Since 1936

Brenner's®

STEAKHOUSE

On the River Walk

A CURATED SOIRÉE

holiday edition









the ultimate HOLIDAY EXPERIENCE

CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

FESTIVE DÉCOR & DETAILS

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

INTERACTIVE ELEMENTS

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

HOLIDAY CATERING

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether its our Mexican Wedding Cookies, Christmas, Hanukkah Cookies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

the liquid CHEER



Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.

the wine WHISPERER



Elevate your event with a personalized wine tasting experience led by our expert sommelier. Thoughtfully designed for private groups, this immersive journey highlights rare and boutique wines from around the world, each hand-selected to reflect your group's unique tastes and preferences.

Whether you're celebrating a special occasion or simply seeking a more interactive dining experience, our sommelier will guide your group through a curated lineup, offering insight into regions, producers, and pairing philosophies. From selecting the perfect bottle to complement your meal to exploring hidden gems from our extensive wine list, this experience is both educational and enjoyable, transforming wine into a shared story told through each pour.



LOSOYA ROOM

Our main dining room, located on the street level, can accommodate both seated dinner and cocktail receptions. This open space boasts a working wine wall, chandeliers, exposed brick, and beautiful wood accents. From business dinners to receptions or social gatherings the Losoya Room's versatility is perfect for a variety of functions. Adding the adjacent patio allows your guests to enjoy a tree-top view of the Riverwalk below.

Losoya- 60 seated/ 75 reception

Losoya + Patio 88 seated/ 100 reception

MEZZANINE

The Mezzanine is a unique, intimate loft with views of an original limestone wall and the piano bar below. Its neutral color palate, warm wood accents and beautiful chandeliers are the perfect backdrop for any occasion. With 2 levels, the Mezzanine can be reserved both privately or semi-privately depending on your specific event needs.

Mezzanine- privately- 40 seated/ 60 reception

Mezzanine- semi-privately- 20- seated events only

PIANO BAR

The Piano Bar's lively ambiance with wood tones, limestone, and natural light from the adjacent River Walk Patio is the perfect setting for your next event. With a live pianist playing nightly, your guests will swoon while enjoying handcrafted cocktails and delicious chef-crafted appetizers. Adding the Riverwalk Patio to your private events brings you the best of both indoors and out.

Piano Bar- seated 24 / 45 reception

Piano Bar + River Walk Patio- 56 seated/ 60 reception

RIVER WALK PATIO

The River Walk Patio offers a unique outdoor dining experience with an incredible view and impressive ambiance, that is perfect for receptions or seated dinners.

River Walk Patio- seated 32/ 50 reception

Please see Terms & Conditions

Passed & Stationary Hors D'oeuvres

Minimum 25 pieces of each item

COLD HORS D'OEUVRES

Louisiana Boiled Shrimp Cocktail $8.00 ea
Atomic Cocktail Sauce

Fresh Bruschetta Crostini $3.00 ea
Diced Tomatoes, Parmesan Basil, Toasted Crostini, Balsamic Reduction

Deviled Eggs $3.00 ea
Pickled Red Jalapeno, Green Sriracha Aioli

Oysters 1/2 Shell MKT
Cocktail Sauce, Atomic Horseradish, Mignonette

Snapper Ceviche Shooters $5.00 ea
Lime Juice, Pico De Gallo

Shrimp Campechana Shooter $5.00 ea
Crab, Lobster, Shrimp, Jalapenos, Pico De Gallo

Mini Crab Lobster Roll $7.00 ea
Maine Style Lobster & Crab Salad

Poke Tacos $6.00 ea
Crispy Wanton, Dynamite Sauce, Avocado, Mango

HOT HORS D'OEUVRES

Roasted Bacon Bites $6.00 ea
Chipotle Maple Glaze, Blue Cheese, Crema

Bacon Wrapped Quail Breasts $4.00 ea
Stuffed with Jalapeno & Mozzarella

Rockefeller Stuffed Mushrooms $4.00 ea
Creamed Spinach, Hollandaise

Mini Crab Cakes $7.00 ea
Jumbo Lump Crabmeat, Cajun Breading, Remoulade

Seafood Stuffed Mushrooms $5.00 ea
Crab Stuffing

Bacon Wrapped Shrimp $6.00 ea
Jack Cheese, Jalapeno, Chipotle Maple

Short Rib Empanada $6 ea.
Bruised mole short rib, jack cheese, potatoes, chimichurri

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 25)

Fresh Fruit Display $125.00 (serves 25)

Crudités Display with Dipping Sauces $85.00 (serves 25)

Artisanal Cheese Display (seasonal selections) $8.00 per person

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

CUSTOM TOWERS

Lobster Tail Market Price Each

King Crab Market Price Per Pound

CAVIAR - MKT

KNIFE & FORK

Serves 25 guests - Requires a carving station (CARVING STATION $100)

Beef Tenderloin $500
Creamy horseradish

N.Y. Strip $600
Creamy horseradish

Ribeye $600
Creamy horseradish

(Add petite rolls $1 pp or soft pretzel sticks $2pp)

SWEET MINIS $150

(Choice of Two- 25 pieces per choice)

Mexican Wedding Cookies

Blueberry Cheesecakes

Valrhona Chocolate Brownies

Bread Pudding Bites

DESSERT

Creme Bruleé Spoons $3 ea.

Price is per piece and minimum orders apply. Menus and pricing subject to change and do not include banquet fee, gratuity, or sales tax.

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).

STARTER

Lobster Bisque

Shrimp Cocktail

SALAD

Caesar Salad

Local Greens

ENTRÉE

8 oz. Filet Mignon

Pan Seared Salmon
Jumbo Lump Crab, Tomatoes, Lemon Butter

Pan Roasted Chicken

Gulf Red Snapper
Jumbo Lump Crab, Tomatoes, Lemon Butter

ACCOMPANIMENTS

Served Family Style

Asparagus

Sour Cream Potatoes Purée

DESSERT DUO

Select 2

Pecan Bread Pudding

Chocolate Diva Cupcake

Blueberry Cheesecake

$89 PER PERSON

Price includes 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

Crab Cake $10/pp

SALADS

Beefsteak Tomato $2/pp

Roquefort and Wedge $2/pp

STEAKS

12 oz. Filet Mignon $14/pp

16 oz. Prime Ribeye $14/pp

22 oz. Prime Bone-In Ribeye - Market

6 oz. Wagyu $20/pp

SIDE DISHES

Au Gratin Potatoes $4/pp

Macaroni & Cheese $4/pp

Roasted Wild Mushrooms $7/pp

Creamed Spinach $5/pp

Brussels Bacon & Apple $4/pp

Menus and prices are subject to change. Prices do not include banquet fee, gratuity, and sales tax.

Lunch Selections

(Host Chooses the Guests' 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

Lobster Bisque

Local Greens

ENTRÉE

(Host Chooses the Guest's Selections)

6 oz. Filet Mignon

Pan Seared Salmon
Jumbo Lump Crab, Tomatoes, Lemon Butter

Pan Roasted Chicken

ACCOMPANIMENTS

Served Family Style

Asparagus and Sour Cream Potato Purée

DESSERT DUO

Pecan Bread Pudding

Blueberry Cheesecake

Includes Iced Tea, Regular or Decaf Coffee

LUNCHEON - 3 COURSE MENU $60 OR LUNCHEON - 2 COURSE $55

Menus and prices are subject to change and
are not inclusive of banquet fee or gratuity

LUNCH MENU SUBSTITUTIONS

APPETIZERS

Crab Cake $10/pp

SALADS

Beefsteak Tomato $2/pp

Roquefort and Wedge $2/pp

STEAKS

12 oz. Filet Mignon $14/pp

16 oz. Prime Ribeye $14/pp

22 oz. Prime Bone-In Ribeye - Market

6 oz. Wagyu $20/pp

SIDE DISHES

Au Gratin Potatoes $4/pp

Macaroni & Cheese $4/pp

Roasted Wild Mushrooms $7/pp

Creamed Spinach $5/pp

Brussels Bacon & Apple $4/pp

DESSERT

Chocolate Diva Cupcake $3/pp

Terms & Conditions

Deposit: A 25% deposit of the food and beverage minimum is required to reserve the event, 50% for Losoya Room Agreements are executed electronically. Your deposit, while applied 100% to your final bill, is non-refundable.

Payments: Payment in full is due the day of the event unless prior arrangements have been made.

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

Time Limitations: The duration of your event is listed in your agreement. Events beginning before or ending after normal business hours may encounter $500 fee per hour.

Guarantees: Brenner's on the Riverwalk requires a guaranteed number of guests 5 Business days prior to the event. Menu selections must be decided ten (10) Business days prior to the event.

Accessibility: If a guest has any special needs or accommodation requirements, please alert the Sales Manager prior to arrival.

Décor: All décor must be approved prior to arrival

ADDITIONAL SERVICES AND FEES

Custom Menus and Children's Menus available upon request
Parties of 17 or more guests are required to have a set menu

Menus

Pricing for additional course items are applied to the full menu cost
Cost for additional items that are not included in the basic menu selections will be priced by the Executive Chef

Audio Visual Equipment

Pricing Available Upon Request

Carving Chef

$150.00

Bartenders

$175.00
Bartenders are required for parties of 30 or more.

Rentals: Florals, Chairs, Linens, 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.