

Since 1936
Brenner's[®]
STEAKHOUSE
On the Bayou

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, caramel chocolate popcorn, 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.





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 50 for a seated dinner and up to 60 for a reception. Covering has been permanently installed, The Deck is included with the Blue Bar.

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

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

SALADS

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

\$95 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

SALAD

Beefsteak Tomato \$2/pp

STEAKS

10 oz. Filet Mignon \$12/pp
16 oz. Prime Ribeye \$15/pp
14 oz. Prime Strip \$12/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

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

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 \$69

OR

LUNCHEON - 2 COURSE \$64

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

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

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

\$55 PER PERSON*

Menus and prices are subject to change.

*Only available for groups of 60 or fewer.

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

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

TERMS & CONDITIONS

Deposit: All spaces are reserved with a signed contract and 25% deposit of the food and beverage minimum. Contracts are sent electronically for execution and are not able to be forwarded or transferred. All contracts require a credit card to be placed on file. Deposits are non-refundable.

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–Thursday

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