

# *THE* HENRY

THE GREATEST NEIGHBORHOOD RESTAURANT

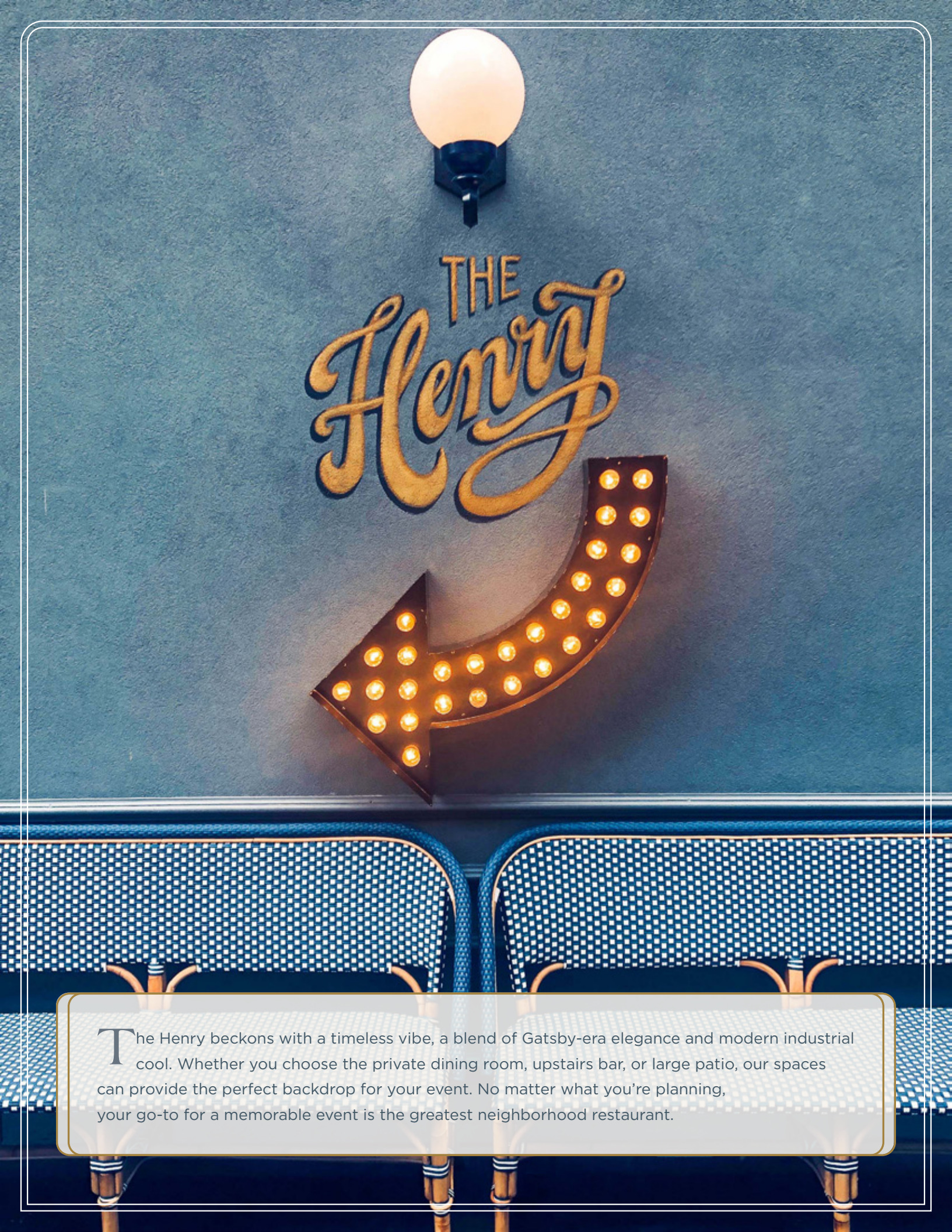
## GROUP DINING

NICOLE LASKER

Special Events Manager

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2301 AKARD STREET, SUITE 250 • DALLAS, TX 75201



# THE Henry

The Henry beckons with a timeless vibe, a blend of Gatsby-era elegance and modern industrial cool. Whether you choose the private dining room, upstairs bar, or large patio, our spaces can provide the perfect backdrop for your event. No matter what you're planning, your go-to for a memorable event is the greatest neighborhood restaurant.

# GROUP EVENTS

## *Private Dining Room*



*Our Private Dining Room is ideal for wedding rehearsals, corporate dinners/happy hours, and engagement celebrations. Located on our second level this room provides you access to a private patio overlooking the Dallas skyline and ample natural lighting. Fully equipped with a 72" flat screen TV and wireless mic for any speeches or presentations. Multiple seating configurations available.*

Seated Events: 48 guests

Reception: 60 guests

## *Rooftop Reservation*



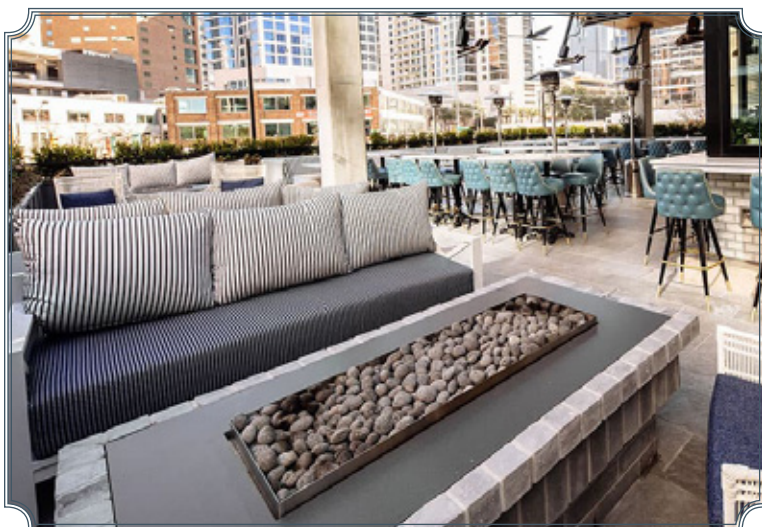
*Ideal for guests looking to enjoy our rooftop bar & patio, without having a private space. Wonderful for parties of 10-20 guests looking to enjoy a happy hour, late night cocktail, or a birthday celebration. Hightop tables, booths, and fire-pit seating available for reservations. Fire-pit reservations are weather permitting.*

Seated Events: 18 guests

Reception: 25 guests

*\*Rooftop table reservations are accepted no more than two weeks in advance.*

# GROUP EVENTS



## ROOFTOP PATIO BUYOUT

*Complete with cozy fire-pits, overhead string lighting and views of Uptown, our Rooftop Patio is one of the most coveted spaces in the restaurant. Can be enjoyed al fresco or enclosed and climate controlled.*

Seated Events: 40 guests

Reception: 100 guests



## ROOFTOP BAR & PATIO BUYOUT

*Guests are welcome to reserve the Rooftop Bar & Patio for larger events. Complete with a fully private indoor/outdoor bar, A/V connections for live entertainment and speeches, and mixed bar top and booth style seating.*

Reception: 200 guests



## FULL UPSTAIRS BUYOUT

*Ideal for larger events such as wedding receptions and corporate events, a Full Upstairs Buyout provides you with access to our entire second level. Guests will enjoy the wrap around patio and downtown Dallas views as well as a fully private indoor/outdoor bar. Ample mix of seating including four fire-pit tables. A/V connections available for live entertainment and speeches.*

Reception: 300 guests



# BREAKFAST MENUS

## CONTINENTAL

\$15 PER PERSON - FOOD STATIONS

**FRESH FRUIT** GF V

**ASSORTED PASTRIES**  
muffins, scones, danish

**TOASTED BAGELS & CREAM CHEESE**  
plain, everything or whole grain



## BIG BREAKFAST

\$40 PER PERSON - FOOD STATIONS

**FRESH FRUIT** GF V

**BREAKFAST POTATOES** GF VEG

**ASSORTED PASTRIES**  
muffins, scones, danish

**ORIGINAL EGG SANDWICH\***  
bacon, avocado, american cheese, mayonnaise

**CALIFORNIA BURRITO**  
eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa

**QUINOA BREAKFAST BURRITO** VEG  
eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

## ADDITIONS

ALL PRICING PER PERSON

**CRISP BACON** GF - \$5

**BREAKFAST POTATOES** GF VEG - \$5

**ASSORTED PASTRIES** - \$5

**TOASTED BAGELS &  
CREAM CHEESE** - \$5

**AVOCADO TOAST** VEG - \$5  
grilled country bread, olive oil,  
aged cheddar, sea salt

**TRUFFLED BRIE CROSTINI** - \$5  
prosciutto di parma, chives,  
persimmon glaze, parmesan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# BRUNCH MENU

*Plated with choice of Entrée*

**\$45 PER PERSON**

*Food Stations*

**\$40 PER PERSON**

SERVED UNTIL 10:30AM ON WEEKDAYS AND 3:00PM ON WEEKENDS

## STARTERS FOR THE TABLE

**FRESH FRUIT** GF V

**ASSORTED PASTRIES**

muffins, scones, danish

## ENTRÉES

**CLASSIC CAESAR SALAD**

parmesan crouton, black pepper

**QUINOA BREAKFAST BOWL** VEG

eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

**ORIGINAL EGG SANDWICH\***

bacon, avocado, american cheese, mayonnaise

**CALIFORNIA BREAKFAST BOWL**

eggs, bacon, pepper jack, american cheese,  
havarti cheese, potato, avocado, salsa

## ADDITIONS

ALL PRICING PER PERSON

**CRISP BACON** GF - \$5

**BREAKFAST POTATOES** GF VEG - \$5

**ASSORTED PASTRIES** - \$5

**TOASTED BAGELS &  
CREAM CHEESE** - \$5

**AVOCADO TOAST** VEG - \$5

grilled country bread, olive oil,  
aged cheddar, sea salt

**TRUFFLED BRIE CROSTINI** - \$5

prosciutto di parma, chives,  
persimmon glaze, parmesan

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# LUNCH MENUS

## Food Stations

\$40 PER PERSON

### SALADS

#### HENRY HOUSE SALAD

cucumber, heirloom carrot, tomato, croutons, parmesan

#### CLASSIC CAESAR SALAD

parmesan crouton, black pepper

### SANDWICHES

#### HOT HONEY CRISPY CHICKEN SANDWICH

sriracha aioli, bread and butter pickle slaw

#### BEVERLY HILLS CLUB

roasted turkey, smoked bacon, aged swiss, lettuce, tomato, mayo

### SIDES

**CHIPS & GUACAMOLE** GF VEG • **KALE & APPLE SLAW**  
**ASSORTED COOKIES**

### ADDITIONS

ALL PRICING PER PERSON

#### CHIPS & GUACAMOLE - \$4

roasted poblano,  
toasted pumpkin seed, cotija GF VEG

#### GRILLED & CHILLED SHRIMP - \$8

horseradish cocktail, henry sauce,  
charred lemon GF

#### SHORT RIB POTSTICKERS - \$10

toasted sesame, cilantro, ponzu

#### PARMESAN TRUFFLE FRIES - \$5

truffle aioli GF VEG

#### TRUFFLED BRIE TOAST - \$5

prosciutto di parma, chives,  
persimmon glaze, parmesan

#### PRETZELS & PROVOLONE FONDUE - \$4

our famous recipe VEG

#### SPICY TUNA & CRISPY RICE\* - \$6

fresno chile, avocado, cilantro,  
scallion, sweet soy GF

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# LUNCH MENUS

## *Plated*

\$45 PER PERSON WITH CHOICE OF ENTRÉE

## STARTERS FOR THE TABLE

**PRETZELS & PROVOLONE FONDUE** our famous recipe VEG  
**CHIPS & GUACAMOLE** roasted poblano, toasted pumpkin seed, cotija GF VEG

## ENTRÉES

**HOT HONEY CRISPY CHICKEN SANDWICH**  
sriracha aioli, bread and butter pickle slaw  
(SIDE OF KALE & APPLE SLAW)

**ROASTED TURKEY FRENCH DIP**  
horseradish aioli, havarti, garlic parmesan roll, natural jus  
(SIDE OF KALE & APPLE SLAW)

**CLASSIC CAESAR SALAD**  
parmesan crouton, black pepper

**HARVEST BOWL**  
melted sweet potato, ancient grains, grilled portobello mushroom,  
caramelized cauliflower, snap pea, grilled artichoke & roasted brussels sprout,  
avocado, marcona almond pesto, cashew harissa GF V

## DESSERTS

**ASSORTED MINI DESSERTS** - seasonal offerings from our Henry bakery

## ADDITIONS

ALL PRICING PER PERSON

**CHIPS & GUACAMOLE** - \$4  
roasted poblano,  
toasted pumpkin seed, cotija GF VEG

**GRILLED & CHILLED SHRIMP** - \$8  
horseradish cocktail, henry sauce,  
charred lemon GF

**SHORT RIB POTSTICKERS** - \$10  
toasted sesame, cilantro, ponzu

**PARMESAN TRUFFLE FRIES** - \$5  
truffle aioli GF VEG

**TRUFFLED BRIE TOAST** - \$5  
prosciutto di parma, chives,  
persimmon glaze, parmesan

**PRETZELS &  
PROVOLONE FONDUE** - \$4  
our famous recipe VEG

**SPICY TUNA &  
CRISPY RICE\*** - \$6  
fresno chile, avocado, cilantro,  
scallion, sweet soy GF

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# DESSERTS & BEVERAGES

## DESSERTS

### **CHOCOLATE FUDGE TORTE**

peanut butter crunch, milk chocolate mousse,  
candied peanut caramel - \$14

### **LEMON OLIVE OIL CAKE**

blueberry compote, lemon curd, whipped mascarpone,  
roasted almond, thyme, vanilla ice cream - \$14

### **HOUSE MADE CUPCAKES**

vanilla, chocolate, lemon,  
and red-velvet with buttercream icing - \$3 per cupcake



## BEVERAGES

### **ORANGE JUICE**

(serves 4-5) - \$20

### **MASON JAR CARAFE OF ICED TEA OR LEMONADE**

(serves 20) - \$40 each

### **COFFEE**

(serves 24) - \$72

### **MIMOSA BAR**

Features prosecco, pineapple guava juice, peach juice, and  
orange juice with various garnishes.

**\$65 PER BOTTLE OF BUBBLY (SERVES APPROX. 5 GLASSES)**

**CHARGED ON CONSUMPTION**

### **ROSÉ & SPARKLING WINE BY THE BOTTLE**

ask your event manager for current wine options

### **BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES**

charged based on consumption

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# DINNER MENUS

## *Plated*

\$75 PER PERSON

### SALADS

#### **HENRY HOUSE SALAD**

cucumber, heirloom carrot, tomato, croutons, parmesan

### ENTRÉES

*choice of*

#### **SCOTTISH SALMON\***

toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze GF

#### **ROTISSERIE CHICKEN**

lemon garlic pan sauce, smashed potatoes, broccoli GF

#### **BRAISED SHORT RIB**

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF

#### **RIGATONI ALLA VODKA**

burrata, calabrian chile, mint, lemon, bread crumb VEG

### DESSERT

*choice of*

#### **LEMON OLIVE OIL CAKE**

blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

#### **CHOCOLATE FUDGE TORTE**

peanut butter crunch, milk chocolate mousse, candied peanut caramel GF

\*FOR PARTIES OVER 25 GUESTS THE FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE

### ADDITIONS

ALL PRICING PER PERSON

**PRETZELS &  
PROVOLONE FONDUE** - \$4  
our famous recipe VEG

**CHIPS & GUACAMOLE** - \$5  
roasted poblano,  
toasted pumpkin seed, cotija GF VEG

**SHORT RIB POTSTICKERS** - \$10  
toasted sesame, cilantro, ponzu

**GRILLED & CHILLED SHRIMP** - \$8  
horseradish cocktail,  
henry sauce, charred lemon GF

**TRUFFLED BRIE TOAST** - \$5  
prosciutto di parma, chives,  
persimmon glaze, parmesan

**SPICY TUNA & CRISPY RICE\*** - \$8  
fresno chile, avocado, cilantro,  
scallion, sweet soy GF

**8oz FILET\***  
horseradish au gratin,  
roasted brussels sprout, wild mushroom,  
cipollini onion, burgundy sauce GF  
(+\$30 PER GUEST)

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# DINNER MENUS

## *Plated*

\$85 PER PERSON

### STARTERS

*for the table*

- PRETZELS & PROVOLONE FONDUE** our famous recipe VEG  
**SHORT RIB POTSTICKERS** toasted sesame, cilantro, ponzu  
**TRUFFLED BRIE TOAST** prosciutto di parma, chives, persimmon glaze, parmesan

### SALADS

- HENRY HOUSE SALAD**  
cucumber, heirloom carrot, tomato, croutons, parmesan

### ENTRÉES

*choice of*

- SCOTTISH SALMON\***  
toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze GF
- ROTISSERIE CHICKEN**  
lemon garlic pan sauce, smashed potatoes, broccoli GF
- BRAISED SHORT RIB**  
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF
- RIGATONI ALLA VODKA**  
burrata, calabrian chile, mint, lemon, bread crumb VEG

### DESSERT

*choice of*

- LEMON OLIVE OIL CAKE**  
blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream
- CHOCOLATE FUDGE TORTE**  
peanut butter crunch, milk chocolate mousse, candied peanut caramel GF

\*FOR PARTIES OVER 25 GUESTS THE FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE

### ADDITIONS

ALL PRICING PER PERSON

- GRILLED & CHILLED SHRIMP** - \$8  
horseradish cocktail, henry sauce, charred lemon GF
- SPICY TUNA & CRISPY RICE\*** - \$8  
fresno chile, avocado, cilantro,  
scallion, sweet soy GF

- 8oz FILET\***  
horseradish au gratin,  
roasted brussels sprout, wild mushroom,  
cipollini onion, burgundy sauce GF  
(+\$30 PER GUEST)

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# DINNER MENUS

## Food Stations

SIDES & DESSERTS INCLUDED

**\$90 PER PERSON**  
choice of 2 starters  
& 3 entrées

**\$100 PER PERSON**  
3 starters & choice of  
3 entrées

**\$120 PER PERSON**  
3 starters &  
4 entrées

## STARTERS

**PRETZELS & PROVOLONE FONDUE** our famous recipe VEG  
**CHIPS & GUACAMOLE** roasted poblano, toasted pumpkin seed, cotija GF VEG  
**TRUFFLED BRIE CROSTINI** prosciutto di parma, chives, persimmon glaze, parmesan

## SALADS

**HENRY HOUSE SALAD**  
cucumber, heirloom carrot, tomato, croutons, parmesan

## ENTRÉES

**SCOTTISH SALMON\***  
toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze GF  
**ROTISSERIE CHICKEN**  
lemon garlic pan sauce, broccoli GF  
**BOLOGNESE**  
traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast  
**RIGATONI ALLA VODKA**  
burrata, calabrian chile, mint, lemon, bread crumb VEG

## SIDES

**SMASHED POTATOES** GF VEG • **UMAMI BRUSSELS SPROUTS** GF VEG

## DESSERTS

**SEASONAL MINIATURE DESSERT** • **ASSORTED COOKIES**

## ADDITIONS

ALL PRICING PER PERSON

**GRILLED & CHILLED SHRIMP** - \$8  
horseradish cocktail, henry sauce, charred lemon GF

**SPICY TUNA & CRISPY RICE\*** - \$8  
fresno chile, avocado, cilantro,  
scallion, sweet soy GF

**8oz FILET\*** GF  
prepared medium (+\$30 PER GUEST)

**CLASSIC CAESAR SALAD**  
parmesan crouton, black pepper  
(SUBSTITUTE FOR THE HOUSE SALAD @ \$3 PER GUEST)

**BRAISED SHORT RIB** GF  
bourbon caramel,  
roasted mushrooms  
(+\$15 PER GUEST)

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# COCKTAIL RECEPTION MENU

**\$45 PER GUEST**  
choice of 3 selections

**\$55 PER GUEST**  
choice of 4 selections

**\$70 PER GUEST**  
choice of 5 selections

ITEMS ARE REPLENISHED FOR 90 MINUTES

**BRAISED SHORT RIB SKEWER**  
bourbon caramel GF

**GRILLED & CHILLED SHRIMP**  
horseradish cocktail, henry sauce, charred lemon GF

**PRETZELS & PROVOLONE FONDUE**  
our famous recipe VEG

**GUACAMOLE & CHIPS**  
roasted poblano, toasted pumpkin seed, cotija GF VEG

**TRUFFLED BRIE CROSTINI**  
prosciutto di parma, chives, persimmon glaze, parmesan

**SPICY TUNA & CRISPY RICE\***  
fresno chile, avocado, cilantro, scallion, sweet soy GF

## RECEPTION ENHANCEMENTS

ALL PRICING PER PERSON

**ALL-AMERICAN BURGER SLIDER\*** - \$5  
henry sauce, pickle, american cheese

**HOT HONEY CRISPY CHICKEN SLIDER** - \$5  
bread and butter pickle slaw, sriracha aioli

**CHEF'S CHEESE BOARD** - \$500  
*\*available for parties of 50 guests or more*

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# PASSED APPETIZERS MENU

*For parties of 50+*

PRICED BY THE PIECE. MINIMUM 50 PIECES PER ITEM

**\$4 PER PIECE**

**GRILLED & CHILLED SHRIMP**

horseradish cocktail GF

**TRUFFLED BRIE CROSTINI**

prosciutto di parma, chives, persimmon glaze, parmesan

**SPICY TUNA & CRISPY RICE\***

fresno chile, avocado, cilantro, scallion, sweet soy GF

**\$5 PER PIECE**

**ALL-AMERICAN BURGER SLIDER\***

henry sauce, pickle, american cheese

**HOT HONEY CRISPY CHICKEN SLIDER**

bread & butter pickle slaw, sriracha aioli

**\$10 PER PIECE**

**BRAISED SHORT RIB SKEWER**

bourbon caramel GF

**BACON WRAPPED SHRIMP**

roasted poblano crema, andouille sausage,  
oaxaca cheese, creole beurre blanc

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# HOSTED BAR PACKAGES

## *Wine & Beer*

**HOUR 1 \$20 PER PERSON · HOURS 2+ \$15 PER PERSON PER HOUR**

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Martin Ray Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

## THE ESSENTIAL BAR

**HOUR 1 \$27 PER PERSON · HOURS 2+ \$18 PER PERSON PER HOUR**

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Banshee Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

Choice of any 2 menu cocktails as well as single pour drinks featuring the following sprits:

EVAN WILLIAMS KY BOURBON, SMIRNOFF VODKA, NEW AMSTERDAM GIN, CUERVO TRADICIONAL BLANCO TEQUILA  
JOHNNIE WALKER RED LABEL SCOTCH, DON Q PLATINUM RUM

## THE ELEVATED BAR

**HOUR 1 \$33 PER PERSON · HOURS 2+ \$23 PER PERSON PER HOUR**

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 2 menu cocktails as well as called drinks featuring the following sprits:

TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, CORAZÓN REPOSADO TEQUILA  
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

## THE EXCLUSIVE BAR

**HOUR 1 \$40 PER PERSON · HOURS 2+ \$30 PER PERSON PER HOUR**

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 4 menu cocktails as well as called drinks featuring the following sprits:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE  
TEQUILA – CASAMIGOS BLANCO, CÓDIGO BLANCO, PATRON SILVER, DON JULIO REPOSADO, 1800 AÑEJO  
BOURBON & RYE – BUFFALO TRACE, MAKER'S MARK, BULLEIT, BASIL HAYDEN'S, KNOB CREEK, ANGEL'S ENVY BOURBON, ELIJAH CRAIG  
GIN – BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY  
RUM – DON Q RESERVA, SAILOR JERRY, SANTA TERESA 1796, PLANTERAY  
SCOTCH – MACALLAN 12YR, GLENLIVET 15YR, OBAN 14YR, JOHNNIE WALKER BLACK  
CORDIALS & BRANDY – GRAND MARNIER, HENNESSY VS, FERNET BRANCA

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS,  
UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER

\*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

# EVENT FACTS & HELPFUL INFO

## FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

## SERVICE CHARGE VS. GRATUITY

Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event—always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over \$10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

## CONFIRMING YOUR EVENT

Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

## MENU SELECTION

To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

## FINAL GUEST COUNT

Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

## CANCELLATIONS

We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

## PATIO EVENTS & WEATHER

We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

## ARRIVING ON TIME

If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

## DECORATIONS

We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

## LOGOS & COLLATERAL

Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

## CREDIT CARD INFORMATION

We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

## FINAL PAYMENT

Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.