

51 *fifteen*

CUISINE & COCKTAILS

2238



PRIVATE DINING MENUS



## PRIVATE DINING HORS D'OEUVRES

Minimum 24 pieces per order

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CURRY CHICKEN	\$4
PEPPER-CRUSTED TENDERLOIN ON CROSTINI WITH CHIMICHURRI	\$5
LAMB LOLLIPOP	\$7
TUNA TARTARE WITH CRISPY LAVASH	\$3
BRAISED BEEF MEATBALLS WITH BLUE CHEESE SAUCE	\$3
PETITE CRAB CAKE	\$4
MARINATED SPICY GRILLED JUMBO SHRIMP	\$4
ZUCCHINI SAFFRON RISOTTO ARANCINI	\$4
BASIL TOMATO BRUSCHETTA AND GOAT CHEESE	\$4
WILD MUSHROOMS CRISPY WONTON	\$3
VEGETARIAN SPRING ROLL	\$4
CRISPY MAC & CHEESE BALLS	\$3
BLACK BEAN EMPANADAS	\$4
PROSCUITTO, ARUGULA, AND BARRATA CHEESE	\$5
TEMPURA LOBSTER BITES SERVED WITH TERIYAKI SAUCE	\$6

# PRIVATE DINING BRUNCH \$50/pp

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SOFT DRINK & ICED TEA INCLUDED

## SOUPS AND SALADS

*(Choose 2 for your guests to select from)*

**POBLANO BISQUE**

**CAESAR SALAD**

**51FIFTEEN SALAD**

*mixed greens, fresh fruit, parmesan cheese, and cilantro dressing*

## ENTRÉE

*(Choose 4 for your guests to select from)*

**CRAB CAKES EGGS BENEDICT**

**FILET MEDALLIONS EGGS BENEDICT**

**HUEVOS RANCHEROS**

*eggs, sliced steak, manchego cheese, pico de gallo,  
black beans, rice, crispy tortilla, ranchero sauce*

**CRAB MEAT AVOCADO OMELETTE**

*mozzarella cheese, habanero sauce*

**PASTA PRIMAVERA**

*homemade pesto and mixed vegetables*

**BANANAS FOSTER FRENCH TOAST**

*maple syrup, bacon, and scrambled eggs*

## DESSERT

*(Choose 2 for your guests to select from)*

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

**TIRAMISU**

# PRIVATE DINING LUNCH 1 \$55/pp

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SOFT DRINK & ICED TEA INCLUDED

## SOUPS AND SALADS

*(Choose 2 for your guests to select from)*

**POBLANO BISQUE**

**CAESAR SALAD**

**SLICED ICEBERG WEDGE SALAD**

*applewood bacon, crumbled gorgonzola, cherry tomato, and blue cheese dressing*

## ENTRÉE

*(Choose 3 for your guests to select from)*

**FILET MIGNON 6**

*asparagus and garlic mashed potatoes*

**NEW YORK STRIP 10oz**

**HERB CRUSTED ALASKAN SALMON**

*asparagus and garlic mashed potatoes*

**HERB AIRLINE CHICKEN BREAST**

*asparagus and garlic mashed potatoes*

**EGGPLANT LASAGNA**

*Marinara and Bechamel sauce*

**GREEN PEA AND CORN RISOTTO**

*topped with burrata cheese and roasted cherry tomatoes*

## DESSERT

*(Choose 2 for your guests to select from)*

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

# PRIVATE DINING LUNCH 2 \$65/pp

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**SOFT DRINK & ICED TEA INCLUDED**

## **SOUPS AND SALADS**

*(Choose 2 for your guests to select from)*

**POBLANO BISQUE**

**LOBSTER BISQUE**

**CAESAR SALAD**

**51FIFTEEN SALAD**

*mixed greens, fresh fruit, parmesan cheese, and cilantro dressing*

## **ENTRÉE**

*(Choose 3 for your guests to select from)*

**FILET MIGNON 8oz**

*asparagus and garlic mashed potatoes*

**RIBEYE 12oz**

*asparagus and garlic mashed potatoes*

**HERB CRUSTED ALASKAN SALMON**

*asparagus and garlic mashed potatoes*

**HERB AIRLINE CHICKEN BREAST**

*asparagus and garlic mashed potatoes*

**MUSHROOM AND CHEESE RAVIOLI**

*Chef's mixed mushrooms, fresh homemade tomato sauce, parmesan cheese*

**GREEN PEA AND CORN RISOTTO**

*topped with burrata cheese and roasted cherry tomatoes*

## **DESSERT**

*(Choose 2 for your guests to select from)*

**WHITE CHOCOLATE BREAD PUDDING**

**KEY LIME PIE**

**51FIFTEEN CHEESECAKE**

**TIRAMISU**

# PRIVATE DINING DINNER 1 \$85/pp

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SOFT DRINK & ICED TEA INCLUDED

## APPETIZERS FOR THE TABLE

*(Choose 1 for your guests)*

### PEPPER CRUSTED TENDERLOIN CROSTINI

#### CRAB CAKE MARYLAND

*jumbo lump with lemon cajun lobster sauce*

#### NEW ZEALAND LAMB LOLLIPOP

*chimichurri*

## SOUPS AND SALADS

*(Choose 2 for your guests to select from)*

#### POBLANO BISQUE

#### LOBSTER BISQUE

#### CAESAR SALAD

#### SLICED ICEBERG WEDGE SALAD

*applewood bacon, crumbled gorgonzola, cherry tomato, and blue cheese dressing*

## ENTRÉES

*(Choose 4 for your guests to select from)*

#### FILET MIGNON 8oz

#### RIBEYE 12oz

#### HERB CRUSTED ALASKAN SALMON

*lemon beurre blanc*

#### SEAFOOD LINGUINI

*shrimp, scallops, and white fish*

#### HERB AIRLINE CHICKEN BREAST

*lemon beurre blanc*

#### EGGPLANT LASAGNA

*Marinara and Bechamel sauce*

## STEAK UPGRADE: \$25

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

## SIDES

*(Choose 2 for your guests)*

#### ASPARAGUS

#### MACARONI & CHEESE

#### BRUSSELS SPROUTS

#### AU GRATIN POTATOES

#### GARLIC MASHED POTATOES

## DESSERT

*(Choose 2 for your guests to select from)*

#### WHITE CHOCOLATE BREAD PUDDING

#### GODIVA CHOCOLATE CAKE

#### KEY LIME PIE

# PRIVATE DINING DINNER 2 \$95/pp

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SOFT DRINK & ICED TEA INCLUDED

## APPETIZERS FOR THE TABLE

*(Choose 2 for your guests)*

### NEW ZEALAND LAMB LOLLIPOP

*chimichurri*

### CRAB CAKE MARYLAND

*jumbo lump with lemon cajun lobster sauce*

### ASPARAGUS WRAPPED PROSCIUTTO

### PEPPER CRUSTED TENDERLOIN CROSTINI

## SOUPS AND SALADS

*(Choose 2 for your guests to select from)*

### POBLANO BISQUE

### LOBSTER BISQUE

### CAESAR SALAD

### 51FIFTEEN SALAD

*mixed greens, fresh fruit, parmesan cheese,  
and cilantro dressing*

## ENTRÉES

*(Choose 4 for your guests to select from)*

### FILET MIGNON 9oz

### NEW YORK STRIP 12oz

### RIBEYE 12oz

### HERB CRUSTED ALASKAN SALMON

*lemon beurre blanc*

### SEAFOOD LINGUINI

*shrimp, scallops, and white fish*

### HERB AIRLINE CHICKEN BREAST

*grain mustard beurre blanc*

### EGGPLANT LASAGNA

*Marinara and Bechamel sauce*

## STEAK UPGRADE: \$25

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

## SIDES

*(Choose 2 for your guests)*

### ASPARAGUS

### MACARONI & CHEESE

### BRUSSELS SPROUTS

### AU GRATIN POTATOES

### GARLIC MASHED POTATOES

### FRIED RICE

## DESSERT

*(Choose 2 for your guests to select from)*

### WHITE CHOCOLATE BREAD PUDDING

### GODIVA CHOCOLATE CAKE

### KEY LIME PIE

### TIRAMISU



# PRIVATE DINING DINNER 2 \$105/pp

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SOFT DRINK & ICED TEA INCLUDED

## APPETIZERS FOR THE TABLE

*(Choose 2 for your guests)*

### NEW ZEALAND LAMB LOLLIPOP

*chimichurri*

### CRAB CAKE MARYLAND

*jumbo lump with lemon cajun lobster sauce*

### BACON WRAPPED SHRIMP

*Manchego cheese, Jalapeño sweet chilli sauce*

### ASPARAGUS WRAPPED PROSCIUTTO

## SOUPS AND SALADS

*(Choose 2 for your guests to select from)*

### POBLANO BISQUE

### SEAFOOD SOUP

### CAESAR SALAD

### AVOCADO CUCUMBER SALAD

*sliced avocado, julienne cut English cucumber, sweet Pedro Ximénez sherry, arugula, ricotta salata*

## ENTRÉES

*(Choose 4 for your guests to select from)*

### LAMB CHOPS

### FILET MIGNON 10oz

### NEW YORK STRIP 14oz

### RIBEYE 14oz

### ALMONDINE CRUSTED SNAPPER

### TEMPURA LOBSTER

*sweet chili & chipotle lime tartar sauce*

### HERB AIRLINE CHICKEN BREAST

*roasted garlic and thyme Au Jus*

### EGGPLANT LASAGNA

*Marinara and Bechamel sauce*

## STEAK UPGRADE: \$20

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

## SIDES

*(Choose 2 for your guests)*

### ASPARAGUS

### GARLIC SAUTEED SPINACH

### BRUSSELS SPROUTS

### GARLIC MASHED POTATOES

### SAFFRON RISOTTO

### CREAM OF CORN

### CAULIFLOWER GRATIN

## DESSERT

*(Choose 2 for your guests to select from)*

### BREAD PUDDING

### GODIVA CHOCOLATE CAKE

### KEY LIME PIE

### OPERA CAKE

### CRÈME BRÛLÉE

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*



## TULIPE ROOM

- Ideal for networking, cocktail reception & seated lunch or dinner
- Located near the front of the restaurant
- Directly off the main bar  
Can accommodate:

25 guests seated

30 guests reception style



## TULIPE LOUNGE

- Ideal for networking, cocktail reception & seated lunch or dinner
- Located near the front of the Restaurant, directly off the main bar
- Can accommodate:

34 guests seated

40 guests reception style



## SAGE ROOM

- Ideal for meetings, seated lunch or dinner and cocktail reception.
- Can accommodate:
  - 30 guests seated
  - 50 guests reception style
- 70" TV and Microphone (additional charge)



## 5<sup>TH</sup> AVE ROOM

- Ideal for meetings, seated for lunch or dinner, and cocktail reception
- Can accommodate:
  - 50 guests seated
  - 75 guests reception style
- This space is equipped with screen, projector, and microphone for presentation (additional charge)

**51FIFTEEN CUISINE & COCKTAILS**

Restaurant - Bar - Lounge - Private Dining Suites

5175 Westheimer Road - Houston, TX 77056 - 2nd floor Saks Fifth Avenue - Galleria Mall

713.963.8067

51fifteen.com

**RESTAURANT HOURS**

Lunch            Monday - Friday, 11am to 3pm  
Brunch          Saturday & Sunday, 11am to 3pm  
Dinner          Monday - Wednesday, 4pm to 9pm  
Dinner          Thursday - Saturday, 4pm to 10pm  
Dinner          Sunday, 4pm to 5pm

**CONTACT**    51fifteenevents@51fifteen.com  
832.840.0667

**PARKING**    Valet parking (available daily for a nominal charge) & complimentary parking (purple garage right below Saks Fifth Avenue)

**DECOR**        Modern/Contemporary

**Custom Menus**

Add a personal touch to your menu with a custom title placed at each setting and listing the night's selections, these menus make wonderful mementos. / Complimentary

**Dietary Requests**

51fifteen is always able to accommodate special dietary needs; please let us know about any allergies or dietary restrictions as soon as possible.

**Audio Visual**

For presentation or slide shows, you can rent our in-house screen and projector / \$280 (only available in 5th Ave Room)

In the Sage Room you can rent our in-house 72" TV / \$150 and microphone / \$85

**Weddings**

Our private rooms are available when the restaurant opens for dinner at 5pm. If you need some extra time to set up, we can call our staff in early. / \$100 per hour

**Storage**

51fifteen will hold basic décor the morning of your event day up to the end of the event date. Anything left will be disposed of if not previously arranged with your Sales Manager.

**Late Arrivals**

51fifteen reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your Sales Manager if you are running more than 15 minutes late to your event.

**Additional Needs**

**SET-UP & BREAKDOWN FEE:** \$250 & up \*Based on event production needs.

**HOUSTON POLICE DEPARTMENT (HPD):** Required. One HPD per 80 guests / \$35 per hour

**Rentals**

Spaces at 51fifteen include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive.

**Accommodations**

Appointments to view spaces can be made by contacting the Event Coordinator Monday thru Friday 10am to 6pm via the contact information provided below. Certain time restrictions and food and beverages minimums may be apply for exclusive use of private dining spaces.

**Phone:** 832.840.0667  
**Email:** 51fifteenevents@51fifteen.com

**Beverage Service**

All beverages are sold on a per drink basis. Cash and hosted bar arrangements are available. In order to ensure availability, wine selections are requested two (2) weeks prior to your event.

**Guaranteed Guest Count**

A final guaranteed guest count is required 6 business days in advance for all events.

**Valet Parking**

Valet parking can be added to your checks, should you wish to host it.

**Prices**

Prices are subject to change without notice; to guarantee pricing we require a signed contract.

**Decorations, Signage & Rules**

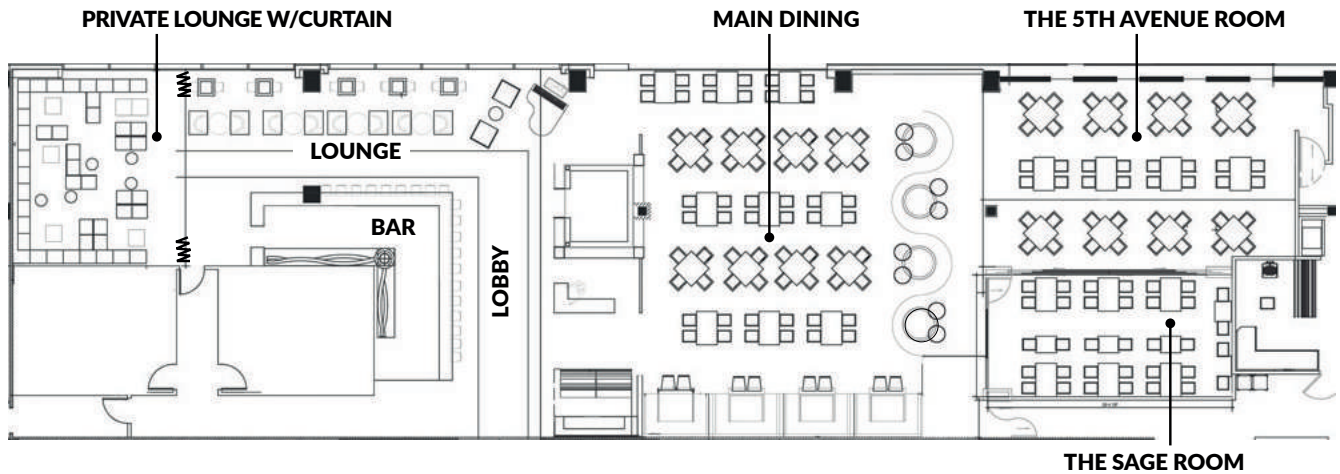
To avoid damage to furnishing & equipment, signs and decorations may not be attached to walls or tables with staples, nails, tacks, tape or any other adhesive. Please refrain from using confetti. 51fifteen is not responsible and may not be held liable for decorations, equipment or any other property left after an event.

**Menu Selections**

The menu contained in this packet are for your suggestion only, menu can be customized to meet every request and dietary concern. Menu selections are required a minimum of two (2) weeks prior to the event date.

**Fees**

- **SERVICE CHARGE**  
21% will be applied to all private dining reservations.
- **TAX**  
Texas State Sale Tax of 8.25% will be applied to all final bills unless a tax-exempt status is applicable
- **OUTSIDE CATERERS**  
51fifteen do not allow outside caterers.
- **BOOKING**  
A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 5 days in advance of your event. For buyouts and December events, final payment is due 30 days in advance. We do not accept split checks all food & non-alcohol beverages must be on the same check.



FOR EVENT INQUIRIES VISIT [51FIFTEEN.COM](http://51FIFTEEN.COM) OR YOU MAY CONTACT US AT 713.963.8067 FOR MORE INFORMATION.



5175 WESTHEIMER ROAD | HOUSTON, TX 77056  
 2ND FLOOR SAKS FIFTH AVENUE - GALLERIA  
 713.963.8067 | [51FIFTEEN.COM](http://51FIFTEEN.COM)