

°BRIX

Wine Cellars & Restaurant

2025 PRIVATE EVENT PACKET

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2025 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 or email events@brixcellars.com. 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. To secure your reservation, BRIX requires a digitally signed agreement 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 digitally sign.

4: DIGITALLY SIGN AND RETURN THE EVENT AGREEMENT

The event agreement will outline the final event details along with your food and beverage selections and is required at least 7 business days prior to the event date. This digitally signed event agreement will finalize your menu selections and guest count. Any changes to the number of guests must be received 72 hours prior to the event.

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EVENT SPACES

Brix Restaurant offers a variety of private and semi-private options perfect for happy hour, casual dining, business functions and special events. Brix Restaurant has 3 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. We offer a variety of packages that make us the perfect location for private, corporate, fundraising, and social events such as corporate dinners, birthday parties, rehearsal dinners, baby showers, anniversaries and more!

CAPACITIES

ROOM	SEATED	RECEPTION	AV	ROOM CHARGE
VISTA	30	35		✓
BORDEAUX	48	60	✓	✓
GROTTO	12	15		

SPECIAL REQUESTS AND AMENITIES

For an additional fee we can arrange to have flowers or custom centerpieces delivered to your event. The Bordeaux Room has a 70” LCD television with VGA and HDMI connectivity for a computer along with a USB input.

STAFF

We are happy to provide a professional and efficient staff for your private dining experience.

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. For groups of 18 or more a pre-selected menu is required. Please notify us of any special dietary requirements or food allergies.

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REFRESHED HORS D'ŒUVRES

Selections will be refreshed

Group 1

Taquito w/pickled red onion, cotija, avocado-tomatillo GF
Homemade meatballs (choice: Asian/Italian/Greek)
Tomato basil bruschetta, roasted garlic, whipped herb ricotta, balsamic glaze V
Melon & mozzarella caprese skewer basil, balsamic glaze V GF
Arancini w/house made marinara V
Phyllo cup w/baked spinach, artichoke, & Parmesan
Bacon wrapped date, rosemary honey glaze GF
Margherita pizza romana bites V
Pepperoni pizza romana bites

Group 2

Filet crostini w/horseradish crema (add \$1)
Korean-style beef skewer GF
Shrimp ceviche nacho w/tomatillo salsa & pico de gallo GF
Maryland style crab cake w/remoulade
Poached shrimp on crispy rice bite w/spicy mayonnaise GF
Southern fried chicken tender
Pork empanada w/hoisin mayo
Caramelized onion crostini w/brie, fig jam & prosciutto
Harissa deviled egg V GF

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

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

6 selections (3 from group 1, 3 from group 2) = \$40 per person

Substitute Group 2 for Group 1 additional \$7 each per person

*Price and selections subject to change

V Vegetarian

GF Gluten free

HORS D'OEUVRE SELECTION

**Minimum order of 12 pieces per selection*

Filet crostini w/horseradish crema \$4.00

Korean beef skewer (GF) \$3.75

Shrimp ceviche nacho w/tomatillo salsa & pico de gallo (GF) \$3.75

Poached shrimp on crispy rice bite w/spicy mayonnaise (GF) \$3.75

Maryland style crab cake w/remoulade \$3.75

Southern fried chicken tender \$3.75

Pork empanada w/hoisin mayo \$3.75

Caramelized onion crostini w/brie, fig jam & prosciutto \$3.75

Melon & mozzarella caprese skewer basil, balsamic glaze (V, GF) \$3.00

Taquito w/pickled red onion, cotija, avocado-tomatillo (GF) \$3.00

Harissa deviled egg (GF) \$3.75

Arancini w/house made marinara (V) \$3.00

Tomato basil bruschetta, roasted garlic, whipped herb ricotta, balsamic glaze V (V) \$3.00

Phyllo cup w/baked spinach, artichoke, & Parmesan (V) \$3.00

Bacon wrapped date, rosemary honey glaze (GF) \$2.50

Homemade meatballs (choice: Asian/Italian/Greek) \$2.50

Margherita or Pepperoni pizza romana bites (order in increments of 12) \$2.50

PLATTERS

CHARCUTERIE BOARD

Nosh (serves 10-24) \$100 • Large (serves 25-50) \$165

HOT SMOKED SALMON PLATTER GF \$165

capers, crème fraîche, red onion

CARVED FILET TENDERLOIN GF \$290

horseradish crema, fresh rolls

ASSORTMENT DESSERT BITES \$60

*Price & selections subject to change

V Vegetarian

GF Gluten free

THE RESERVE – PRIX FIXE 1

First Course

CHOICE OF

Caesar Salad

Romaine hearts, bacon, homemade croutons, Parmesan cheese

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Redfish Pontchartrain

*Blackened redfish, grilled shrimp, garlic mashed potato, seasonal vegetable
(enhance w/ jumbo lump crab)*

Airline Chicken

Sous vide chicken breast, garlic mashed potatoes, seasonal vegetable

Double Bone-In Pork Chop

Double bone-in, 24-hour brined pork chop, garlic mashed potatoes, seasonal vegetable

Filet Mignon

*Six-ounce filet, garlic mashed potatoes, seasonal vegetable
(enhance with jumbo lump or make it surf & turf plus lump crab)*

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Brownie Bread Pudding

(indulge w/ fresh berries or scoop of ice cream)

\$74 per person (plus tax & gratuity)

*Menu selection and prices are subject to change

THE ESTATE – PRIX FIXE 2

First Course

CHOICE OF

Caesar Salad

Romaine hearts, bacon, homemade croutons, Parmesan cheese

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Redfish Pontchartrain

*Blackened redfish, grilled shrimp, garlic mashed potatoes, seasonal vegetable
(enhance w/ jumbo lump crab)*

Airline Chicken

Sous vide chicken breast, garlic mashed potatoes, seasonal vegetable

Braised Beef Short Rib

Chef's specialty Dr. Pepper braised short rib, garlic mashed potatoes, seasonal vegetable

Add double bone-in, 24-hour brined pork chop \$3 per person

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Brownie Bread Pudding

(indulge w/ fresh berries or scoop of ice cream)

\$60 per person (plus tax & gratuity)

*Menu selection and prices are subject to change

THE VINEYARD – PRIX FIXE 3

First Course

CHOICE OF

Caesar Salad

Romaine hearts, bacon, homemade croutons, Parmesan cheese

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Grilled Shrimp Risotto

Grilled shrimp and seasonal risotto

Airline Chicken

Sous vide chicken breast, garlic mashed potatoes, seasonal vegetable

Braised Beef Short Rib

Chef's specialty Dr. Pepper braised short rib, garlic mashed potatoes, seasonal vegetable

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Brownie Bread Pudding

(indulge w/ fresh berries or scoop of ice cream)

\$54 per person (plus tax & gratuity)

*Menu selection and prices are subject to change

THE HAVEN – PRIX FIXE 4 (*children 10 and under*)

First Course

Fruit cup

Second Course

CHOICE OF

(selection made prior to event)

Homemade chicken tenders & hand cut fries

Pepperoni or Cheese Pizza

Dessert

Scoop of ice cream

\$20 per person (plus tax & gratuity)

*Menu selection and prices are subject to change

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CUSTOMIZATIONS – PRIX FIXE

Soup & Salad (per person)

Cup of Seafood Gumbo /\$5 per person

Andouille sausage, shrimp, lump crab, steamed white rice

Entrée additional options (per order)

Add lump crab scampi/\$16 per order

Add 4 grilled shrimp /\$9 per order

Dessert (per order)

Add berries /\$3 per order

Add scoop of ice cream /\$3 per order

*Substitutions may incur an additional charge

*Menu selection and prices are subject to change

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TERMS AND CONDITIONS

CANCELLATION POLICY

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

TAX, COORDINATION SERVICE FEE, AND GRATUITY

Food and beverage for the event is subject to 8.25% sales tax to be paid by client. Additionally, a gratuity of 20% and a 3% service coordination fee will be added to the Event Subtotal. Your contract will detail the specifications of these charges.

PAYMENT

Payment is due on the day of your event. We accept Visa, MasterCard, Discover and American Express. 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. If the minimum food beverage is not met the remaining balance will appear on your final bill as a Venue Reservation Fee and is subject to applicable taxes, service fee and gratuity.

CONFIRMED GUEST

The confirmed guest count must be received 72 hours prior to the event. If the confirmed guest count is not received, BRIX will prepare the evening based on the original guest count provided. We will do our best to accommodate any additional guests, based on availability, however it is not guaranteed.

OUTSIDE ALCOHOL

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

ADDITIONAL POLICIES

- 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.
- You may bring in décor however, we do not allow confetti, glitter, or anything that needs to be stapled/nailed/tacked on walls.
- Separate checks – BRIX will allow separate checks for parties up to 9 people. For groups of 10 or more, BRIX will accept up to 10 equal, separate payments.