



BLUE BAR

Since 1936

Brenner's[®]
STEAKHOUSE
On the Bayou

ONE BIRDSALL STREET
HOUSTON, TEXAS 77007

713.868.4444

WWW.BRENNERSSTEAKHOUSE.COM



THE LOFT

ELEVATE YOUR NEXT GATHERING TO THE LOFT. WITH THE ABILITY TO ACCOMMODATE UP TO 54 GUESTS, THIS EXCLUSIVE SETTING BOASTS A FUNCTIONAL FIREPLACE, A PRIVATE BALCONY AND ALLOWS YOUR GUESTS TO BASK IN NATURE HIGH ABOVE BUFFALO BAYOU IN STYLE.

THE RED ROOM

THE RED ROOM LENDS ITSELF TO A VINTAGE PARLOR OF YESTERDAY, OFFERING ENOUGH AMENITIES AND DÉCOR TO HOST EVERY TYPE OF GATHERING, FROM THE PROFESSIONAL TO THE MORE INTIMATE OF AFFAIRS. THIS SPACE FEATURES A 42" FLAT SCREEN TELEVISION FOR VIEWING PRESENTATIONS OR SPORTING EVENTS. THE RED ROOM SUMPTUOUSLY ACCOMMODATES UP TO 14 GUESTS.

THE GARDEN ROOM

STEP INTO THE GARDEN ROOM FOR AN EVENT DECORATED WITH A VIVID ARRAY OF GARDENS AND WATERFALLS IN A PANORAMIC SETTING. PERFECT FOR SOCIALIZING AND NETWORKING, THIS ROOM HAS THE AVAILABILITY TO ACCOMMODATE UP TO 25 GUESTS.

BLUE BAR

NESTLED ON THE SCENIC BUFFALO BAYOU, BLUE BAR IS OUR STUNNING OUTDOOR LOUNGE UNLIKE ANY VENUE HOUSTON HAS TO OFFER. COMPLETE WITH A PRIVATE BAR, SOFT SEATING, FIRE PITS AND A GRAND VIEW OF OUR FOUR-ACRE PROPERTY. BLUE BAR IS SURE TO IMPRESS. THIS SPACE ACCOMMODATES 100 GUESTS FOR SEATED DINNERS OR 120 FOR COCKTAIL RECEPTIONS.

THE DECK

THE DECK AT THE BRENNER'S ON THE BAYOU IS A UNIQUE OUTDOOR VENUE IDEAL FOR PARTIES, WEDDING CEREMONIES, WEDDING RECEPTIONS OR ANY NUMBER OF SPECIAL EVENTS. LOCATED ADJACENT TO THE BLUE BAR WITH A PICTURESQUE VIEW OF THE BUFFALO BAYOU, THIS OPEN-AIR SPACE IS SITUATED AMONG THE GREENERY AND IS PERFECT FOR YOUR NEXT EVENT. THE DECK ACCOMMODATES UP TO 85 FOR A SEATED DINNER AND 100 FOR A RECEPTION AND CAN BE TENTED AT THE HOST'S REQUEST.

PLEASE SEE TERMS & CONDITIONS

THE GARDEN ROOM



MAIN DINING ROOM



THE RED ROOM



Passed & Stationary Hors D'oeuvres

CHILLED APPETIZERS

Brie with Jalapeño Cilantro Relish on Crostini \$2.00 ea

Bacon and Tomato Relish in Cucumber \$2.00 ea

Jumbo Lump Crabmeat "Salad" in Belgian Endive \$3.00 ea

Shrimp with Avocado and Mustard Crostini \$4.00 ea

Goat Cheese and Wild Mushrooms Crostini \$3.00 ea

Ahi Tuna Tartare on Wonton \$4.00 ea

Southwest Chicken Tostada, Black Bean, Roasted Corn Salsa \$2.00 ea

Smoked Salmon Mousse, Brioche, Sweet Red Onion, Crème Fraîche \$3.00 ea

Fresh Bruschetta Crostini \$2.00 ea

Cilantro Chicken Rillettes \$2.00 ea

Housemade Hummus, Kalamata Salad, Pita Chips \$2.00 ea

HOT APPETIZERS

Baby Portobellos Stuffed with Smoked Gouda and Crabmeat \$3.00 ea

Mini Jumbo Lump Crab Cakes \$4.00 ea

Bacon Wrapped Quail Breasts Stuffed with Jalapeño and Mozzarella \$3.75 ea

Beer Battered Lobster Medallions \$7.00 ea

Boudin Balls with Creole Mustard \$3.50 ea

Buffalo Chicken Skewers with Ranch \$3.50 ea

Lobster Rangoon \$5.00 ea

Grilled Cheese and Tomato Jam \$2.00 ea

Chicken Fried Quail Breast on Buttermilk Biscuit \$4.00 ea

Pork Belly Skewers \$4.00 ea

Corn Fritters \$2.00 ea

COLD DISPLAYS

Jumbo Iced Shrimp with Cocktail and Remoulade Sauce \$7.50 ea

Smoked Salmon with Cream Cheese, Capers and Roma Tomatoes \$150.00 (serves 35)

Fresh Fruit Display \$75.00 (serves 25)

Crudités Display with Dipping Sauces \$50.00 (serves 25)

Artisanal Cheese Display (seasonal selections) \$8.00 per person

Charcuterie Display (48 hour notice & by request only) - Market Price

Seafood Tower - Market Price

HOT DISPLAYS

Shrimp and Tenderloin Skewers, Sambal, Spicy Peppercorn \$6.50 ea

Tenderloin Skewers, Spicy Peppercorn \$6.00 ea

Honey Walnut Shrimp \$4.00 ea

Honey Mustard Chicken Skewers \$4.00

Chips & Salsa, Queso \$3.00 ea

MINIATURE DESSERT DISPLAY

\$8.00 PER ORDER

(One of each item per order)

Lemon Bars

Assorted Cookies

Valrhona Chocolate Brownies

Bread Pudding Bites

BUFFET SELECTIONS

Tenderloin Carving Station (serves 25) - Market Price

Prime Rib Carving Station (serve 25) - Market Price

Pan Seared Atlantic Salmon \$16.00 ea

Chicken Lorene (suggested serving 2 pieces per person) \$6.00 ea

SIDE DISHES \$6.00 EA

Mashed Potatoes

Roasted Potatoes

Au Gratin Potatoes

Steamed Asparagus

Creamed Spinach

Sautéed Mushrooms

Haricots Verts

Cornbread Dressing

SALAD \$8.00 PER PERSON

House Salad with Assorted Dressings

Caesar Salad with Pecorino Romano

Suggested service is 1.5 pieces per guest for each item per half hour

Dinner Selections

Parties of 17 guests or more are required to pre-set a menu. Groups of up to 25 guests will have a choice of 2 appetizers, 2 salads, 3 entrées (1 steak, fish and chicken) and the dessert trio. Groups of 26-50 guests will have the choice of 1 appetizer, 1 salad and 2 entrées. Groups of more than 50 will have the choice of a singular item for each course. A \$10 per person upcharge will be applied for groups over 50 that would like to select 2 entrée options (1 steak option and host selects fish or chicken as second entrée option).

APPETIZER

Lobster Bisque
Shrimp Cocktail

SALAD

Caesar Salad
Brenner's House Salad

ENTRÉE

6 oz. Filet Mignon
Pan Seared Salmon
Jumbo Lump Crab, Tomatoes, Lemon Butter
Lemon Pepper Chicken
Gulf Red Snapper
*Jumbo Lump Crab,
Tomatoes, Lemon Butter*

ACCOMPANIED WITH

Yukon Gold Mashed Potatoes
and Haricots Verts

DESSERT TRIO

Seasonal Bread Pudding
German Chocolate Cake
Fresh Seasonal Berries

\$84 PER PERSON

Menus and prices are subject to change.
Price includes non-alcoholic beverages
(Soda, iced tea, regular and decaf coffee).
All guests with dietary restrictions will be
accommodated with customized courses at the
time of the event.

DINNER MENU SUBSTITUTIONS

APPETIZERS

Soup Du Jour - No Charge
Crab Cake \$10/pp

SALADS

Beefsteak Tomato \$2/pp

STEAKS

10 oz. Filet Mignon \$10/pp
16 oz. Prime Ribeye \$14/pp
14 oz. Prime Strip \$10/pp
22 oz. Prime Bone-In Ribeye - Market

SIDE DISHES

Au Gratin Potatoes \$4/pp
Macaroni & Cheese \$4/pp
Steamed Jumbo Asparagus \$7/pp
Roasted Wild Mushrooms \$7/pp
Creamed Spinach \$5/pp

ADDITIONAL SIDE DISH OFFERINGS

(EACH SIDE SERVES APPROXIMATELY 4 GUESTS)

Yukon Gold Mashed Potatoes \$13
Au Gratin Potatoes \$14
French Green Beans \$14
Roasted Wild Mushrooms \$13
Macaroni & Cheese \$14
Jumbo Asparagus \$14

Lunch Selections

All morning events Monday – Saturday are required to have pre-set food items or menu selections. Groups of up to 30 guests will have a choice of 2 salads, 3 entrees (steak, fish, chicken, and/or pasta) and the dessert duo. Groups of 30 – 50 guests will have a choice of 1 salad, 2 entrees and the dessert duo. Groups of more than 50 guests will have a choice of a singular item for each course. A \$10 per person upcharge will be applied for groups over 50 that would like to select 2 entrée options (steak as first entrée option and host selects fish, chicken or pasta as second entrée option).

SOUP / SALAD

Soup Du Jour

Brenner's House Salad

ENTRÉE

(Host Chooses the Guest's Selections)

6 oz. Filet Mignon

Pan Seared Salmon

Jumbo Lump Crab, Tomatoes, Lemon Butter

Lemon Pepper Chicken

Cavatapi Pasta

With Fresh Baby Vegetables, Shaved Romano Cheese, White Wine Butter and Basil Sauce

ACCOMPANIED WITH

Haricot Verts and Mashed Potatoes

DESSERT DUO

German Chocolate Cake &

Fresh Seasonal Berries with Cream

LUNCHEON - 3 COURSE MENU \$60

OR

LUNCHEON - 2 COURSE \$55

Menus and prices are subject to change.

ADDITIONAL SIDE DISH OFFERINGS

Au Gratin Potatoes \$4/pp

Macaroni & Cheese \$4/pp

Steamed Jumbo Asparagus \$7/pp

Roasted Wild Mushrooms \$7/pp

Creamed Spinach \$5/pp

Brunch Selections

Groups of up to 30 guests will have a choice of 2 soup/salad course options, 3 entrées and the dessert duo. Groups of 30 – 50 guests will have a choice of 1 soup/salad course, 2 entrées and the dessert duo. Groups of more than 50 guests will have a choice of a singular item for each course. A \$8 per person upcharge will be applied for groups over 50 that would like to select 2 entrée options.

APPETIZER

French Toast

SOUP / SALAD

Lobster Bisque

Soup Du Jour

Caesar Salad

Wedge Salad

ENTRÉE

Crab Cake Benedict

Shrimp Scampi

Mimosa Salad with Grilled Chicken & Peacans*

Texas Breakfast with Scrambled Eggs

Country Fried Chicken & Biscuits

- A LA CARTE -

6 oz Filet Mignon + \$15

DESSERT DUO

German Chocolate Cake &

Fresh Seasonal Berries with Cream

BRUNCH BEVERAGES

Mimosa - \$10 / glass OR \$45 / Carafe

Bayou Bloody Mary - \$10.75 / glass

Signature Cocktails Available Upon Request

\$45 PER PERSON*

Menus and prices are subject to change.

*Only available for groups of 60 or fewer.

*Menu only available Saturday or Sunday from 11am – 3pm.

*Customized Brunch Pre-Set Menus available 2 – 3 weeks prior to event date.

**Contains nuts. We are not responsible for an individual's allergic reaction to our food.

Terms & Conditions

Deposit: A 25% deposit of the food and beverage minimum is required the day agreement is signed to reserve the event. A credit card number can be used to reserve the room for your function. If you do not have a credit card then cash or a check in the amount of 25% of the room minimum will be accepted.

Payments: Payment in full is due the day of the event unless prior arrangements have been made.
Food and beverage charges are based upon consumption; pricing is not negotiable.

Entertainment: Entertainment must be pre-approved by the restaurant. Brenner's on the Bayou reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

Time Limitations: The duration of an afternoon event is not to exceed 3pm unless contractual provisions have been arranged.
Events must conclude by 11:00pm, an additional fee of \$150.00 per hour applies for events that exceed allotted time

Guarantees: Brenner's on the Bayou requires a guaranteed number of guests seventy-two (72) hours prior to the event.
Menu selections must be decided ten (10) days prior to the event.

Accessibility: If a guest has any special needs or accommodation requirements, please immediately contact the Sales Manager at 713-868-4444.

ADDITIONAL SERVICES AND FEES

*Luncheon, Brunch and Children's Menus available upon request
Parties of 20 or more guests are required to have a set menu*

Menus

Pricing for additional course items are applied to the full menu cost
\$4.00 per additional option for appetizer, soup/salad and dessert courses
\$6.00 per additional entrée option
Cost for additional items that are not included in the basic menu selections will be priced by the Executive Chef

Valet

Lunch Valet service available \$120.00 per hour

Contracted Valet:

Events scheduled between 11:00am-3:30pm Monday-Saturday with guest counts greater than 20 are required to contract the valet service.
\$120.00 per valet per 20 guests; \$30.00 each additional hour over four hours

Audio Visual Equipment

Pricing Available Upon Request
iPod Docking Station - Complimentary
Only in The Loft & Blue Bar

Carving Chef

\$150.00

Blue Bar Chair and Table Rentals

Chair and table rentals are required for seated events in Blue Bar, fees vary depending upon table size and the type of chair and quantity.

Gazebo

Use of the gazebo for dinner service carries a \$150.00 service charge Sunday-Thursdays
A \$250.00 service charge applies for Friday and Saturday

Rentals: Floral, Chairs, Linens, Tenting, Cake Stands, Etc

For your convenience rentals can be made by Brenner's through our preferred vendors. Pricing varies, insurance is included and cost will be applied to the final bill. Our preferred vendor list is available upon request. Should you choose to contract these items yourself, you will be responsible for payment, scheduling, delivery, set-up and charges that apply to all.

Ceremonies

Use of the Gazebo or grounds for a ceremony is \$250.00. This fee is waived if the reception is booked in the Loft, Blue or from 11:00am-4:00pm

Photography Fee

\$150.00.

This fee is waived if the reception following the ceremony is booked in the Loft or Blue
Solo photo shoots can only be contracted 21 days or less from the shooting date