



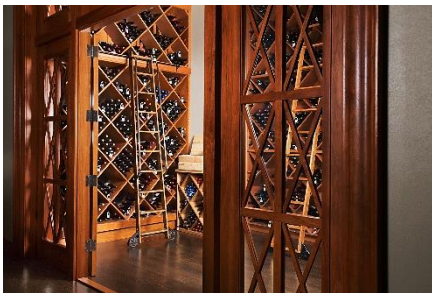
BOB'S STEAK & CHOP HOUSE

PRIVATE PARTIES & SPECIAL EVENTS

Whether you're hosting a large business function, a small gathering of friends or anything in between, Bob's Steak & Chop House will customize your private dining event to make it special. Our experienced staff will work with you to ensure that every detail is exactly right. From the food and drinks to the ambiance and service, expect the absolute best for your guests.

A WORLD-CLASS EXPERIENCE

- ◇ *Can accommodate up to 66 guests*
- ◇ *Customized menus*
- ◇ *\$10 valet parking*
- ◇ *Mobile bar available for a \$500 fee*



LOCATED IN THE OMNI FORT WORTH HOTEL

1300 Houston Street • Fort Worth, TX 76102 • 817-350-4100

Monday – Thursday 5-9pm • Friday – Saturday 5-10pm • Closed Sunday

Bob's
Steak & Chop House
ESTABLISHED 1993

BOB'S STEAK & CHOP HOUSE

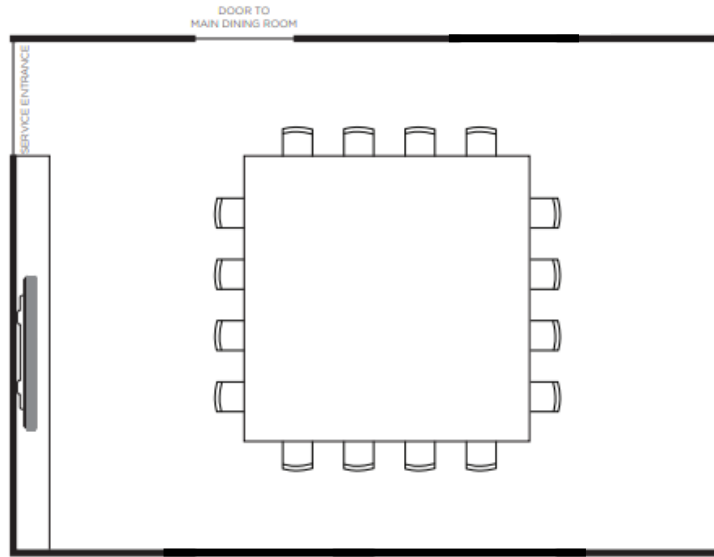
ROOM CONFIGURATIONS

Room dimensions are 43' long x 24' wide.

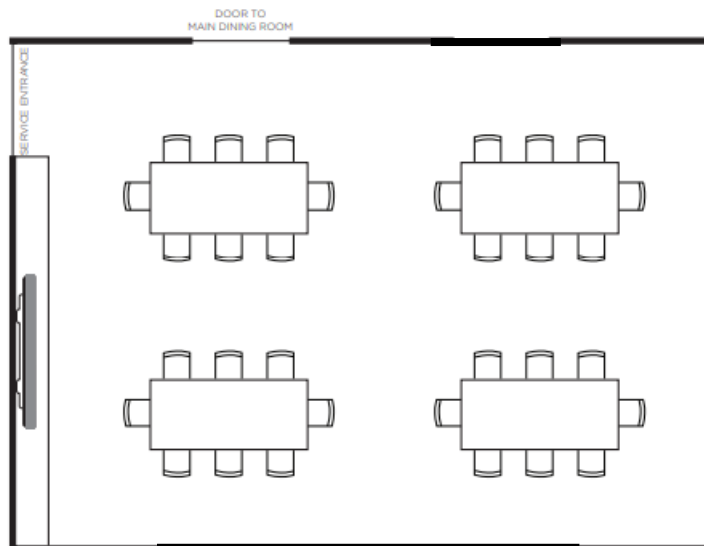
Complimentary 78" wall-mounted television monitor available.

Composite video, stereo/audio & PC/Mac compatibility for presentations.

*Wireless lapel, hand-held microphone and laser presentation pointer rental available at an additional charge.
Maximum occupancy – 66 guests. Maximum occupancy for a presentation with no backs to the TV – 40 guests.*



Square Table
Seats up to 16 guests



Four Rectangle Tables
Seats up to 32 guests

BOB'S STEAK & CHOP HOUSE

ROOM CONFIGURATIONS

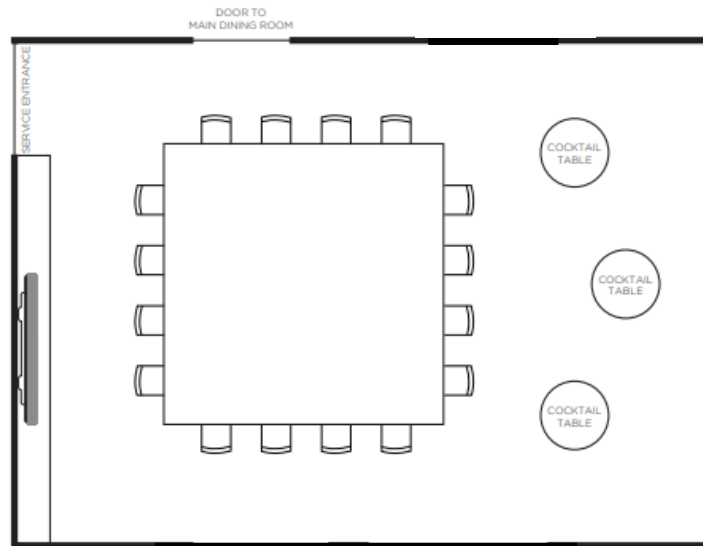
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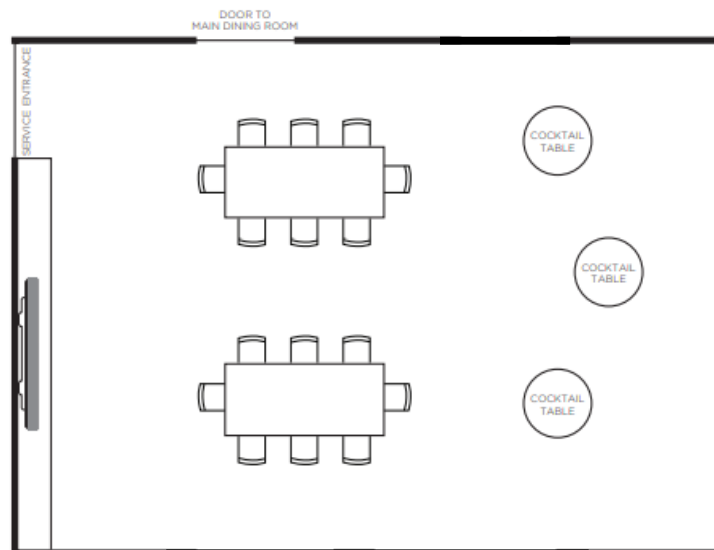
Wireless lapel or hand-held microphone and laser presentation pointer rental available at an additional charge.

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Square Table with Cocktail Tables

Seats up to 16 guests



Two Rectangle Tables with Cocktail Tables

Seats up to 16 guests

BOB'S STEAK & CHOP HOUSE

ROOM CONFIGURATIONS

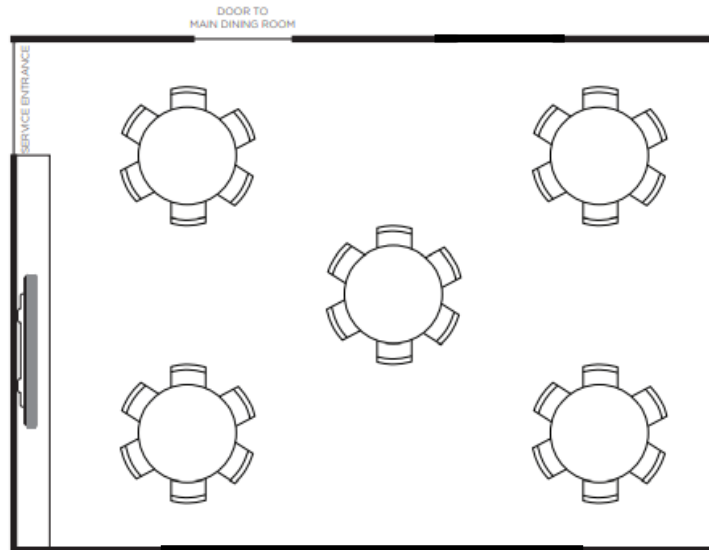
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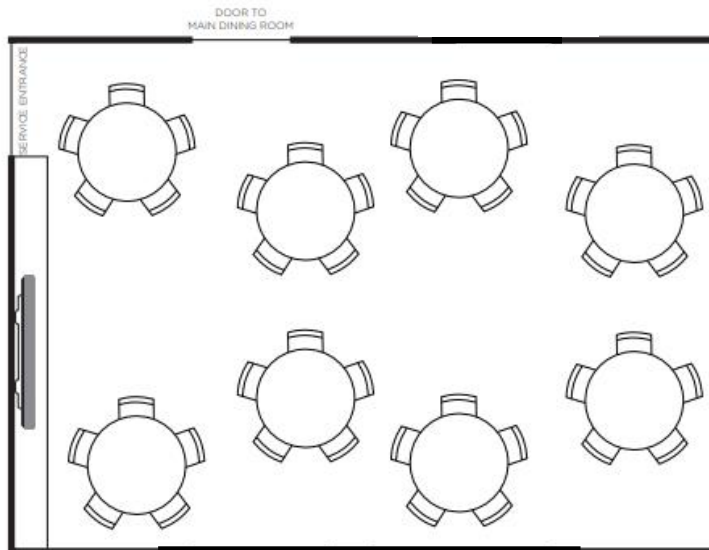
Composite video, stereo/audio & PC/Mac compatibility for presentations.

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Maximum occupancy – 66 guests. Maximum occupancy for a presentation with no backs to the TV – 40 guests.



Five Round Tables
Seats up to 30 guests



Eight Round Tables
Seats up to 40 guests

BOB'S STEAK & CHOP HOUSE

ROOM CONFIGURATIONS

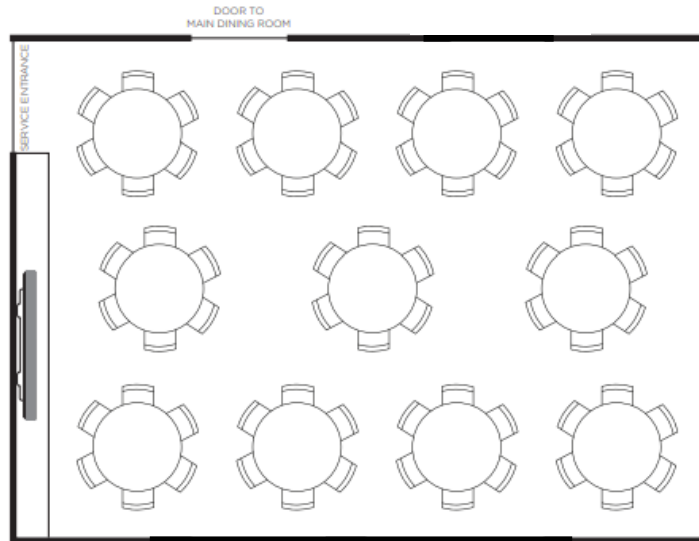
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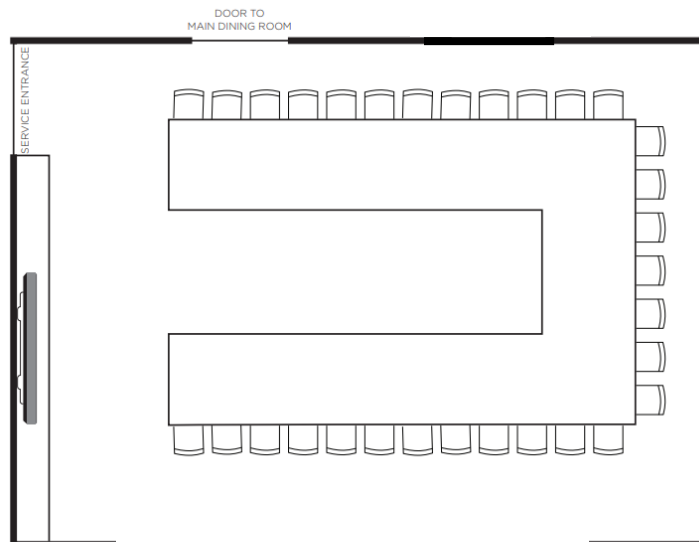
Wireless lapel or hand-held microphone and laser presentation pointer rental available at an additional charge.

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11 Round Tables

Seats up to 66 guests



U-Shaped Table

Seats up to 31 guests

BOB'S STEAK & CHOP HOUSE

ROOM CONFIGURATIONS

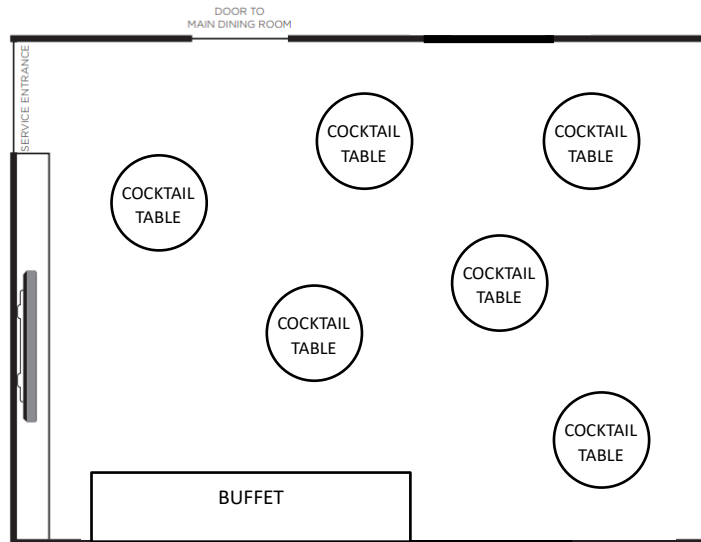
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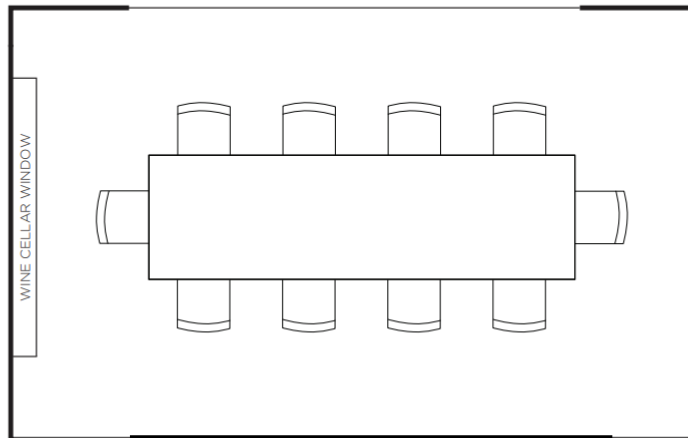
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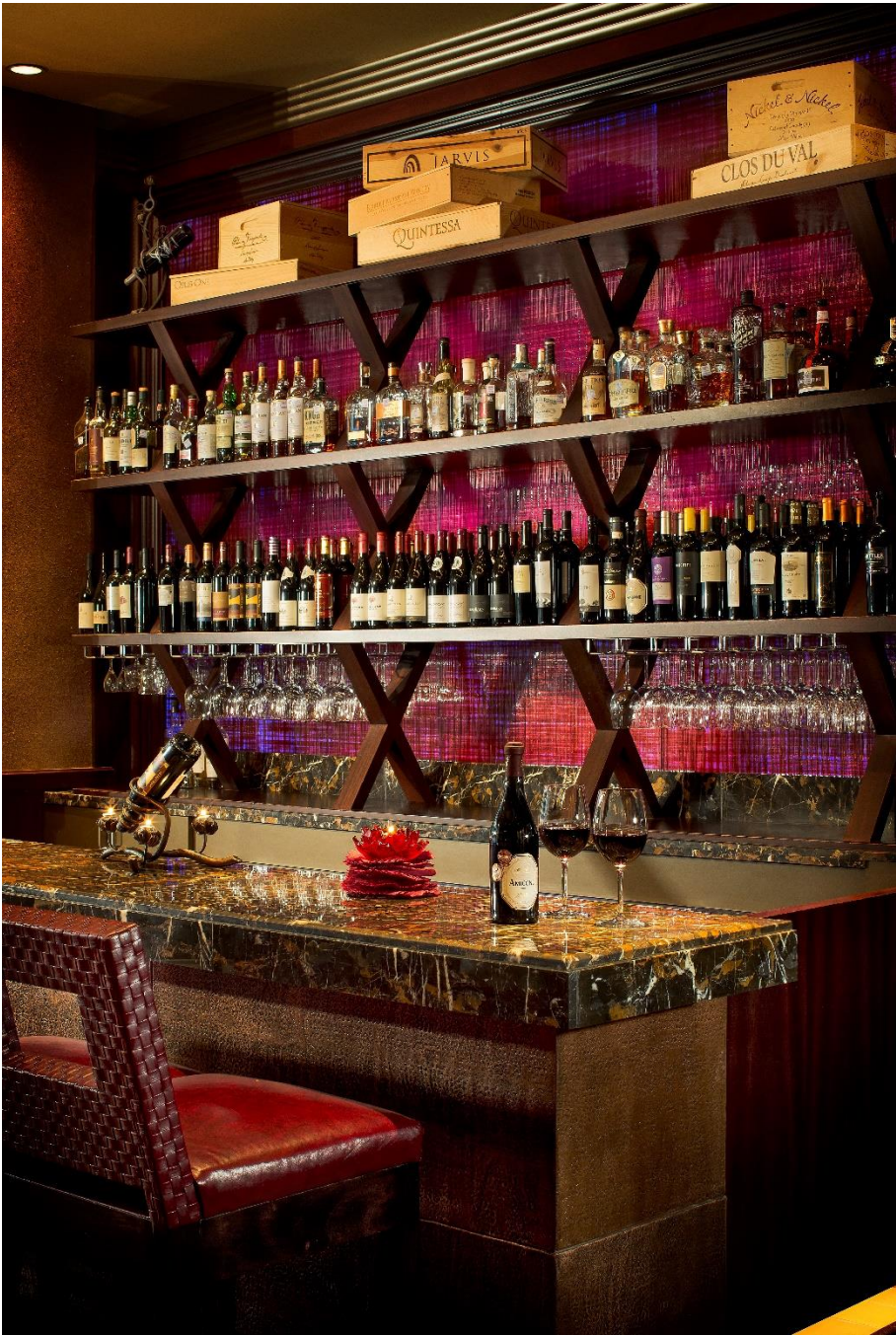
Buffet for Displayed Appetizers and Cocktail Tables
Accommodates up to 100 guests for a Cocktail Reception

ROOM CONFIGURATIONS

Room dimensions are 17' long x 8' wide.



Semi-Private Dining Room with Rectangle Table
Seats up to 12 guests



WINE THIEF

PRIVATE PARTIES & SPECIAL EVENTS

Relax and unwind in our secluded wine bar. The ambiance of the décor and lighting create the perfect location for a night out or cocktail hour before dinner at Bob's Steak & Chop House.

Enjoy patio seating overlooking the Fort Worth Water Gardens. Choose from an array of hand-selected labels with a wide range of complexity.

Wine Thief also serves a tasteful selection of appetizers as well as European and regional artisanal cheeses.

RAISE A GLASS TO EXCELLENCE



◇ *Can accommodate up to 32 guests*

◇ *Customized menus*

◇ *\$10 valet parking*

LOCATED IN THE OMNI FORT WORTH HOTEL

1300 Houston Street • Fort Worth, TX 76102 • 817-350-4100

Monday – Thursday 5-9pm • Friday – Saturday 5-10pm • Closed Sunday



WINE THIEF

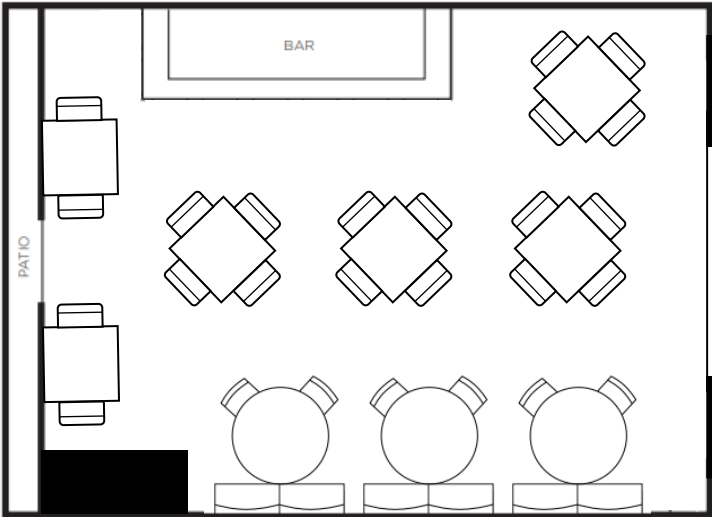
ROOM CONFIGURATION

Room dimensions are 36' long x 24' wide.

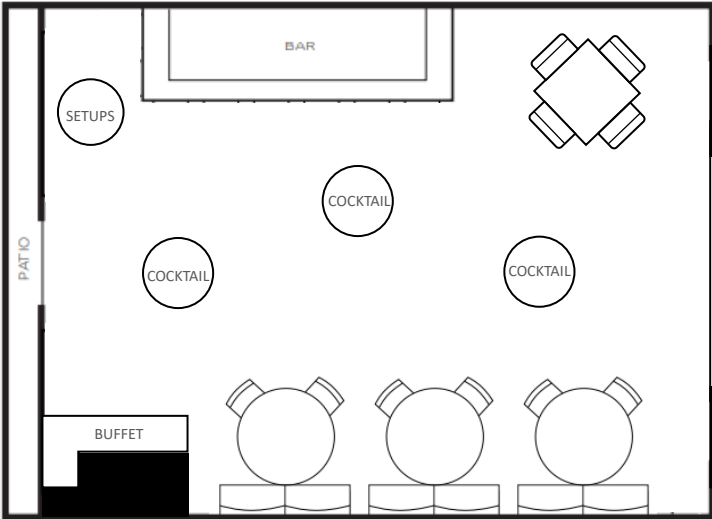
Patio dimensions are 55' long x 10' wide.

Rolling 42" TV with HDMI cable available for an additional \$200 charge.

Maximum occupancy – 32 guests. Maximum occupancy for a presentation with no backs to the TV – 24 guests.



Square Tables
Seats up to 32 guests



Buffet for Displayed Appetizers and Cocktail Tables
Accommodates up to 50 guests for a Cocktail Reception

WINE THIEF

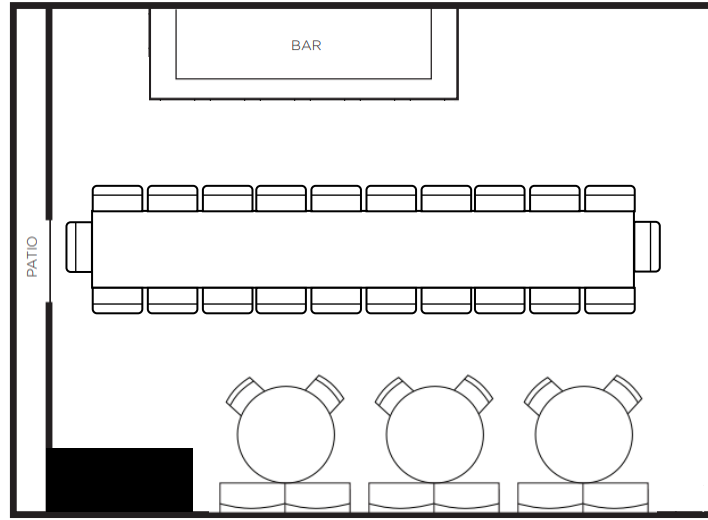
ROOM CONFIGURATION

Room dimensions are 36' long x 24' wide.

Patio dimensions are 55' long x 10' wide.

Rolling 42" TV with HDMI cable available for an additional \$200 charge.

Maximum occupancy – 32 guests. Maximum occupancy for a presentation with no backs to the TV – 24 guests.



Rectangular Table
Seats up to 22 guests



BOB'S STEAK & CHOP HOUSE

Established in 1993 in Dallas, TX we've since expanded to 14 locations across the country—including our home here at the beautiful Omni Fort Worth Hotel.

Always USDA Prime, we specialize in the finest corn-fed Midwestern steaks. Each steak is hand-selected from the top 2% of all beef. Perfectly trimmed and expertly grilled to order, they are to be remembered along with our Bob's signature glazed carrot and pickles.

Our service is experienced, the wine list is extensive, and we only serve the very best.

If you're not a regular already, come by and let us prove why we're so proud of what we do.

WINE THIEF

We offer an array of hand-selected, unique boutique wines from around the world with a wide range of complexity and exclusivity.

From business conversations to date nights, we have the perfect wine for your special occasion.

Our knowledgeable and experienced staff are here to show you why we are a top-ranked wine lounge in Fort Worth.

ZENIA GRADY

Private Event Coordinator, Bob's Fort Worth

zenia.grady@bobs-steakandchop.com

817-350-4015

LOCATED IN THE OMNI FORT WORTH HOTEL

1300 Houston Street • Fort Worth, TX 76102 • 817-350-4100

Monday – Thursday 5-9pm • Friday – Saturday 5-10pm • Closed Sunday

MENU • PACKAGES



SILVER PACKAGE \$95 PER PERSON

Excluding tax and gratuity

APPETIZERS

Bruschetta

Dressed Beefsteak Tomatoes and Cucumbers, Parmesan and Goat Cheese Crumbles, Honey Balsamic Glaze & Garlic Crostini

Jumbo Shrimp Cocktail

Jumbo Shrimp topped with homemade Cocktail Sauce

SALADS

Choice of Two

**Groups of 50+ guests, please choose one salad*

Caesar Salad

Parmesan Cheese, Croutons & Caesar Dressing

Tossed Salad

with Vinaigrette Dressing

**dressing substitutions available upon request*

Mixed Greens Salad

*Apples, Spicy Pecans, Goat Cheese
& Champagne Vinaigrette Dressing*

STEAKS & ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

**Additional sides available à la carte*

Choice of Three

Prime Filet Mignon 9 Oz

Prime Ribeye 14 Oz

Dry Aged Pork Tomahawk 16 Oz

with House Made Applesauce

Broiled Verlasso Salmon

with Maître d' Butter

DESSERTS

Carrot Cake

*Traditional Carrot Cake, Chopped Walnuts
& Whipped Cream Cheese Frosting*

Key Lime Pie

Graham Cracker Crust, Key Lime Custard & Whipped Cream



MENU • PACKAGES

GOLD PACKAGE \$110 PER PERSON

Excluding tax and gratuity

APPETIZERS

Choice of Two

Bruschetta

Dressed Beefsteak Tomatoes and Cucumbers, Parmesan and Goat Cheese Crumbles, Honey Balsamic Glaze & Garlic Crostini

Jumbo Shrimp Cocktail

Jumbo Shrimp topped with homemade Cocktail Sauce

Prime Beef Meatballs

with Peppercorn Gravy

Tenderloin Crostini

Tenderloin Tips, Garlic Butter Crostini,

Spicy Aioli & Balsamic Glaze

Goat Cheese Tenderloin Tips

Seared Prime Beef Tenderloin Tips, Cypress Grove Humboldt

Fog Goat Cheese Garnish, Midnight Moon Gouda Fondue,

Crostini's & Micro Greens

Bleu Cheese Tenderloin Tips

Seared Prime Beef Tenderloin Tips, Bleu Cheese Garnish,

Bleu Cheese Fondue, Crostini's & Micro Greens

Beef Empanadas

with Salsa Verde & Jalapeño Ranch

Maryland-Style Crab Cake

with Honey Mustard Sauce

Fried Calamari

with Cocktail Sauce and Lemons

SALADS

Choice of Two

**Groups of 50+ guests, please choose one salad*

Caesar Salad

Parmesan Cheese, Croutons & Caesar Dressing

The Wedge

Bleu Cheese Crumbles, Bacon & Bleu Cheese Dressing

Tossed Salad

with Vinaigrette Dressing

**dressing substitutions available upon request*

Mixed Greens Salad

*Apples, Spicy Pecans, Goat Cheese
& Champagne Vinaigrette Dressing*

STEAKS & ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

**Additional sides available à la carte*

Choice of Four

Prime Filet Mignon 9 Oz

Prime Ribeye 14 Oz

Dry Aged Pork Tomahawk 16 Oz

with House Made Applesauce

Broiled Verlasso Salmon

with Maitre d' Butter

Maryland-Style Crab Cakes

with Honey Mustard Sauce

Australian Rack of Lamb

with Mint Jelly upon request

Seared Duck Breast

with Luxardo Cherry Sauce

DESSERTS

Choice of Two

Carrot Cake

Traditional Carrot Cake, Chopped Walnuts

& Whipped Cream Cheese Frosting

Chocolate Cake

Traditional Chocolate Cake & Chocolate Fudge Frosting

Key Lime Pie

Graham Cracker Crust, Key Lime Custard & Whipped Cream

Crème Brûlée

Vanilla Custard & Caramelized Brown Sugar

French Vanilla Silk Ice Cream



MENU • PACKAGES

PLATINUM PACKAGE \$125 PER PERSON

Excluding tax and gratuity

APPETIZERS

Choice of Three

Nueske's Bacon

Thick cut of hand sliced Bacon

Bruschetta

Dressed Beefsteak Tomatoes and Cucumbers, Parmesan and Goat Cheese Crumbles, Honey Balsamic Glaze & Garlic Crostini

Jumbo Shrimp Cocktail

Jumbo Shrimp topped with homemade Cocktail Sauce

Prime Beef Meatballs

with Peppercorn Gravy

Tenderloin Crostini

Tenderloin Tips, Garlic Butter Crostini,

Spicy Aioli & Balsamic Glaze

Goat Cheese Tenderloin Tips

Seared Prime Beef Tenderloin Tips, Cypress Grove Humboldt

Fog Goat Cheese Garnish, Midnight Moon Gouda Fondue,

Crostini's & Micro Greens

Bleu Cheese Tenderloin Tips

Seared Prime Beef Tenderloin Tips, Bleu Cheese Garnish,

Bleu Cheese Fondue, Crostini's & Micro Greens

Beef Empanadas

with Salsa Verde & Jalapeño Ranch

Maryland-Style Crab Cake

with Honey Mustard Sauce

Fried Calamari

with Cocktail Sauce and Lemons

Cheese Steak Egg Rolls

With Jalapeño Ranch Dipping Sauce

SALADS

Choice of Two

**Groups of 50+ guests, please choose one salad*

Caesar Salad

Parmesan Cheese, Croutons & Caesar Dressing

The Wedge

Bleu Cheese Crumbles, Bacon & Bleu Cheese Dressing

Tossed Salad

with Vinaigrette Dressing

**dressing substitutions available upon request*

Mixed Greens Salad

Apples, Spicy Pecans, Goat Cheese

& Champagne Vinaigrette Dressing

Chopped Tomatoes, Onions & Fresh Mozzarella

with Vinaigrette Dressing

STEAKS & ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

**Additional sides available à la carte*

Choice of Five

Prime Filet Mignon 9 Oz

Prime Ribeye 14 Oz

Dry Aged Pork Tomahawk 16 Oz

with House Made Applesauce

Broiled Verlasso Salmon

with Maître d' Butter

Maryland-Style Crab Cakes

with Honey Mustard Sauce

Australian Rack of Lamb

with Mint Jelly upon request

Seared Duck Breast

with Luxardo Cherry Sauce

DESSERTS

Choice of Three

Carrot Cake

Traditional Carrot Cake, Chopped Walnuts

& Whipped Cream Cheese Frosting

Chocolate Cake

Traditional Chocolate Cake & Chocolate Fudge Frosting

Key Lime Pie

Graham Cracker Crust, Key Lime Custard

& Whipped Cream

Crème Brûlée

Vanilla Custard & Caramelized Brown Sugar

French Silk Vanilla Ice Cream



MENU • PACKAGES

WAGYU PACKAGE \$155 PER PERSON

Excluding tax and gratuity

**This package selection requires a minimum of one weeks' notice for groups up to 40 guests.*

Groups of 40+ guests require a minimum of 2 weeks' notice.

No substitutions available.

APPETIZERS

Jumbo Shrimp Cocktail

Jumbo Shrimp topped with homemade Cocktail Sauce

Maryland-Style Crab Cake

with Honey Mustard Sauce

Lamb Chop Lollipops

with Balsamic Glaze & Pistachio dust

**Bleu Cheese topping available for a \$12 additional charge*

SALADS

Caesar Salad

Parmesan Cheese, Croutons & Caesar Dressing

The Wedge

Bleu Cheese Crumbles, Bacon & Bleu Cheese Dressing

STEAKS & ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

Wagyu Snake River Farms Filet Mignon 8 Oz

Prime Ribeye 14 Oz

Prime New York Strip 14 Oz

Dry Aged Pork Tomahawk 16 Oz

with House Made Applesauce

Simply Broiled Seafood

with Beefsteak Tomato & Fresh Broccolini

DESSERTS

Chocolate Cake

Traditional Chocolate Cake & Chocolate Fudge Frosting

Crème Brûlée

Vanilla Custard & Caramelized Brown Sugar

GLUTEN FREE ITEMS ON PACKAGE MENUS

APPETIZERS

Nueske's Bacon
Bruschetta (without Garlic Crostini)
Jumbo Shrimp Cocktail
Tenderloin Crostini (without Garlic Butter Crostini)
Goat Cheese Tenderloin Tips (without Crostini's)
Bleu Cheese Tenderloin Tipis (without Crostini's)

SALADS

All salads are gluten free except the Caesar Salad (gluten free without croutons)

STEAKS & ENTRÉES

All entrees are gluten free except Maryland-Style Crab Cakes and Seared Duck Breast (gluten free without Luxardo Cherry Sauce)

DESSERTS

Crème Brûlée
French Silk Vanilla Ice Cream

*Smashed Potatoes and Glazed Carrot are gluten free

VEGETARIAN/VEGAN ITEMS ON PACKAGE MENUS

APPETIZERS

Bruschetta (vegetarian)

SALADS

The Wedge (vegetarian without Bacon)
Tossed Salad (vegetarian & vegan)
Mixed Greens Salad (vegetarian & vegan without Goat Cheese)
Chopped Tomatoes, Onions & Fresh Mozzarella (vegetarian)

DESSERTS

All desserts are vegetarian

*Smashed Potatoes are vegetarian and Glazed Carrot is vegetarian & vegan

AVAILABLE UPON REQUEST

VEGETARIAN PLATE

Smashed Potatoes and Glazed Carrot with your choice of two:
Fresh Broccolini, Roasted Brussels Sprouts, Grilled Asparagus,
Sauteed Mushrooms, or Sauteed Spinach & Mushrooms

VEGETARIAN PASTA

Pappardelle Pasta served with a Vegetable Medley tossed with your
choice of: Garlic Scampi Sauce or Marinara Sauce

VEGAN PLATE

Sweet Potato "Filet" with a vegan stock Demi-Glace served with roasted
Beef Steak Tomatoes and Grilled Asparagus