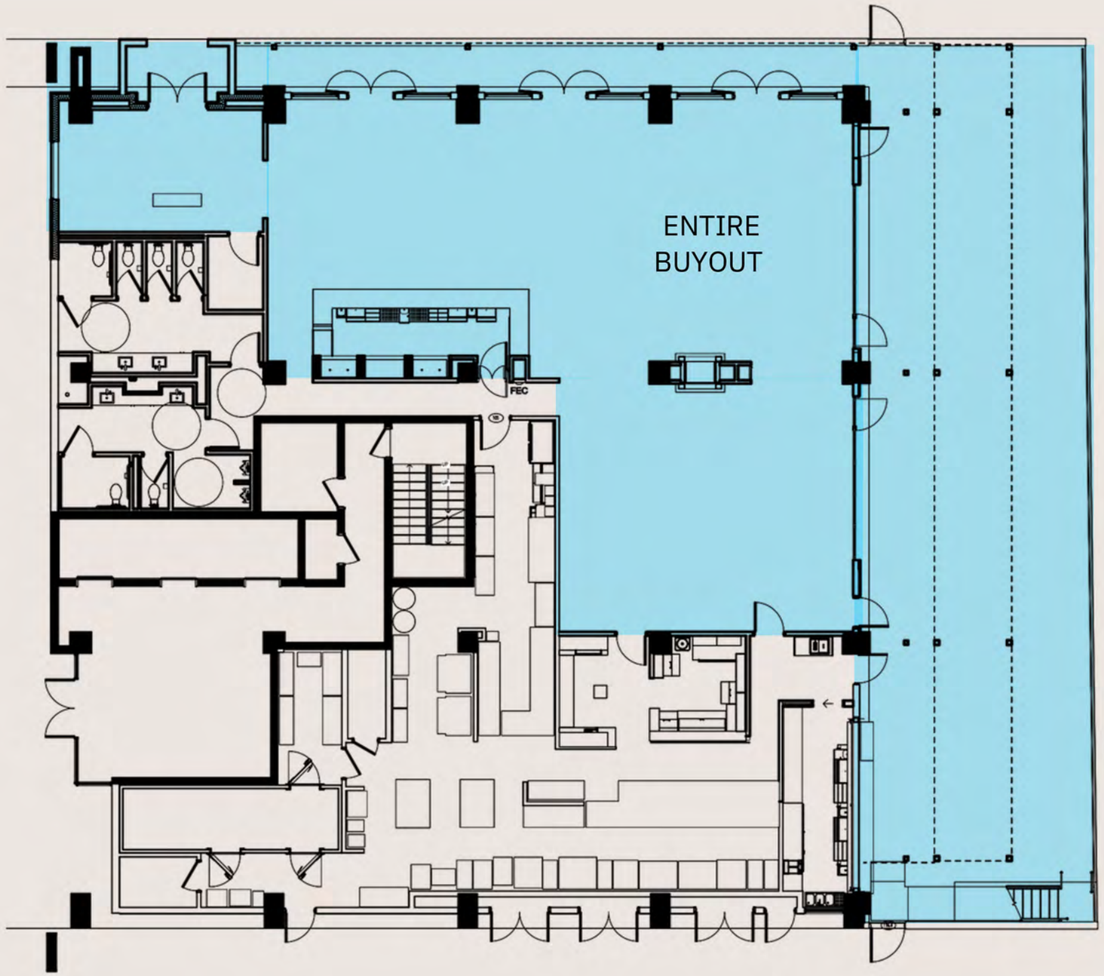
INDOOR BUYOUT

CAPACITY: 150 SEATED / 180 COCKTAIL



ENTIRE BUYOUT

CAPACITY: 300 SEATED / 350 COCKTAIL



FOOD & BEVERAGE

THE CULINARY TEAM

Exec Chef Gonzalo Martínez

Our team is led by Chef Gonzalo Martínez, who has curated countless event menus since joining Quince Rooftop as its founding Executive Chef in 2015 and previously held Exec Chef positions at **The Rainbow Room in NY** and **Belmond Hotels.** During his time at Quince, Chef Gonzalo has delighted everyone from top heads of state to local brides with his creations.

Chef Dario Mar is the Executive Chef at Quince Riverside in Fort Worth, where he brings global inspiration and vibrant, chef-driven dishes. In just two years, Quince Riverside has become a premier dining destination, known for its upscale casual atmosphere and riverfront views. Chef Mar previously honed his craft at Nick & Sam's Steakhouse in Dallas and with Front Burner Restaurants, experiences that shaped his bold, innovative style.

With the opening of Quince Lakehouse in Austin and Quince Riverside in Fort Worth, each chef brings unique style and interpretations to the various locations.

Exec Chef Dario Mar

THE CATERING STYLES

COCKTAIL HORS D'OEUVRES

Tray passed service adds a welcome and hospitable touch to events.

Waiters will serve delectable bite-sized portions of your selections as your guests mingle and savor the views from your chosen venue.

BUFFET & FOOD STATIONS

The choice offers guests unique and elegant presentations of the event selections.

Guests can select their meal and desired portion size, fostering more interaction and socializing.

Also an excellent choice for hosts hoping to encourage guests to mingle freely without feeling pressured to eat at a specific time.

THE CATERING STYLES

PLATED DINNER

The plated service offers a more formal and elegant style. Enabling hosts to maintain a predetermined timeline for their event. Individual service is also beneficial when catering to guests with specific dietary requirements, ensuring each request is fulfilled seamlessly.

***AVAILABLE FOR CHEF'S TABLE EDITION ONLY**

FAMILY-STYLE

Food is placed in the center of each table for each seated guest to share.

A laid-back and casual dining experience that is easy to serve.

Offers guests more variety and quantity compared to a plated meal.

HORS D'OEUVRES

SILVER BITES
$6 PER SERVING

SWEET POTATO
SWEET POTATO SOUFFLE, CRISPY POTATO, HUANCAINA SAUCE

TRUFFLE ARANCINI
TARTUFATA RISOTTO, PARMIGIANO, ARRABIATTA SAUCE

SPICY SALMON ROLL*
SALMON, CRAB, AVOCADO, SESAME SEEDS

VEGGIE ROLL

SMOOTH HUMMUS & NAAN

GOLD BITES
$8 PER SERVING

ROCK SHRIMP TEMPURA
SESAME SEEDS, SPICY AIOLI

LAMB "BARBACOA" DUMPLING
POBLANO PEPPER CONFIT, CILANTRO SAUCE, PICKLED ONIONS

BRUSSELS SPROUT HUMMUS & NAAN
PISTACHIOS, FRESNO PEPPERS

BAO CARNITAS
STEAMED BUN, PORK, SALSA MACHA (WALNUTS)

FRIDA ROLL*
YELLOW TAIL, CUCUMBER, AVOCADO, CITRUS PONZU

SPICY DOUBLE TUNA ROLL*
CUCUMBER, ASPARAGUS, CHIVES, AVOCADO

PLATINUM BITES
$10 PER SERVING

CEVICHE VERDE
STRIPE BASS, SHRIMP, CILANTRO CREAM, LECHE DE TIGRE

BRAISED SHORT RIB HUMMUS & NAAN
FRIED CHICKPEAS, TRUFFLE SAUCE

LAMB LOLLIPOPS*
GRILLED, DECONSTRUCTED TAZIKI

SHORT RIB SLIDERS
BRAISED SHORT RIB, BECHAMEL SAUCE, CRISPY FRIED ONIONS

TUNA TOSTADAS
AVOCADO, FRESNO PEPPERS, PONZU, SPICY AIOLI

EMMAKI ROLL*
SPICY TUNA, GUACAMOLE, FRIED GINGER

COMMEDOR BITES
$12 PER SERVING

TRUFFLE TUNA SASHIMI*

TRUFFLE TUNA NIGIRI*

JALAPENO TUNA NIGIRI*

TRUFFLE HAMACHI NIGIRI*

CHIMICHURRI HAMACHI NIGIRI*

OYSTERS

SURF N' TURF ROLL*
FILET, TEMPURA SHRIMP, SPICY MAYO

TORCHED & PRESSED SALMON ROLL*
TORCHED SALMON, SERRANO, TUNA, SESAME SEEDS

RAINBOW ROLL
PANKO SHRIMP, TUNA, SALMON, YELLOWTAIL, CUCUMBER

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* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Please inform us of any allergies or dietary restrictions.**

ACCOMPANIMENTS

SALADS

$12 PP

MIXED BABY GREENS
HEIRLOOM TOMATO, CIABATTA CROUTONS, RADISH, CHAMPAGNE VINAIGRETTE

ASIAN KALE SALAD
KALE, SAVOY CABBAGE, MARCONA ALMONDS, MANCHEGO, MISO DRESSING

BURRATA SALAD
CHOICE OF HEIRLOOM TOMATOES OR TORCHED PEACHES (BASED ON SEASONAL AVAILABILITY)

SOUPS

$12 PP

ROASTED TOMATO SOUP
ROASTED TOMATOES, CHARRED RED BELL PEPPER BROTH, CHERRY TOMATOES, FRESH BASIL OIL, MOZARELLA

NOLA CHICKEN & SAUSAGE GUMBO
SAVORY CHICKEN BROTH COOKED WITH HOLY TRINITY MIREPOIX & SAUSAGE, JASMINE RICE, GREEN ONIONS, CIABATTA BREAD

AZTEC CHICKEN TORTILLA SOUP
ROASTED TOMATOES, CHIPOTLE BROTH, FRIED TORTILLA STRIPS, PORK RINDS, AVOCADO, QUESO FRESCO, MEXICAN CREAMA

SIDES

$8 PP

MASHED POTATOES

CREAMED SPINACH

ROASTED VEGETABLE

SPICED CORN RIBS

BRUSSELS SPROUTS

TUSCAN MUSHROOMS

MACARONI AND CHEESE

GUACAMOLE

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MAIN COURSE

SILVER ENTRÉE

$35 PICK 2 / $45 PICK 3

BLACKENED CHICKEN CHOPPED SALAD
APPLE, CUCUMBER, TOMATO, AVOCADO, PISTACHIO, PARMESAN, CHAMPAGNE VINAIGRETTE

CHOPPED CHICKEN CAESAR SALAD
GEM LETTUCE AND CABBAGE, BRIOCHE BREADCRUMBS, PARMESAN
*SALMON OPTION AVAILABLE

PAN-SEARED AHI TUNA* SALAD
KALE, SAVOY CABBAGE, MARCONA ALMONDS, MANCHEGO, MISO DRESSING

FRENCH DOUBLE DIP SLIDER*
SHAVED RIBEYE, PROVOLONE, ARUGULA, AU JUS, HORSERADISH CREAM, CIABATTA

BRIAN'S SLIDER*
AGED CHEDDAR PIMENTO, GRILLED JALAPEÑOS, LETTUCE, TOMATO, POPPY SEED BUN

CAJUN GRILLED CHICKEN SLIDER
MELTED PIMENTO CHEESE, TOMATO, CRISPY BACON, SPICY CAJUN SAUCE

YAKIMISHI BOWLS
CHOICE OF: VEGGIE, CHICKEN, BEEF, GRILLED, OR SHRIMP (WITH STEAMED RICE)

GOLD ENTRÉE

$50 PICK 2 / $65 PICK 3

PECAN CRUSTED FILET AND GOAT CHEESE SALAD
HEIRLOOM TOMATO, CIABATTA CROUTONS, RADISH, AVOCADO, CHAMPAGNE VINAIGRETTE

FUSILLI WITH RAGOUT OF LAMB
ORGANIC CHEESE, CHERRY TOMATOES, PEPERONCINO, PARSLEY, TOPPED WITH PADANO PARMESAN CHEESE

ADD GLUTEN-FREE PASTA +10 PP

TRUFFLE RISOTTO
CRISPY KALE, WILD MUSHROOMS

BEEF FILET OVER AJI PEPPER RISOTTO
AU JUS REDUCTION, CILANTRO, ONION, TOMATO

ROASTED SALMON FILET
BROCCOLINI, CREAMY LEMON SAUCE

PEPPER CRUSTED CHICKEN BREAST
CHATEAU MASHED POTATOES, SHALLOTS, SAUTEED SPINACH

PLATINUM ENTRÉE

$65 PICK 2 / $85 PICK 3

PANKO CRUSTED CHILEAN SEA BASS
ANCHO PEPPER CREAM, HERBED JASMINE RICE

NY STRIP WITH BRISKET*
RED WINE AND ANCHO CHILE, SOFT POLENTA, SLOW-COOKED ONION

SLICED PEPPER-CRUSTED FILET*
GREEN PEPPERCORN SAUCE, CHATEAU MASHED POTATOES, BROCCOLINI

"COWBOY" BONE-IN RIBEYE* & GRILLED SHRIMP
CAJUN RAGOUT, TRUFFLE MASHED POTATOES, ROASTED CHILE GUERO
+ $30 PP

SLOW ROASTED BEEF TENDERLOIN* & COLD WATER LOBSTER TAIL
GREEN PEPPERCORN SAUCE, FRESH SPICED CREAMED RAGOUT, AND SAUTEED BROCCOLINI
+$50 PP

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BRUNCH MAIN COURSE

BRUNCH ENTRÉE

$35 PICK 2 / $50 PICK 3

RED GUAJILLO ENCHILADAS
PULLED ORGANIC CHICKEN, QUESO FRESCO, SOUR CREAM

FRENCH TOAST
PAN SEARED-TOAST, FRESH VANILLA, CINNAMON, MAPLE SYRUP, WHIPPED CREAM, BERRIES

XV BREAKFAST
SCRAMBLED EGGS, BACON, CRISPY POTATOES, FRUIT

HUEVOS RANCHEROS
SCRAMBLED EGGS, ROASTED MOLCAJETE SALSA, BLACK FOREST HAM, BLACK BEANS, PICO DE GALLO, QUESO FRESCO

ELEVATE THE EXPERIENCE:

LIVE-EGG STATION $20 PP

EGGS YOUR WAY:
freshly prepared eggs to order by Quince chef

SIDES

BLUEBERRY MUFFINS $8

FRESH FRUIT PLATTER $8

CRISPY POTATOES $8

BACON $8

JALAPENO-CHEDDAR SAUSAGE $8

GRANOLA PARFAIT $12
HOUSE GRANOLA, GREEK YOGURT, BERRIES

AVOCADO TOAST $12
GRILLED CIABATTA, SMASHED AVOCADO, BACON, PISTACHIOS, QUESO FRESCO, MIXED GREENS

FAJITAS

CHICKEN & BEEF FAJITAS $45
GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO, LIME JUICE & GARLIC

RIBEYE FAJITAS $55
16OZ-WAGYU RIBEYE, GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO, LIME JUICE & GARLIC

LOBSTER FAJITAS $65
8OZ MAINE LOBSTER TAIL, GRILLED BELL PEPPERS & ONIONS, SPICE BLEND, PAPRIKA, BLACK PEPPER, ONION, CILANTRO,LIME JUICE & GARLIC

SERVED WITH:
REFRIED BEANS, RICE, SOUR CREAM, CHEESE, PICO DE GALLO, SALSA, FLOUR OR CORN TORTILLAS

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INTERACTIVE CULINARY ACTION STATIONS

CHEF-INTERACTIVE STATIONS:

Add excitement to your event with our live Action Stations! Watch as our chefs prepare delicious dishes right before your eyes. Bring your event to life with our Interactive Culinary Action Stations—where food meets entertainment.

Guests can savor made-to-order experiences like chef-carved prime meats, build-your-own omelets at the Egg Station, fresh and zesty Ceviche Bars, and hand-crafted sushi rolls prepared on the spot. Each station is designed to delight the senses and create a personalized, engaging dining experience that's as memorable as it is delicious. Perfect for engaging guests and adding a personalized touch to your menu.

$250 SET-UP FEE

CARVING STATION $34 PP

Impress your guests with the rich aroma and theatrical flair of our Carving Station. Featuring chef-attended slicing of premium meats such as herb-crusted prime rib, roasted turkey, or honey-glazed ham —served with artisanal rolls and gourmet condiments. A timeless favorite that adds elegance and hearty flavor to your event.

CEVICHE BAR $25 PP

Bring a burst of freshness to your event with our vibrant Ceviche Bar. Guests can enjoy a variety of citrus-marinated seafood—like shrimp, scallops, or snapper—paired with zesty dressings, tropical fruits, and crisp accompaniments. A colorful and refreshing culinary experience, perfect for warm-weather gatherings or cocktail-style receptions.

HANDROLL STATION $20 PP

Elevate your event with a modern and interactive Handroll Station. Expert sushi chefs craft hand rolls to order, using the finest sushi-grade fish, crisp seaweed, and flavorful fillings. From classic tuna and salmon to creative vegetarian options, this station adds artistry, flavor, and flair to your menu

EGG STATION $20 PP

Start the day sunny side up with our customizable Egg Station. Our chefs prepare farm-fresh eggs made to order —scrambled, poached, omelets, and more—with a selection of toppings from fine cheeses to garden vegetables, herbs, and savory meats. A must-have for breakfast events or upscale brunches

PETIT FOURS & DESSERTS

Petit Fours – $6 per piece
Select up to 4 varieties

Desserts – $12 each
Choose 1 option

- **KEY LIME TART**
- **BAKLAVA CHEESECAKE**
- **CHEESECAKE WITH MIXED BERRIES**
- **FLOURLESS CHOCOLATE CAKE**
- **SWEET-CORN SOUFFLÉ**
- **BLACKBERRY COBBLER**
- **VANILLA CUSTARD WITH FRESH WILD BERRIES**
- **RED WINE POACHED ANJOU PEAR, SEMI SWEET CHOCOLATE**

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FROM OUR BAR

3 HOURS

GOLD LABEL

$60

EXTRA HOUR $15

ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT

RUM
FLOR DE CAÑA 4

WHISKEY
FOUR ROSES

VODKA
1876

TEQUILA
CASA LUJO

GIN
BROKERS

MEZCAL
400 CONEJOS

RED WINE
CHIMNEY ROCK
Cabernet

WHITE WINE
MASON
Sauvignon Blanc

SPARKLING WINE
PALADIN
Brut

BEER

PLATINUM LABEL

$80

EXTRA HOUR $20

ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT

RUM
BACARDI

WHISKEY
BUFFALO TRACE

VODKA
TITOS

TEQUILA
LALO BLANCO
SOCORRO REP

GIN
HENDRICKS

MEZCAL
ROSA LUNA

RED WINE
FOUR GRACES
Pinot Noir

AUSTIN HOPE
Cabernet

WHITE WINE
SANTA MARHERITA
Pinot Grigio

MINER
Chardonnay

SPARKLING WINE
PALADIN
Brut

BEER

DIAMOND LABEL

$100

EXTRA HOUR $25

ONE WELCOME COCKTAIL & TWO COCKTAIL OPTIONS FOR THE EVENT

RUM
FLOR DE CAÑA 12

WHISKEY
ANGEL'S ENVY

VODKA
GREY GOOSE

TEQUILA
CODIGO REP
DON JULIO 70

GIN
MONKEY 47

MEZCAL
ILLEGAL JOVEN

RED WINE
ALMA ROSA
Pinot Noir

LE CERF
Cabernet

WHITE WINE
CH DE FLEYS CHABLIS
Chablis

AUNTSFIELD
Sauvignon Blanc

SPARKLING WINE
VEUVE CLICQUOT
Brut

BEER

*For events with fewer than 50 guests, ask for our consumption bar option
*Subject to avalability

THE QUINCE EXPERIENCE

A 20% Service Fee is paid to the service team for their efforts preparing and executing all of the details of service for your special event.

A 5% Event Planner Fee is paid to the event team, who work together to create, organize and execute each detail of your event.

THE BAR

Quince's mixology is ranked Top #10 in México, our head mixologist Rodrigo Vidales, was recently awarded with first place in the World Class mixology competition of Mexico. Under his direction, the mixology menu offers the most unexpected combinations delighting your palate and everyone's spirit.

THE KITCHEN

Chef Dario Mar is the Executive Chef at Quince Riverside in Fort Worth, bringing global inspiration and vibrant, chef-driven dishes. In just two years, Quince Riverside has become a premier dining destination, celebrated for its upscale casual atmosphere and riverfront views. Chef Mar honed his craft at Nick & Sam's Steakhouse in Dallas and with Front Burner Restaurants, shaping his bold, innovative style.

THE SERVERS

Our friendly and caring staff will pamper your guests and make sure everything runs smoothly throughout your special time at Quince. Hostesses will welcome guests with a smile. Managers, captains, waiters and bussers will provide attentive service aimed at anticipating each guest's needs and ensuring the highest level of satisfaction.

AUDIO VISUAL PRESENTATION

Quince understands the impact Audio & Visual presentation has in creating events. Whether choosing the best playlist or setting up for a corporate presentation we are here to assist. Each space has been equipped with televisions and speakers, as well as podiums, easels and microphones.

Our state-of-the-art sound system provides hosts the opportunity to easily project their presentations, media and branding. The event concierge will work with each guest prior to the event to ensure they have the technical details needed for a seamless set up and effective presentation.

When your plans include live music, djs or other elements outside of our existing equipment, the event concierge will coordinate with your selected vendors to provide the access they require.

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FINALIZING YOUR EVENT

Reservation Deposit - Non-Refundable

A 10% non-refundable deposit of the initial event estimate is required to reserve the date and space for your event.
Clients will have 15 additional days to plan more details of the event before submitting the balance of the Booking Deposit. The final details and pricing of the event can be adjusted during this period.

50% Booking Deposit - Refundable up to 6 months before the event

The Booking Deposit is equal to 50% of the total estimated price of the Event Contract, less the Reservation Deposit, if applicable. This deposit is due 15 days after the Reservation Deposit is paid and payable with the signed Event Contract. This Deposit is refundable if the client cancels the event 6 months prior to the event.

Final 50% Deposit (30 days before event) - Non-refundable

The final 50% non-refundable deposit is due 30 days prior to the event, and is based on the estimated event cost, equal to or exceeding the quoted food and beverage minimum. All F&B package choices and guest estimates will be provided at this time, but can be adjusted up to 7 days before the event.

Adjustment Deposit (7 days prior) - Non-refundable

Final guest count is due 7 days in advance with any additional deposit required for added guests.

The Day of the Event

A valid credit card will be requested prior to or on the day of the event for any additional charges that may be incurred beyond the initial deposits (as outlined in the event agreement).

All non-refundable deposits are refundable if Quince cancels the event.
Tripleseat credit card payments, cash, wire transfers, and checks are accepted.

PLANNING SCHEDULE

After paying the reservation deposit, hosts will coordinate with their event planner to finalize food and beverage menus, service preferences, floor plans and special arrangements. Ideally these arrangements will be determined at least 30 days prior to the event.

The final guest count is due 7 days before the event date. Last minute changes (less than 7 days notice) and/or increases in the event size are subject to review and may require a 25% premium for added guests when additional food, beverage or staffing is required.

Email recaps will be sent regularly to ensure the best possible communication between the client and the event concierge throughout the event planning process. All change requests will need to be affirmed in email between client and event planner.

SPECIAL CONSIDERATIONS

Room Resets (price determined on case by case basis)

- All resets require guests to vacate the event space for safety and efficiency
- They can be offered temporary space in the lobby or front patio if available

Large Party ID Checks (price relative to group size/timing)

- Groups of 30 or more adults under 30 years old will be required to show IDs for entry

Live Music

- Dependent on the space/time

Early/Late Hour Accomodations

Special Purchase Liquor/Wine Requests

Dietary Restrictions

Valet Parking

Extended Load-in Requirements

EVENT TESTIMONIALS

Just wanted to say a huge thank you to you and the team for coordinating our wedding reception dinner at Quince. We had such a wonderful time, the restaurant looked beautiful and the food was delicious! The waitstaff were excellent too, so attentive and we were really happy with the service.
Rhiannon Bell
Wedding Dinner - 50 guests

Thank you so much for an incredible birthday event last Thursday. The restaurant looked incredible and the staff did an AMAZING job. Thank you so much for creating a memorable evening. Everyone who attended had a wonderful time and were equally impressed with the food, staff and margaritas.
Joshua Gregg
Birthday Party - 70 guests

We wanted to thank you, and everyone involved, for a beautiful event! All of the guests really enjoyed their experience and had great things to say about the ambiance, service, and food. We appreciate everything you did to make our evening so special!
Kaitlyn O'brien
Engagement Party - 40 guests

You and your team were such a pleasure to work with - we appreciate you all so so much and look forward to hosting another event at your location soon!
Brianna Noland
Couples' Baby Shower - 45 guests

Everything was excellent! And the ladies that waited on us did AMAZING! We will do another happy hour again soon and will be requesting them back as well. Thank you for everything!!!
Marcie Danals
Happy Hour - 60 guests

We had such a great time! The staff was amazing and we wanted for nothing. Truly great service.
Summer Paetzold
Birthday Party - 35 guests

The rehearsal dinner of my dreams! The space was beautiful, the food and drinks were amazing, and the service exceeded our expectations. Thank you so much!
Lorein Jacob
Rehearsal Dinner & Cocktail Party - 120 guests

THANKS FOR THINKING OF QUINCE FOR YOUR SPECIAL DAY, WE LOOK FORWARD TO CELEBRATING WITH YOU!

QUINCE XV

RIVERSIDE