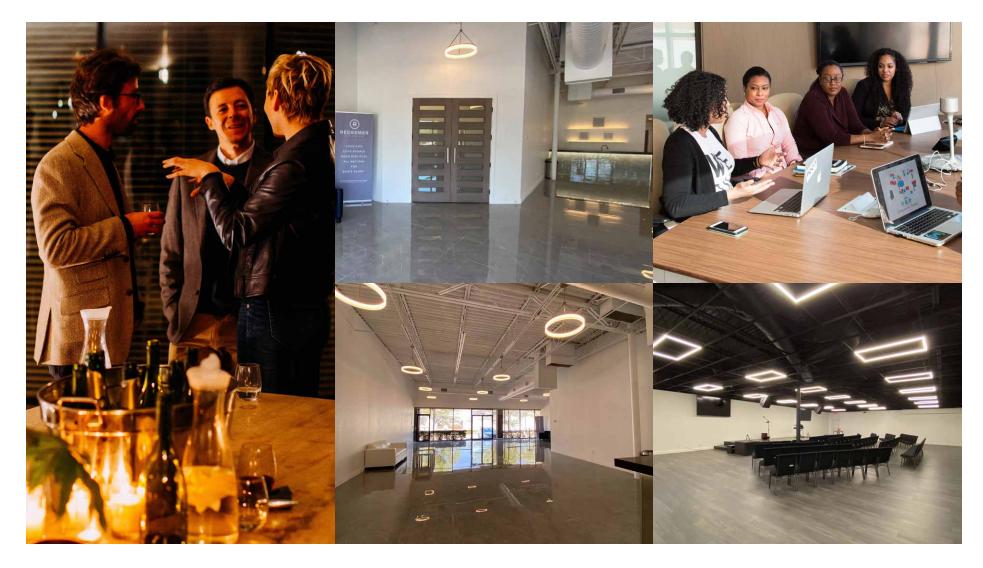
TURNKEY CORPORATE EVENTS VENUE IN PARTNERSHIP WITH HUGO'S INVITADOS



THE LIGHTBOX IN LAS COLINAS

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THE LIGHTBOX INV LAS COLINAS

Conveniently situated in the heart of Dallas-Fort Worth, the LightBox in Las Colinas provides unparalleled accessibility, convenience, and amenities all in one incredible and affordable package.

Located mere minutes from DFW Airport and near an abundance of hotel and dining options, the Lightbox is ideally situated for all your in and out-of-town guests. A 2,600 sq.ft main hall and 1,200 sq.ft. reception hall are fully malleable to any event needs, from 25 to 250+ attendees.

Best of all, unlike almost all other local venues, we don't outsource anything. From catered four-course meals to craft cocktail hours and everything in between, all catering, bar, and service teams are handled in-house.

From staff training and seminars, to corporate happy hours, holiday parties, and any uses you can imagine, the LightBox has the packages, flexibility, and dedicated teams to bring your event vision to life.



When it comes to restaurant-quality cuisine and bar products in an events venue, you're too often limited by vendors or options. That's the opposite of what we aim to deliver.

At the Lightbox in Las Colinas, our spaces, kitchen and bar teams, and menus are all fully managed by Hugo's Invitados, with the same chef-crafted cuisine, premium cocktails, and impeccable service that guests have come to expect.

No more worrying about outside caterers, third-party restricted bartenders, or substandard service. Enjoy full catered, plated, and bar service, customizable to your event's needs.

IMPECCABLE CUISINE



UNCOMPROMISING CARE

At the LightBox in Las Colinas, we pride ourselves on providing an all-in-one, exceptional experience at every turn.

Our dedicated in-house events team is here to help bring your vision to life, within your budget and with unparalleled personal levels of service. Whatever your event vision and goals may be, we're here to help make it happen. Leave an indelible impact on your teams, colleagues, clients, and attendees, with a venue that leaves no stone unturned in providing unparalleled and personalized service, from first arrival to final call.



AMENITIES FOR EVERY OCCASION

We leave no stone unturned in our dedication to providing the most comprehensive, all-in-one event experiences possible.

To the left are some of our amenities, with many included in any event.

ADDITIONAL AMENITIES

Chef-Crafted Catering

- » Buffet and plated packages
- » Dietarily accommodating menus

In-House Barcraft & Service

- » Full professional bar staffing provided by Hugo's Invitados
- » Custom bar packages and cocktail menus available
- » Full liquor license and cocktail bar, unlike TABC-limited venues

Included and Valet Parking

- » Abundant convenient parking
- » Valet parking available

Premium Linens and Napkins

- » Restaurant-quality linens
- » Custom napkins available

Premium Tableware/Glassware

» Full range of premium restaurant-quality tableware and glassware available

Creative & Print Services

- » Our in-house creative team available upon request
- » Fully customized/branded menus, placemats, napkins, and more

Tables and Chairs

- » Ceremony & reception seating
- » Cocktail, round, and rectangular tables available

Setup, Teardown, and Cleanup

- » Professional setup assistance available
- » Let our teams handle the cleanup!

Complimentary WiFi

» Included in all packages

Sound & AV Equipment

» Available upon request, including wall projection



CHEF-CRAFTED **MENUS**

Hugo's Invitados' Executive Chef Natalio Charles—featured in Texas Monthly, Modern Luxury Magazine, and The Dallas Morning News—directly oversees the menus and kitchen for every LightBox event.

We have several pre-set menus to choose from, as well as fully customizable packages available upon request, based on tastes, dietary needs, and budget.

With everything from Chilean sea bass and wood-grilled Wagyu, to smoked brisket enchiladas and seared herb panela, enjoy an unparalleled culinary experience catered to your needs.

FROM THE BAR

Enjoy a selection of hand-selected cocktails, beers, wines, and spirits.

BOTTLED BEERS

MICHELOB ULTRA MODELO ESPECIAL **DOS EQUIS PACIFICO**

COCKTAILS

TRADITIONAL MARGARITA

dulce vida organic tequila, orange liqueur, & agave

CUCUMBER-SERRANO MARGARITA

herradura silver, cucumber, serrano, orange liqueur, & agave

OLD FASHIONED

bulleit bourbon, orange bitters, & sugar

SANGRIA FRESCA

house-made red wine & brandy sangria

WINES

KIM CRAWFORD

Sauvignon Blanc, New Zealand

SIMI RUSSIAN RIVER VALLEY

Chardonnay, Sanoma, California

CASA MADERO

Cabernet Sauvignon, Mexico

SMITH & PERRY

Pinot Noir, Oregon

SPIRITS

WHISKEY

Bulleit Bourbon **Jack Daniel's**

Jameson Irish Whiskey

RUM

Bacardi Rum

VODKA

Tito's Vodka Grey Goose

LIQUEURS Grand Marnier Sweet Vermouth

GIN

Hendrick's Gin

Don Julio Silver

Casamigos Blanco

Herradura Silver

TEQUILA



BUFFET GUSTO

Guacamole, Salsas, & Baked Tortilla Chips

our tortilla chips are fresh-baked (never fried) and served with our scratch-made organic salsas and fresh guacamole

Mini Frozen Margaritas

miniature versions of our frozen traditional margarita

SOUP & SALAD

Tlalpeño Soup

mexican chicken soup with avocado, garbanzo beans, carrots, and celery in a chipotle broth

House Salad Station

romaine hearts, tomatoes, cucumbers, apples, onions, lime, and queso fresco with agave vinaigrette, & olive oil

SIDES

Lemongrass Rice | Black Beans | Brussels Sprouts **MAINS**

Green Salsa Chicken Tacos

rotisserie chicken tacos with tomatillo sauce on corn tortillas

Smoked Brisket Tacos

house-smoked brisket, pineapple relish, and avocado-habanero sauce on corn tortillas

Chicken Tomatillo Enchiladas

free-range chicken, poblano and bell peppers, queso ranchero, cilantro, & milpa tomatillo sauce

Seafood Enchiladas

scallops, shrimp, striped bass, salmon, chihuahua cheese, pickled cabbage, & guajillo salsa

BUFFET MENU

BUFFET PRIMA

Guacamole, Salsas, & Baked Tortilla Chips

our tortilla chips are fresh-baked (never fried) and served with our scratch-made organic salsas and fresh guacamole

Mini Frozen Margaritas

miniature versions of our frozen traditional margaritas

FIRST COURSE

Tlalpeño Soup

mexican chicken soup with avocado, garbanzo beans, carrots, and celery in a chipotle broth

House Salad Station

romaine hearts, tomatoes, cucumbers, apples, onions, lime, and queso fresco with agave vinaigrette, & olive oil

SIDES

Lemongrass Rice | Black Beans | Brussels Sprouts | Elote MAIN COURSE

Green Salsa Chicken Tacos

rotisserie chicken tacos with tomatillo sauce on house-made corn tortillas

Chipotle Shrimp Tacos

pan-seared shrimp, cabbage, mango relish, avocado puree, and chipotle aioli on corn tortillas Brisket Ahumado Enchiladas

house-smoked brisket, poblanos, bell peppers, roasted onions, queso ranchero, & chile morita sauce

Crackling Pollo

free-range pan-roasted chicken and charred tomatillo salsa

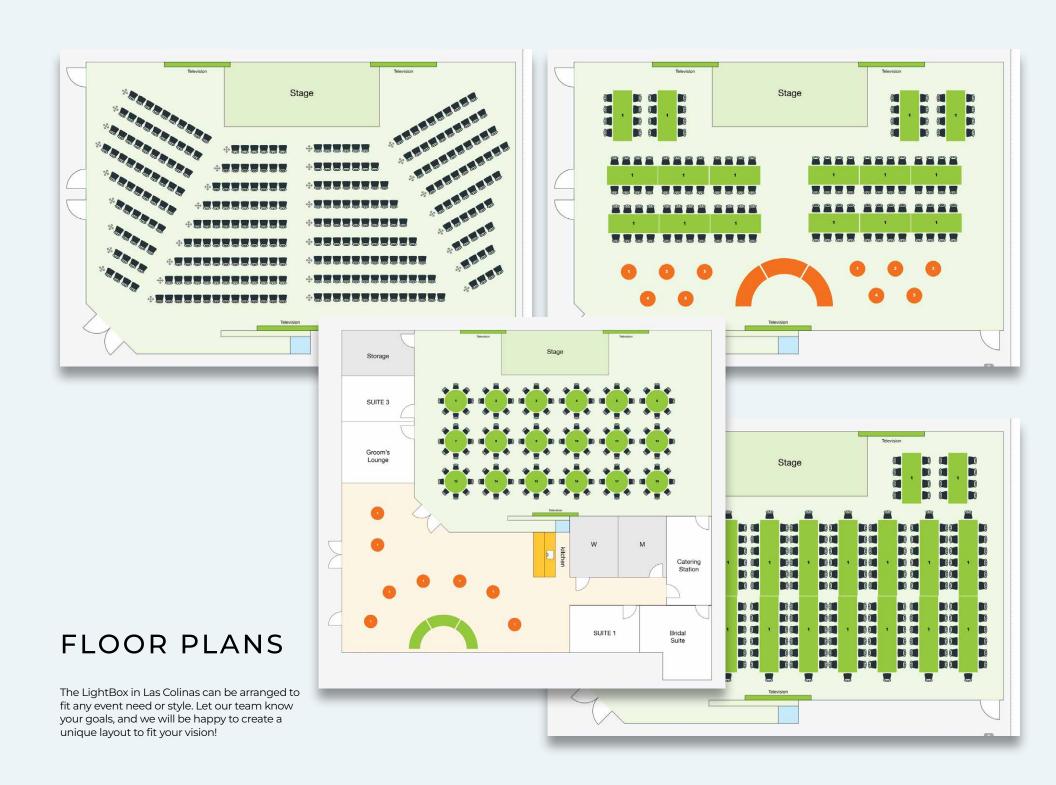
Salmon A La Parrilla

guajillo-marinated grilled atlantic salmon with poblano mashed potatoes with grilled red onions in a cilantro sauce **DESSERT STATION**

Choice of 2

Mexican Rice Pudding Quinoa Chocolate Cake Mousse de Fresa







THE LIGHTBOX IN LAS COLINAS



PROVIDING AN UNFORGETTABLE OCCASION,

TO BEGIN AN ENTIRE LIFETIME OF CELEBRATION

OUR EVENTS TEAM IS STANDING BY.

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