

°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](mailto: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](mailto: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
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.

### 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.

## 2023 PRIVATE EVENT PACKET

# HORS D'OEUVRE SELECTION

*\*Minimum order of 12 pieces per selection*

Spicy Thai-mango marinated shrimp skewer \$3.75

Maryland style crab cake with lemon aioli \$3.75

Coconut shrimp with sriracha cream sauce \$3.75

Korean beef skewer \$3.75

Southern fried chicken skewers \$3.75

Seasonal vegetable bruschetta (V) \$3.00

Fig & Prosciutto Crostini \$3.00

Puff pastry tart with hummus and roasted vegetables (V) \$3.00

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

Wild mushroom Bruschetta (V) \$2.75

Caramelized French Onion Dip Crostini (V) \$2.75

Bacon wrapped date & blue cheese \$2.50

Tomato & basil Crostini (V) \$2.00

Baked brie in phyllo pastry cup with fresh berry purée (V) \$2.00

Pepperoni pizza romana bites (order in increments of 12) \$2.00

Margherita pizza romana bites (order in increments of 12) (V) \$2.00

House made hummus crostini (V) \$1.75



## PLATTERS

ASSORTED DESSERTS \$50

CHARCUTERIE BOARD (meat, cheese & accoutrements)

Nosh (serves 10-24) \$95

Large (servers 25-50) \$145

V Vegetarian

\*Price & selections subject to change

## 2023 PRIVATE EVENT PACKET

# REFRESHED HORS D'ŒUVRES

*Selections will be refreshed up to two times*

### **Group 1**

- Spicy Thai-mango marinated shrimp skewer
- Korean-style beef skewer
- Southern fried chicken skewer
- Maryland style crab cake with lemon aioli
- Coconut shrimp with creamy siracha sauce
- Taquito w/pickled red onion, cotija, avocado-tomatillo
- Fig & Prosciutto Crostini
- Seasonal vegetable bruschetta **V**
- Puff pastry tart with hummus and roasted veggies **V**

### **Group 2**

- Pepperoni pizza romana bites
- Bacon wrapped date & blue cheese
- Caramelized French Onion Dip Crostini
- Wild mushroom Bruschetta **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) = \$24 per person

5 selections (3 from group 1, 2 from group 2) = \$30 per person

6 selections (3 from group 1, 3 from group 2) = \$34 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

Atlantic Salmon

*Red pepper citrus-glazed salmon, roasted vegetable quinoa, feta, finished with harissa-infused-oil*

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, elote, garlic mashed potatoes*

Filet Mignon

*Six-ounce filet, roasted shallot butter, asparagus w/ hollandaise, garlic mashed potatoes*

*(add crab scampi/12 per person)*

## *Dessert*

CHOICE OF

*Vanilla Bean Crème Brûlée (add berries/3 per person)*

*Brownie Bread Pudding*

\$69 per person (plus tax & gratuity)

\*Price & menu subject to change

## 2023 PRIVATE EVENT PACKET

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

Atlantic Salmon

*Red pepper citrus-glazed salmon, roasted vegetable quinoa, feta, finished with harissa-infused-oil*

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, elote, garlic mashed potatoes*

Beef Medallions

*Santa Maria rub, chimichurri, garlic mashed potatoes, broccolini*

(add crab scampi/12 per person)

### *Dessert*

CHOICE OF

*Vanilla Bean Crème Brûlée (add berries/3 per person)*

*Brownie Bread Pudding*

\$55 per person (plus tax & gratuity)



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

# 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

*Santa Maria rub, chimichurri, garlic mashed potatoes, broccolini*

(add crab scampi/12 per person)

### *Dessert*

CHOICE OF

*Vanilla Bean Crème Brûlée (add berries/3 per person)*

*Brownie Bread Pudding*

\$48 per person (plus tax & gratuity)

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

## 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, gratuity of 20% and a 3% service coordination fee will be added to the Event Subtotal. Your contract will detail the specifications to 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.