



**Private Dining & Catering
Menus and Information
September 2018**

The Pass & Provisions
807 Taft. Houston. 77019
713.628.9020
events@passandprovisions.com

Dining Spaces

Entire Building Buyout

\$25,000 minimum, Mondays \$5,000 minimum.

Private Dining Room – located on the second floor

Capacity: 55 guests seated and 75 guests standing.

Dinner: \$1,500 minimum. Lunch: \$500 minimum .

The Pass

Capacity: 42 guests seated

Dinner: \$10,000 minimum. Lunch: \$1,000 minimum.

Available Sundays for exclusive use

Provisions

Capacity: 54 guests seated

Available only as part of an entire building buyout.

The Bar

Capacity: 14 guests seated

Features our Communal Table which may be reserved, please call the restaurant directly. Exclusive Bar use is available only as part of an entire building buyout.

Offsite Catering

Yes, we do offsite catering for all types of events in private homes and event spaces.

Additional Information & FAQ's

Parking

Complimentary valet service each evening from 5pm at the front door. Self parking available directly behind the restaurant, accessible from Rhodes Pl.

Audio Visual

We have a large flat screen TV for use at a \$50 fee. For presentation use please bring the appropriate cable for your device to ensure connectivity. For all other audio visual needs we recommend OnScreen AV, 281.250.2874.

Decorations

We provide menu printing and votive candles. All other decorations may be brought by the host. For florals we highly recommend:

Electric Deco Flowers + Design, Stephanie Segall - 908.675.0499 or Stephanie@electricdecoflowers.com

Cakes

Cakes are available through the restaurant at \$5 per person.

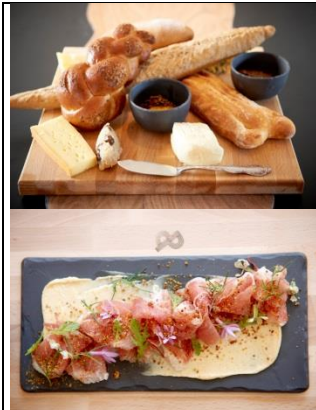
Offsite Catering | Homes | Offices | Event Spaces

All dishes are subject to change based upon availability and seasonality.



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Happy Hour Delivered!

Provisions charcuterie, cheeses, terrines, breads and condiments

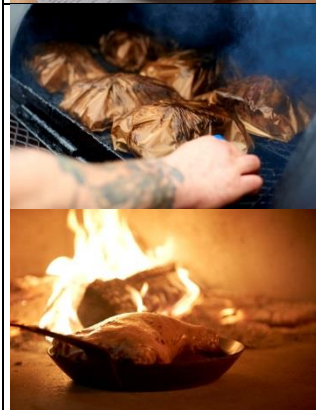
- Serves up to 10 guests \$95
- Serves up to 20 guests \$185
- Serves up to 40 guests \$350



Pizza & Beer Party

(3 kinds each)

\$35 per person, minimum 12 people



Food To Share

Minimum 20 people

- 3 Provisions Smoked Items, 3 Raw Bar Items, House Beer & Wine \$185 per person
- Smoker sausage, chicken, ribs, creamed corn, Provisions slaw, cheddar biscuits \$95 per person



Beverage Menu

Requires TABC bartender @ \$20 per hour

- Curated local beer selection (4 kinds) \$25 per person, per hour
- Artisanal beer selection (4 kinds) \$35 per person, per hour
- House sparkling, red & white wines \$15 per person, per hour
- Signature cocktails \$175 gallon

Improved Moscow Mule, Kentucky Margarita, Fist Full of Dollars, Old Fashioned

Reception | Passed Canapés | In House | Offsite – prices per piece

\$3 each

\$4 each

\$5 each

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Goat Cheese/Date/Pistachio Truffles
Provisions Meatball/Parmesan
Ham O'Day Forks

Tuna Tartare/Kombu Crisps
Black Garlic Arancini
Fried Chicken/Biscuits

Oysters on the Half Shell
Devilled Egg/Caviar/Caper
Gulf Shrimp Brioche Roll

Suggested Event Wines

Full list can be found at www.passandprovisions.com

White

Marsanne, Broc Cellars, "Love White," California, 2014 \$44

Sancerre, Girade, Loire Valley, France \$56

Alain Gras, Saint-Romain, Cote de Beaune, 2013 \$88

Vin de Pays, Bertin-Delatt, Loire Valley, 2015 \$115

Red

Ernesto Catena, "Siesta," Mendoza, 2011 \$56

Pinot Noir Roco, Willamette Valley, Oregon, 2012 \$72

Merlot Blend, Hourglass, HG III, Napa Valley, CA, 2014 \$88

Cabernet Sauvignon, World's End, Napa Valley, 2014 \$120

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Dinner

Chef's Tasting Menu - \$95 per person

- 1st Chilled English Pea Soup/Shiso/Snap Peas
- 2nd Smoked Hamachi Crudo/Apple/Yuzu Kosho
- 3rd Lamb & Olive Agnolotti/Mint/Chevre/Sungold Tomato Ragu
- 4th New York Strip/Cornbread Polenta/Swiss Chard/Chimichurri
- 5th Vanilla Panna Cotta/Roasted Pineapple/Coconut Sorbet/Kaffir Lime

Family Style - \$75 per person, all dishes served center table for guests to share

- 1st Bread & Cheese Selections
- 2nd Red Oak Salad/Toasted Pepitas/Cumin Vinaigrette/Smoked Carrots/Cotija
Crispy Brussels Sprouts/Miso Aioli/Furikake
- 3rd Cresta de Gallo/Hen of the Woods/Parmesan
Roasted Halibut/Caperberries/Tomato Conserva/Garlic Crouton
New York Strip/Cornbread Polenta/Swiss Chard/Chimichurri
- Dessert Vanilla Panna Cotta/Roasted Pineapple/Coconut Sorbet/Kaffir Lime
Zucchini & Pistachio Cake/Cream Cheese/Orange-Ginger Ice Cream

3 Course Plated Menu - \$55 per person

- 1st Chilled English Pea Soup/Shiso/Snap Peas
Red Oak Salad/Toasted Pepitas/Cumin Vinaigrette/Smoked Carrots/Cotija
Crispy Brussels Sprouts/Miso Aioli/Furikake
- Entrée Roasted Halibut/Caperberries/Tomato Conserva/Garlic Crouton
New York Strip/Cornbread Polenta/Swiss Chard/Chimichurri
Cresta de Gallo/Hen of the Woods/Parmesan (v)
- Dessert Vanilla Panna Cotta/Roasted Pineapple/Coconut Sorbet/Kaffir Lime
Chocolate Waffle/Graham-Hazelnut Crumble/Toasted Marshmallow-Chocolate Ice Cream

Lunch, Monday – Friday

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Menu 1 - \$35 per person

- 1st Chilled English Pea Soup/Shiso/Snap Peas
Red Oak Salad/Toasted Pepitas/Cumin Vinaigrette/Smoked Carrots/Cotija
Ham O' Day + Baguette
- 2nd Cresta de Gallo/Hen of the Woods/Roasted Yeast/Parmesan
Mortadella/Capocollo/Provolone/Chow Chow/Mayo/Pepper Relish/L/T Po' Boy
Red Wine-Fennel Salumi/Mushrooms/Tomato/Quadrello di Bufala
- Dessert Zucchini & Pistachio Cake/Cream Cheese/Orange-Ginger Ice Cream
Vanilla Panna Cotta/Roasted Pineapple/Coconut Sorbet/Kaffir Lime

Menu 2 - \$45 per person

- 1st Half Caesar Wedge Salad/Anchovy/Parmesan/Pickled Lemon
Chilled English Pea Soup/Shiso/Snap Peas
½ Dozen Oysters/Mignonette
- 2st Meatball Sub/Pickled Peppers/Provolone
Squid Ink Cavatappi/Arrabbiata/Guanciale/Mussels
Mozzarella/Burst Tomato Sauce/Basil Pizza
- Dessert Zucchini & Pistachio Cake/Cream Cheese/Orange-Ginger Ice Cream
Carrot Cake Waffle/Cream Cheese Rum Raisin Swirl Ice Cream

Brunch – Saturdays and Sundays, Family Style - \$35 per person

- Ham O' Day/Mustard/Rye
- Smoked Salmon/Accompaniments
- Buttermilk Biscuits & Jelly
- Mozzarella/Tomato/Basil Pizza (v)
- Fruit
- Cinnamon Roll/Dulce Leches
- Carrot Cake Waffle/Cream Cheese Rum Raisin Swirl Ice Cream

Event Contract

Final confirmation of the number of people must be 3 working days prior to your event. All reservations and details will be final at this time. Please note: In the event the minimum is not met, a room charge will be added to the bill to achieve the minimum. Gratuity for the additional cheque will also be 20%. The Pass and Provisions strictly monitors alcohol consumption,

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and reserves the right to withhold service to any guest on these grounds regardless of whether the guest is driving or not. In the event that a guest or guests are refused service, the food and beverage minimum will still apply for the contract. Gift certificates will not be issued toward the minimum.

ALCOHOL ORDERING & LIMITATIONS:

Wines must be preselected to ensure sufficient quantities are in stock for your event. Only bottles opened will be charged. No minimum purchase will be enforced unless an off list wine is specifically requested. Please inform us of any items you do not wish to be included in the event offerings.

PAYMENT:

One check will be presented at the end of the event, which will include the full amount of all food prepared and beverages consumed, tax and 20% gratuity. We are able to accept up to four (4) credit cards per event. **However we are not able to do separate checks.**

CANCELLATION POLICY:

In the case that an event is cancelled after receipt of this contract monies owed shall be as follows:

Within 48 hours before event 100% of f&b minimum
3 - 7 days before event 50% of f&b minimum
7 - 10 days before event \$25 per person will be charged
11 days before event no charges will be incurred

In the instance you need to cancel your function, contact our Manager on duty by phone at (713) 628-9020. The Manager is the only person who is able to cancel an event and issue a cancellation number to you. If charges are due, The Pass and Provisions will execute the charges within three days of the cancellation, and forward a copy of the charge to the contact person.

TABLE DECORATIONS:

You are welcome to bring flowers, candles and balloons to decorate, nothing can be stuck or nailed to any surface. In the instance confetti or glitter is used to decorate without the knowledge of the restaurant, a \$100 cleanup charge will be added as a room charge to the cheque. This additional charge will not count toward the food and beverage minimum.

ACKNOWLEDGMENT OF CONTRACT

The reservation will not be guaranteed until a signed and completed contract has been received by The Pass and Provisions. This contract will void if not executed and returned within 48 hours of today's date. By signing below, I acknowledge that I have read, understand, and agree to abide by the terms of this contract. I hereby authorize The Pass and Provisions Restaurant to charge my account the indicated amount for my restaurant reservation.

Host Signature:

Name:

Date:

To ensure event confirmation please complete all sections and email to events@passandprovisions.com.

Event Guarantee Form

Event Date: _____

Group Name: _____

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Guest Guarantee #: _____

Onsite Contact: _____

Cell Phone: _____

Credit Card Type: Visa Mastercard AMEX Discover

Credit Card Number: _____

Credit Card Expiry: _____

Food:

Canapes: _____

Menu: _____

Beverage:

Full Bar available: Yes No

Wine: _____

Authorized Signature: _____ Date: _____

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