



GROUP DINING GUIDE

LEANDER

At Estancia Brazilian Steakhouse, we create unforgettable celebrations with tableside carvings, a vibrant Market Table, and handcrafted cocktails. For groups of 12 or more, enjoy 15+ cuts of meat, 30 gourmet salad bar items, and authentic Brazilian sides. Whether a corporate event, reception, or grand affair, our warm hospitality and expertly grilled meats make every moment special. Packages can be customized to your preferences, dietary needs, and budget.



**FLEXIBLE AND PRIVATE
EVENT SPACES**



**CUSTOMIZABLE
PACKAGES**



**AUDIOVISUAL
PACKAGE**





PACKAGE 1

- Endless meats, salads, and sides;
- One dessert of your choice;
- Fountain beverages, fresh lemonade, iced tea, regular coffee;
- 3 alcoholic drinks per person (house wine, beer, cocktails).

DINNER: \$90 | BRUNCH: \$80 | LUNCH: \$79

PACKAGE 2

- Endless meats, salads, and sides;
- One dessert of your choice;
- Fountain beverages, fresh lemonade, iced tea, regular coffee;
- 2 alcoholic drinks per person (house wine, beer, cocktails).

DINNER: \$80 | BRUNCH: \$70 | LUNCH: \$69

PACKAGE 3

Endless meats, salads, and sides;
One dessert of your choice;
Fountain beverages, fresh lemonade, iced tea, regular coffee;
1 alcoholic drinks per person (house wine, beer, cocktails).

DINNER: \$70 | BRUNCH: \$60 | LUNCH: \$59

PACKAGE 4

Endless meats, salads, and sides;
One dessert of your choice;
Fountain beverages, fresh lemonade, iced tea, regular coffee.

DINNER: \$60 | BRUNCH: \$50 | LUNCH: \$49

Optional Add-ons (A la Carte): Shrimp Cocktail – \$22 | Lobster Tail – \$72 |
Tomahawk Prime – \$140 | Salmon - \$28

Pescatarian Option: Substitute meats for shrimp and salmon (same price)

Custom Options:

- Vegetarian/Vegan Option: Remove all meats (discounted price applies)
- Upgrade: Add 2.5 hours of Premium Hosted Open Bar to Package 3 or 4 for + \$50 per person
- Custom Package Creation: Ask about building your own package by selecting at least 7 meats for a lower price point

Prices are per person and do not include: 8.25% Sales Tax, 20% Gratuity, 3% Group Dining Admin Fee