

# FLOWER CHILD

HEALTHY FOOD FOR A HAPPY WORLD



## GROUP DINING

Get in touch with our management team at:

469.904.6310

[fcdallasrosewood@foxrc.com](mailto:fcdallasrosewood@foxrc.com)



### ROSEWOOD COURT

2101 Cedar Springs Road | Suite R100 | Dallas, TX 75201



## « WELCOME TO FLOWER CHILD »

Celebrating with friends and family? Bringing coworkers together for a team meal?  
Why not let our private dining room be your “happy place”?

Flower Child serves tasty, healthy food for the free-spirited. Our bowls, wraps, grains, and greens are all made with fresh and responsibly-sourced ingredients that revitalize your body, mind, and soul. When you bring your event to Flower Child, you’ll get more than just great food – we specialize in positive vibes that will keep your squad smiling from the minute they walk in the door until they leave refreshed and nourished.

Best of all, we make every last bite from scratch, so we can guarantee there’s something on our menu for everyone in your crew, whether they’re vegetarian, vegan, paleo, or just hungry!  
We can do sugar-free, dairy-free and gluten free, but never flavor-free...  
because where’s the happy in that?

.....« OUR SPACES ».....



**PRIVATE  
DINING ROOM**  
Seated capacity **40**  
Reception **50**

**PATIO**  
Seated capacity **80**  
Reception **100**



**BAR & LOUNGE**  
Reception **50**



« SALADS & WRAPS »

\$20 per person

*Choose One Salad*

**CHOPPED VEGETABLE**

organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette 🌱🌾

**ORGANIC KALE**

pink grapefruit, organic apple, red cabbage, black currant, smoked almond, white cheddar, apple cider vinaigrette 🌱🌾

**VIETNAMESE CRUNCH**

savoy cabbage, romaine, quinoa, tomato, peppadew, pineapple, avocado, cashew, thai basil, cilantro, mint, spicy lemongrass vinaigrette 🌱🌾

**MEDITERRANEAN QUINOA**

tabbouleh, cauliflower, cucumber, tomato, kalamata olive, sweet pepper, pistachio, feta, harissa yogurt vinaigrette 🌱🌾

**BRUSSELS & SQUASH**

arugula, roasted brussels, butternut squash, organic apple, ancient grains, cranberry, goat cheese, sprouted almond, chia seed vinaigrette 🌱🌾

*Choose Two Wraps*

**FLYING AVOCADO**

smoked turkey, gouda, romaine, tomato, avocado hummus 🌱🌾

**THAI DYE**

spicy organic tofu, thai basil, avocado, carrot, daikon radish, cilantro, snap pea 🌱🌾

**THE REBEL\***

grass-fed steak, charred onion, port salut cheese, arugula, horseradish yogurt 🌱🌾

**BIRD IS THE WORD**

grilled chicken, broccoli, charred onion, peppadew, melted pepper jack cheese 🌱🌾

INCLUDES ICED TEA & SEASONAL LEMONADES

🌱 VEGETARIAN 🌾 VEGAN 🌾 GLUTEN-FREE

\*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. While we offer gluten-free items, our kitchen is not gluten-free.

« SALADS & BOWLS »

\$25 per person

*Choose One Salad*

**CHOPPED VEGETABLE**

organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette 🌱🌶️

**ORGANIC KALE**

pink grapefruit, organic apple, red cabbage, black currant, smoked almond, white cheddar, apple cider vinaigrette 🌱🌶️

**VIETNAMESE CRUNCH**

savoy cabbage, romaine, quinoa, tomato, peppadew, pineapple, avocado, cashew, thai basil, cilantro, mint, spicy lemongrass vinaigrette 🌱🌶️

**MEDITERRANEAN QUINOA**

tabbouleh, cauliflower, cucumber, tomato, kalamata olive, sweet pepper, pistachio, feta, harissa yogurt vinaigrette 🌱🌶️

**BRUSSELS & SQUASH**

arugula, roasted brussels, butternut squash, organic apple, ancient grains, cranberry, goat cheese, sprouted almond, chia seed vinaigrette 🌱🌶️

*Choose Two Bowls*

**GLOW BOWL**

spicy sweet potato noodle, bok choy, zucchini, onion, jalapeño, shiitake mushroom, coconut milk, sunflower butter

**MOTHER EARTH**

ancient grains, sweet potato, portobello mushroom, avocado, cucumber, pistachio pesto, charred onion, leafy greens, red pepper miso vinaigrette, hemp seed 🌱🌶️

**"FORBIDDEN RICE"**

black pearl, red japonica, snap pea, bok choy, broccoli, carrot, onion, toasted sesame, red chili hoisin

**MADRAS YELLOW CURRY**

heirloom carrot, green bean, broccoli, potato, jalapeño, cilantro, organic brown rice

*Choose Two Proteins*

**CHICKEN, STEAK, SHRIMP, TOFU**

(Sustainable Salmon +\$2 per person)

**INCLUDES ICED TEA & SEASONAL LEMONADES**

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STARTERS, SALADS, ENTRÉES & DESSERT

\$30 per person

Choose One Starter

**SIMPLE HUMMUS**

peppadew, olive, lemon & oregano

**AVOCADO HUMMUS**

sweet corn, radish, clementine & pumpkin seed served with vegetable crudité

Choose One Salad

**CHOPPED VEGETABLE**

organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette

**ORGANIC KALE**

pink grapefruit, organic apple, red cabbage, black currant, smoked almond, white cheddar, apple cider vinaigrette

**VIETNAMESE CRUNCH**

savoy cabbage, romaine, quinoa, tomato, peppadew, pineapple, avocado, cashew, thai basil, cilantro, mint, spicy lemongrass vinaigrette

**MEDITERRANEAN QUINOA**

tabbouleh, cauliflower, cucumber, tomato, kalamata olive, sweet pepper, pistachio, feta, harissa yogurt vinaigrette

**BRUSSELS & SQUASH**

arugula, roasted brussels, butternut squash, organic apple, ancient grains, cranberry, goat cheese, sprouted almond, chia seed vinaigrette

Choose Two Entrées

**YUZU BRUSSELS SPROUTS**

charred onion, savoy cabbage, golden miso

**ROASTED BUTTERNUT SQUASH**

black kale, toasted mulberry, maple chestnut vinaigrette

**SUGAR SNAPS &**

**SPICY JAPANESE EGGPLANT**

with thai basil, jalapeño, cashew

**RED CHILE GLAZED SWEET POTATO**

with bok choy & sesame seed

**ROASTED BROCCOLI**

lemon, garlic, parmesan bread crumb

**SMASHED ORGANIC GOLD POTATO**

aged white cheddar, grana padano

**INDIAN SPICED CAULIFLOWER**

with turmeric, quinoa, date, almond

**SIMPLE HUMMUS**

peppadew, olive, lemon & oregano

**MAC & CHEESE**

aged white cheddar, grana padano

**SWEET CORN & QUINOA**

with greek yogurt

**CLEMENTINE & ORGANIC APPLE**

Choose Two Proteins

CHICKEN, STEAK\*, SALMON\*, SHRIMP, TOFU

Choose One Dessert

GLUTEN FREE CHOCOLATE CHIP COOKIES, VEGAN DARK CHOCOLATE PUDDING

INCLUDES ICED TEA & SEASONAL LEMONADES

« COCKTAIL PARTY »

\$25 per person

*Choose Three Starters*

**WHIPPED FETA & CUCUMBER LABNEH** ①

**AVOCADO HUMMUS** ①

**SMOKED SALMON & DILL YOGURT** ①

**SPICY VEGAN CASHEW QUESO** ①

**ARTICHOKE & BLACK TRUFFLE DIP** ①

**SMOKED GOUDA PIMIENTO** ①

*Choose Two Toasts*

**CRUSHED AVOCADO**

soft egg, black sesame, white cheddar ①

**HEIRLOOM TOMATO**

goat cheese, pistachio pesto, sea salt, saba ①

**MISSION FIG**

black walnut pesto, arugula, lemon oil ①

*Choose One Entrée*

**VEGAN CHEF BOARD**

walnut pesto eggplant, aleppo brussels sprouts, smoked almonds & "ricotta", portobello lardons, organic apple, fig & quince marmalade, toasted baguette, sweet potato chicharrón ①

**TURMERIC GLAZED CHICKEN & SHRIMP SKEWERS**

toasted cashew & spicy thai basil slaw ②

**CRISPY SEASONAL FLATBREAD**

butternut squash, roasted mushroom, brussels sprout, smoked gouda, chile flake

*Choose One Wrap*

**FLYING AVOCADO**

smoked turkey, gouda, romaine, tomato, avocado hummus

**THAI DYE**

spicy organic tofu, thai basil, avocado, carrot, daikon radish, cilantro, snap pea ①

**THE REBEL\***

grass-fed steak, charred onion, port salut cheese, arugula, horseradish yogurt

**BIRD IS THE WORD**

grilled chicken, broccoli, charred onion, peppadew, melted pepper jack cheese

① VEGETARIAN ② VEGAN ③ GLUTEN-FREE

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## « ADD ONS »

Enhancements for any of our event menus

**SIMPLE OR AVOCADO HUMMUS WITH CRUDITÉ** \$5

**ASSORTED DESSERTS** \$3

**ADDITIONAL SIDES** \$4.5 EACH

yuzu brussels sprouts, roasted butternut squash ☉☒, sugar snaps & spicy japanese eggplant ☉☒,  
red chile glazed sweet potato ☉☒, roasted broccoli ☉, smashed organic gold potato ☉☒, simple hummus ☉☒,  
indian spiced cauliflower ☉☒, clementine & organic apple ☉☒, gluten-free mac & cheese ☉☒, sweet corn & quinoa ☉☒

## « BEVERAGES »

We will work with you to customize the perfect set of beverage selections from our full bar

### Cocktails

<b>GRAPEFRUIT &amp; GOJI SPRITZ</b> ☉	texas vodka, rose petal, aperol, lime, sparkling wine	10
<b>LOVE LEMON LOVE</b>	texas vodka, muddled organic strawberry, clementine, goji-pom, cosmic kombucha	10
<b>THAI TEA</b> ☉	junmai sake, mango sencha green tea, pressed pineapple, lemongrass, mint, thai basil	10
<b>BOTANICAL</b>	american gin steeped with hibiscus flower, blueberry lemon collagen water, seltzer	9
<b>SUN KISSED</b> ☉	organic añejo tequila, elderflower, pressed ginger, lemon, cbd orange bitters	11
<b>PRETTY VERDITA</b> ☉	texas vodka, juiced cilantro + mint + pineapple, lemon, jalapeño	10
<b>AMERICAN SAGE</b> ☉	american gin, ceremonial matcha, cbd orange bitters, ginger agave, lime, sage	11
<b>BLACK ROSE</b>	texas vodka, elderflower, juiced clementine, organic strawberry, rose petal, activated charcoal	9
<b>HOLY BASIL MULE</b> ☉	texas vodka, pressed ginger, torn mint, tulsi tea, lime, seltzer	10
<b>PICOSITA SKINNY</b> ☉	organic blanco tequila, jalapeño, muddled cucumber + mint + lime	10
<b>BEAUTY AND THE BEACH</b>	white rum, pressed pineapple, cbd orange bitters, chia seed, beauty blend	11
<b>ORGANIC APPLE SMASH</b>	small batch bourbon, cinnamon chaga honey, organic apple, pomegranate	11

### Flower Child Sangria ON TAP

dragonfruit, pomegranate, goji berry, orange blossom, dried rose petal, white wine

### Wine

#### WHITE WINE 6/8/Btl

<b>CALIFORNIA SPARKLING</b>	essentially geared (8 oz can) make it a mimosa!	9
<b>GARNACHA ROSÉ</b>	ah-so (8 oz can)	11
<b>ORGANIC ROSÉ</b>	natura	8/10/29
<b>ORGANIC SAUVIGNON BLANC</b>	little darling	8/10/29
<b>PINOT GRIGIO</b>	tangent (on tap)	8/10
<b>ORGANIC CHARDONNAY</b>	natura	7/9/25
<b>CHARDONNAY</b>	valravv	12/16/45

#### RED WINE 6/8/Btl

<b>PINOT NOIR</b>	gotham "rodeo ridge" (on tap)	8/10
<b>PINOT NOIR</b>	lioco "fox block xiii"	15/19/57
<b>ORGANIC MALBEC</b>	santa julia	7/9/25
<b>RED BLEND</b>	hedges family "cms"	9/11/33
<b>CABERNET SAUVIGNON</b>	true myth (on tap)	10/13
<b>CABERNET SAUVIGNON</b>	purvine	15/20/57

### Local Texas Beer 5

<b>DALLAS BLONDE</b>	deep ellum draught
<b>MOSAIC IPA</b>	community brewing
<b>HANS' PILS</b>	real ale brewing
<b>SEASONAL</b> ☉☒	bishop cider company
<b>LUCHESE LAGER</b>	oasis brewing
<b>BLIND LEMON HARD SELTZER</b> ☉☒	deep ellum

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# .....« FREQUENTLY ASKED Questions ».....

## **WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?**

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

## **WHAT IS THE DIFFERENCE BETWEEN GRATUITY & THE 4% SERVICE CHARGE?**

Gratuity is the amount you decide to leave the team that executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The Service Charge pays for any associated operating costs.

For Events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Event Manager for details.

## **HOW DO I CONFIRM MY EVENT RESERVATION?**

After your Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## **WHEN DO I SUBMIT MY MENU SELECTIONS?**

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## **WHEN DO I PROVIDE MY FINAL GUEST COUNT?**

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## **WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?**

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## **WHAT HAPPENS IF I CANCEL MY EVENT?**

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

## **WHAT ARE CANCELLATION FEES?**

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.



**WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?**

We try our best to be on Mother Nature’s good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a “Plan B” available, the guest is responsible for the required cancellation fee.

**WHAT HAPPENS IF I AM LATE TO MY EVENT?**

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

**ARE DECORATIONS ALLOWED?**

We love when our guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don’t allow anything that will stick around any longer than your event. These include, but are not limed to, features, confetti, adhesive on any surfaces, loose balloons, and of course, glitter (yes, it’s flashy and fun, but it lasts forever.)

**CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?**

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it’s produced and sent out.

**WHAT HAPPENS TO MY CREDIT CARD INFORMATION?**

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will need to have this card (or whichever card you’d like) with you at the conclusion of the event.

**HOW DOES FINAL PAYMENT WORK?**

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Resturant Concepts gift cards from Costco for event payments.

