

°BRIX

Wine Cellars & Restaurant

2021 PRIVATE EVENT PACKET

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2021 PRIVATE EVENT PACKET

WELCOME

Thank you for your interest in hosting an event at BRIX Wine Cellars & Restaurant. In this packet, you will find information about our different event options and instructions on how to book an event with us. Whether you are looking for a casual night out, a place to host a business lunch or dinner or something more formal, we will be happy to assist you in selecting the options that will suit your group perfectly! If you have any questions or would like us to check availability for you, please contact us at 281.374.6100 or events@brixcellars.com

STEPS TO BOOK YOUR EVENT

1: CONTACT OUR EVENT DIRECTOR

If you haven't already done so, please call 281.374.6100 and ask to speak with our event director. We recommend estimating your guest count at this time, this will help us determine the best format for your event.

2: SECURE YOUR EVENT DATE AND TIME WITH A ROOM HOLD AGREEMENT

We do not charge a "room fee" to reserve a private room or area for your event. Our event director will email you a room reservation agreement which will reflect a food and beverage minimum for the evening and we just ask that you secure your reservation with a valid credit card.

3: REVIEW THE PROPOSAL AND MAKE FINAL MENU & BEVERAGE SELECTIONS

You will be sent a proposal based on the information given. The proposal is simply a starting point and may not reflect what you have in mind for the evening. If you would like to make any changes, please let us know and we will adjust accordingly. Once you are satisfied with the proposal, we will send you a final event agreement to review and sign.

4: SIGN AND RETURN THE EVENT AGREEMENT

The event agreement will outline the final event details along with your food and beverage selections. We ask that you please sign and return the event agreement to secure your menu selections and to ensure we have enough of your preferred wine in stock.

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EVENT SPACES

Brix Wine Cellars & Restaurant and Brixology Crafted Cocktails offer a variety of private and semi-private options perfect for happy hour, casual dining, business functions and special events. Brix Wine Cellars & Restaurant has 3 private rooms that can be made private and can accommodate seated dinners of up to 48 or mix and mingle events up to 75. Ask about reserving all 3 private rooms for more capacity. Brixology Crafted Cocktails can be divided for a semi-private function or can be “bought out” for an evening. We offer a variety of packages that make us the perfect location for private, corporate, fundraising and social events such as birthday parties, rehearsal dinners, baby showers, anniversaries and more!

CAPACITIES

ROOM	SEATED	RECEPTION	AV
VISTA	30	45	
BORDEAUX	48	75	✓
GROTTO	12	15	

SPECIAL REQUESTS AND AMENITIES

We can arrange to have flowers or custom centerpieces delivered to your event. The Bordeaux Room has a 70” LCD television. Brix and Brixology both have VGA connectivity for a computer and a Blu-Ray/DVD player.

STAFF

We are happy to provide a professional and efficient staff for your private dining experience with a gratuity of 20%. Some events may require extra fees. All fees and costs will be listed in the Event Agreement for your event.

BEVERAGES

We will help you select the perfect beverages for your event. Selections will be based on number of guests, duration of the event and special requests. We offer an award-winning international wine list, hand-selected draught and bottled beers as well as fantastic hand-crafted cocktails. We have something that every palate will enjoy!

CUSTOM MENUS

You have several options for your dinner event. Choose from one of our pre-selected menus or hors d’oeuvre options found in this packet or have our chef design a dinner specifically for your guests. Please notify us of any special dietary requirements or food allergies.

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HORS D'OEUVRE SELECTION LIST

**Minimum order of 12 pieces per selection*

Spicy Thai-mango marinated shrimp skewer \$3

Maryland style crab cake with lemon aioli \$3

Coconut shrimp with sriracha cream sauce \$3

Korean beef skewer \$3

Lemon basil chicken skewer \$2.5

Curried chicken salad with almonds and grapes in phyllo pastry cup \$2.5

Southern fried chicken tender with sweet chili sauce \$2.5

Seasonal vegetable bruschetta (V) **\$2.5**

Puff pastry tart with goat cheese and roasted vegetables (V) \$2

Arancini (V) \$2

Wild mushroom bruschetta, Parmigiano-Reggiano (V) \$2

Pork taquito w/pickled red onion, cotija, avocado-tomatillo \$1.5

Tomato caprese skewer (V) \$1.5

Bacon wrapped date & blue cheese \$1.5

Cucumber & dill cream cheese canape (V) \$1.5

Tomato & basil bruschetta (V) \$1.5

Baked brie in phyllo pastry cup with fresh berry purée (V) \$1.5

Pepperoni pizza romana bites \$1.25

Margherita pizza romana bites (V) \$1.25

House made hummus crostini (V) \$.75



PLATTERS

Assorted desserts \$32

Vesper Board (meat, cheese & accoutrements) \$125

V Vegetarian

*Price & selections subject to change

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REFRESHED HORS D'ŒUVRES

Selections will be refreshed up to two times.

Group 1

Spicy Thai-mango marinated shrimp skewer
Korean-style beef skewer
Maryland style crab cake with lemon aioli
Coconut shrimp with creamy siracha sauce
Lemon basil chicken skewers
Korean-style braised beef bruschetta
Southern fried chicken tender with sweet chili sauce
Seasonal vegetable bruschetta **V**
Puff pastry tart with goat cheese and roasted veggies **V**
Arancini **V**

Group 2

Pepperoni pizza romana bites
Bacon wrapped date & blue cheese
Pork taquito w/pickled red onion, cotija, avocado-tomatillo
Cucumber & dill cream cheese canape **V**
Wild mushroom bruschetta, Parmigiano-Reggiano **V**
Baked brie in phyllo pastry cup with fresh berry purée **V**
House made hummus crostini **V**
Tomato & basil bruschetta **V**
Margherita pizza romana bites **V**
Tomato caprese skewer **V**

4 selections (2 from group 1, 2 from group 2) = \$22 per person

5 selections (3 from group 1, 2 from group 2) = \$28 per person

6 selections (3 from group 1, 3 from group 2) = \$32 per person

Substitute Group 2 for Group 1 additional \$4 each per person

*Price and selections subject to change
V Vegetarian

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THE RESERVE – PRIX FIXE 1

First Course

CHOICE OF

Organic Green Salad

organic spring mix, tomato, cucumber, red onion, radish, Parmigiano-Reggiano, white wine vinaigrette

BRIX Four Onion Soup

beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Salmon

Seared salmon, black rice, snow peas, sesame cucumbers, mango sauce

French Country Airline Chicken

Ten-ounce sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Ancho & Coffee-Rubbed Pork Chop

Double bone-in pork chop, elote, rosemary smashed potatoes

Filet Mignon

Six-ounce filet, rosemary smashed potatoes, sautéed seasonal vegetable, demi-glaze

Dessert

CHOICE OF

Crème brûlée or

Brownie Bread Pudding

\$62 per person (plus tax & gratuity)

*Price & menu subject to change
Substitutions may incur an additional charge

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THE ESTATE – PRIX FIXE 2

First Course

CHOICE OF

Organic Green Salad

organic spring mix, tomato, cucumber, red onion, radish, Parmigiano-Reggiano, white wine vinaigrette

BRIX Four Onion Soup

beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Salmon

Seared salmon, black rice, snow peas, sesame cucumbers, mango sauce

French Country Airline Chicken

Ten-ounce sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Ancho & Coffee-Rubbed Pork Chop

Double bone-in pork chop, elote, rosemary smashed potatoes

Beef Medallions

Spanish rub, parmesan risotto, broccolini, demi-glaze

Dessert

CHOICE OF

Crème brûlée or

Brownie Bread Pudding

\$52 per person (plus tax & gratuity)

* Price & menu subject to change
Substitutions may incur an additional charge

THE VINEYARD – PRIX FIXE 3

First Course

CHOICE OF

Organic Green Salad

organic spring mix, tomato, cucumber, red onion, radish, Parmigiano-Reggiano, white wine vinaigrette

BRIX Four Onion Soup

beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Ancho & Coffee-Rubbed Pork Chop

Double bone-in pork chop, elote, rosemary smashed potatoes

French Country Airline Chicken

Ten-ounce sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Beef Medallions

Spanish rub, parmesan risotto, broccolini, demi-glaze

Dessert

CHOICE OF

Crème brûlée or

Brownie Bread Pudding

\$42 per person (plus tax & gratuity)

* Price & menu subject to change
Substitutions may incur an additional charge

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FAQ

WHAT IS THE CANCELLATION POLICY FOR EVENTS?

Cancellation fees may apply after an event date has been secured with a contract. Your contract will detail the specifics of the cancellation policy.

WHAT IS THE SERVICE CHARGE?

A 20% gratuity will be added to your final bill. This applies to all food and beverage.

WHAT EVENT CHARGES ARE TAXED?

All food and beverage for the event is subject to 8.25% sales tax to be paid by client.

WHEN IS PAYMENT DUE AND WHAT PAYMENT METHODS ARE ACCEPTED?

Payment is due on the day of your event. We accept cash, Visa, MasterCard, Discover and Amex. The final invoice amount will reflect charges according to the final guaranteed guest count and any additional charges incurred as approved by the client and BRIX Wine Cellars.

WHAT HAPPENS IF MY HEADCOUNT GOES UP/DOWN AFTER I HAVE FINALIZED MY EVENT?

We will do our best to accommodate any additional guests, based on availability. Any changes to the number of guests must be received within 72 hours of event.

CAN I BRING MY OWN WINE?

The Texas Alcoholic Beverage Commission does NOT allow customers to bring any liquor, beer or wine from any outside source into BRIX Wine Cellars.

CAN I BRING MY OWN DESSERT?

You are more than welcome to bring your own dessert, a one-time a fee will apply. We will be happy to plate and serve any desserts.

CAN I BRING IN DECORATIONS FOR MY EVENT?

You are welcome to bring in décor however, we do not allow confetti or anything that needs to be stapled/nailed/tacked on walls.