

°BRIX BRIXOLOGY

2020 PRIVATE EVENT PACKET

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WELCOME

Thank you for your interest in hosting an event at BRIX Wine Cellars & Restaurant or Brixology Crafted Cocktails. 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	
BRIXOLOGY BAR	55	80	

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

Beef bouchée à la reine \$3

Grilled Korean-style beef skewers \$3

Coconut shrimp with creamy siracha sauce \$3

Southern fried chicken tender with sweet chile drizzle \$2.5

Mediterranean meatball with house made sauce \$2

Truffled risotto croquettes with basil cream **V**\$2

Wild mushroom bruschetta, Parmigiano-Reggiano **V**\$2

Puff pastry tart with goat cheese and roasted veggies **V**\$2

Carnitas nacho, tomatillo marmalade, onions, cilantro, lime \$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 \$1.50

Margherita pizza romana bites **V**\$1.25

House made hummus crostini **V**\$.75



PLATTERS

Assorted desserts \$32

Cheese & fruit \$50

Charcuterie \$36

V Vegetarian

**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

Beef bouchée à la reine

Maryland style crab cake with lemon aioli

Coconut shrimp with creamy siracha sauce

Grilled Korean-style beef skewers

Southern fried chicken tender with sweet chili sauce

Group 2

Carnitas nacho, tomatillo marmalade, onions, cilantro, lime

Wild mushroom bruschetta, Parmigiano-Reggiano **V**

Truffled risotto croquettes with basil cream **V**

Mediterranean meatballs with house made sauce

Puff pastry tart with goat cheese and roasted veggies **V**

Tomato & basil bruschetta **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**

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

V Vegetarian

*Selections subject to change

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THE RESERVE – PRIX FIXE 1

FIRST COURSE – CHOOSE ONE

HOUSE SALAD

organic greens, English cucumbers, cherry tomatoes, shaved radish, Parmigiano-Reggiano, sherry vinaigrette

BRIX FOUR ONION SOUP

beef broth, garlic crostini & provolone

SECOND COURSE - CHOOSE ONE ENTRÉE

PASTA PRIMAVERA✓

fettuccine, house made marinara w/ seasonal vegetables, Parmigiano-Reggiano & grilled garlic bread

BLACKENED SNAPPER

blackened snapper, smoked gouda polenta, sautéed spinach, étouffée butter

ANCHO & COFFEE RUBBED PORK CHOP

double bone-in pork chop, sautéed French beans w/ Pomodoro tomatoes & bacon, garlic rosemary smashed red potatoes

FILET MIGNON

thyme butter basted filet mignon, sautéed garlic spinach, pommes Anna, red wine demi glaze

THIRD COURSE - CHOOSE ONE DESSERT

Crème brûlée or

Chocolate & salted caramel pots de crème

\$59 per person (plus tax & gratuity)

Substitutions may incur an additional charge

Menu subject to change

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THE ESTATE – PRIX FIXE 2

FIRST COURSE – CHOOSE ONE

HOUSE SALAD

organic greens, English cucumbers, cherry tomatoes, shaved radish, Parmigiano-Reggiano,
sherry vinaigrette

BRIX FOUR ONION SOUP

beef broth, garlic crostini & provolone

SECOND COURSE - CHOOSE ONE ENTRÉE

PASTA PRIMAVERA✓

Fettuccine, house made marinara w/seasonal vegetables, Parmigiano-Reggiano &
grilled garlic bread

BLACKENED SNAPPER

blackened snapper, smoked gouda polenta, sautéed spinach, étouffée butter

SOUS VIDE CHICKEN BREAST

seared skin-on chicken breast, roasted broccoli, cauliflower gratin, Madeira reduction

BEEF MEDALLIONS

bistro medallions, garlic rosemary smashed red potatoes
& sautéed French beans, red wine demi glaze

THIRD COURSE - CHOOSE ONE DESSERT

Crème brûlée or

Chocolate & salted caramel pots de crème

\$49 per person (plus tax & gratuity)

Substitutions may incur an additional charge

Menu subject to change

THE VINEYARD – PRIX FIXE 3

FIRST COURSE – CHOOSE ONE

HOUSE SALAD

organic greens, English cucumbers, cherry tomatoes, shaved radish, Parmigiano-Reggiano, sherry vinaigrette

BRIX FOUR ONION SOUP

beef broth, garlic crostini & provolone

SECOND COURSE - CHOOSE ONE ENTRÉE

PASTA PRIMAVERA✓

Fettuccine, house made marinara w/seasonal vegetables, Parmigiano-Reggiano & grilled garlic bread

BEEF MEDALLIONS

bistro medallions, garlic rosemary smashed red potatoes and sautéed French beans, red wine demi glaze

SOUS VIDE CHICKEN BREAST

seared skin-on chicken breast, roasted broccoli, sundried tomato & roasted corn pearl couscous

THIRD COURSE - CHOOSE ONE DESSERT

Crème brûlée or

Chocolate & salted caramel pots de crème

\$39 per person (plus tax & gratuity)

Substitutions may incur an additional charge

Menu subject to change

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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.