

*The Primary*  
**COMMONS**

NASH, TEXAS

**PAVILION RENTAL PRICING**

**WEEKDAY RENTAL (Mon - Thurs)**

- RATE : \$150 PER HOUR
  - 3-HOUR MINIMUM
  - ADDITIONAL HOURS \$150/HOUR

**WEEKEND RENTAL (Fri - Sun)**

- RATE : \$200 PER HOUR
  - 4-HOUR MINIMUM
  - ADDITIONAL HOURS \$175/HOUR

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**PAVILION CATERING PACKAGES**

• **SEASONAL HORS D'OEUVRES & CHARCUTERIE TABLE**

Local and European sourced meats, cheeses, nuts, olives, crudites, as well as seasonal appetizer items.

- \$650 for 20 guests
- \$28 for each additional guest up to 50
- Includes 1 server for the duration of your event
- Includes set up and cleanup
- Includes bamboo disposable plateware, silverware, beverage glass
- All made from scratch with seasonal and locally produced ingredients!

A 20% gratuity will be added to all catering and beverage sales. This gratuity is distributed to our service staff and is not subject to sales tax.

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**PAVILION CATERING PACKAGES**

• **THE PRIMARY COMMONS LUNCH**

3 different house made sandwiches, seasonal soup (cooler months) or summer vegetable salad (warmer months), dessert

- \$500 for 20 guests
- \$22 for each additional guest up to 50
- Includes 1-2 servers for the duration of your event, depending on the number of guests
- Includes set up and cleanup
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• **PASTA BAR**

House made meatballs in tomato sauce, grilled chicken breast, two pastas, house cream sauce, seasonal salad, sourdough garlic bread, dessert

- \$580 for 20 guests
- \$26 per person for each additional guest up to 50
- Includes 1-2 servers for the duration of your event, depending on number of guests
- Includes set up and cleanup
- Include bamboo disposable plateware, silverware, beverage glass
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• **TACO BAR**

Your choice of 3 meats, tortillas, cilantro lime rice, beans, house made salsas, taco accompaniments, and dessert

**Pick 3 -**

- **Pork Al Pastor**
- **Carnitas**
- **Barbacoa**
- **Chopped Brisket**
- **Birria**
- **Hatch Green Chili Shredded Chicken**
- **Marinated Chopped Dark Meat Chicken**

- \$700 for 20 guests
- \$30 per person for each additional guest up to 50
- Includes 1-2 servers for the duration of your event, depending on number of guests
- Includes set up and cleanup
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**SMOKED MEATS PACKAGE**

**Pick 3 -**

- **Beef Brisket**
- **Beef Cheek**
- **Beef Short Rib**
- **Pulled Pork**
- **Pork Loin**
- **Pork Ribs**
- **Spatchcocked Chicken**
- **Chicken Leg Quarters**
- **Chicken Wings**

**Pick 3 -**

- **Coleslaw**
- **Macaroni and Cheese**
- **Potato Salad**
- **Beans**
- **Seasonal Salad**
- **Chef Selected Seasonal Side Dish**

- Bread and house made sauces included
- **\$50 per person** for any selection **including** BEEF
- **\$40 per person** for any selection **NOT including** BEEF
- \$800 deposit required to book, final pricing determined by meat selections
- Deposit applied to final package price
- Includes 1-2 servers for the duration of your event, depending on number of guests
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