

Brenner's[®]
Steakhouse
SINCE 1936



Private Dining

LOCATED AT
10911 KATY FREEWAY
HOUSTON, TX 77079

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WWW.BRENNERSSTEAKHOUSE.COM

Private Party Rooms & Event Descriptions

BURGUNDY ROOM

THIS IS AN INTIMATE SPACE WITH WINE SHELVING, ORIGINAL ARTWORK AND VIEWS OF OUR WORKING WINE CELLAR. THIS ROOM WILL ACCOMMODATE UP TO 22 GUESTS FOR A SEATED DINNER OR 30 GUESTS FOR COCKTAILS AND PASSED HORS D'OEUVRES.

GARDEN ROOM

A UNIQUE SEPARATE DINING ROOM LINED WITH MAHOGANY FRENCH DOORS, RICH DRAPERIES, ORIGINAL ARTWORK AND GREAT VIEWS OF OUR LUSH GROUNDS. THE GARDEN ROOM HAS A PRIVATE ENTRANCE, PATIO, AND ITS OWN RESTROOMS. THIS ROOM WILL ACCOMMODATE 64 GUESTS FOR A SEATED DINNER OR 100 GUESTS FOR COCKTAILS AND PASSED HORS D'OEUVRES.

WATERFALL PATIO

LOCATED IN THE HEART OF OUR GARDEN, LINED WITH FOLIAGE AND WATERFALLS, YOU CAN CELEBRATE AN INTIMATE EVENT FOR 2 OR A ROUSING GET-TOGETHER FOR UP TO 24 GUESTS.

GARDEN GAZEBO

THIS GARDEN DINING SETTING IS LOCATED DEEP IN OUR GROUNDS AND CAN ACCOMMODATE UP TO 20 GUESTS FOR A SEATED DINNER OR 30 GUESTS FOR COCKTAILS AND PASSED HORS D'OEUVRES.

GARDEN LOUNGE

THE NEWLY RENOVATED GARDEN LOUNGE OFFERS PLUSH SEATING SURROUNDING LUXURIOUS GAS FIRE PITS. THIS GARDEN OASIS IS THE PERFECT SETTING FOR ENJOYING HANDCRAFTED COCKTAILS AND DELICIOUS CHEF-CRAFTED APPETIZERS AND WILL EASILY ACCOMMODATE UP TO 10 GUESTS.

WEDDINGS AND RECEPTIONS

BRENNER'S OFFERS A ONE-OF-A-KIND OUTDOOR WEDDING EXPERIENCE. UTILIZING THE GARDEN ROOM AND GARDEN GAZEBO, WE CAN HOST YOUR GUESTS FOR A VERY SPECIAL WEDDING CEREMONY, FOLLOWED DIRECTLY BY A RECEPTION FOR YOU AND YOUR GUESTS. FOR SMALLER CEREMONIES OR REDEDICATIONS, YOU CAN COMBINE THE BURGUNDY ROOM AND THE GARDEN GAZEBO.

CORPORATE EVENTS

UTILIZING ONE OR A COMBINATION OF SPACES, WE CAN ACCOMMODATE ANY GROUP DEPENDING ON SIZE. BRENNER'S OFFERS A DIGITAL PROJECTOR, WIRELESS MICROPHONE AND TWO SIZES OF QUICK FOLD PROJECTOR SCREENS FOR ANY TYPE OF PRESENTATION.

WE WILL MAKE TABLE ARRANGEMENTS BASED ON YOUR GROUP NEEDS.

FOR FURTHER INFORMATION, CONTACT
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Hors d'oeuvre Selection

PRICED PER PIECE

(MINIMUM ORDER OF 20 PER SELECTION, PLEASE)

SUN-DRIED TOMATO BRUSCHETTA ON GARLIC TOAST POINTS	\$2.00
LOADED POTATO CROQUETTE	\$2.25
ASIAN-STYLE MEATBALLS	\$3.00
CHICKEN EMPANADAS WITH CHIMICHURRI AND PICO DE GALLO	\$3.50
SHRIMP COCKTAIL	\$4.00
SLICED BEEF TENDERLOIN W/ CREAMY HORSERADISH ON A CRISPY BAGUETTE	\$4.25
MINI CRAB CAKES W/ TOMATO-BASIL & LEMON BUTTER SAUCES	\$6.50
FRIED LOBSTER BITES WITH SPICY AIOLI	\$5.50

Displays

(LARGE SERVES 30-50, SMALL SERVES 15-25)

ASSORTED FRUIT	LARGE \$100	SMALL \$75
CRUDITÉ (RAW SEASONAL VEGETABLES)	LARGE \$100	SMALL \$75
CHARCUTERIE (MEAT & CHEESE)	LARGE \$175	SMALL \$100
GRILLED SEASONAL VEGETABLES	LARGE \$115	SMALL \$85
SHRIMP COCKTAIL	LARGE \$200	SMALL \$100
DESSERT	LARGE \$200	SMALL \$115
ASSORTED MINI DESSERTS		

Carving Stations

BEEF TENDERLOIN

(SERVES 15-25)

CREAMY HORSERADISH

\$500

Bread Station

LARGE (SERVES 50) \$70

SMALL (SERVES 25) \$35

Menu Selections

FOR GROUPS UP TO 39

YOUR CHOICE OF: 2 APPETIZERS (4-COURSE MENUS ONLY), 2 SOUPS OR SALADS, 3 ENTRÉES, 1 STARCH, AND 1 VEGETABLE.

FOR GROUPS OVER 40

YOUR CHOICE OF: 1 APPETIZER (4-COURSE MENUS ONLY), 1 SOUP OR SALAD, 2 ENTRÉES, 1 STARCH, AND 1 VEGETABLE.

Orchid Menu (3-Course)

SOUP OR SALAD
SOUP DU JOUR
CAESAR SALAD - MIXED GREENS SALAD

ENTRÉE
6 OZ FILET MIGNON
SEARED WILD SALMON
ROASTED HALF-CHICKEN

ACCOMPANIMENTS
AU GRATIN POTATOES - MASHED POTATOES - HERB ROASTED POTATOES
SAUTÉED SPINACH - FRENCH GREEN BEANS - BRUSSELS SPROUTS

DESSERT
CHEF'S DESSERT DUO
(CROISSANT BREAD PUDDING &
CHEESECAKE WITH BERRIES)

\$69 PER GUEST

(ORCHID MENU MAY BE OFFERED FOR DINNER WHEN PASSED HORS D'OEUVRES ARE ALSO BEING SERVED)

Bronze Menu (4-Course)

APPETIZER
SEARED GOAT CHEESE - SHRIMP COCKTAIL - TEXAS QUAIL

SOUP OR SALAD
SOUP DU JOUR
CAESAR SALAD - MIXED GREENS SALAD

ENTRÉE
8 OZ FILET MIGNON
SEARED WILD SALMON
ROASTED HALF-CHICKEN

ACCOMPANIMENTS
AU GRATIN POTATOES - MASHED POTATOES - HERB ROASTED POTATOES
CREAMED SPINACH - GREEN BEANS - BRUSSELS SPROUTS

DESSERT
CHEF'S DESSERT DUO
(CROISSANT BREAD PUDDING &
CHEESECAKE WITH BERRIES)

\$89 PER GUEST

Silver Menu (4-Course)

APPETIZER
SEARED GOAT CHEESE - SHRIMP COCKTAIL - TEXAS QUAIL

SOUP OR SALAD
LOBSTER BISQUE - BLT WEDGE SALAD
CAESAR SALAD - MIXED GREENS SALAD

ENTRÉE
10 OZ FILET MIGNON
SEARED WILD SALMON
ROASTED HALF-CHICKEN

ACCOMPANIMENTS
AU GRATIN POTATOES - MASHED POTATOES - HERB ROASTED POTATOES
SAUTÉED SPINACH - FRENCH GREEN BEANS - BRUSSELS SPROUTS

DESSERT
CHEF'S DESSERT DUO
(CROISSANT BREAD PUDDING &
CHEESECAKE WITH BERRIES)

\$97 PER GUEST

ALL MENUS AND PRICING ARE SUBJECT TO CHANGE. MENUS ARE NOT INCLUSIVE OF BANQUET FEE, GRATUITY, OR SALES TAX.

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Gold Menu

(4-COURSE)

APPETIZER

LAMB LOLLIPOP – SHRIMP COCKTAIL - JUMBO LUMP CRAB CAKE

SOUP OR SALAD

LOBSTER BISQUE
BLT WEDGE - CAESAR SALAD
MIXED GREENS SALAD – GREEK SALAD

ENTRÉE

10 OZ FILET MIGNON
GULF RED SNAPPER WITH JUMBO LUMP CRAB
16 OZ PRIME RIBEYE
SHORT RIB WITH TRUFFLE JUS

ACCOMPANIMENTS

AU GRATIN POTATOES - MASHED POTATOES
MAC & CHEESE - BRUSSELS SPROUTS
JUMBO ASPARAGUS - FRENCH GREEN BEANS

DESSERT

CHOICE OF (SELECT TWO)
CHOCOLATE GANACHE BROWNIE
CHEESECAKE WITH BERRIES – CARROT CAKE

\$109 PER GUEST

Platinum Menu

(4-COURSE)

APPETIZER

SHRIMP COCKTAIL - LAMB LOLLIPOP - JUMBO LUMP CRAB CAKE - BLACKENED SCALLOP

SOUP OR SALAD

LOBSTER BISQUE - BLT WEDGE - CAESAR SALAD
MIXED GREENS SALAD – GREEK SALAD

ENTRÉE

8 OZ FILET MIGNON & 6 OZ LOBSTER TAIL
GULF RED SNAPPER WITH LEMON BUTTER
16 OZ PRIME RIBEYE
SHORT RIB WITH TRUFFLE JUS
14 OZ PRIME STRIP

ACCOMPANIMENTS

AU GRATIN POTATOES - MASHED POTATOES
MAC & CHEESE - BRUSSELS SPROUTS
JUMBO ASPARAGUS - FRENCH GREEN BEANS

DESSERT

CHOICE OF (SELECT THREE)
CHOCOLATE GANACHE BROWNIE
CHEESECAKE WITH BERRIES – CARROT CAKE

\$129 PER GUEST

Menu Upgrades

APPETIZERS

LAMB LOLLIPOPS +\$4
JUMBO LUMP CRAB CAKE +\$2

ENTRÉES

GULF RED SNAPPER W/
JUMBO LUMP CRAB +\$9
16 OZ PRIME RIBEYE +\$10
(\$14 W/ ORCHID)
10 OZ FILET MIGNON +\$12
14 OZ PRIME STRIP +\$14 (\$10 W/ GOLD)

SOUP OR SALAD

LOBSTER BISQUE +\$3
GREEK SALAD +\$2

SIDES

JUMBO ASPARAGUS +\$3
MAC & CHEESE +\$3
SAUTÉED MUSHROOMS +\$2
CREAMED SPINACH +\$2

ADDITIONS FOR THE TABLE

COGNAC PEPPERCORN SAUCE +\$9
FRIED SHRIMP (2) +\$14
MOREL MUSHROOM SAUCE +\$10
TRUFFLE BUTTER +\$10
WILD EXOTIC MUSHROOMS +\$12
6 OZ LOBSTER TAIL +\$32

DESSERT

MAKERS MARK CHOCOLATE
CHIP ICE CREAM +\$6
FLOURLESS CHOCOLATE
ESPRESSO TORTE (GF) +\$5

PLEASE SEND FINAL MENU SELECTIONS 10 DAYS PRIOR TO YOUR EVENT.
SIDES ARE SERVED FAMILY STYLE TO THE TABLE. COFFEE, TEA AND SOFT DRINKS ARE NOT INCLUDED.
ALL MENUS AND PRICING ARE SUBJECT TO CHANGE.
MENUS ARE NOT INCLUSIVE OF BANQUET FEE, GRATUITY, OR SALES TAX.

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Bar Options & Other Conditions

THE ORGANIZER FOR EACH EVENT MAY SPECIFY THE BAR OPTIONS AVAILABLE TO THEIR GUESTS; HOWEVER, ALL EVENTS ARE BILLED BASED ON CONSUMPTION. THE OPTIONS AVAILABLE TO THE ORGANIZER ARE:

Luxury Open Bar - GUESTS HAVE FULL AVAILABILITY OF ALL TOP SHELF ITEMS BEHIND OUR BAR & IN OUR WINE CELLAR INCLUDING RARE SCOTCHES, WINES & COGNACS. PRICES RANGE FROM \$12.50-\$40 PER COCKTAIL & \$85-\$125 PER BOTTLE OF WINE.

Premium Open Bar - GUESTS HAVE THE MAJORITY OF BAR ITEMS AVAILABLE TO THEM; HOWEVER, A DOLLAR LIMIT WILL BE DECIDED UPON BY THE ORGANIZER. PRICES RANGE FROM \$10.25-\$20 PER COCKTAIL & \$39-\$59 PER BOTTLE OF WINE.

Standard Open Bar - GUESTS HAVE ALL OF OUR ENTRY-LEVEL POURS AVAILABLE TO THEM IN EACH CATEGORY OF WINE, BEER & SPIRITS. PRICES RANGE FROM \$9.75-\$13 PER COCKTAIL & 39-\$59 PER BOTTLE OF WINE.

Beer & Wine Only - ONLY THE BEER & WINE SELECTED BY THE ORGANIZER WILL BE AVAILABLE TO THE GUESTS.

Wine Only - ONLY THE WINE SELECTED BY THE ORGANIZER WILL BE AVAILABLE TO THE GUESTS.

Cash Bar Only - PRIVATE BARTENDER SETUP REQUIRED FOR ALL CASH BAR EVENTS OVER 20 GUESTS

Non-Alcoholic Beverages Only - COFFEES, TEAS, AND SOFT-DRINKS ARE \$3.75 WITH FREE REFILLS.

Private Bar set-up with Personal Bartender - \$175

BAR WILL BE STOCKED BASED ON BEVERAGE PACKAGE OR PRICE POINT CHOSEN ABOVE UNLESS ORGANIZER SPECIFIES OTHERWISE.

WINE LIST IS SUBJECT TO CHANGE. ALL BEER FOR PRIVATE EVENTS IS SERVED IN BOTTLES.

SECURITY - BRENNER'S RESERVES THE RIGHT TO CHARGE \$120 FOR PARTIES OF 60 OR MORE, AND INCLUDES 4 HOURS OF SECURITY.

GAZEBO - \$500 (GAZEBO WILL BE COMPLIMENTARY UPON REQUEST FOR EVENTS FROM 11:00 AM TO 3:30 PM) THE GAZEBO MAY BE BOOKED FOR GARDEN ROOM EVENTS UNLESS PREVIOUSLY REQUESTED BY ANOTHER PARTY. UNLESS OTHERWISE GUARANTEED BY CONTRACT, THE GAZEBO WILL BE USED FOR À LA CARTE RESERVATIONS.

AUDIO VISUAL EQUIPMENT -

SCREEN: \$35 - HDMI/VGA PROJECTOR: \$105

STEREO: \$15 - MICROPHONE: \$16

(HOST IS RESPONSIBLE FOR PROVIDING AN OUTPUT DEVICE SUCH AS A LAPTOP OR TABLET FOR PROJECTOR USE)

DÉCOR - OUTSIDE DÉCOR AND FLORALS ARE WELCOME. NO NAILING, STAPLING, OR TAPING TO WALLS/FENCE PERMITTED. NO GLITTER PERMITTED. PLEASE INFORM EVENT COORDINATOR OF YOUR NEEDS IF YOU WOULD LIKE ASSISTANCE IN ORCHESTRATING FLORALS, LINEN RENTALS, OR OTHER DÉCOR.

CAKE CUTTING FEE - \$3 PER PERSON TO INCLUDE CUTTING SERVICE, PLATES & UTENSILS. FEE IS WAIVED IF THE DESSERT ACTS AS A SUBSTITUTION FOR THE PRESET DESSERTS ON THE LUNCH OR DINNER MENUS LISTED HEREIN.

CLEAN UP FEE - \$50

APPLIED IF CLEANUP OF ITEMS SUCH AS FLOWER PETALS, CONFETTI, ETC. IS REQUIRED AFTER AN EVENT.

ADDITIONAL TIME ROOM FEE - \$500 PER HOUR

APPLIED IF EVENT DOES NOT END AT THE CONTRACTED TIME. 30 MINUTES AFTER CONTRACTED END TIME, FEE WILL BE APPLIED FOR THE INITIAL HOUR, AND EVERY SUBSEQUENT HOUR PAST CONTRACTED TIME.

* PLEASE NOTE ALL ITEMS ABOVE ARE SUBJECT TO CHANGE.

FOR FURTHER INFORMATION, CONTACT
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