

Event Planner



Brennan's
STL Courtyard BAR

*Thank you for considering Brennan's of Houston for your special event!
The following private party planning guide is being provided to ensure
that your event will be a success.*

CONTACT INFORMATION

Nicole Wilker

Direct line: 713-535-3380

Email: nwilker@brennanshouston.com

Ivonne Marquez

Direct line: 713-535-3373

Email: imarquez@brennanshouston.com

3300 Smith Street | Houston, TX 77006 | (713) 522.9711
www.brennanshouston.com

GENERAL INFORMATION

Food & Drink Minimums

Food and drink minimums are subject to change depending on the season. This is not a room charge. The food and drink minimum will be applied to your consumption at the time of your event. Prices are subject to all local and state taxes. Your room minimum does not include tax or gratuity.

Brennan's of Houston reserves the right to change function rooms to those more suitable for a group's size.

Menus

All menu details for your event should be confirmed at least 10 days prior to your event. No changes to your menu can be made the week of your event.

Beverages

All cocktails are charged on consumption, per drink. A \$50 "bar set up" fee is applied for parties larger than 30 people. Wine is charged on consumption per bottle open. All wines selections must be pre-determined at least 10 days before your event to ensure availability.

You may not bring any alcoholic beverages into Brennan's of Houston.

All alcoholic beverages must be supplied by Brennan's of Houston, in accordance with state and local laws.

Room Set Up

Room set up begins 2 hours prior to your event. The room will be set 30 minutes before starting time, unless other arrangements have been made. Brennan's of Houston reserves the right to allow host (s) to enter the room 30 minutes earlier, only. If additional time is required, you must notify in writing.

The room will be set with round tables to seat your guarantee number. Set up includes round tables (72's) to seat 8, 10, 12 guests. Long tables are also available, for up to 22 people.

Chairs, white table cloths, white napkins, china and glassware is included. Registration/sign in table (s) are included, on request.

Space Confirmation and Guarantees

Dates are considered definite upon signing a "private room agreement" and providing a valid credit card number. Deposits are required for large parties. All deposits are applied to final bill. The estimated number of guests is required at the time of booking your event, and your guarantee number of guests must be submitted 72 hours or three business days prior to your schedule event. This guarantee is not subject to reduction. If a guarantee is not received, the original contracted attendance figure will be used as the final guarantee.

Cancellation Policy

In the event that you must cancel, please see the timeline for the refund of your deposit.

Ballroom or Entire Up-stairs:

- 6 months prior: 100% of deposit
- 3-6 months prior: 50% of deposit
- Less than 3 months: **Deposit is NOT refundable**

For all other rooms:

- 3 months prior: No penalty
- 2 months prior: 50% of F&B required
- Less than 30 days: 100 % of F&B required

Dress Code

Our dress code is business casual. We ask that you inform your guests that we do not allow shorts, tennis shoes or flip-flops. Please note that the Wine Room has a lower temperature and guests may want to dress warmly.

Valet

Valet parking is provided for you and your guests at \$5 per car. You may host your guests parking and have this charge added to the master bill.

Street parking is available on a first come first serve basis.

Audio Visual (AV)

Brennan's of Houston DOES NOT have any audio visual equipment. You must inform us at the time of your booking if any AV is needed. A minimum of 24 hours is required to place any AV orders through an outside company.

Decorations

Guests may provide decorations subject to approval. Brennan's of Houston is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decoration provided by the facility is the property of Brennan's of Houston and may be charged to the guest should they be missing upon completion of the event.

Brennan's of Houston will be happy to supply a list of preferred vendors upon request.

All subcontractors must abide by Brennan's of Houston policies.

PRIVATE PARTY ROOM DESCRIPTIONS

Room tours are available by appointment Monday-Saturday or can be seen on our website.

TERMS OF ENDEARMENT This first floor dining room, named after the movie which was filmed in part here, is well lit from sunlight which pours in through floor to ceiling windows opening into our French Quarter Courtyard.

Maximum seating: 28

JOHN STAUB ROOM Named after the building's famed architect, this cozy room enjoys a warming fireplace, great outdoor views and windows into the restaurant, and modern chandelier lighting which runs the length of the room.

Maximum seating: 36

LITTLE ROOM Our smallest private room overlooking our Courtyard.

Maximum seating: 18

SOLARIUM A sunlit room overlooking our beautiful Courtyard. Can be joined with our Little Room for a larger party.

Maximum seating: 40

COURTYARD BALCONY ROOM Beautiful views of the Courtyard can be enjoyed from every table in this second floor private dining room, framed by mirrored walls and floor to ceiling windows.

Maximum seating: 28

BRENNAN'S BALLROOM One of Houston's oldest and most distinguished private party settings, evoking visions of a New Orleans carriage house with vaulted ceilings, skylights and crystal chandeliers. The Ballroom is the perfect setting for your special event with all your friends and family.

Maximum seating: 160

This room can also be divided into three sections to accommodate smaller groups.

GARDEN ROOM

Maximum seating: 50

BAY ROOM

Maximum seating: 30

COAST ROOM

Maximum seating: 40

WINE ROOM An elegant second floor chamber, housing owner Alex Brennan-Martin's international wine collection in wall-to-wall bins (NOTE: This is a working wine room where staff may quietly enter to obtain bottles of wine. Due to wine preservation, the Wine Room is kept at cooler temperatures with subdued lighting.) Maximum seating: 36

ENTIRE UPSTAIRS

Maximum seating: 280 Seated

HORS D'OEUVRE SELECTIONS

Per person price

The serving portion is approximately two pieces of each hors d'oeuvre per person.

SEAFOOD ITEMS

- Blue crab ravigote & blue crab mousse on brioche toast points **\$8**
With Caviar **\$10**
- Zatarains boiled shrimp with classic Brennan's remoulade sauce or cocktail sauce **\$8**
- Shrimp beignet with a smoked roma tomato beurre blanc **\$8**
- Petit crab cakes with horseradish tomato jam **\$6**
- Smoked catfish mousse on crispy new potato **\$4**
- Shrimp & Tasso with Crystal hot sauce beurre blanc **\$8**
- Crispy oyster "BLT" with agave horseradish glaze **\$6**
- Oyster Rockefeller mousse with Petrossian caviar **\$8**

MEAT & GAME ITEMS

- Beef Carpaccio wrapped arugula & goat cheese with aged balsamic **\$6**
- Venison sausage empanada with Bordeaux syrup **\$6**
- Chef's selection of handmade terrines served with seasonal chutney and artisan bread **\$6**
- Petit veal lolly-pop with Tchoupitoulas sauce **\$8**
- Foie Gras Terrine on brioche with port fig syrup **\$10**
- Blackened Chicken tartlet with Caribbean pico de gallo **\$6**
- Alligator meat pie with tomatillo sauce piquant **\$6**
- Dirty duck calas with foie gras fondue **\$6**

VEGETARIAN ITEMS

- Basil marinated tomatoes and crab boil mozzarella **\$4**
- Caramelized onion & goats cheese tartlet **\$5**
- Truffled mushroom mousse profiterole **\$5**
- Crispy eggplant batons with cayenne avocado dressing **\$5**

CHEESE PLATTERS

- Artisanal cheese platter **\$15**
- Artisanal cheese & charcuterie platter **\$20**

BREAKFAST SELECTIONS
SERVED MONDAY ~ FRIDAY

7A.M UNTIL 9A.M.

*For parties of less than 20 persons, a service charge of \$125.00 will apply.
The price includes an appetizer, one entrée, a dessert, coffee & iced tea.*

Please choose one item from each course:

APPETIZER

Creole Cream Cheese & Seasonal Fruit Parfait

ENTREES

Eggs Brennan

One Egg Benedict & one Egg Sardou topped with Hollandaise sauce.

Texas Creole Migas

Eggs scrambled with andouille sausage, tortillas,
tomatoes, green onions & jalapeno cheese.

Eggs Benedict

Our traditional poached egg on Canadian bacon and a toasted
English muffin topped with Hollandaise sauce.

DESSERTS

Creole Bread Pudding

A delicate custard made with French bread, raisins, and pecans,
drizzled with a rye whiskey sauce.

Bananas Foster

A traditional Brennan family creation served with vanilla bean ice cream.

\$24

CONTINENTAL BREAKFAST

Seasonal Fruit Plate

Breakfast breads & pastries

Creole cream cheese and seasonal fruit parfait

\$18

BRENNAN'S BRUNCH SELECTIONS
SERVED SATURDAY AND SUNDAY

The price of the entrée includes one appetizer, one entrée, a dessert, coffee & iced tea

COMBINATION ENTRÉE SELECTIONS

You may create your own custom combination entrée in lieu of a single entrée choice. The combination will be a demi-portion of the 2 entrée selections and priced according to the higher of the 2 selections.

Please Note: Banquet pricing applies to groups of over twenty (20) only.

PLEASE SELECT ONE

APPETIZERS

Brennan's Turtle Soup

Spiked with sherry.

The Chopped Salad

Hearts of romaine, house bacon, pressed egg, parmesan, brioche croutons, and cayenne avocado dressing.

Adelaide's Spinach Salad

Spiced pecans, red onions, fresh chevre and bacon molasses vinaigrette.

Texas Wild Shrimp Remoulade (\$2.50 additional)

Shrimp boil vegetables, butter lettuce, preserved lemon, and classic remoulade dressing.

NUMBER OF ENTRÉE SELECTIONS

Parties of 21-40 select 1-3 items

Parties of 41-60 select 1-2 items

Parties of 60+ select 1 item

ENTREES

Eggs Benedict \$32

Delicate poached eggs, English muffin and hollandaise sauce.

Texas Pecan Crusted Gulf Fish \$37

Over crushed corn maque choux with Créole meunière sauce.

Blue Crab Scrambled Eggs \$37

Melted leeks, oyster mushrooms, buttered brioche toast and St. Andre cheese fondue.

Bourbon Molasses Bobwhite Quail \$36

Foie gras apple stuffing, tasso braised cabbage, sunny side up quail egg and Basil Hayden bourbon.

Eggs Brennan \$32

One traditional Egg Benedict paired with one Egg Sardou crowned with Hollandaise sauce.

Truffled Chicken \$34

Grilled sweet onions, baby arugula, charred tomatoes and lemon balm vinaigrette.

Sliced Tenderloin of Beef \$42

Caramelized onions, herb roasted mushrooms and Creole potatoes with a Worcestershire demi-glace.

Brennan's Lunch Selections

Served Monday – Friday.

The price of the entrée includes one appetizer, one entrée, a dessert coffee & iced tea.

COMBINATION ENTRÉE SELECTIONS

You may create your own custom combination entrée in lieu of a single entrée choice. The combination will be a demi-portion of the 2 entrée selections and priced according to the higher of the 2 selections.

Chardonnay Basted Fish NOT available for combination plates.

Please Note: Banquet pricing applies to groups of over twenty (20) only.

PLEASE SELECT ONE

APPETIZERS

Brennan's Turtle Soup

Served with a dash of sherry

The Chopped Salad

Hearts of romaine, house bacon, pressed egg, parmesan, brioche croutons, and cayenne avocado dressing.

Adelaide's Spinach Salad

Spiced pecans, red onions, fresh chevre and bacon molasses vinaigrette.

Texas Wild Shrimp Remoulade (2.50 additional)

Shrimp boil vegetables, butter lettuce, preserved lemon, and classic remoulade dressing.

NUMBER OF ENTRÉE SELECTIONS

Parties of 21-40 select 1-3 items

Parties of 41-60 select 1-2 items

Parties of 60+ select 1 item

ENTREES

The Creole Cobb Salad \$34

Herb grilled shrimp, Brennan's bacon, pressed egg, brioche croutons, grape tomatoes, Hopelessly blue cheese and cayenne avocado dressing.

(substitute Jumbo Lump Crab for \$4.00 additional)

Grilled Chicken Caesar Salad \$32

Hearts of Romaine, Brioche croutons, fire roasted peppers, and grilled marinated mushrooms

Truffled Chicken \$33

Grilled sweet onions, baby arugula, charred tomatoes and lemon balm vinaigrette.

Texas Pecan Crusted Gulf Fish \$37

Over crushed corn maque choux with Creole menuiere sauce.

Chardonnay Basted Gulf Fish \$38

Jumbo lump blue crab, and oyster mushrooms with chardonnay fumet.

Sliced Tenderloin of Beef \$42

Caramelized onions, herb roasted mushrooms and Creole potatoes with a Worcestershire demi-glace.

BRENNAN'S DINNER SELECTIONS

The price of the entrée includes one soup, one salad, one entrée, one dessert, coffee & iced tea.

COMBINATION ENTRÉE SELECTIONS

You may create your own custom combination entrée in lieu of a single entrée choice. The combination will be a demi-portion of the 2 entrée selections and priced according to the higher of the 2 selections.

Please Note: Banquet pricing applies to groups of over twenty (20) only.

PLEASE SELECT ONE

SOUPS

Brennan's Turtle Soup

Soup Du Jour

Gumbo Du Jour

PLEASE SELECT ONE

SALADS

The Chopped Salad

Hearts of romaine, house bacon, pressed egg, parmesan, brioche croutons, and cayenne avocado dressing.

Adelaide's Spinach Salad

Spiced pecans, red onions, fresh chevre and bacon molasses vinaigrette.

Brennan's Salad

Our house salad with herb vinaigrette.

Texas Wild Shrimp Remoulade (2.50 additional)

Shrimp boil vegetables, butter lettuce, preserved lemon, and classic remoulade dressing.

NUMBER OF ENTRÉE SELECTIONS

Parties of 21-40 select 1-3 items

Parties of 41-60 select 1-2 items

Parties of 60+ select 1 item

ENTREES

Texas Pecan Crusted Gulf Fish \$45

Over crushed corn maque choux with Créole meunière sauce.

Jumbo Lump Crab Cakes \$55

Sweet corn & champagne cream.

Chardonnay Basted Gulf Fish \$48

Jumbo lump blue crab, and oyster mushrooms with chardonnay fumet.

Paneed Gulf Fish & Jumbo Lump Crab \$48

Sauté of seasonal vegetables with smoked roma tomato butter.

Sliced Beef Tenderloin \$55

Caramelized onions, herb roasted mushrooms and Creole potatoes with a Worcestershire demi-glaze.

Veal Chop Tchoupitoulas \$60

With a Brandy honey green peppercorn glaze.

Rack of Lamb \$60

Caramelized shallots, baby spinach, and oyster mushrooms with lamb jerky marchand de vin.

PLEASE SELECT ONE
BRENNAN'S DESSERT SELECTIONS
Included with your brunch, lunch or dinner selections.

Bananas Foster

A Brennan family creation served with vanilla bean ice cream.

Creole Bread Pudding

A delicate custard made with French bread, raisins & pecans, crowned with a rye whiskey sauce.

White Chocolate Bread Pudding (2.50 additional)

White chocolate ganache with dark & white chocolate shavings.

Brennan's Pecan Pie

Classic southern dessert topped with vanilla bean ice cream.

**Classic Crème Brule
For groups of 20 or less**

Toasted pecan tuille, seasonal fruit and turbinado sugar.

Shortcake du Jour

Buttermilk biscuit, chantilly cream, freshest berries in season, and powdered sugar.

Creole Bread Pudding Soufflé

For groups of 60 or less (2.50 additional)

The richness of bread pudding whipped into a light fluffy soufflé with rye whiskey sauce.

Chocolate Molten (2.50 additional)

Molten chocolate cake with white chocolate ganache.

DINNER BUFFET SELECTIONS

THIS IS INCLUSIVE OF ALL LISTED BELOW AND IS PRICED ACCORDING TO THE ENTRÉE YOU CHOOSE.

**Turtle Soup,
The Chopped Salad,
Crudités:**

grilled & marinated mushrooms
asparagus & roasted red pepper tray
balsamic & basil marinated tomato wedges
Served with 2 dips: Creole honey mustard & Maytag blue cheese;

Texas Creole Cornbread Pudding

Choice of:

Deviled Crab Cakes with a Spicy Tomato Sauce

or

Texas Pecan Crusted Gulf Fish

ENTREE CARVING STATIONS

Beef Brisket \$45

Roasted Pork Tenderloin \$45

Tenderloin of Beef \$50

Coco Nib Crusted Chateaubriand \$ 52

Roasted Rack of Lamb \$ 55

Veal Tenderloin \$55

DESSERT

Bananas Foster

A Brennan's family creation served with vanilla bean ice cream.

&

Creole Bread Pudding

Delicate custard made with French bread, raisins & pecans, drizzled with a rye whiskey sauce.

Specialty Dinners

Private Cooking Class

"In Room" Cooking Class.

Enjoy a private cooking class for you and your guests, with chef demonstrations of two items (appetizer and entrée) during your dinner.

Price per person \$75 (includes a 4 course meal, and chef's demo)

*availability is limited. A maximum of 100 people.

Hands on Cooking Class

This option is limited to 20 guest max and a minimum of 10 guest.

Put on an apron and begin cooking with our chefs! Come into the kitchen and cook in small groups with our Executive Chef Danny Trace and his team! Includes "hands on" cooking demo of 2 items during your dinner.

Price per person \$100 (includes 4 course dinner)

Wine Pairing Dinners

Brennan's Wine Dinners allow you to experience a unique adventure with ultimate wine and food combinations. Our Executive Chef Danny Trace brings depth to the love when creating fascinating Creole dishes influenced by his Louisiana roots and with a Texas twist, and our Wine Guys take pride of their expertise and knowledge to select the perfect wines to experience the flavors that unfold through the dinner.

Price per person \$155 (includes 5 course wine paring dinner)

GIFTS FOR YOUR GUESTS

FROM THE LIBRARY

SEND HOME A PERSONALIZED COPY WITH YOUR GUESTS.

THE KITCHEN TABLE, BY EXECUTIVE CHEF RANDY EVANS **\$29.95**
Winner of the 2007 IP award

IN YOUR KITCHEN, BY CARL WALKER **\$24.95**
(Former Executive Chef, now General Manager)

IN THE LAND OF COCKTAILS, BY TI ADELAIDE MARTIN & LALLY BRENNAN **\$19.95**
Shake up your next event with cocktails from this book!

THE SIMPLE TRUTH ABOUT YOUR BUSINESS, BY ALEX BRENNAN-MARTIN **\$19.95**
Take an insightful look into FINDING YOUR Simple Truth.
(Alex Brennan-Martin is also available for speaking engagements.)

PRALINES

The Perfect Party Favor!
Packaged to go home with your guests.

Gift Bags

\$2.50 each

Gift Boxes

Each praline is individually wrapped in gold foil and sealed in a gold gift box.
\$8.00 for small box / \$16.00 for large gold box

Brennan's Aprons

Embroidered with our signature logo

\$20



DIRECTIONS TO BRENNAN'S

ON 59, HEADING NORTH (From Victoria)

Exit Spur 527 to Louisiana Street. Come three short streets to Stuart. Take a left on Stuart and it will dead end into our valet parking area.

ON 59, HEADING SOUTH (From Intercontinental Airport)

Exit McGowen St. Turn right on McGowen. Come one Mile to Smith St. Turn left on Smith and come ten blocks to Smith and Stuart. We are in a three story red brick building on the right with valet parking in the front.

ON 45, HEADING SOUTH (From Intercontinental Airport)

Exit McKinney. Come to Smith St. (2nd street) and turn right. Go approximately 20 blocks to the corner of Smith and Stuart. We are in a 3 story red brick building on the right with valet parking located in the front.

ON 45, HEADING NORTH (From Galveston)

Exit the Downtown – Scott St. exit. As you approach downtown, stay to the left side and the exit will become St. Joseph's Parkway. Continue on St. Joseph's for approximately 1.5 miles. Turn left on Smith St. and continue until you reach the corner of Smith and Stuart. We will be in a three story red brick building on the right with valet parking in the front.

ON I-10, HEADING WEST (From Beaumont)

Exit San Jacinto – Main St. Continue on Main through Downtown and turn right on Stuart. Go five blocks and Stuart will dead-end into our valet parking area.

ON I-10, HEADING EAST (From San Antonio)

Exit Smith St. and continue on Smith to the far right side of downtown (approximately 20 blocks). We are located on the right, one block south of Elgin, in a three story red brick building with valet parking in the front.

ON 290

Take the 610 loop either east to 1-45 South or to South to I-10. Continue with the directions above.

ON 610 HEADING SOUTH

Take the Loop East to 288 North. Continue on 288 North to the Gray-Pierce exit and turn left on Gray. Continue for 1 mile to Smith and make a left on Smith. Go approximately 7 blocks to the corner of Smith and Stuart and we will be located on the right in a three story red brick building with valet parking located in the front.

Food & Beverage Minimums

(Capacities Are Number of Guests, Seated With No AV Presentation)

<i>Terms of Endearment</i>	Max Capacity 28	Day: \$900	Evening: \$1700
<i>John Staub Room</i>	Max Capacity 36	Day: \$1000	Evening: \$2000
<i>Little Room</i>	Max Capacity 18	Day: \$500	Evening: \$1000
<i>Solarium</i>	Max Capacity 40	Day: \$1200	Evening: \$2300
<i>Little & Solarium</i>	Max Capacity 60	Day: \$1500	Evening: \$3300
<i>Courtyard Balcony</i>	Max Capacity 36	Day: \$750	Evening: \$1700
<i>Wine Room</i>	Max Capacity 36	Day: \$1000	Evening: \$2000

<i>Ballroom</i>	Max Capacity 160	Day: \$4000	Evening: \$10000
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Our Ballroom Can Be Divided Into Three Smaller Rooms:

<i>Garden Room (A)</i>	Max Capacity 50	Day: \$1800	Evening: \$3700
<i>Bay Room (B)</i>	Max Capacity 30	Day: \$750	Evening: \$1200
<i>Coast Room (C)</i>	Max Capacity 40	Day: \$1500	Evening: \$3300

<i>Ballroom & Wine Room</i>	Max Capacity 190	Day: \$5000	Evening: \$12000
<i>Entire Upstairs</i>	Max Capacity 280	Day: \$6500	Evening: \$16000

Entire Restaurant	Max Capacity 400	Please Contact for Pricing	
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<i>Courtyard (With Room)</i>	Max Capacity 60	Whole: \$1000	Half: \$500
<i>Courtyard (Only)</i>	Max Capacity 60	Whole: \$2000	Half: \$1000