
A GOODE EVENT

PLANNING GUIDE

A GOODE EVENT

LOCATION/DIRECTIONS

Ten minutes from NRG Stadium, downtown Houston, and the Galleria,
you'll find the heart of Texas at Goode Co.'s Armadillo Palace.

—◆—
5015 Kirby Drive
Houston, Texas 77098



A FEW LAST WORDS

Bona fide dance hall, beer garden, kitchen, and community space,
the Armadillo Palace is a gigantic tribute to everything that makes our
state proud, from live Texas swing to live-fire barbeque pits.

Contact us for your personalized event plan.

A GOODE EVENT

FOOD & DRINK

Start your event with bacon-wrapped quail breasts and fried oysters. Why not impress your guests with a whole pig cooked over a live-fire rotisserie and carved right in front of the awestruck crowd? Add our homemade tortillas, fresh off the grill, for a taste of Tex-Mex. And we have a proud tradition of serving mesquite-smoked barbeque brisket, handcrafted sausages, ribs, and all the trimmings. The star dessert is our Brazos Bottom Pecan Pie, chock-full of fresh Texas pecans nestled into luscious layers of homemade Goodeness.

We have an array of unique cocktails and curated whiskeys to wet your whistle. Don't forget the buckets of beer and our signature Damn Goode Margaritas.



ARMADILLO PALACE

EVENTS MENU

The Armadillo Palace is a celebration of true Texas food, music, and culture. A destination for friends and family to break bread and make merry. An invitation to sit down and savor everything that makes our buttons-pop-proud to be Texan.

From live Texas tunes to live-fire barbeque pits, full-service bars to a full lineup of shows and events, the Armadillo Palace combines the communal atmosphere of a traditional Texas ranch house with an outdoor dining, dance, and entertainment space unmatched in Houston. Or anywhere, we dare say.

Whether you're visiting from across town or from across the Atlantic—grab a drink. Grab a partner. And come stay awhile.

THIS IS HOW WE SERVE TEXAS.

MENU OPTIONS

BARBEQUE *The time-tested, scratch-made, and mesquite-smoked goodness that got us started.*

THE BRISCOE \$30

- *one* passed starter (house)
- choice of *two* barbeque meats
- *two* homemade sides (house)

THE CONNALLY \$40

- *one* passed starter (house)
- choice of *three* barbeque meats
- *three* homemade sides (house)
- *one* passed mini dessert

THE LBJ \$48

- *two* passed starters (house)
- choice of *three* barbeque meats
- *three* homemade sides (house)
- *two* passed mini desserts

BARBEQUE MENUS INCLUDE: pickles, onions, jalapeños, barbeque sauce, and jalapeño cheese bread

BARBEQUE MEAT OPTIONS: brisket, pork ribs, Czech sausage, jalapeño pork sausage, ham, turkey breast, chicken

TEX-MEX *Transforming simple ingredients into colorful concoctions.*

THE CASITA \$38

- chips and salsa bar
- mesquite-grilled beef and chicken fajitas

THE HACIENDA \$42

- chips, guacamole, salsa, and queso bar
- mesquite-grilled beef and chicken fajitas
- *one* passed mini dessert

THE PALACIO \$50

- *two* passed starters (house)
- chips, guacamole, salsa, and queso bar
- mesquite-grilled beef and chicken fajitas
- *two* passed mini desserts

TEX-MEX MENUS INCLUDE: Mexican rice, refried beans, homemade flour tortillas, pico de gallo, sour cream, cheddar cheese, guacamole, jalapeños, and salsa

LAND & SEA *Indecisive? The best of Texas for both the cattle-driving and coastal-faring diner.*

THE MATAGORDA \$55

- *one* passed starter (house)
- **CHOICE OF ONE:** mesquite-smoked prime rib *or* rib-eye steak
- **CHOICE OF ONE:** mesquite-grilled shrimp *or* fried oysters
- *two* homemade sides (house)
- *one* passed mini dessert

THE COPANO \$65

- *two* passed starters (house)
- premium salad
- **CHOICE OF ONE:** mesquite-smoked prime rib *or* rib-eye steak
- **CHOICE OF ONE:** mesquite-grilled shrimp *or* fried oysters
- *two* homemade sides (house)
- *one* passed mini dessert

LAGUNA MADRE \$75

- *three* passed starters (house)
- premium salad
- **CHOICE OF ONE:** mesquite-smoked prime rib *or* rib-eye steak
- **CHOICE OF ONE:** mesquite-grilled shrimp *or* fried oysters
- *three* homemade sides (house)
- *two* passed mini desserts

CUSTOM MENUS AVAILABLE. SPEAK TO YOUR EVENTS SALES TEAM FOR MORE IDEAS AND SUGGESTIONS.

MENU OPTIONS

PASSED STARTERS (2 pieces/guest)

HOUSE

- ☐ fried oysters
- ☐ green chile pork empanadas
- ☐ shrimp empanadas
- ☐ mesquite chicken bites with white barbeque sauce
- ☐ mini smoked chicken taquitos
- ☐ goat cheese with roasted tomato bruschetta
- ☐ deviled eggs

PREMIUM

- ☐ mini crab cakes
- ☐ Texas shrimp
- ☐ Campechana de Mariscos
- ☐ quail bites
- ☐ mini tuna tostadas
- ☐ mini crispy tacos

COCKTAIL PARTY

- ☐ choice of any *three* house starters; \$25/guest for first hour, \$20/guest for additional hours

ask about our off-menu items

PREMIUM SALADS

DRESSINGS: ranch, blue cheese, white balsamic vinaigrette, chive Parmesan, mustard cider vinaigrette

☐ WEDGE

iceberg, cucumber, tomato, Texas sweet onion, blue cheese, applewood smoked bacon, croutons, ranch dressing

☐ ROMAINE

pickled red onion, pepitas, queso fresco, croutons, chive Parmesan dressing

☐ SPRING

lettuce Mix, tomato, cucumber, radish, Texas sweet onion, croutons

HOMEMADE SIDES

HOUSE

- ☐ potato salad
- ☐ jalapeño pinto beans
- ☐ coleslaw
- ☐ Austin baked beans
- ☐ jambalaya Texana
- ☐ Southwest green beans

PREMIUM

- ☐ grilled broccolini
- ☐ elote-style creamed corn
- ☐ bacon-cheddar grits
- ☐ white cheddar mac & cheese
- ☐ smoked chicken collard greens

DESSERTS

PASSED HOUSE MINIS

- ☐ pecan pie
- ☐ chocolate cream pie
- ☐ pralines
- ☐ lemon meringue pie
- ☐ brownies
- ☐ Texas chocolate sheet cake
- ☐ tres leches

PREMIUM PLATED (Full size)

- ☐ pecan pie
- ☐ chocolate cream pie
- ☐ pralines
- ☐ key lime pie
- ☐ brownies
- ☐ Texas chocolate sheet cake
- ☐ tres leches
- ☐ chocolate chip cookies

HOUSE MENU ITEMS: add for \$3/guest

PREMIUM MENU ITEMS: add for \$5/guest, sub for \$3/guest

MENU OPTIONS

LIVE STATION BARS

GUACAMOLE BAR

\$12

Made-to-order guacamole with bacon, queso fresco, radish, chicharron, roasted garlic, pickled onion, jalapeño, cilantro, and pico de gallo mix-ins. Served with chips and salsa.

- ☐ add chile con queso for \$5
- ☐ add shrimp *or* crab for \$5
- ☐ add shrimp *and* crab for \$8

CAMPECHANA DE MARISCOS BAR

\$12

Mexican-style seafood cocktail with a refreshing blend of pico de gallo, shrimp, crab, avocado, and fire-roasted Anaheim chiles. Served with chips.

WHITE CHEDDAR MAC & CHEESE BAR

\$15

Served with guest choice of toppings: beef brisket, turkey breast, sausage, bacon, broccolini, and seasonal seafood mix-ins. Topped with green onion and Parmesan breadcrumbs.

BBQ SLIDER BAR *(Select one protein)*

\$12

Beef brisket, turkey breast, sausage, or ham sliders on a mini homemade onion bun.

- ☐ add extra protein for \$5

FRESH-SHUCKED OYSTER BAR

\$15

Served with cocktail sauce, mignonette, horseradish, lemons, crackers, and hot sauce.

- ☐ add shrimp cocktail and remoulade for \$7

PRIMO STREET-STYLE TACO BAR

\$15

Live-fire-cooked beef, chicken fajitas, and pork carnitas served on corn tortillas. Toppings include cilantro, onion, radish, lime, and a trio of homemade salsas.

BEVERAGE PACKAGES *For custom packages, ask for details.*

HOUSE PACKAGE

house liquors *(includes margaritas; shots and doubles not included)*
house red and white wine
domestic and specialty beer

- ☐ 2-hour event: \$30/guest
 - ☐ 3-hour event: \$40/guest
 - ☐ 4-hour event: \$50/guest
- add \$15/guest for each additional hour*

PREMIUM PACKAGE

premium liquors
(shots and doubles not included)
red and white wine
domestic and specialty beer

- ☐ 2-hour event: \$40/guest
 - ☐ 3-hour event: \$50/guest
 - ☐ 4-hour event: \$60/guest
- add \$20/guest for each additional hour*

NON-ALCOHOLIC BEVERAGES

soda, tea, and water

- ☐ add for \$3/guest

COFFEE STATION

served with sugar and cream

- ☐ add for \$3.50/guest

