

# Event Planner

Brennan's  
STHL 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

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## 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.

### *Gratuity*

You will not be required to pay a service charge. We request that you leave a gratuity in an amount that you deem appropriate for the service you receive. Unless other arrangements are made in advance, we will present a bill at the end of the evening that includes the charges for food, beverage and other items purchased together with the applicable taxes. Although most of our guests leave a 20% gratuity, it is up to your discretion to determine the amount of the gratuity that you would like to add.

If you prefer that we do not present you with a bill at the end of the event and instead charge your credit card, we ask that you notify us of the amount of any gratuity that you wish us to add to your bill. We will follow your instructions and provide you with a copy of the bill for your records.

## PRIVATE PARTY ROOM DESCRIPTIONS

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

**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: 140

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: 30

### **ENTIRE UPSTAIRS**

Maximum seating: 256 Seated

**SEATING CAPACITIES ARE BASED ON SEATED DINING; DANCE FLOORS, SIGN TABLES, IN ROOM BARS AND A/V EQUIPMENT WILL REDUCE THESE NUMBERS**

## HORS D'OEUVRE SELECTIONS

The prices listed are per person

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 **\$9**
- Zatarain's Boiled Shrimp with Chilled Remoulade or Cocktail Sauce **\$9**
- Petit Crab Cakes with Horseradish Tomato Jam **\$7**
- Creole Smoked Salmon and Whipped Lemon Cream **\$6**
- Crispy Southern Shrimp & Smoked Ham with Five Pepper Jelly **\$9**
- Crispy Oyster "BLT" with Creole Mustard Glaze **\$8**

### MEAT & GAME ITEMS

- Steak & Mini Baked Potato **\$9**
- Venison Sausage Empanada with Blackberry Bordeaux Syrup **\$6**
- Foie Gras Mousse, Apple Butter with Toasted Brioche **\$8**
- Blackened Chicken Tartlet with Caribbean Pico De Gallo **\$6**
- Hill Country Quail Poppers with Applewood Bacon and Leblanc's Pepper Jelly **\$8**
- Black Hill Ranch Pork Boudin Balls with Louisiana Mustard **\$6**

### VEGETARIAN ITEMS

- Basil Marinated Tomato & Chili Spiced Texas Feta Bruschetta **\$4**
- Caramelized Onion & Texas Goat Cheese Tartlet **\$5**
- Roasted Cauliflower Floret with Smoked Cauliflower Mousse and Onion Jam **\$5**
- Smoked Jalapeno & Creamed Corn Hush Puppy **\$5**
- Creole Roasted Ratatouille Tartlets **\$5**

### CHEESE PLATTERS

- Artisanal Cheese Platter **\$10 per person**
- Artisanal Cheese & Charcuterie Platter **\$15 per person**
- Artisanal Cheese & Seasonal Fruit **\$14 per person**

### BRENNAN'S SEAFOOD TOWERS

Petite Platter **\$65**    Grand Platter **\$125**

Price includes the following:

- Blue Crab Ravigote    ◦ Zatarain's Boiled Jumbo Shrimp
- Creole Lobster "On A Stick"    ◦ West Indies Crab Claws    ◦ Gulf Seafood Ceviche    ◦
- Seasonal ½ Shell Oysters    ◦
- Freshly Shucked Seasonal Oysters
- ½ Dozen **\$12**    Dozen **\$24**

## **BREAKFAST SELECTIONS (FOR PARTIES OF 50 GUESTS & OVER)**

**Served Monday ~ Friday  
7A.M. Until 9A.M.**

### **Brennan's Breakfast \$25**

The price includes appetizers, one entrée, coffee and iced tea.

#### APPETIZER

##### **SEASONAL FRUIT PARFAIT**

Petite Seasonal Fruit Parfait with Honey Yogurt and Homestead Pecan Granola

*Or*

##### **SNAPPING TURTLE SOUP**

Splashed with Sherry

#### ENTREES

Please select one entrée.

##### **TEXAS CREOLE MIGAS**

Andouille Sausage, Charred Peppers and Corn Tortillas  
Folded into Soft Scrambled Eggs with Pico De Gallo

##### **BRENNAN'S EGGS BENEDICT**

Duroc Ham on English Muffins with Delicate Poached Eggs  
Crowned with Citrus Hollandaise

##### **FARMERS VEGETABLE SCRAMBLE**

Cast Iron Roasted Seasonal Vegetables Folded into Egg Whites with Blistered Peppers,  
Texas Feta Cheese, Chiffonade of Field Greens, Fresh Citrus and Avocado Toast

##### **COCHON DE LAIT SCRAMBLE**

Forever Braised Black Hill Ranch Pork, Country Ham and Andouille Sausage with Herb Roasted Brabant Potatoes  
Crowned with Sunny Side Up Egg, Finished with Jalapeno Cheese and Pico De Gallo

##### **SOUTHERN HAM & PAIN PERDU**

Applewood Smoked Country Ham with French Bread Custard, Homestead Sorghum Pecan Granola,  
Texas Fruit, Creole Cream Cheese Whip and Bayou Rum Cane Syrup

**Bag of Pralines \$2.50 each**

#### FAMILY STYLE ADDITIONS

Andouille & Brabant Potato Hash **\$6 pp**

Applewood Smoked Bacon **\$6 pp**

Goat Cheese Stone Ground Grits **\$6 pp**

Fresh Seasonal Fruit **\$6pp**

Brennan's Biscuits and Muffins **\$4 pp**

### **CONTINENTAL BREAKFAST \$20**

Petite Seasonal Texas Farmer's Fruit Parfait with Sorghum Pecan Granola and Creole Cream Cheese  
Buttermilk Biscuits, Brennan's Muffins & Pastries with Honey Butter and Texas Fruit Jam

## **BRENNAN'S BRUNCH SELECTIONS SERVED ON SATURDAY AND SUNDAY**

Package price includes one appetizer, one entrée, one dessert, coffee and iced tea

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

### APPETIZERS

Please Select One

#### **SNAPPING TURTLE SOUP**

Splashed with Sherry

#### **GUMBO DU JOUR**

Toasted Garlic Jazzmen Rice & Chef's Blend of File

#### **BRENNAN'S SALAD**

Petite Greens, Grape Tomatoes, Parmesan Cheese, Brioche Croutons and Red Wine Vinaigrette

#### **SOUTHERN HAM & SEASONAL FRUIT (\$3 additional)**

Applewood Smoked Ham, Petite Greens, Farmer's Fruit and Creole Cream Cheese Vinaigrette

#### **TEXAS SHRIMP RÉMOULADE (\$3 additional)**

Shrimp Boil Vegetables, Petite Greens, Preserved Lemon and Chilled Rémoulade Dressing

#### **SEASONAL FRUIT PARFAIT**

Layered with Honey Yogurt and Homestead Pecan Granola

### ENTREES

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

#### **EGGS BENEDICT \$37**

Duroc Ham and Delicate Poached Eggs on English Muffin Crowned with Hollandaise  
and Sugarcane Marinated Asparagus

#### **EGGS BRENNAN \$37**

A Traditional Combination of Eggs Benedict & Eggs Sardou Served with Poached Eggs Crowned with Hollandaise

#### **TRUFFLED ROASTED CHICKEN \$35**

Roasted Asparagus, Brabant Potato Hash, Fire Roasted Peppers with Sundried Tomato Butter

#### **PECAN CRUSTED GULF FISH \$39**

Lemon Scented Crushed Corn, Pickled Onion and Haricot Vert Salad, Spiced Pecans with a Creole Meunière Sauce

#### **OAK WOOD GRILLED GULF FISH \$39**

Cast Iron Kettle Blackened Farmers Vegetables and Citrus Vinaigrette

Add Jumbo Lump Crab \$7 or Add 2 Jumbo Gulf Shrimp \$6

#### **LOUISIANA BLUE CRAB SCRAMBLED EGGS \$39**

Jumbo Lump Crab, Melted Leeks, Oyster Mushrooms, Buttered Brioche Toast and Creole Cream Cheese Fondue.

#### **BOURBON LACQUERED HILL COUNTRY QUAIL \$36**

Boudin Stuffing, Sunny Side Up Quail Egg, Wilted Greens and Tom Bulleit's Finest Bourbon Glaze

#### **TEXAS SHRIMP & GRITS \$39**

Goat Cheese Stone Ground Grits, Marinated Sweet Peppers, Mirlitons and Charred Tomato Butter

#### **MESQUITE WOOD GRILLED BEEF TENDERLOIN \$48**

Sliced over Creole Mashed Potatoes, Farmer Roasted Vegetables with Tasso Marchand de Vin

**Brennan's Biscuits & Muffins additional \$4 per person**

## **BRENNAN'S LUNCH SELECTIONS SERVED MONDAY –FRIDAY**

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

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

### APPETIZERS

Please Select One

#### **SNAPPING TURTLE SOUP**

Splashed with Sherry

#### **SOUP DU JOUR**

Made Fresh Daily Using Seasonal Ingredients

#### **GUMBO DU JOUR**

Toasted garlic Jazzmen rice & Chef's blend of file

#### **BRENNAN'S SALAD**

Petite Greens, Grape Tomatoes, Parmesan Cheese, Brioche Croutons and Red Wine Vinaigrette

#### **SEASONAL SALAD**

Seasonal Fruit, Spiced Pecans, Petite Greens and Chef's Choice Vinaigrette

#### **TEXAS SHRIMP RÉMOULADE (\$3 additional)**

Shrimp Boil Vegetables, Petite Greens, Preserved Lemon and Chilled Rémooulade Dressing

### ENTREES

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

#### **WOOD GRILLED CHICKEN CAESAR SALAD \$32**

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

#### **TRUFFLED ROASTED CHICKEN \$35**

Roasted Asparagus, Brabant Potato Hash, Fire Roasted Peppers with Sundried Tomato Butter

#### **PECAN CRUSTED GULF FISH \$39**

Lemon Scented Crushed Corn, Pickled Onion and Haricot Vert Salad, Spiced Pecans with a Creole Meunière Sauce

#### **OAK WOOD GRILLED GULF FISH \$39**

Cast Iron Kettle Blackened Farmers Vegetables and Citrus Vinaigrette

Add Jumbo Lump Crab \$7 or Add 2 Jumbo Gulf Shrimp \$6

#### **TEXAS SHRIMP & GRITS \$39**

Goat Cheese Stone Ground Grits, Marinated Sweet Peppers, Mirlitons and Charred Tomato Butter

#### **TEXAS SHRIMP CREOLE \$39**

Fire Roasted Vegetables & Charred Tomatoes Stewed with Bay leaf,

Ripped Herbs and Toasted Garlic over Green Onion Jazzmen Rice

#### **MESQUITE WOOD GRILLED BEEF TENDERLOIN \$48**

Sliced over Creole Mashed Potatoes, Farmer Roasted Vegetables with Tasso Marchand de Vin

Add Jumbo Lump Crab \$7 or Add 2 Jumbo Gulf Shrimp \$6



## **BRENNAN'S DINNER SELECTIONS**

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

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

### SOUPS

Please Select One

#### **SNAPPING TURTLE SOUP**

Splashed with Sherry

#### **GUMBO DU JOUR**

Toasted Garlic Jazzmen Rice & Chef's Blend of File

#### **SOUP DU JOUR**

Made Fresh Daily Using Seasonal Ingredients

### PETITE SALADS

Please Select One

#### **PETITE BRENNAN'S SALAD**

Petite Greens, Grape Tomatoes, Parmesan Cheese, Brioche Croutons and Red Wine Vinaigrette

#### **PETITE SEASONAL SALAD**

Seasonal Fruit, Spiced Pecans, Petite Greens and Chef's Choice Vinaigrette

#### **TEXAS SHRIMP RÉMOULADE (\$3 additional)**

Shrimp Boil Vegetables, Petite Greens, Preserved Lemon and Chilled Rémooulade Dressing

### ENTREES

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

#### **TRUFFLED ROASTED CHICKEN \$43**

Roasted Asparagus, Brabant Potato Hash, Fire Roasted Peppers with Sundried Tomato Butter

#### **PECAN CRUSTED GULF FISH \$46**

Lemon Scented Crushed Corn, Pickled Onion and Haricot Vert Salad, Spiced Pecans with a Creole Meunière Sauce

#### **OAK WOOD GRILLED GULF FISH \$50**

Cast Iron Kettle Blackened Farmers Vegetables and Citrus Vinaigrette

Add Jumbo Lump Crab \$7 or Add 2 Jumbo Gulf Shrimp \$6

#### **TEXAS SHRIMP & GRITS \$49**

Goat Cheese Stone Ground Grits, Marinated Sweet Peppers, Mirlitons and Charred Tomato Butter

#### **MESQUITE WOOD GRILLED BEEF TENDERLOIN \$59**

Sliced over Creole Mashed Potatoes, Farmer Roasted Vegetables with Tasso Marchand de Vin

Add Jumbo Lump Crab \$7 or Add 2 Jumbo Gulf Shrimp \$6

#### **JUMBO LUMP CRAB CAKES \$63 (Seasonal availability)**

Crowned With Mirlitons and Oak Hollow Greens over Sweet Corn & Leek Cream

#### **GULF FISH PONTCHARTRAIN \$58**

Jumbo Lump Blue Crab, Local Shrimp and Crispy Fried Oysters

with Toasted Mushroom Rice and Brennan's Creole Butter

#### **COLORADO WOOD GRILLED LAMB CHOPS \$66**

Sorghum Whipped Sweet Potatoes, Buttered Basted Broccoli Rabe and a Cane Syrup Glaze

## **BRENNAN'S DESSERT SELECTIONS**

Included with Your Brunch, Lunch or Dinner Selections.

Please Select One

### **BRENNAN'S BANANAS FOSTER**

Caramelized with Caribbean Rum and Cinnamon Served over Vanilla Bean Ice Cream

### **CREOLE BREAD PUDDING**

Served Warm with Toasted Pecans, Seasonal Berries, Caramel and Hard Whiskey Sauce

### **WHITE CHOCOLATE BREAD PUDDING (add \$2.00)**

White Chocolate Ganache and Swiss Chalet Dark Chocolate Shavings

### **BRENNAN'S PECAN PIE**

Traditional Southern Dessert Topped with Vanilla Ice Cream

### **MISSISSIPPI MUD PIE (add \$2.00)**

Dark Chocolate Mousse Filled Candied Pecan Crust with Heavenly Hash Candy and Caramel Popcorn

### **CREOLE CREAM CHEESECAKE**

Brennan's Creole Cream Cheese, Chicory Coffee Toffee and Honey Graham Cracker Crust Drizzled with Caramel Sauce

### **LEMON MERINGUE PIE**

Limoncello Blueberry Coulis & Candied Lemon Zest

### **CREOLE BREAD PUDDING SOUFFLÉ (add \$2.50)**

*For groups of 60 or less*

French Bread Pudding Whipped into a Light Fluffy Soufflé with Rye Whiskey Sauce

### **SEASONAL SORBET WITH CHEF'S BISCOTTI**

## **BRENNAN'S BRUNCH BUFFET (FOR PARTIES OF 50 GUESTS & OVER)**

\$49 per person (exclusive of tax/gratuity)

### SOUP

Please Select One

#### **TURTLE SOUP**

Slashed with Sherry

#### **GUMBO DU JOUR**

With Jazzmen Rice and Chef's Blend of file

#### **SOUP DU JOUR**

Made daily with the freshest ingredients

### FRUIT

Please Select One

#### **Chef's Seasonal Fruit Platter**

**Seasonal Petit Fruit Parfait with Honey Yogurt and Homestead Granola**

### ENTREES

Please Select Two

#### **TRUFFLED ROASTED CHICKEN**

Roasted Asparagus, Brabant Potato Hash, Fire Roasted Peppers with Sundried Tomato Butter

#### **EGGS BENEDICT**

Duroc Ham and Delicate Poached Eggs on English Muffin Crowned with Hollandaise and Sugarcane Marinated Asparagus

#### **EGGS BRENNAN (add \$3.00)**

A Traditional Combination of Eggs Benedict & Eggs Sardou  
Served with Poached Eggs Crowned with Hollandaise

#### **TEXAS CREOLE MIGAS**

Scrambled eggs with Andouille sausage and crispy corn tortillas

#### **TEXAS SHRIMP & GRITS**

Goat Cheese Stone Ground Grits, Marinated Sweet Peppers, Mirlitons and Charred Tomato Butter

### FAMILY STYLE ADDITIONS

Andouille & Brabant Potato Hash **\$6 pp**

Applewood Smoked Bacon **\$6 pp**

Goat Cheese Stone Ground Grits **\$6 pp**

Fresh Seasonal Fruit **\$6pp**

### DESSERT

Please Select One

#### **BRENNAN'S BANANAS FOSTER**

Caramelized with Caribbean Rum and Cinnamon Served over Vanilla Bean Ice Cream

#### **CREOLE BREAD PUDDING**

Served Warm with Toasted Pecans, Seasonal Berries, Caramel and Hard Whiskey Sauce

## DINNER BUFFET SELECTIONS (FOR PARTIES OF 50 GUESTS & OVER)

This is inclusive of all listed below and is priced according to the entrée you choose.

### CHOICE OF SOUP:

SNAPPING TURTLE SOUP or GUMBO DU JOUR

### CHOICE OF SALAD:

BRENNAN'S SALAD or SEASONAL SALAD

### CRUDITÉS

Grilled & Marinated Mushrooms  
Asparagus & Roasted Red Pepper Tray  
Balsamic & Basil Marinated Tomato Wedges & Mozzarella  
Served With 2 Dips: Creole Honey Mustard & Maytag Blue Cheese;

### CHOICE OF

Please Select One

Deviled Crab Cakes with Charred Tomato Creole Sauce  
Texas Shrimp and Goat Cheese Stone Ground Grits  
Oven Roasted Gulf Fish Creole with Jazzmen Rice  
Truffled Roasted Chicken with Farmers Vegetable & Brabant Potato Hash

### CHOICE OF ENTREE CARVING STATION

Please Select One

BOUDIN STUFFED PORK TENDERLOIN Camellia Red Beans and Toasted Jazzmen rice \$50

MESQUITE WOOD GRILLED BEEF TENDERLOIN Farmers vegetable and Creole Mashed Potato & Rolls \$60

MINT JULEP GRILLED RACK OF LAMB Farmers Vegetable and Brabant Potato Hash \$72

HUNTER'S HONEY ROASTED DUCK Duck Fried Rice and Bourbon Glaze \$55

COCHON DE LAIT Brennan's Boudin, Cracklins and Jambalaya \$55

BUTTERMILK FRIED CHICKEN Bacon Stewed Greens, Sweet Potatoes and Honey Butter Biscuits \$49

### CHOICE OF DESSERT:

BRENNAN'S BANANA'S FOSTER or CREOLE BREAD PUDDING

### ADDITIONAL DESSERT

\$5 each per person

Chocolate Covered Strawberries  
Pecan Pie Diamonds  
Lemon Meringue Tartlets  
Bourbon Balls

# FOOD & WINE DINNER PAIRING INFORMATION

## Private Parties

**\$155 per person-** most wines off the wine list, with one or two from an off the list menu  
(examples include Hill Family Sauvignon Blanc, Ramey Chardonnay, Hirsch Pinot Noir, Robert Foley Cabernet, Duckhorn Merlot)

**\$195 per person-** most wines not on the wine list, with one or two from the wine list  
(examples include Jones Family Sauvignon Blanc, Hanzell Chardonnay, Coho Cabernet, Pierson Meyer Chardonnay, Failla Pinot Noir, Turley Dusi Zinfandel)

**\$255 per person-** extremely hard to find and allocated wines  
(examples include Foxen Sea Smoke Pinot Noir, Kosta Browne Pinot Noir, Toad Hall So Rare Cabernet, Blackbird Merlot, Slaughterhouse Cabernet, Outpost Cabernet, Egelhoff Riesling)  
Guests can choose any price point they wish, these are just set to make it easy.

## FOOD

### **Sample 5 Course Menu (not always the same)**

#### **TEXAS CREOLE SEAFOOD BOUILLABAISSE**

Jimmy's Shrimp, Off the Boat Red Snapper, Jumbo Lump Crab,  
Spanish Saffron and Fire Roasted Shellfish Broth

#### **INDIAN CREEK MUSHROOM RAVIOLI**

Beaucoup Foraged Fungi, Lone Star Goat Cheese, Collard & Mustard Greens with Potlikker Jus

#### **HUNTER'S HONEY ROASTED ROHAN DUCK**

Braised Rabbit Dirty Rice, Compressed Cherries and Old Fashioned Duck Sauce

#### **PECAN WOODFIRE GRILLED IBERICUS PORK**

Backbone Fricassee, Green Onion Sausage, Andouille Peach Empanada and Gratons

#### **CREPES SUZETTE SOUFFLÉ**

Sportsman's Paradise Bayou Rum Soaked Citrus and Lilly's Crepes In Fluffy Meringue

**Wine Table Experience** is a 5 course meal paired with some wines off the wine list, but most off the wine list, which the focus is on the wine. These events are run by the Sommelier on Duty

# GIFTS FOR YOUR GUESTS

## FROM THE LIBRARY

*SEND HOME A PERSONALIZED COPY WITH YOUR GUESTS.*

**THE KITCHEN TABLE, BY EXECUTIVE CHEF RANDY EVANS \$24.95**

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.

**\$10.00 for small box / \$18.00 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. (2<sup>nd</sup> 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>Little Room</i>	Max Capacity 18	Day: \$500	Evening: \$1000
<i>Solarium</i>	Max Capacity 40	Day: \$1200	Evening: \$2300
<i>Little &amp; Solarium</i>	Max Capacity 60	Day: \$1500	Evening: \$3300
<i>Courtyard Balcony</i>	Max Capacity 28	Day: \$750	Evening: \$1700
<i>Wine Room</i>	Max Capacity 30	Day: \$1000	Evening: \$2000
 <i>Ballroom</i>	 Max Capacity 140	 Day: \$4000	 Evening: \$10000

### Our Ballroom Can Be Divided Into Three Smaller Rooms:

<i>Garden Room (A)</i>	Max Capacity 50	Day: \$1800	Evening: \$3800
<i>Bay Room (B)</i>	Max Capacity 30	Day: \$750	Evening: \$2700
<i>Coast Room (C)</i>	Max Capacity 40	Day: \$1500	Evening: \$3500
 <i>Ballroom &amp; Wine Room</i>	 Max Capacity 170	 Day: \$5000	 Evening: \$12000
<i>Entire Upstairs</i>	Max Capacity 256	Day: \$6500	Evening: \$16000
 Entire Restaurant	 Max Capacity TBD	 Please Contact for Pricing	
 <i>Courtyard</i>	 Max Capacity 60	 Whole: \$1000	 Half: \$500