

°BRIX

Wine Cellars & Restaurant

2023 PRIVATE EVENT PACKET

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2023 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 Wine Cellars & Restaurant offers 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 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
VISTA	30	35	
BORDEAUX	48	65	✓
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 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

Bacon and Gouda Palmier \$2.5

Southern fried chicken tender with sweet chili sauce \$2.5

Arancini (V) \$2.5

Seasonal vegetable bruschetta (V) \$2.5

Fig & Prosciutto Crostini \$2.5

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

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

Caramelized French Onion Dip Crostini (V) \$2

Chicken taquito w/pickled red onion, cotija, avocado-tomatillo \$1.75

Bacon wrapped date & blue cheese \$1.5

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

Tomato & basil Crostini (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) \$1



PLATTERS

ASSORTED DESSERTS \$50

VESPER BOARD (meat, cheese & accoutrements)

Nosh (serves 10-24) \$95

Large (serves 25-50) \$145

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

Chicken taquito w/pickled red onion, cotija, avocado-tomatillo

Southern fried chicken tender with sweet chili sauce

Fig & Prosciutto Crostini

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

Bacon and Gouda Palmier

Caramelized French Onion Dip Crostini

Cucumber & dill cream cheese canape **V**

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

Baked brie in phyllo pastry cup with fresh berry purée **V**

House made hummus crostini **V**

Tomato & basil Crostini **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

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

*Price and selections subject to change

V Vegetarian

THE RESERVE – PRIX FIXE 1

First Course

CHOICE OF

Organic Green Salad

English cucumbers, cherry tomatoes, shaved radish, white wine vinaigrette

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Gochujang Glazed Salmon

Sautee vegetables (bok choy, snow peas, carrots), ginger sesame jasmine rice

French Country Airline Chicken

Sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Ancho & Coffee-Rubbed Pork Chop

*Double bone-in, 24-hour brined pork chop, butternut squash, dried cranberry quinoa salad,
brown butter sage mashed potatoes*

Filet Mignon

Six-ounce filet, brown butter sage mashed potatoes, sautéed seasonal vegetable, roasted shallot butter

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Panettone Bread Pudding

\$65 per person (plus tax & gratuity)

*Price & menu subject to change

Substitutions may incur an additional charge

THE ESTATE – PRIX FIXE 2

First Course

CHOICE OF

Organic Green Salad

English cucumbers, cherry tomatoes, shaved radish, white wine vinaigrette

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Gochujang Glazed Salmon

Sautee vegetables (bok choy, snow peas, carrots), ginger sesame jasmine rice

French Country Airline Chicken

Sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Ancho & Coffee-Rubbed Pork Chop

*Double bone-in. 4-hour brined pork chop, butternut squash, dried cranberry quinoa salad,
brown butter sage mashed potatoes*

Beef Medallions

Spanish rub, brown butter sage mashed potatoes, broccolini, roasted shallot butter

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Panettone Bread Pudding

\$55 per person (plus tax & gratuity)

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

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THE VINEYARD – PRIX FIXE 3

First Course

CHOICE OF

Organic Green Salad

English cucumbers, cherry tomatoes, shaved radish, white wine vinaigrette

BRIX Four Onion Soup

Beef broth, garlic crostini & provolone

Second Course

CHOICE OF

Shrimp & Andouille Sausage Fettuccine

Roasted red pepper cream, Parmigiano-Reggiano

French Country Airline Chicken

Sous vide chicken breast, wild mushroom chasseur sauce, honey glazed carrots, wild rice

Beef Medallions

Spanish rub, brown butter sage mashed potatoes, broccolini, roasted shallot butter

Dessert

CHOICE OF

Vanilla Bean Crème Brûlée

Panettone Bread Pudding

\$45 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. A 3% service fee, based upon the subtotal of the bill may be applied. Your contract will detail the specifications to this fee.

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 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. If the minimum food beverage is not met the remaining balance will appear on your final bill as a room and is subject to applicable taxes, service fee and gratuity.

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

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.

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, glitter, or anything that needs to be stapled/nailed/tacked on walls.