

Brenner's[®]
Steakhouse

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 it's our signature homemade 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.



PRIVATE PARTY ROOMS & Event Descriptions

BURGUNDY ROOM

This is an intimate space with wine shelving, original artwork and views of our working wine cellar. This room will accommodate up to 22 guests for a seated dinner.

GARDEN ROOM

A unique separate dining room lined with mahogany French doors, rich draperies, original artwork and great views of our lush grounds. The Garden Room has a private entrance, patio, and its own restrooms. A 75" T.V. is available for your use.

This room will accommodate 64 guests for a seated dinner or 150 guests for cocktails and passed hors d'oeuvres.

WATERFALL PATIO

Located in the heart of our garden, lined with foliage and waterfalls, you can celebrate an intimate event for 2 or a rousing get-together for up to 24 guests.

BAR PATIO

Between our Main Bar and lively features, this outdoor area accommodates up to 20 guests seated or 30 guests for a cocktail reception.

For further information, contact
brenbanquet@ldry.com or 713-465-2901

HORS D'OEUVRE

Selection

Priced per piece
(minimum order of 20 per selection, please)

SUN-DRIED TOMATO BRUSCHETTA CROSTINI	\$3.00
ASIAN-STYLE MEATBALLS	\$3.50
SHRIMP COCKTAIL	\$7.50
MINI CRAB CAKES	\$6.50
FRIED LOBSTER BITES WITH SPICY AIOLI	\$6.50
CHICKEN EMPANADA	\$4.00
BANG BANG ROCK SHRIMP SKEWER	\$5.50
GRILLED SHRIMP SKEWER	\$6.00
GRILLED CHICKEN SKEWER	\$6.00
WAGYU MISO TENDERLOIN SKEWER	\$6.50
TEXAS QUAIL BITE	\$6.50
SEARED GOAT CHEESE	\$3.00
LAMB LOLLIPOP	\$8.00
FRUIT & CHEESE SKEWER	\$4.00
GRILLED CHEESE & SUN DRIED TOMATO PESTO	\$4.00
ROCKEFELLER STUFFED MUSHROOMS	\$4.00
DEVILED EGGS	\$4.00

DISPLAYS

(Large serves 30–50, Small serves 15–25)

ASSORTED FRUIT	Large \$100	Small \$75
CRUDITÉ	Large \$100	Small \$75
CHARCUTERIE	Large \$200	Small \$100
SWEET MINIS	\$150 (50 pcs)	
Cheesecake, Bread Pudding, Brownie Bites		
CUSTOM SHELLFISH TOWER	MKT	

CARVING STATIONS

serves 15-20 per order. add petite rolls \$1 pp
(\$150 carving fee)

BEEF TENDERLOIN

Creamy Horseradish
\$500

PRIME RIB

Creamy Horseradish
\$600

NEW YORK STRIP

Creamy Horseradish
\$650

MENU Selections

FOR GROUPS UP TO 39

Your choice of: 2 Appetizers (4-course menus only), 2 Soups or Salads, 3 Entrées.

FOR GROUPS OVER 40

Your choice of: 2 Appetizer (4-course menus only), 2 Soup or Salad, 2 Entrées.

LUNCH MENU

(3–Course)

SOUP OR SALAD

Soup du Jour
Caesar Salad, Mixed Greens Salad

ENTRÉE

6 oz Filet Mignon
Seared Wild Salmon
Pan Seared Airline Chicken Breast

ACCOMPANIMENTS

Mashed Potatoes
French Green Beans

DESSERT DUO

(select two)
Croissant Bread Pudding
Cheesecake with Berries
or Brownie

\$75 Per Guest

BRONZE MENU

(4–Course)

APPETIZER

Seared Goat Cheese, Shrimp Cocktail, Texas Quail

SOUP OR SALAD

Soup du Jour, Caesar Salad,
Mixed Greens Salad

ENTRÉE

8 oz Filet Mignon
Seared Wild Salmon
Pan Seared Air line Chicken Breast

ACCOMPANIMENTS

Mashed Potatoes
French Green Beans

DESSERT DUO

(select two)
Croissant Bread Pudding
Cheesecake with Berries

\$95 Per Guest

SILVER MENU

(4–Course)

APPETIZER

Seared Goat Cheese, Shrimp Cocktail, Texas Quail

SOUP OR SALAD

Lobster Bisque, BLT Wedge Salad
Caesar Salad, Mixed Greens Salad

ENTRÉE

10 oz Filet Mignon
Seared Wild Salmon
Pan Seared Airline Chicken Breast

ACCOMPANIMENTS

Mashed Potatoes
French Green Beans

DESSERT DUO

(select two)
Croissant Bread Pudding
Cheesecake with Berries
or Brownie

\$105 Per Guest

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.

GOLD MENU

(4-Course)

APPETIZER

Lamb Lollipop, Shrimp Cocktail, Jumbo Lump Crab Cake, Seared Goat Cheese, Texas Quail

SOUP OR SALAD

Lobster Bisque
BLT Wedge, Caesar Salad
Mixed Greens Salad, Greek Salad

ENTRÉE

10 oz Filet Mignon
Gulf Red Snapper with Jumbo Lump Crab
16 oz Prime Ribeye
Short Rib with Truffle Jus

ACCOMPANIMENTS

Mashed Potatoes
French Green Beans

DESSERT DUO

(select two)
Croissant Bread Pudding
Cheesecake with Berries
Carrot Cake or Brownie

\$125 Per Guest

PLATINUM MENU

(4-Course)

APPETIZER

Lamb Lollipop, Shrimp Cocktail, Jumbo Lump Crab Cake, Seared Goat Cheese, Texas Quail

SOUP OR SALAD

Lobster Bisque, BLT Wedge, Caesar Salad
Mixed Greens Salad, Greek Salad

ENTRÉE

8 oz Filet Mignon & 6 oz Lobster Tail
Gulf Red Snapper with Lemon Butter
16 oz Prime Ribeye
Short Rib with Truffle Jus
14 oz Prime Strip

ACCOMPANIMENTS

(select two)
Mashed Potatoes, Mac & Cheese
Jumbo Asparagus, French Green Beans

DESSERT DUO

(select two)
Croissant Bread Pudding
Cheesecake with Berries
Carrot Cake or Brownie

\$149 Per Guest

MENU UPGRADES

APPETIZERS

Lamb Lollipops +\$6
Jumbo Lump Crab Cake +\$10

SOUP OR SALAD

Lobster Bisque +\$3
Greek Salad +\$2

ADDITIONS FOR THE TABLE

Cognac Peppercorn Sauce +\$9
Morel Mushroom Sauce +\$10
Truffle Butter +\$10
Wild Exotic Mushrooms +\$12
Lobster Tail MKT

ENTRÉES

Gulf Red Snapper w/
Jumbo Lump Crab +\$9
16 oz Prime Ribeye +\$14
10 oz Filet Mignon +\$12
14 oz Prime Strip +\$16

SIDES

Jumbo Asparagus +\$4
Mac & Cheese +\$4
Sautéed Mushrooms +\$4
Creamed Spinach +\$4
Au gratin potatoes \$4
Herb roasted potatoes \$4

Please send final menu selections 10 days prior to your event.

Sides are served family style to the table. Coffee, tea and soft drinks are not included.

All menus and pricing are subject to change.

Menus are not inclusive of banquet fee, gratuity, or sales tax.

BAR OPTIONS & Other Conditions

Priced per piece
(minimum order of 20 per selection, please)

The organizer for each event may specify bar options available to their guests; however, all events are billed based on consumption. Our full Wine and Liquor List is available to you. We can also make recommendations based on your preferences and price range. Please note that we do not permit cash bars.

PRIVATE BAR SET-UP WITH PERSONAL BARTENDER \$175

Required for all Garden Room events serving alcohol. Bar will be stocked with pre-selected wines, liquors, beers, and non-alcoholic beverages.

SECURITY Brenner's reserves the right to charge \$120 for parties of 60 or more, and includes 4 hours of security.

GAZEBO \$500 (Gazebo will be complimentary upon request for events from 11:00 am to 3:30 pm) The Gazebo may be booked for Garden Room events unless previously requested by another party. Unless otherwise guaranteed by contract, the Gazebo will be used for à la carte reservations.

AUDIO VISUAL EQUIPMENT

Quotes upon request. Flat Screen TV available in the Garden Room only.

DÉCOR Outside décor and florals are welcome.

No nailing, stapling, or taping to walls/fence permitted.

No glitter permitted. Please inform Event Coordinator of your needs if you would like assistance in orchestrating florals, linen rentals, or other décor.

CAKE CUTTING FEE \$3 per person to include cutting service, plates & utensils. Fee is waived if the dessert acts as a substitution for the preset desserts on the lunch or dinner menus listed herein.

CLEAN UP FEE \$50

Applied if cleanup of items such as flower petals, confetti, etc. is required after an event.

ADDITIONAL TIME ROOM FEE \$500 per hour.

Applied if event does not end at the contracted time. 30 minutes after contracted end time, fee will be applied for the initial hour, and every subsequent hour past contracted time.

* Please note all items above are subject to change.
For further information, contact: brenbanquet@ldry.com or 713-465-2901