



Rooftop Event Spot
1000 E. 14th St., Ste. 400
Plano, TX 75074
972-423-5535 |
www.IceHouseRooftop.com

Ceremony + Reception Pricing

Saturday Evening	\$5,000.00
Friday Evening	\$4,500.00
Sunday Evening	\$3,500.00

This package is for an **eight-hour** room rental (two hours for vendor set up, one hour for guest arrival and ceremony, and one hour for clean up) and is applied to events Friday, Saturday and Sunday. All events must end by 11pm due to Plano City Noise Ordinance.

Off Season Discount : January, February, July & August

Events held during holiday weeks are subject to an additional fee.

Package Includes:

Set up of tables and chairs for event
Banquet tables
White folding garden chairs
Black Table Linens & Napkins for all tables
Dimmable lighting
Two decorative wooden lanterns
Two decorative iron easels
Use of patio furniture, wooden partitions and wood tables
Specialized floor plan
Use of sound system, microphone, and five flat-screen TVs
Venue Host
Security Guards at event
Secure, online payment tools
Unlimited emails and phone calls
One one-hour, in-person planning meetings, if necessary

Access to dressing suite for two hours prior to ceremony
Ceremony clean up and transformation into reception space

Additional Rentals:

Photobooth Package	\$300
Garden Wall	\$125
Gold Chargers	\$2 per person
Outdoor Heaters	\$125 each
White Table Linens	\$3 per person
Valet Services	Quote TBD

All bookings are done on a first come, first served basis.

To book, we require:

- A signed contract
- 50% non-refundable retainer
- Credit card on file for a damage deposit.

The remaining balance is due one month out from the event date.

All food and beverages (excluding specialty bakery items like wedding cakes) go through Urban Family Restaurants and are a separate charge from the room rental rate. We require a \$1500 F&B Minimum excluding off season months.

You're welcome to bring in any licensed vendor into the Rooftop Event Space. We require a Certificate of Insurance (COI) prior to your event for all vendors. Our website provides a list of vendors who have worked in our space and are familiar with our set up. Please visit IcehouseRooftop.com for more information.

Italiano

\$29 per person, includes soda, iced tea, house made Focaccia

Served buffet style
plus tax, equipment fee and staff



Salad

choose one (choose two + \$5 per person)

15th Street Caesar
romaine, shaved grana padano

Farmers Market Salad
*greens, tear drop tomatoes, cucumber,
pepperoncini with balsamic vinaigrette*

Urban Chop Salad
*greens, olives, pecans, feta, cranberries,
oregano vinaigrette*

Pasta

choose one (choose two + \$5 per person)

Four Cheese Ravioli
with vodka cream sauce

Pasta al Forno
baked penne pasta with four cheese sauce

Penne Rosse
*garlic, basil, tomato sauce & topped
with hand-crafted mozzarella*

Lasagna Bolognese
*house-made pasta, beef bolognese sauce and
hand-crafted mozzarella with tomato sauce*

Lasagna Primavera
*house-made pasta, market veggies, parmesan
and hand-crafted mozzarella with tomato sauce*

Penne Bolognese
with our signature meat sauce

Entree

choose one (choose two + \$7 per person)

Marsala Urban Style Chicken
*marsala wine reduction with baby
portobellos*

Chicken Parmesan
*breaded & pan fried topped with pomodoro
sauce & hand-crafted mozzarella*

Wood Fired Salmon
lemon butter sauce

Braised Beef Short Ribs
with red wine reduction

F Chicken
*stuffed with spinach, goat cheese, sun dried
tomatoes & topped with lemon butter sauce*

choose two

Wood Fired Market Vegetables
Green Beans al Forno
Wood Fired Asparagus

Rosemary Roasted New Potatoes
Roasted Brussels Sprouts

Coastal

\$39 per person, includes soda, iced tea, lavash bread
Served buffet style
plus tax, equipment fee and staff



Salad

choose one (choose two + \$5 per person)

Caesar
romaine, croutons, parmigiano

Wedge
iceberg, bacon, tomato, bleu cheese, red onion, green goddess dressing

Entree

choose one [choose two + \$7 per person]

Market Fish
choice of Texas Red Fish with lobster brandy cream sauce or North Atlantic Salmon with lemon butter sauce

Shrimp Scampi
sauteed shrimp, mushrooms, fresh tomatoes, lemon white wine sauce, house made linguine

Surf & Turf (+mkt price per person)
choice of cut and lobster tail

Crab Stuffed Shrimp
ritz cracker crab meat stuffing with lemon butter

Rosemary Chicken
white balsamic honey glaze

Sides

choose two

Honey Roasted Brussel Sprouts
Market Veggies

Roasted Red Potatoes
Rice Pilaf

Reposado

\$29 per person, includes soda, iced tea, chips & house-made salsa

Served buffet style

Add house-made queso or fresh guacamole + \$3 per person each
plus tax, equipment fee and staff



Starters

choose one [choose two + \$5 per person]

Picadillo Beef Empanadas
serrano peppers & Rio cheese blend

House-Made Queso

Fresh Guacamole

Veggie Quesadillas
*spinach, cremini mushrooms, sauteed garlic, Rio
cheese blend, topped with mexican crema*

Mexican Shrimp Cocktail Shooters
lime, chili dusted pepitas

Salad

choose one [choose two + \$5 per person]

Texas Caesar
*Rio's house-made caesar dressing, parmesan,
topped with chili-dusted bolillo croutons*

14th Street Chop
*romaine lettuce, corn, black beans, tomatoes,
chili-roasted pepitas, house ranch dressing,
topped with tortilla strips*

Entree

choose one [choose two + \$7 per person]

Fajitas
veggie, chicken, beef or combination

Enchiladas
*choose one protein: pulled pork, house-
smoked brisket, chicken tinga, veggie, cheese
choose one sauce: tomatillo-poblano, or
Mexican crema*

Nate's Rio Style Chicken
poblano crema sauce

Rio's Carne Asada
*stuffed with monterey jack & roasted bell
peppers served over pasilla salsa*

Sides

choose two

Rio Rice
Grilled Mixed Vegetable
Borracho Beans

Rio Papas
Mexican Street Corn

Tapas

\$24 per person, includes soda & iced tea

Served buffet style
plus tax, equipment fee and staff



Choose Four

Chicken & Pork Tapas

Chicken Parmesan Sliders
with hand-crafted mozzarella & pomodoro sauce

Chimichurri Chicken Quesadillas
refried black beans, caramelized onions, Rio cheese blend topped with mexican crema & pico de gallo, double stacked and griddled to a crisp

Antipasto Toscano Skewers
Italian cold cuts, artisan cheese, marinated vegetables & olives

Beef Tapas

Mini Brisket Torta Sliders
with Rio cheese blend, pickle, house chipotle aioli & BBQ sauce

Mini Meatballs
house recipe tossed in pomodoro sauce

Urban Slider
beef patty, vermont cheddar, lettuce, tomato, onion, pickle, & house made remoulade

Smoked Brisket Quesadillas
poblano peppers, Rio cheese blend topped with mexican crema & roasted corn pico, double stacked and griddled to a crisp

Picadillo Beef Empanadas
serrano peppers & Rio cheese blend

Vegetarian Tapas

Wood-Fired Stuffed Mushrooms
with spinach, goat cheese & sun dried tomatoes

Crispy Goat Cheese Phyllo Cups
with walnuts & cranberries

Caprese Skewers
mozzarella, tomatoes & basil with balsamic glaze

Veggie Quesadillas
spinach, cremini mushrooms, sautéed garlic, Rio cheese blend topped with mexican crema & cilantro double stacked and griddled to a crisp

Mexican Street Corn Cups

Seafood Tapas +\$1 per person

Wood Fired Jumbo Shrimp
with house made cocktail sauce

Crab Cake Slider
with house made cocktail sauce

Mexican Shrimp Cocktail Shooter
lime & chili dusted pepitas

Crab Stuffed Shrimp
ritz cracker crab meat stuffing

Taco Bar



Includes soda, iced tea, chips & house-made salsa

Served buffet style

Any substitutions to this menu will incur an additional fee plus tax, equipment fee and staff

Pricing Options

Option 1:

Tacos with Mexican rice & borracho beans
\$17 per person

Option 2:

Tacos plus choice of: Salad, Appetizer or Dessert
\$20 per person

Option 3:

Tacos plus choice of two: Salad, Appetizer, Dessert
\$23 per person

Option 4:

Tacos, Salad, Appetizer & Dessert
\$27 per person

Tacos

choose two fillings

Ground Beef
Seasoned with authentic Mexican seasonings

Grilled Chicken
Grilled chimichurri-marinated chicken breast

Chicken Tinga
Roasted chicken marinated with onions & tomatoes

Grilled Steak
Grilled adobo-marinated skirt steak

Al Pastor Pork
Marinated with onions & achiote pepper sauce

Veggie
Bell peppers, onions, calabazitas & mushrooms

Salad

choose one

Texas Caesar
Rio's house-made caesar dressing, parmesan, topped with chili-dusted bolillo croutons

14th Street Chop
romaine lettuce, corn, black beans, tomatoes, chili-roasted pepitas, house ranch dressing, topped with tortilla strips

Appetizers

choose one

Queso Blanco
Guacamole
Tequila Lime Shrimp

Picadillo Beef Empanadas
Mexican Street Corn Cups

Mini Desserts

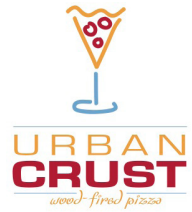
choose one

Mexican Chocolate Brownie
Strawberry Tres Leches Cakes

Sopapillas
S'mores Bar (+\$2 per person)

Mobile Pizza Oven

\$1000 minimum Include: soda & iced tea
plus tax, equipment fee and staff
includes: 2 hour service & two pizza chefs



Pricing Options

Option 1:
Pizza Only
\$14 per person

Option 2:
Pizza plus choice of:
Salad, Appetizer or
Dessert
\$20 per person

Option 3:
Pizza plus choice of two:
Salad, Appetizer, Dessert
\$25 per person

Wood-Fired Pizzas

choose four

Margherita
classic tomato sauce, buffalo mozzarella
flown in from Italy, fresh tomatoes, basil

Quattro Formaggi
hand-crafted mozzarella, fontina, bleu
cheese, grana padano, truffle oil

Shea's Eastside
fire-roasted chicken, hand crafted
mozzarella, caramelized onions, sun-dried
tomatoes

Black & Blue
basil pesto, wood-fired sirloin, portobellos,

caramelized onions, bleu cheese
Pepperoni
classic tomato sauce, hand-crafted mozzarella,
pepperoni

Genova
basil pesto, grilled eggplant, goat cheese, classic
tomato sauce, arugula

Urban Amore
fig preserves, prosciutto di Parma, goat cheese,
aged balsamic, arugula

Custom

Salad

choose one

15th Street Caesar
Farmers Market Salad

Urban Chop Salad

Appetizers

choose one

Antipasto Toscano skewers
Caprese Skewers
Wood-Fired Jumbo Shrimp

Focaccia Bread & Tomato Relish
Wood-Fired Stuffed Mushrooms

Desserts

choose one

8" Dessert Pizzas
nutella, strawberry, caramel, roasted nuts
Bite-Sized Cannoli
Cheesecake Lollipops

Lemon Blueberry Tarts
Bite-Sized Vanilla Glazed Crème Brûlée

Active Stations

All Stations Include: soda & iced tea

plus tax, equipment fee and staff

chef attendant included - 2 hour service - minimum 50 people



Urban Crust Carving Stations

includes house-made focaccia & choice of one salad & two sides

Wood Fired Roasted Turkey Breast

with cranberry jalapeno relish

\$27 per person

Tuscan Herbs & Black Pepper Prime Rib

with horseradish creme

market price

Black Peppercorn Crusted Beef Tenderloin

with horseradish creme

market price

Salad

choose one (choose two + \$5 per person)

15th Street Caesar

romaine, shaved grana padano

Urban Chop Salad

greens, olives, pecans, feta, cranberries,

oregano vinaigrette

Farmers Market Salad

greens, tear drop tomatoes, cucumber,

pepperoncini with balsamic vinaigrette

Caprese Salad

imported buffalo mozzarella, tomatoes, basil

pesto, aged balsamic

Sides

choose two

Wood Fired Market Vegetables

Wood Fired Asparagus

Rosemary Roasted New Potatoes

Roasted Brussels Sprouts

Guacamole Bar \$9 per person

Add-ins to the guacamole includes: onions, tomatoes, garlic, cilantro, lime, serrano peppers, jalapeno peppers

Additional Menu Items

includes soda & iced tea



Small Bites - Passed Only

choose two

\$10 per person

choose three

\$14 per person

choose four

\$17 per person

Wood-Fired Stuffed Mushrooms
with spinach, goat cheese & sun dried tomatoes

Mini Meatballs
house recipe tossed in pomodoro sauce

Wood Fired Jumbo Shrimp
with house made cocktail sauce

Arancini
with grana padano

Crispy Goat Cheese Phyllo Cups
with walnuts & cranberries

Smoked Tuna Dip Crostini *+\$2 per person*
with candied jalapeño

Mini Pizzettes
*choice of: pepperoni, Jimmy's italian sausage,
tomato & basil or mix veggies*

Antipasto Toscano Skewers
*Italian cold cuts, artisan cheese, marinated
vegetables & olives*

Sweet & Salty Bites
*hand-crafted mozzarella & green apple slices
wrapped in prosciutto with balsamic glaze*

Caprese Skewers
*hand-crafted mozzarella, tear drop tomatoes &
basil with balsamic glaze*

Picadillo Beef Empanadas
serrano peppers & Rio cheese blend

Mexican Street Corn Cups

Mexican Shrimp Cocktail Shooters
lime & chili dusted pepitas

Brunch

\$20 per person- No Substitutions. includes soda, iced tea, chips & house-made salsa
plus tax, equipment fee and staff

Brunch menu available between 11 AM and 2 PM

Starter *choose one*

House-Made Queso Blanco

Fresh Guacamole

Entrée *choose one (Add additional entrées + \$5 per person, per entrée)*

Build Your Own Breakfast Tacos
*Scrambled eggs, cheese, housemade salsa, and
choice of bacon or sausage*

Fried Chicken & Waffles
*House-breaded chicken filet served with waffles.
Served with syrup.*

Breakfast Quesadillas
*Triple stacked and griddle crisp, filled with jalapeño
bacon, roasted poblano peppers, scrambled eggs, and
Rio cheese blend*

Side

Rio Papas

Breakfast potatoes with diced peppers, onions and Mexican seasoning

Borracho Beans

Brunch Beverages

Orange Juice \$3 per person

Mimosa \$8 each

House Bloody Mary \$8 each

Displays & Desserts

includes soda & iced tea
plus tax, equipment fee and staff



Displays

Antipasto Display \$125 serves 50 people

Display of assorted Italian meats and cheeses, marinated vegetables & more.

Fruit Display \$100 serves 50 people

Assorted seasonal fruit with sweet dipping sauce.

Crudit  Display \$100 serves 50 people

Assorted seasonal vegetables with dipping sauce.

Oyster Bar MKT Price per person

Assorted east coast oysters

Cove Tower MKT Price per person

Display of oysters, clams, mussels, shrimp, & snow crab legs

Clam Bake Experience MKT Price per person

Shrimp, mussels, scallops, lobster, potatoes, corn on the cob

Desserts

Choose Two \$8

Tiramisu Cups

ladyfingers, espresso, mascarpone mousse

Cheesecake Lollipops

bite-sized cheesecake squares dipped in chocolate

Bite-Sized Cannolis

filled with creme mousse

Bite-Sized Lemon Blueberry Tart

flaky crust with zesty lemon custard filling & blueberries

Bite-Sized Vanilla Glazed Creme Brulee

Strawberry Tres Leches Cake

house-made strawberry cake soaked with tres leches

Mexican Chocolate Brownie

bittersweet chocolate cake with a hint of ancho chile

S'mores Bar + \$2 per person

hershey's chocolate, graham crackers & house-made flavored marshmallows

Coffee Service + \$5 per person

Includes fresh brewed regular and decaffeinated LAVAZZA coffee, mugs, stirrers, sugar, artificial sweeteners & cream.

Open Bar

Based on 4 hours of service
plus tax, equipment fee and staff
includes one complimentary bartender



Beer & Wine

\$28 per person [Add Frozen Margaritas +\$4 per person]

choice of four beers [see beer list]

house wines

Well

\$32 per person

*choice of four beers [see beer list]
house wines*

*house liquors
frozen margaritas*

Call

\$35 per person

*choice of four beers [see beer list]
wines [2 reds, 2 whites: see wine list]*

*call liquors [see call liquor list]
frozen margaritas*

Premium

\$40 per person

*choice of four beers [see beer list]
wines [2 reds, 2 whites: see wine list]*

premium liquors [see premium liquor list]

Cash or Consumption Bar

Priced per drink
plus tax, equipment fee and staff

Well

\$7 per drink

*four beers
house wines*

*house liquors
frozen margaritas*

Call

\$9 per drink

*four beers
wines [2 reds, 2 whites: see wine list]*

*call liquors [see call liquor list]
frozen margaritas*

Premium

\$12 per drink

*four beers
wines [2 reds, 2 whites: see wine list]*

*premium liquors [see premium liquor list]
frozen margaritas*

Drink Choices

Any un-used portions of the kegs, bottled beers, bottles of wine, & liquor will be returned to the caterer. No refunds are issued for un-used alcohol



Beer List

choose four

*Budweiser
Bud Light
White Claw Mango
White Claw Raspberry*

*Modelo Especial
Michelob Ultra
Miller Lite
Shiner Bock*

*Stella Artois
Blue Moon
Corona Extra
Manhattan Project IPA +\$*

Call Wine List

Whites

*Bliss Chardonnay
Tiziano Pinot Grigio
Barnard Friffin Riesling
The Ned Sauvignon Blanc
NV Dibon Cava Brut Reserve*

Reds

*Lockwood Cabernet Sauvignon
Michel Schlumberger Red Blend
Fog Bank Pinot Noir
Perlita Malbec*

Call Liquor

*Dewar's Scotch
Jack Daniel's Whiskey*

*Tito's Vodka
Aviation Gin*

*Blue Chair White Rum
El Jimador Silver Tequila*

Premium Liquor

*Makers Mark Whiskey
Belvedere Vodka*

*Hendrick's Gin
Pyrat XO Rum*

*Casamigos Blanco Tequila
Johnnie Walker Red Scotch*

Staffing

*Staff required for complete contracted event time with Rooftop Event Spot (set up through clean up)
While always appreciated, gratuity is not expected or required*

Server \$30 per hour, per server

Bartender \$30 per hour, per bartender

Buffet Service: 1 per 25ppl
Plated Meals: 1 per 5ppl

Beer & Wine: 1 per 75ppl
Full Bar: 1 per 50ppl

General Catering Information



Please refer to the list below for general policies and procedures for Urban Crust and Urban Rio Catering at Rooftop Event Spot.

Deposits/Cancellations

In order to secure catering for your event, a signed contract must be received. Urban Family Concepts do not require a deposit for catering, however you are welcome to pay for the food and beverage early. If you choose to do so, please make checks payable to the correct entity. Any deposits paid are non-refundable.

Any cancellation made within two weeks of the event date will require 50% of the total estimated food and beverage contract to be charged to the client. Any cancellation made within 72 hours of the event date will require 100% of the estimated food and beverage contract to be charged to the client.

Guarantee

The signed contract with final guaranteed number of guests and menu selections must be received by the Catering Coordinator two weeks out from the event, in writing. If an updated headcount is not given to the Catering Coordinator in writing, the most recent signed contract's catering details will be used at the event. If the signed contract is submitted within one week of the event, or any changes are made to the catering details or headcount within one week of the event, the catering charges will be subject to an additional 10% rush fee.

Mobile Pizza Oven

Urban Crust's mobile pizza oven is available on a first come, first served basis, with limited availability. If you are interested in booking the pizza oven for your event, please request a contract as soon as possible. At that time, the Catering Coordinator will be able to check the pizza oven's availability.

Sales Tax & Equipment Fee

Food, beverages and other services provided by Urban Crust and Urban Rio will be subject to state and local taxes along with an 18% equipment fee. The equipment fee is an administrative fee retained entirely by Urban Family Concepts for the expenses related to hosting your event. The equipment fee is not considered a tip because it is not distributed to servers, bartenders or other service employees working your event.

Dietary Restrictions

We believe every guest deserves to enjoy fresh, made-from-scratch food. If you or any of your guests have an allergy or dietary restriction, please inform the Catering Coordinator and we will get with our Executive Chef to try and accommodate it.

Staffing

Because the staffing assists with setting up and breaking down the food and beverage at the event, they are required to be on site from set up to clean up. While always appreciated, gratuity is not expected or required.

updated 01.10.24

Congratulations to you and your fiancé on your engagement! Thank you for your interest in hosting your wedding festivities at Rooftop Event Spot. I've linked a brochure below with our basic pricing information to this email directly above my signature for your review.

Currently, Thursday, July 3, 2025 is available.

While you are welcome to bring in any licensed vendors for your event, but we do require that all of the food and beverages, including alcohol, go through our approved catering partners, Urban Crust, Urban Rio and Urban Seafood. Those menu's are linked below.

I'd love to set up a time for you to come by and take a tour of our venue. Tours are available by appointment Monday through Friday from 9 AM - 4:30 PM. We can also accommodate some after-hours appointments during the week or even FaceTime tours.

In the meantime, I invite you to check out photos from past events on our [website](#), or [take a virtual tour](#).