

Event Planner

*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.*

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 required to have a full bar set up in the private rooms. 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.

The room will be set to seat your guaranteed number of guests. Long tables are available for up to 22 people.

Round table information:

52" seats 6

60" seats 6-8

72" seats 8-10

Chairs, white table cloths, white napkins, china and glassware are included. Registration/sign-in table(s) are included upon 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 prior to your scheduled 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.

Brennan's

HOUSTON
& THE Courtyard BAR

Cancellation Policy

If cancellation of your event occurs, the following policies will be applied.

Ballroom or Entire Upstairs: (please see the time line for the refund of your deposit)

- 180 days or more before event date: 100% of deposit will be refunded
- 180-90 days before event date: 50% of deposit will be refunded
- 90 days or less before event date: none of deposit will be refunded

For all other rooms: (the following cancellation fees will apply)

- 90 days or more before event date: no penalty
- 90-60 days before event date: 50% of food & beverage minimum (deposit not refundable)
- 60-30 days before event date: 75% of food and beverage minimum (deposit, plus 25% of F&B)
- 30 days or less before event date: 100% of food & beverage minimum will be due (deposit, plus 50% of F&B)

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.

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. Please 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. No glitter, confetti, or sparklers are allowed in the restaurant or upon departure. Brennan's of Houston must approve all decor in advance. All candles must be in votives, and the lip of the glass, must be above the tip of the flame. Nothing may be attached to our walls, furniture, sconces, chandeliers, curtains, curtain rods, or any fixtures or décor, hung from our ceilings or placed in 'public spaces' outside of your private dining room. Nothing may be placed in our flowerbeds, fountain, or hung on Courtyard walls. Nothing may be placed in front of fire exits or impede the flow to exits. All décor should be 'free-standing.'

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 and provide proof of insurance.

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.

Brennan's

HOUSTON
& THE Courtyard BAR

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 \$7
- Foie Gras Mousse, Apple Butter with Toasted Brioche \$8
- Blackened Chicken Tartlet with Caribbean Pico De Gallo \$7
- Hill Country Quail Poppers with Applewood Bacon and Leblanc's Pepper Jelly \$9
- Pork Boudin Balls with Louisiana Mustard \$6

VEGETARIAN ITEMS

- Basil Marinated Tomato & Chili Spiced Texas Feta Bruschetta \$5
- 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 & Seasonal Fruit \$14 per person
- Artisanal Cheese & Charcuterie Platter \$15 per person
- Artisanal Cheese, Charcuterie & Seasonal Fruit \$20 per person

BRENNAN'S SEAFOOD TOWERS

Petite Platter (serves 3-4) \$65
Grand Platter (serves 6-8) \$125
cost per person for large groups \$25

Price includes the following:

- Blue Crab Ravigote
- Zatarain's Boiled Jumbo Shrimp
- Crab Fingers
- Seasonal Seafood Cocktail
- Seasonal ½ Shell Oysters

Additional Dozen ½ Shell Oysters \$24

BREAKFAST SELECTIONS (FOR PARTIES OF 50 GUESTS & OVER)

Served Monday - Friday 7am Until 9am. The prices listed are per person.

BRENNAN'S BREAKFAST \$25

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

APPETIZER

(Please Select One)

SEASONAL FRUIT PARFAIT

Petite Seasonal Fruit Parfait with Honey Yogurt and Homestead Pecan Granola

SNAPPING TURTLE SOUP

Splashed with Sherry

ENTREES

(Please Select One)

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

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

FAMILY STYLE ADDITIONS

- Andouille & Brabant Potato Hash \$6 per person
- Applewood Smoked Bacon \$6 per person
- Goat Cheese Stone Ground Grits \$6 per person
- Fresh Seasonal Fruit \$6 per person
- Brennan's Biscuits and Muffins \$4 per person

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)

The price of the entrée 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 Rémooulade 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

TRUFFLE ROASTED CHICKEN \$37

Confit Fingerling & Shaved Brussel Hash, King Trumpet Mushrooms, Cajun Tasso Forestiere Sauce

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

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

WOOD GRILLED SLICED BEEF TENDERLOIN \$48

Sliced over Confit Potatoes, Brussels Sprouts Hash, Trumpet Mushrooms, Creole Au Poivre Sauce

Entrée Add-Ons (additional)

Lump Crab \$10

2 Jumbo Gulf Shrimp \$6

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 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

TRUFFLE ROASTED CHICKEN \$37
Confit Fingerling & Shaved Brussel Hash, King Trumpet
Mushrooms, Cajun Tasso Forestiere Sauce

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

TEXAS SHRIMP & GRITS \$39
Goat Cheese Stone Ground Grits, Marinated Sweet
Peppers, Mirlitons and Charred Tomato Butter

WOOD GRILLED SLICED BEEF TENDERLOIN \$48
Sliced over Confit Potatoes, Brussels Sprouts Hash,
Trumpet Mushrooms, Creole Au Poivre Sauce

Entrée Add-Ons (additional)

Jumbo Lump Crab \$10
Two (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 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

TRUFFLE ROASTED CHICKEN \$43
Confit Fingerling & Shaved Brussel Hash, King Trumpet
Mushrooms, Cajun Tasso Forestiere Sauce

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

TEXAS SHRIMP & GRITS \$49
Goat Cheese Stone Ground Grits, Marinated Sweet
Peppers, Mirlitons and Charred Tomato Butter

WOOD GRILLED SLICED BEEF TENDERLOIN \$59
Sliced over Confit Potatoes, Brussels Sprouts Hash,
Trumpet Mushrooms, Creole Au Poivre Sauce

JUMBO LUMP CRAB CAKES \$63
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

Entrée Add-Ons (additional)

Lump Crab \$10
2 Jumbo Gulf Shrimp \$6

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 Using Seasonal Ingredients

FRUIT

(Please Select One)

- Chef's Seasonal Fruit Platter
- Seasonal Petit Fruit Parfait with Honey Yogurt and Homestead Granola

ENTREES

(Please Select Two)

TRUFFLE ROASTED CHICKEN

Confit Fingerling & Shaved Brussel Hash, King Trumpet Mushrooms, Cajun Tasso Forestiere Sauce

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 per person
- Applewood Smoked Bacon \$6 per person
- Goat Cheese Stone Ground Grits \$6 per person
- Fresh Seasonal Fruit \$6 per person

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:

(Please Select One)

SNAPPING TURTLE SOUP or GUMBO DU JOUR

CHOICE OF SALAD:

(Please Select One)

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 Confit Fingerling & Shaved Brussel Hash, King Trumpet Mushrooms, Cajun Tasso Forestiere Sauce

CHOICE OF ENTREE CARVING STATION:

(Please Select One)

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

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

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

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

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

CHOICE OF DESSERT:

(Please Select One)

BRENNAN'S BANANA'S FOSTER or CREOLE BREAD PUDDING

ADDITIONAL DESSERT OPTIONS:

\$5 each per person

- Chocolate Covered Strawberries
- Pecan Pie Diamonds
- Lemon Meringue Tartlets
- Bourbon Balls

CHEF'S TASTING MENU

The menu below is a sample menu.

5-COURSE SEASONAL MENU \$80

CRUDO HAMACHI

Hamachi, Texas Peaches Sweet Onion, Celery, Truffle Aji Amarillo Vinaigrette

SAUCISSON SEC PLATE

Fennel & Garlic Pate, Caramelized Onion Vinaigrette, Huacatay, Pique Pepper Marmalade, Chicharrones

DOVER SOLE

Bone-in, Half Dover Sole, Petite Summer Squash, Smoked Oyster Meuniere

BBQ LAMB WITH SMOKED TOMATO TART

Lamb Chop, Tomato Tart, New Orleans BBQ Sauce

WHITE CHOCOLATE BREAD PUDDING

Crowned with Dark & White Chocolate Ganache, Shaved Dark & White Chocolate, Seasonal Compote, Berry Coulis

WITH OPTIONAL WINE PAIRING

Tier 1 Pairing - \$155 per person

Examples include Hill Family Sauvignon Blanc, Ramey Chardonnay, Hirsch Pinot Noir, Robert Foley Cabernet, Duckhorn Merlot

Tier 2 Pairing - \$195 per person

Examples include Jones Family Sauvignon Blanc, Hanzell Chardonnay, Coho Cabernet, Pierson Meyer Chardonnay, Failla Pinot Noir, Turley Dusi Zinfandel

Tier 3 Pairing - \$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

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 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.

SMALL BOX ¼ lb \$10 (Approximately 4-6 pieces)
LARGE BOX, 1 lb \$18 (Approximately 10-12 pieces)

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.

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: 32

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: 24

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: 130

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 (Please 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. Also, Bands and DJs are not allowed to set up speakers or play in this room.)
Maximum seating: 30

ENTIRE UPSTAIRS

Maximum seating: 230 Seated

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

FOOD & BEVERAGE MINIMUMS

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

Little Room	Max Capacity 18	Day: \$500	Evening: \$1,000
Solarium	Max Capacity 32	Day: \$1,200	Evening: \$2,300
Little & Solarium	Max Capacity 50	Day: \$1,500	Evening: \$3,300
Courtyard Balcony	Max Capacity 24	Day: \$750	Evening: \$1,700
Wine Room	Max Capacity 30	Day: \$1,000	Evening: \$2,000
Ballroom	Max Capacity 140	Day: \$4,000	Evening: \$10,000

Our Ballroom Can Be Divided Into Three Smaller Rooms:

Garden Room (A)	Max Capacity 50	Day: \$1,800	Evening: \$3,800
Bay Room (B)	Max Capacity 30	Day: \$750	Evening: \$2,700
Coast Room (C)	Max Capacity 40	Day: \$1,500	Evening: \$3,500
Ballroom & Wine Room	Max Capacity 160	Day: \$5,000	Evening: \$12,000
Entire Upstairs	Max Capacity 230	Day: \$6,500	Evening: \$16,000
Entire Restaurant	Max Capacity TBD	Please Contact for Pricing	
Courtyard Tues – Thurs	Max Capacity 50	Please Contact for Pricing	
Courtyard Fri – Sun	Max Capacity 50	Please Contact for Pricing	