Event Packages

Heirloom Haul

Celebrate your special moments with us!

Our Gallery Room event space is designed to host private parties, social gatherings and special celebrations. It's a beautiful backdrop for hosting life's special moments and occasions. Our party packages offer a variety of options to create the perfect experience for any event.

Gallery Room
650 square feet
Seats up to 32 people

Location:
6765 Winning Dr. suite 830
The Star in Frisco, TX

Hours: 10 AM - 6 PM daily

(972) 292-9510
info@heirloomhaul.com
heirloomhaul.com

The Gallery Room Decor + Details

The room is set with four 8-foot tables with up to 8 chairs per table.

Each table is covered in a linen tablecloth.

An eclectic mix of vintage and new serving pieces and glassware create one-of-a-kind tablescapes.

We offer special seating from a vintage peacock chair to brocade settee for fun photo opps and guest of honor seating when opening gifts or playing games.

Our statement crystal chandeliers hang in the center of the room for extra sparkle and may be dimmed upon request to set the ambiance.

Decorative rugs add style to the space.

An iron and wood shelving area is the perfect backdrop for gifts and party favors.

An extra-large French buffet is perfect for serving guests.

Over 100 pieces of unique art drip from the walls creating a layered, comfy and chic space.

We offer a cute wooden easel for signs and displays to personalize your event ($10 add-on charge).

TEA PARTY

This special experience dishes traditional tea service with a Southern twist. Adults and children are welcome to book this casual but fun party.

Room rental included in price.
Gluten-free bread available ($2 per tea service)

ADULTS

$50 PER PERSON

PACKAGE INCLUDES

Tea Sandwiches

- Cucumber dill
- Pimento cheese
- Chicken salad
- Egg salad

Deviled Eggs

Gourmet Desserts

- Assorted cheesecake bites
- Assorted mini cupcakes

Assorted Teas

- Iced - peach, berry hibiscus or unsweet
- Hot - select day of event

KIDS

$35 PER CHILD
(12 years old and younger)

PACKAGE INCLUDES

Sandwiches

- Peanut butter + jelly
- Grilled cheese

Gourmet Desserts

- Assorted mini cupcakes
- Assorted cake pops

Drink

- Lemonade or milk

Gloves + pearls to keep

HAT BAR + BITES PARTY

This experience allows guests to enjoy all of the beautiful spaces inside our location. The Gallery Room awaits for bites, sips and any party games and gifting while the adjacent hat bar hosts guests for unforgettable hat making fun.

$25 PER PERSON

PACKAGE INCLUDES

Gallery Room Rental

Dedicated Hat Stylists
(please note our hat bar is open to shoppers)

Glass of Champagne or Kid's Drink

See À La Carte Menu for food and beverage options*
*$700 food + beverage minimum Monday - Friday
$900 food + beverage minimum Saturday + Sunday
(minimum applies before tax and service fee)

CUSTOM PARTY EXPERIENCE

Design the event of your dreams from bespoke bites to sips to accomodate your guests.

PRICE: CUSTOM PER SELECTIONS BELOW

Gallery Room Rental

See À La Carte Menu for food and beverage options*
*$700 food + beverage minimum Monday - Friday
$900 food + beverage minimum Saturday + Sunday
(minimum applies before tax and service fee)

À LA CARTE MENU

Shareables (serves 6–8)

Charcuterie Board: $55
A mix of curated meats, seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers

Cheese Board: $45
A spread of seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers

Deviled Eggs by the Dozen: $28
Our scratch-made recipe sprinkled with paprika, parsley and a touch of Frank's Hot Sauce

Salads (serves 6–8)

The Brittany Cobb: $50
Chopped romaine with sliced avocado, bacon, hard-boiled egg slivers, grape tomatoes, blue cheese crumbles, fresh herbs and scratch-made green goddess dressing

Texas Waldorf: $50
Arugula mixed with goat cheese crumbles, golden rasins, candied pecans, sliced green apple and radish with scratch-made lemon vinaigarette dressing

Caesar: $50
Chopped romaine tossed with shaved parmesan, croutons, a touch of lemon and scratch-made Caesar dressing

Add-ons
Bacon (5), Avocado (5), Turkey slices (6), Roasted chicken (6), Guacamole (6), Chicken salad (6), Egg salad (6), Pimento cheese (6)

À LA CARTE MENU

Sandwiches/Wraps (serves 6–8)

Assorted Sandwich and/or Wrap Board: $48
(8 halves per board)
Choose from:

Chicken Salad
Our famous house-made tarragon chicken salad with dried cranberries and arugula on toasted whole grain or wheat tortilla

Egg Salad
House-made egg salad with dill and arugula on toasted whole grain or wheat tortilla

Turkey + Brie
Herb-roasted turkey, Brie, sliced green apple and scratch-made cranberry mayo on toasted Ciabatta

Chicken + Goat Cheese
Roasted sliced chicken, goat cheese, fresh herbs, pickled radish, arugula, grape tomatoes and scratch-made basil mayo on toasted Ciabatta or wheat tortilla

Hippie Veggie
Sliced cucumber, avocado, tomato, arugula, pickled radish, goat cheese, basil mayo and house-made pimento cheese spread on toasted whole grain or wheat tortilla

Assorted Tea Sandwiches: $48
(16 quarters per board)
Includes:

- Pimento cheese
- Cucumber dill
- Chicken salad
- Egg salad

Desserts

Macarons by the dozen: $36
Mini cupcakes by the dozen: $36
Assorted dessert board: $48
Variety of sweet loaves, cheesecake and cookies

À LA CARTE MENU

Specialty Sips

By the Glass

Strawberry Basil Lemonade 7, 10 w/champagne
Cold pressed strawberry and lemon juice, basil infused simple syrup topped with sparkling water

Cucumber Mint Cooler 7, 10 w/champagne
Cold pressed cucumber and lime juice, mint infused simple syrup topped with sparkling water

Cactus Flower Ranch Water 7, 10 w/champagne
Cold pressed cactus flower, pomegranate and lime juice, a hint of jalapeno, agave syrup topped with sparkling water

Frosé 10

Ombre Frosé 12
Our house-favorite frosé topped with red wine

Pink Bubbly 10
House pink champagne with a sugared rim

Lavender 75 12
House champagne, lavender syrup, fresh lemon squeeze

By the Carafe (serves 4)

Tea Carafes: $15
Berry hibiscus
Peach
Unsweet

Mimosa Carafes: $20
Orange
Cranberry
Pineapple

Wine

White
Ava Grace Pinot Grigio - California 10/40
La Crema Chardonnay - Sonoma County, California 13/50
Imagery Sauvignon Blanc - Sonoma Valley, California 12/48

Rosé
Woodbridge Rosé - California 10/40

Red
La Crema Pinot Noir - Sonoma County, Califonia 13/50
Robert Hall Cabernet Sauvignon - Paso Robles, California 12/48

Bubbles
House Champagne - per glass 10
La Marca Prosecco - Italy 12/55
Veuve Clicquot Brut - France - per bottle 95

FAQs

What is the minimum guest count required to reserve the event spaces?
There isn't a minimum guest count, but our weekday minimum is $700 (plus tax and gratuity) and our weekend minimum is $900 (plus tax and gratuity) for the room.

Is a deposit required for private event bookings?
Yes, all private events require a non-refundable 50% deposit to secure the reservation. The reservation balance is due 72 hours prior to the event.

Can outside food or alcohol be brought into the event spaces?
Guests cannot bring any outside alcoholic beverages or food other than dessert. Guests will have limited access to a refrigerator for storage if needed and we charge a $25 cake cutting fee, if desired. Desserts may not be alcohol infused.

Can we add menu items to our party?
Yes, please refer to our events à la carte menu.

Are gluten-free bread options available?
Yes, any of our sandwiches can be made with gluten-free bread starting for an additional $2 per sandwich or $8 per board.

Can we order additional food and beverages during the event?
Yes! Your server will coordinate with the event host to determine the best payment option including adding the items to the final invoice or creating a new check. The additional items must be paid in full by the conclusion of the event.

Is there a charge for events after hours?
Yes, we charge $500 per hour for any event that occurs outside of our business hours.

Is there a gratuity or service fee included?
Yes, all estimates and invoices include a 22% service fee for costs, including gratuity.

How much time do we get for setup?
Two-hour parties include 30 minutes before the event start time to set up any desired decorations and 15 minutes after the event end time for takedown. For parties three hours or more, the host has 1 hour before the event start time to set up any desired decorations and 30 minutes after the event end time for takedown. Additional set-up time can be purchased for $150 per 30 minutes.

Can we bring in outside decorations?
Yes, we love seeing how customers transform our spaces! We ask that guests use command strips if attaching to our property. We do not allow any product on our walls but guests are able to attach decorations to our door frames, floors and furniture. If there is damage done to any of our property, guests will be billed accordingly. We ask that guests do not bring paint, glitter, confetti or open flame candles. Guests must take all decorations with them when they leave the venue.

Are there any additional fees included with event bookings?
If there are damages incured during the event, you will be charged accordingly. Please see your event contract for more details.

If you have any additional questions,
please email info@heirloomhaul.com

Ready to book?

Pick which package you're interested in and fill out the respective form online. Once we receive the form entry, we'll reach out to you within 48 hours and get your party scheduled!

We look forward to hosting your special occassion!

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