

°BRIX

Wine Cellars & Restaurant

2017 PRIVATE EVENT PACKET

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WELCOME

Thank you for your interest in hosting an event at BRIX Wine Cellars. 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 our event director Jordan Klander at 281.374.6100 or events@brixcellars.com

STEPS TO BOOK YOUR EVENT

1: CONTACT OUR EVENT DIRECTOR OR FILL OUT THE EVENT REQUEST FORM

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 for your event. Our event director will email you a room hold 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 offers a variety of private and semi-private dining options perfect for happy hour, casual dining, business functions and special events. We have 3 rooms that can be made private and can accommodate seated dinners of up to 48 or mix and mingle events up to 75. 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! Ask about reserving all 3 private rooms for more capacity.

CAPACITIES

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

SPECIAL REQUESTS AND AMENITIES

BRIX can arrange to have flowers or custom centerpieces delivered to your event. The Bordeaux Room has a 70" LCD television. Both rooms have VGA connectivity for a computer and a Blu-Ray/DVD player.

STAFF

BRIX is happy to provide a professional and efficient staff for your private dining experience for 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

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

CUSTOM MENUS

At BRIX you have several options for your dinner event. Choose from one of our pre-selected menu 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.

HORS D'OEUVRE SELECTION LIST

**Minimum order of 12 pieces per selection*

Thai shrimp skewer \$3

Panko crusted crab cake with remoulade \$3

Spicy sesame shrimp filo tartlet \$2.75

Curried chicken salad with almonds & grapes served in Phyllo cup \$2.5

Herbed filet mignon & brie puff pastry \$2.5

Blackened shrimp & mango salsa tostadito \$2.5

House smoked salmon with chive crème fraiche on crostini \$2.5

Grilled Korean BBQ beef skewers \$2.5

Chicken satay \$2.5

Wild mushroom and parmesan bruschetta \$2

Tomato & basil bruschetta with ricotta \$1.5

Brie and fruit puree baked in a Phyllo cup \$1.5

Hummus crostini \$.75



Pizza romana bites \$1.25

Pepperoni

Margherita

Rosemary, blue cheese, grape & honey



Chocolate dessert tartlets \$1.50



ASSORTED PLATTERS

Cheese | Charcuterie | Fruit

\$60

\$60

\$40

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REFRESHED HORS D'ŒUVRES

Selections will be refreshed up to two times

Group 1

Thai shrimp skewers

Panko crusted crab cake with remoulade

Spicy sesame shrimp filo tartlet

Curried chicken salad with almonds & grapes served in Phyllo cup

Herbed filet mignon & brie puff pastry

Blackened shrimp & mango salsa tostadito

House smoked salmon with chive crème fraiche on crostini

Group 2

Grilled Korean BBQ beef skewers

Chicken satay

Wild mushroom and parmesan bruschetta

Tomato & basil bruschetta with ricotta

Brie and fruit puree baked in a Phyllo cup

Hummus crostini

3 selections (1 from group 1, 2 from group 2) = \$24 per person

4 selections (2 from group 1, 2 from group 2) = \$30 per person

5 selections (2 from group 1, 3 from group 2) = \$36 per person

6 selections (3 from group 1, 3 from group 2) = \$45 per person

*Selections subject to change

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PRIX FIXE MENU #1

1st Course - Choose One

House salad

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

BRIX four onion soup

beef broth, garlic crostini & provolone

2nd Course - Choose One Entrée

Seared Steelhead Salmon

shrimp & bacon risotto

Seared Lamb Chop

red Thai curry, steamed Texas rice, mint, grilled flatbread

Filet of 100% Angus Beef Tenderloin

dauphinoise potatoes, broccolini, red wine shallot sauce

3rd Course - Choose One Dessert

Crème brûlée • Chocolate & salted caramel pots de crème

\$59 per person *Menu subject to change

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PRIX FIXE MENU #2

1st Course - Choose One

House salad

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

BRIX four onion soup

beef broth, garlic crostini & provolone

2nd Course - Choose One Entrée

Seared Steelhead Salmon

shrimp & bacon risotto

Sous Vide Chicken Breast

Anna potatoes, garlic French beans, Madeira & shallot sauce

Beef Tenderloin Carne Asada

mojo de ajo, Cuban black beans, candied plantains, smashed avocado & chicharron

3rd Course - Choose One Dessert

Crème brûlée • Chocolate & salted caramel pots de crème

\$45 per person *Menu subject to change

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EVENT REQUEST FORM

Please use this form to request an event by faxing to (832) 615-3026 or emailing to events@brixcellars.com

Name of Event Organizer: _____ Company/Firm: _____

Organizer Email Address: _____ Organizer Phone: _____

Event Date: _____ Event Time: _____

Estimated Number of Guests: _____

Type of event (Cocktail Event, Seated Meal, Seated Meal following Cocktail Reception, Tasting or Class, etc.):

Additional Information:

BRIX WINE CELLARS EVENT POLICIES

- Reservations are not final until a confirmation, in writing or email, has been sent from the event director
- A valid credit card is required to confirm the booking of this event. Charges to the card for cancellations are handled as follows:
 - Notice over 48 hours prior to event: no charge
 - Notice less than 48 hours prior to event: charge of 50% of Event Subtotal
- Food and beverage for the event is subject to 8.25% sales tax to be paid by client. Additionally, gratuity of 20% will be added to the event subtotal.

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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. Cancellations less than 48 hours prior to the event will result in a 50% charge of the food and beverage minimum.

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 fee of \$10 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.