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## *a Neighborhood Diner & Lounge*

AM/FM is a neighborhood diner, lounge, and backyard stage built to move naturally from morning to night. Open early and open late, it's a place where days begin with coffee and familiar food, afternoons ease into conversation, and evenings shift toward music, drinks, and connection.

Inside, the room is warm and inviting, designed for real moments to take shape - whether that's a quiet meal, an intimate show, or a DJ setting the tone. Outside, the backyard opens everything up, hosting live music and large gatherings that are laid back and communal.

The food centers on elevated diner classics shaped by Mexican-American kitchens and Nuevo Southern traditions, paired with an intentional, unpretentious beverage program. From standard classics to b-sides and deep cuts, AM/FM is for everyone.

Good Music. Good Food. Good Drinks. Good People.

*Thank you!*

### *Restaurant Hours of Operation*

Monday - Thursday | 11am - Midnight

Friday | 11am - 9pm + DJ/Live Music 9pm - 2am

Saturday | 9am - 9pm + DJ/Live Music 9pm - 2am

Sunday | 9am - Midnight

# *Photos*



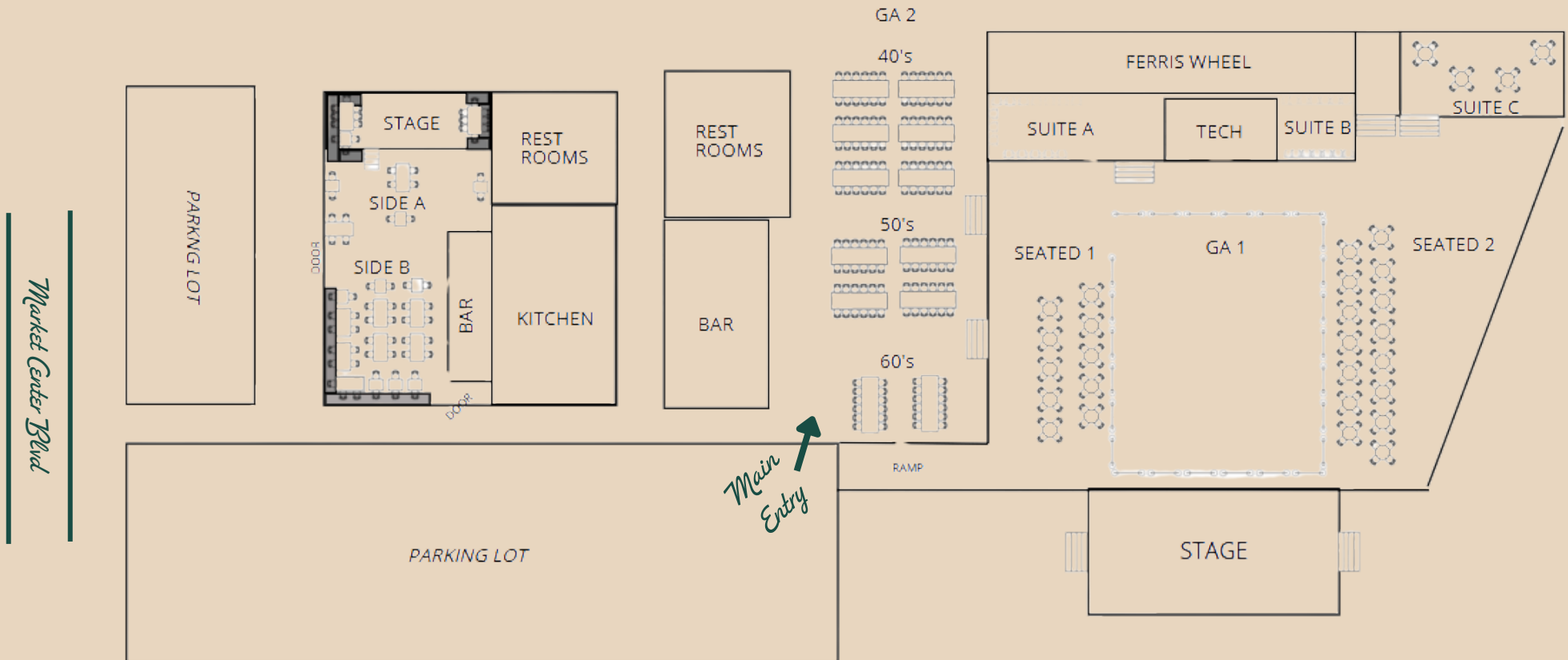




*Floorplan  
&  
Rental Areas*

*Restaurant*

*Backyard*



## Restaurant

### *Stage*

Seated 20 | Cocktail 20  
Semi-Private, Stage with Lighting,  
Indoor Space

### *Side A & Stage*

Seated 40 | Cocktail 40  
Semi-Private, Stage with Lighting,  
Indoor Space

### *Side B*

Seated 40 | Cocktail 50  
Semi-Private, Indoor Space, 2 TVs

### *Full Dining Room Buyout*

Seated 80 | Cocktail 100  
Fully Private, 4 TVs, Main Bar, Indoor Space  
Stage with Lighting & Audio

## Backyard

### *General Admission Areas*

GA1 Standing 200  
40's Seated 72  
50's Seated 48  
60's Seated 24  
Semi-Private, Outdoor Space

### *Seated Areas*

Seated 1 Seated 40 + Standing 100 | Standing 200  
Seated 2 Seated 60 + Standing 200 | Standing 300  
Semi-Private, Outdoor Space

### *Suites*

Suite A Seated 15 | Standing 30  
Suite B Seated 14 | Standing 20  
Suite C Seated 24 | Standing 50  
Semi-Private, Outdoor Space

### *Full Private Backyard Buyout*

Seated 246 | Standing 1100  
Fully Private, Outdoor Space,  
Main Bar, Stage with Lighting & Audio

## *Large Party Reservations - Restaurant Only*

### *Groups of 14 or less*

Please call the host stand at 214-741-4141 to make your reservation. They will try their best to fit your group in at your requested time in your requested area.

### *Groups of 15-26*

Please request your reservation online by going to [www.amfmdallas.com](http://www.amfmdallas.com), clicking on "Private Events", and then "Event Request".

The event manager will respond to you with a food & beverage minimum spend requirement for the date & time requested.

Groups of this size are welcome to order off the regular menu, choose a pre-set menu, or create a custom limited menu.

AMFM requires a signed contract, credit card authorization and a 50% deposit to secure your reservation. We also add a 23% service charge (in place of gratuity) to your final bill.

One bill will be presented to your group at the end of the event. Bills will only be split a maximum of 3 ways in the restaurant.

Large party reservations may request a specific area of the restaurant, however final Seated assignments are up to the discretion of management.

### *Groups of 27 +*

Groups of 27+ will be required to "buyout" a specific area of the restaurant. Please see details in the previous page of this packet.

# *Food Menu*

Veg.

<b>Deviled Eggs</b> Pimento cheese, pickled peppers	<b>\$3 e</b>
<b>Mini Grilled Cheese Toasts</b> House-made pimento cheese	<b>\$4 e</b>
<b>Crudite Cups or Platter</b> Cucumber, carrots, bell peppers, & hippie crackers in either white bean dip, pickle ranch dip, or edamame hummus	<b>\$4 e</b>
<b>Banana Nut Chia Seed Pudding Cups</b> Almond milk, toasted almonds, vanilla, toasted coconut, topped with a sweet banana brûlée	<b>\$4 e</b>
<b>Mini Masa Pancake Skewers</b> Triple-stack of mini masa pancakes drizzled with real maple syrup	<b>\$4 e</b>
<b>Fried Green Tomatoes</b> Cornmeal battered and fried, green goddess dressing	<b>\$5.5 e</b>

Protein

<b>Crab Bisque Shooter</b> Lump crab, cream, tomatoes, simmered for 48 hours	<b>\$6 e</b>
<b>Mexican Chicken Noodle Soup Shooter</b> Fideo, shredded chicken, chicken soup. carrot & onion stars, cilantro	<b>\$5 e</b>
<b>Chicken Cobb Salad Skewer</b> Fried chicken, boiled egg, bacon, romaine, house-made ranch dressing	<b>\$6 e</b>
<b>Chorizo Fritters</b> Corn & chorizo fritters, butter lettuce wrap, green tomato chow chow	<b>\$4 e</b>
<b>Mini Breakfast Empanadas</b> Chorizo, potato, egg, cheddar cheese	<b>\$5 e</b>
<b>Pork Belly Toast Skewer</b> House-made Tamarind BBQ sauce	<b>\$6 e</b>

Dessert

<b>Mini Cafe de Olla Pot de Creme Cups</b>	<b>\$5 e</b>
<b>Mini Seasonal Streusel Cups</b>	<b>\$5 e</b>
<b>Mini Date Cakes</b>	<b>\$5.50 e</b>
<b>Chocolate Chip Cookies</b>	<b>\$5 e</b>
<b>Seasonal Cookies (Chef's Choice)</b>	<b>\$5 e</b>

Breakfast Tacos Menu \$24pp

served buffet or family style

**Banana Nut Chia Seed Pudding**

Almond milk, toasted almonds, vanilla, toasted coconut, banana brûlée

**Bacon Strips****Breakfast Tacos**  
(3 per person)Bacon, Egg & Cheese  
Chorizo, Egg, & Cheese  
Potato, Egg, & Cheese**Sausage Patties**Diner Breakfast Menu \$35pp

served buffet or family style

**Crudite Dip Trio Platter**

Cucumber, carrots, bell peppers, &amp; hippie crackers served with white bean dip, pickle ranch dip, &amp; edamame hummus

**Breakfast Tacos**  
(1 per person)Bacon, Egg & Cheese  
Chorizo, Egg, & Cheese  
Potato, Egg, & Cheese**Hash Browns  
Bacon Strips  
Sausage Patties****Banana Nut Chia Seed Pudding**

Almond milk, toasted almonds, vanilla, toasted coconut, banana brûlée

**Masa Pancakes**

Honey butter &amp; maple syrup

**Mini Date Cakes**

Gluten free date cake, sticky toffee

Sandwich Menu \$31pp

served buffet or family style

**Cobb Salad**

Egg, cherry tomatoes, pickled peppers, bacon, avocado, Point Reyes blue cheese, red wine vinaigrette

**Chicken Milanese Caesar Sandwich**

Breaded and fried chicken, fried capers, parm, caper aioli, chipotle Caesar

**Vickie's Kettle Chips****Sonoran Hot Dogs**

Bacon wrapped hot dog, pico de gallo, mustard, ketchup, Mexican crema

**Mozzarella LT Sandwich**

Fried Mozzarella, lettuce, tomato, house-made aioli

**Chocolate Chip Cookies**Hearty Dinner Menu \$59pp

served buffet or family style

**Crudite Dip Trio Platter**

Cucumber, carrots, bell peppers, &amp; hippie crackers served with white bean dip, pickle ranch dip, &amp; edamame hummus

**Cobb Salad**

Egg, cherry tomatoes, pickled peppers, bacon, avocado, Point Reyes blue cheese, red wine vinaigrette

**Chef's Seasonal Chicken Pot Pie**

Chicken, filling rotates seasonally

**Collard Greens****Pozole Grits****Deviled Eggs**

Pimento cheese, pickled peppers

**Crab Bisque**

Lump crab, cream, tomatoes, simmered for 48 hours

**Pot Roast Guiso**

Braised beef, carrot, potato, pearl onion

**Date Cake**

Gluten free date cake sticky toffee

# *Beverages*

## 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 & Signature Cocktails Only**

Your guests may only order beer, house wine, signature cocktails and non-alcoholic beverages. Guests may pay for other alcoholic beverages on their own. This option is also charged on consumption. Pricing on alcoholic beverages in this category range from beer (\$8-\$9), wine (\$8-\$15), and cocktails (\$11-\$13).

### **Non-Alcoholic Beverage Package**

Only for groups not purchasing alcohol. 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**

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

### **Total Maximum Spend Limit**

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.

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### **Individual Drink Spend Limit**

You also have the option to set a cap on individual beverage prices. Most of our cocktails and wines by the glass fall between \$12-\$15, so a \$15 per-drink limit still covers our most popular selections while preventing premium or specialty beverages from being added to your bill.



## Additional Fees

AMFM may charge the following additional fees, based upon the needs of the event:

Security 1 guard / 100 guests	\$50/guard/hour
Cake cutting fee	\$3/pp
After hours event fee	\$500/hr
Labor for extensive furniture move	\$500

## Event Confirmation

Function space is considered confirmed once the contract is signed by both The Client & AMFM, and a 50% deposit is remitted.

## Service Fee & Sales Tax

A 23% service charge (in lieu of gratuity) and 8.25% sales tax will be added to the final bill.

## Final Guest Count

A final guest count is due to the Event Manager 72 hours prior to the event. Your final food & ticket charges will, at minimum, be based upon this number.

## Private Events Only

No private event held at AMFM shall be accessible to the general public. All events must be private events where guests are permitted through invitation only.

## Additional Information

- All alcoholic beverages are charged on consumption.
- Room tours and meetings are available by appointment only. Please contact the Event Manager for availability.
- Free self parking is available in the AMFM owned lot. Free street parking is also available.
- Only 1 check will be printed for each contracted event.

## 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 of less to event date	75% of estimated total
72 hours or less to event date	100% of estimated total

## *Backyard Only:*

### Insurance:

Clients that rent the Backyard Stage and/or use any AMFM owned production equipment are subject to a \$1 per person charge to cover the cost of Commercial General Liability Event Insurance. Charge will be based upon final guaranteed guest count.

### Audio-Visual & Technical Needs:

Spune Productions holds the exclusive contract for managing the technical equipment and labor needed for live production at AMFM. If client rents the Backyard Stage and/or any AMFM owned production equipment, usage, approval, and technical management must be handled through Spune Productions. The AMFM Event Manager will coordinate communication. Client, its representatives and/or guests MAY NOT MOVE OR USE ANY TECHNICAL EQUIPMENT WITHOUT SPUNE PRODUCTIONS OVERSIGHT.