

HOUSTON'S PREMIERE MEETING & SPECIAL EVENTS CENTER

SPECIAL EVENTS MENU II

- Professional Event Staff
- Finest Food & Service
- Full Audiovisual Service
- Special Events for 20 to 2000



LOCATED IN THE HEART OF HOUSTON, BRADY'S LANDING RESTAURANT IS AT THE TURNING BASIN OF THE PORT OF HOUSTON SHIP CHANNEL AND IS THE PREMIER WATERFRONT RESTAURANT & BANQUET FACILITY IN SOUTHEAST TEXAS. SINCE FIRST OPENING ITS DOORS OVER TWENTY FIVE YEARS AGO, BRADY'S LANDING HAS OFFERED FINE FOOD AND SUPERIOR SERVICE FOR LUNCH, DINNER AND SUNDAY BRUNCH. PERFECT FOR A ROMANTIC DINNER FOR TWO OR A LARGER GATHERING OF CLOSE FRIENDS AND FAMILY, BRADY'S LANDING IS HOUSTON'S BEST KEPT SECRET!

BRADY'S LANDING

BREAKFAST & BRUNCHES

BUFFET SELECTIONS

Minimum of Forty people per buffet

PRESIDENTIAL BUFFET

\$15.95

- Fluffy Scrambled Eggs
- Crispy Bacon
- Smoked Ham
- Sausage Patties
- Buttermilk Biscuits with Country Gravy
- O'Brien Potatoes & Grits
- Breakfast Pastries
- Fresh Sliced Seasonal Fruit
- Orange Juice
- Coffee
- Decaffeinated Coffee
- Hot Tea

BRADY'S BRUNCH

\$27.95

- Fluffy Scrambled Eggs
- Cheese Blintzes with either Blueberry or Strawberry Topping
- Bacon
- Sausage Links
- Grits
- Eggs Benedict
- Sweet Rolls & Muffins
- Bagels and Cream Cheese
- Mixed Green Salad with choice of Dressings
- Potato Salad, Seafood Salad
- Fresh Sliced Seasonal Fruit
- Sliced or Carved Ham
- Chicken Jack Daniels
- Orange Juice or Grapefruit Juice
- Coffee, Decaffeinated, Iced Tea and Milk
- Assorted Desserts

LUNCHEON SUGGESTIONS

Includes Salad, a Selection of Fresh Seasonal Vegetables, Rice or Potatoes, Rolls and Butter, Dessert, Coffee and Ice Tea

BRADY'S GARDEN SALADS

Fresh Garden Salad
Caesar Salad
Fresh Spinach with Eggs, Mushrooms and Bacon

ALMOND CRUSTED CHICKEN \$15.95

Stuffed with Brie Cheese, Pear Slices and Roasted Almonds, Breaded in Almond Crumbs and Pan Fried Golden Brown with Amaretto Butter.

ROASTED CHICKEN \$15.95

Chicken Breast on Roasted Garlic with Blue Potato Hash and Sweet Garlic Sauce.

FRESH ROASTED KING SALMON \$16.95

Pan Roasted Salmon on Dill Butter Sauce with Caramelized Onions.

BAKED SEASONAL CRAB-STUFFED FISH ROSSETTES \$16.95

Seasonal Fish rolled with Crab Stuffing served with lemon Burre Blanc.

HALF ROASTED CORNISH HEN \$13.95

Served with Peppercorn sauce and Wild Rice.

SHRIMP FETTUCCINI \$15.95

Shrimp sautéed in lemon butter with fettuccini in a heavy cream sauce.

ENGLISH CUT LONDON BROIL \$16.95

Herb Marinated Flank Steak Thinly Sliced and Served on a Bed of Roasted Shallot Sauce.

RIB-EYE STEAK \$19.95

Certified Angus Beef, Cooked to your Specification.

MEDITERRANEAN SALAD \$15.95

A Colorful Salad of Radicchio, Bibb Lettuce and Red and White Belgian Endive, Topped with Kalamata Olives, Roasted Peppers and Artichokes. Tossed in a Sun-dried Tomato Vinaigrette.

PREMIUM DESSERT SELECTIONS

\$1.95 each

Bourbon Street Pecan Pie
New York or Turtle Cheesecake
Strawberry Romanoff
Double Chocolate Torte Cake
Italian Cream Cake
Lite & Dark Elite

There is a Carver Fee of \$35 per event · All prices are per person and are subject to a 20% Service Charge and 8.25% Sales Tax

THE LUNCHEON BUFFET

Minimum of forty people per buffet
Peel N' Eat Shrimp available at an additional \$3.95 per person.
Cajun-Fried Crawfish at an additional \$1.95 per person

BRADY'S LITE BUFFET

\$19.95

Mixed Green Salad with Choice of Dressing
Sliced Tomatoes and Cucumbers Vinaigrette
Mandarin Orange Salad
Italian Pasta Salad
Chicken Dijon
Gulf Snapper Picatta
Island Rice or Parsley Potato (Choose One)
Medley of Fresh Vegetable
Rolls and Butter
Assorted Desserts
Iced Tea and Coffee

THE CHANNELSIDE BUFFET

\$21.95

Mixed Green Salad with Choice of Dressing
Marinated Mushroom Salad
Macaroni and Shrimp Salad
Tuna or Chicken Salad (choose one)
Sliced Fruit and Cheeses with Crackers
Roast Beef Bourguignonne
Breast of Chicken Florentine
Fried Shrimp
Medley of Fresh Vegetables
Parsley Potatoes • Rice Pilaf
Assorted Desserts
Rolls and Butter
Coffee and Ice Tea

ALL DAY MEETING PACKAGE

WAKE UP CALL

- Freshly Brewed Coffee and Decaf
- Sir Thomas Flavored Tea
- Orange Juice
- Fresh Sliced Fruit
- Assorted Breakfast Danish

Plus your choice of one of the following:

- Buttermilk Biscuits
- Sausage and Eggs
- Ham and Eggs
- Gravy and Sausage
- Assorted Box Cereals with Milk
- Quiche

MID MORNING BREAK

- Assorted Herbal Teas
- Freshly-brewed Coffee

THE CHANNELSIDE LUNCH BUFFET

- Mixed Green Salad with Choice of Dressing
- Marinated Mushroom Salad
- Macaroni and Shrimp Salad
- Tuna or Chicken Salad (choose one)
- Sliced Fruit and Cheeses with Crackers
- Roast Beef Bourguignon
- Breast of Chicken Florentine
- Fried Shrimp
- Medley of Fresh Vegetables
- Parsley Potatoes
- Rice Pilaf
- Assorted Desserts
- Rolls and Butter

LAST CALL REFRESHER

- Assorted Herbal Teas
- Freshly brewed Coffee & Decaf
- Assorted Sodas

Plus your choice of one of the following:

- Assorted Homemade Cookies
- Assorted Chips & Dips
- Texas Snack Mix
- Whole Fruits
- Assorted Granola Bars

\$32.95 per person with Buffet • Add on Ice Cream Bar for \$3 per person

All prices are per person and are subject to a 20% Service Charge and 8.25% Sales Tax

BUFFET SELECTIONS

Minimum of forty persons for Lunch Buffet

Minimum of fifty persons for Dinner Buffet

All buffets include Chef's choice assorted Desserts, Rolls, Butter, Iced Tea and Coffee.

Peel N' Eat Shrimp available at an additional \$3.95 per person.

Cajun-Fried Crawfish at an additional \$1.95 per person

THE OLD MARINER BUFFET

Lunch \$21.95

Dinner \$27.95

Mixed Green Salad • Three Bean Salad

Seasonal Fruit Tray • Pasta Salad

Roast Beef Bourguignon

Stuffed Crab or Fried Shrimp

Chicken Breast Cordon Bleu

Chef's Choice Rice and Potato

Green Beans Almandine

Fresh Vegetable Medley

THE PIRATE FARE BUFFET

Lunch \$23.95

Dinner \$29.95

Mixed Green Salad

Seafood Pasta Salad

Fruit and Cheese Mirror with Crackers

Marinated Mushrooms

Mango and Mandarin Orange Salad

Sliced Roast Beef au Jus

Breast of Chicken Florentine

Fried Shrimp, Catfish & Hushpuppies

Baked Snapper with Lemon Butter

Parsley Potatoes • Rice Pilaf

Seasonal Vegetable Medley

Seasoned Green Beans

THE CAPTAIN'S DELIGHT

Lunch \$25.95

Dinner \$33.95

Brady's Salad

Seasonal Fruit with Cheese & Crackers

Cucumbers & Tomatoes with Dill in Sour Cream

Mustard Potato Salad

Pistachio Cream Salad with Nuts

Carved Prime Rib Au Jus

Fried Shrimp, Oysters, Catfish & Hushpuppies

Breast Chicken Raphael

Stuffed Snapper Rosettes with Lemon Beurre Blanc

Buttered Garlic Whipped Potatoes

Rice Pilaf • Steamed Broccoli • Seasonal Vegetable

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DINNER

ENTRÉES

All plated menus include Brady's Garden Salad with choice of Dressing, Fresh Garden Vegetable, Rice or Potato, Rolls with Butter, Coffee, Ice Tea and Dessert

GULF SNAPPER PONTCHARTRAIN	\$28.95
Red Snapper baked to perfection and topped with shrimp and Scallops.	
BAKED STUFFED FLOUNDER	\$26.95
Crabmeat stuffing topped with hollandaise.	
RIB EYE STEAK	\$29.95
10 ounce Choice aged Beef taken from the center of the rib.	
PRIME RIB OF BEEF	\$28.95
10 ounce Prime Rib of Beef served with au Jus and creamy Horseradish Sauce.	
PRIME RIB AND SHRIMP	\$29.95
8 ounce Prime Rib with three Shrimp prepared Scampi style, Crab Stuffed or Barbecue.	
NEW YORK STRIP AU POIVRE.	\$29.95
12 ounces crusted in Peppercorns, Cognac, Sherry and Cream.	
NEW ORLEANS STYLE CHICKEN CORDON BLEU.	\$25.95
Stuffed with Smoked Ham and Swiss Cheese.	
FILET MIGNON AND SHRIMP	\$32.95
6 ounce Filet Mignon with three Shrimp prepared Scampi style, Crab Stuffed or Barbecue.	
WHOLE ROASTED CORNISH HEN	\$24.95
Served with Peppercorn sauce and Wild Rice.	
CHICKEN JACK DANIELS	\$25.95
Breast of Chicken sautéed with shallots, mushrooms, cream and glazed with Bourbon.	
FILET MIGNON	\$29.95
8 ounce Filet served with Béarnaise Sauce.	
TRIO COMBO	\$38.95
Tenderloin Medallions with Herb Butter; Pork Tenderloin with Mushroom Bordelaise and Chicken Medallions with Jalapeño Burre Blanc.	

All prices are per person and are subject to a 20% Service Charge and 8.25% Sales Tax

DINNER

DESSERTS

Carrot Cake • Black Forest Cake
Double Chocolate Layer Cake • Cheesecake
Lemon Layer Cake • German Chocolate Cake
Key Lime Pie

ADDITIONAL OPTIONS TO ENHANCE YOUR DINNER

COCKTAIL RECEPTION \$15.00

We are pleased to offer a Two Hour Cocktail Reception to include:
Unlimited Wine, Beer, Premium and House Drinks, Soft Drinks and Paradise Punch.

HORS D'OEUVRES UPON ARRIVAL \$6.50

Choose three of the following:

SWEDISH MEATBALLS • SEAFOOD STUFFED DEVILED EGGS • CHICKEN DRUMMETTES • PIGS IN A BLANKET
FRESH SEASONAL FRUIT TRAY • CHINESE EGG ROLLS • CHICKEN FINGERS • ASSORTED POTATO SKINS

SHRIMP COCKTAIL \$6.95

Six (6) Jumbo Shrimp served with cocktail sauce.

SEAFOOD GUMBO \$3.50

BOSTON STYLE CLAM CHOWDER \$3.50

TWICE BAKED MONTE CARLO POTATO Topped with Cheese \$2.25

PREMIUM DESSERTS

\$2.25 each

Turtle Cheesecake with Caramel & Chocolate Sauce
Tiramisu • Bourbon Street Pecan Pie • Italian Crème Cake
New York Cheesecake

BALLROOM PACKAGES FOR FRIDAY OR SUNDAY

Brady's Landing will provide our Waterfront 8000 square foot Ballroom or our Garden View Ballroom which is 3,500 square feet with your choice of one of the following buffets at 28.95 per person, \$29.95 on Saturdays.

ITALIAN BUFFET

- Greek Salad
- Pasta Salad
- Sliced Seasonal Fruit
- Beef Lasagna
- Shrimp Scampi Fettuccini
- Chicken Florentine
- Oven Roasted Parmesan Potatoes
- Vegetable du Jour
- Garlic Bread
- Bread Sticks
- Iced Tea and Coffee

MEXICAN BUFFET

- Tri-Colored Tostada Chips and Chef's Original Hot Salsa
- Guacamole
- Chile Con Queso
- Sliced Fruit Tray
- Beef and Chicken Fajitas with Grated Cheese, Sour Cream, Guacamole, Pico de Gallo, Flour Tortillas
- Tamales
- Cheese Enchiladas
- Refried Beans with Cheese Or Beans a la Charra
- Spanish Style Rice
- Iced Tea and Coffee

CONTINENTAL BUFFET

- Mixed Green Salad
- Fresh Sliced Fruit Tray
- Carrot-Raisin Salad
- Fried Shrimp
- Sliced Roast Beef with Mushroom Sauce
- Breast of Chicken Jack Daniels
- Rice Pilaf
- Green Beans Almondine
- Rolls and Butter
- Iced Tea and Coffee

BARBECUE BUFFET

- Barbecued Brisket
- Chicken and Sausage
- Relish Tray Including Pickles, Onions, Jalapeños, etc.
- Sliced Fruit Tray
- Mustard Potato Salad
- Corn O'Brien
- Baked Beans or Beans ala Charra
- Sliced Bread and Butter
- Iced Tea and Coffee

HORS D'OEUVRES

Prices are per 100 pieces unless otherwise indicated
We recommend a minimum of 3 Cold, 4 Hot, Plus Chef's Carved Meats.

FROM THE GARDEN

Fresh Garden Vegetables with Dip	2.75/person
Fresh Fruit & Imported Cheese	3.25/person
Domestic Cheese Tray with Assorted Crackers	2.95/person
Fresh Tropical Fruit Display	2.25/person
Montage of Fruit and Imported Cheese with Crackers	5.50/person

CARVED BY THE CHEF

Served with Silver Dollar Rolls & Condiments

Steamship Round of Beef (serves 175-200)	575.00
Top Round of Beef (serves 75-100)	375.00
Plantation Breast of Turkey (serves 50-60)	325.00
Glazed Virginia Ham (serves 50-60)	325.00
Sliced Beef Tenderloin Wellington (serves 25-30)	475.00

CREATE YOUR OWN

Beef and Chicken Fajitas	250.00
Chef's Gourmet Pasta Bar Display	225.00
Shrimp Scampi Fettuccini	225.00
Deviled Eggs Southern Style	105.00
Assorted Finger Sandwiches	175.00
Salami Coronets	175.00
Assorted Seafood Canapés	255.00
Antipasto	150.00
Seafood Stuffed Artichoke Hearts	250.00
Smoked Salmon Display	380.00
Jumbo Peeled Shrimp on Ice	265.00
Pink Snow Claws (when available)	Market Price
Peel N' Eat Shrimp on Ice	175.00
White and Dark Chocolate Dipped Strawberry Display	250.00
Marinated Artichokes with Green Olive Pesto	195.00
Shaved Prosciutto and Melon	195.00

HOT SELECTIONS (PER 100 PIECES)

Fried Vegetarian Spring Rolls with Spiced Thai Dill	195.00
Golden Chicken Fingers with Mango Jalapeño Marmalade	195.00
Chicken and Mozzarella Cheese Quesadilla with Red Salsa	195.00
Fried Spicy Rock Shrimp with Pineapple Horseradish Dip	275.00
Artichoke Blossom Dip with Red Pepper Aioli	235.00
Sesame Beef and Pineapple Teriyaki	295.00

HORS D'OEUVRES

Page Two of Two

Prices are per 100 pieces unless otherwise indicated
We recommend a minimum of 3 Cold, 4 Hot, Plus Chef's Carved Meats.

HOT SELECTIONS PER 100 PEOPLE

Quiche Lorraine	205.00
Cream Cheese Stuffed Jalapeños	195.00
Fried Zucchini	160.00
Pigs in a Blanket	160.00
Chicken Tenders	165.00
Swedish Meatballs	155.00
Spicy Chicken Drummettes	205.00
Skewered Chicken Breast Teriyaki	185.00
Fried Shrimp	275.00
Catfish Nuggets	190.00
Oysters Rockefeller	250.00
Fried Oysters	205.00
Crab Stuffed Mushrooms with Lemon Burre Blanc	255.00
Beef Brochettes Béarnaise	195.00
Shrimp Scampi on Pan Seared Beef Tenderloin	465.00
Coconut Fried Shrimp with Orange Dipping Sauce	290.00
Petite Dungeness crab Cakes with Mango Cream	305.00
Spicy Sesame Chicken Bites	240.00

PARTY SNACKS

Texas Snack Mix	40.00
Peanuts	40.00
Fancy Mixed Nuts	45.00
Mints	15.00

PER QUART

Guacamole or Shrimp Dip	75.00
Hot Crab Spinach and Artichoke	95.00
Hot Chili Con Queso	88.00
French Onion	88.00
Chef's Original Hot Salsa with Tri-Colored Tostada Chips	65.00

SWEET TEMPTATIONS (MINIMUM OF 100 PEOPLE)

Assorted Miniature Pastries	270.00
Montage of Fresh Fruits, Fondue and Chocolate Rum Balls	270.00
Double Fudge Brownies	40.00/doz
Assorted Cookies	40.00/doz

There is a Carver Fee of \$35 per event · All prices are per person and are subject to a 20% Service Charge and 8.25% Sales Tax

BEVERAGES

BY THE DRINK & CASH BAR ARRANGEMENTS

*Upon request a portable bar can be provided in your banquet room with a guarantee of \$300.00 in bar sales.
If this guarantee is not met, then a \$75.00 bar set-up fee will be assessed.*

DRINK TICKETS

House Cocktail Tickets \$5.50
Call Cocktail Tickets \$6.50
Premium Drink Tickets \$7.50

WINES BY THE GLASS

Canyon Road Chardonnay, Merlot, Cabernet \$6.00
Murphy Goode, Kendall Jackson, Mondavi, Beringer \$9.50
Captain's List available on request.

Dink Tickets are \$7.00 for Call and \$7.50 for Premium each for Mixed Drinks, Wine and Beer

SPONSORED HOURLY RECEPTIONS

In order to help you plan a budget for your function that includes a cocktail reception, we can provide you with a package that will take care of all your drinks. This package will allow your guests to consume an unlimited amount of beverages within the specified time frame. The charge is based on the guaranteed number of guests, but should attendance exceed the guarantee, charges will be made accordingly per person.

	House Brands	Call Brands	Premium Brands
2 Hours	\$12.00	\$14.00	\$16.00
3 Hours	\$15.00	\$17.00	\$19.00
4 Hours	\$17.50	\$19.00	\$21.00
5 Hours	\$19.00	\$21.00	\$22.00

CHAMPAGNE, BEER, COFFEE, TEA, SODAS & PUNCH

Non-Alcoholic Champagne	260.00/case	Coffee & Iced Tea	30.00/gallon
Ice Carving	350.00/each	Champagne Punch	75.00/gallon
Wine (House)	260.00/case	Margarita Punch	100.00/gallon
Champagne with Strawberries	350.00/case	Domestic Beer	300.00/keg
Paradise Punch	45.00/gallon	Imported Beer	400.00/keg
		Soft Drinks	1.95/soda

In addition, we have a fine selection of wines and champagne available by the bottle.

· All prices are per person and are subject to a 20% Service Charge and 8.25% Sales Tax



PRIME RIB & SEAFOOD BUFFET

For Parties less than 50 people

- Peel n' Eat Shrimp
- Poached Salmon
- Mussels on the Half Shell
- Fried Shrimp, Fish & Hushpuppies
- Chicken, Beef & Seafood Entrées
- Chef's Fresh Catch of the Day
- Seafood Gumbo
- Homemade Soup of the Day
- Carved Prime Rib
- Carved Honey Glazed Ham
- Brady's Rice
- Vegetables & Potatoes
- Hot Rolls with Butter
- Our Fabulous Salad Bar
- Incredible Dessert Selection

\$31.95 per person plus 20% Service Charge 8.25% State Tax

LOCATED IN THE HEART OF HOUSTON, BRADY'S LANDING RESTAURANT IS AT THE TURNING BASIN OF THE PORT OF HOUSTON SHIP CHANNEL AND IS THE PREMIER WATERFRONT RESTAURANT & BANQUET FACILITY IN SOUTHEAST TEXAS. SINCE FIRST OPENING ITS DOORS OVER TWENTY FIVE YEARS AGO, BRADY'S LANDING HAS OFFERED FINE FOOD AND SUPERIOR SERVICE FOR LUNCH, DINNER AND SUNDAY BRUNCH. PERFECT FOR A ROMANTIC DINNER FOR TWO OR A LARGER GATHERING OF CLOSE FRIENDS AND FAMILY, BRADY'S LANDING IS HOUSTON'S BEST KEPT SECRET!



CHAMPAGNE SUNDAY BRUNCH

SERVED 10:00 AM - 2:30 PM • ADULTS \$29.95 • SENIORS \$24.95 • KIDS (AGES 5-10) \$11.95 • PRIVATE ROOM \$31.95

- WAFFLE STATION
- OMELET STATION
- BACON & SAUSAGE
- EGGS BENEDICT
- HOMEMADE BISCUITS & GRAVY
- INTERNATIONAL FRUITS & CHEESES
- BEEF & CHICKEN FAJITA STATION
- SEAFOOD & CHICKEN STIR FRY STATION
- CAJUN STATION
- PASTA STATION WITH CHOICE OF SAUCES
- CARVING STATION
- SEAFOOD, CHICKEN & BEEF ENTRÉES
- RICE, VEGETABLES & POTATOES
- MUSSELS ON THE HALF SHELL
- STEAMED CRAB LEGS (IN SEASON)
- POACHED SALMON
- PEEL N' EAT SHRIMP
- CHEF'S FRESH CATCH OF THE DAY
- SEAFOOD GUMBO
- HOMEMADE SOUP OF THE DAY
- BRADY'S FABULOUS SALAD BAR
- CHAMPAGNE
- BRADY'S CAPPUCCINO
- ASSORTED FRUIT JUICES,
- FLAMBÉ DESSERT STATION
- INCREDIBLE DESSERT SELECTION

MONDAY - SATURDAY LUNCH BUFFET

SERVED 11:00 AM - 2:30 PM • ADULTS \$15.95 • CHILDREN \$6.95 • PRIVATE ROOM \$18.95

- FRIED SHRIMP, FISH & HUSHPUPPIES
- CHEF'S FRESH CATCH OF THE DAY
- CHICKEN, BEEF, PORK & SEAFOOD ENTRÉES
- SEAFOOD GUMBO
- HOMEMADE SOUP OF THE DAY
- CARVED ROAST BEEF
- BRADY'S RICE
- VEGETABLES & POTATOES
- HOT ROLLS WITH BUTTER
- BRADY'S FABULOUS SALAD BAR
- INCREDIBLE DESSERT SELECTION

FRIDAY & SATURDAY A LA CARTE OR DINNER BUFFET

SERVED 5:00 PM - 10:00 PM • ADULTS \$28.95 • KIDS \$11.95 • PRIVATE ROOM \$33.95

- PEEL N' EAT SHRIMP
- POACHED SALMON
- MUSSELS ON THE HALF SHELL
- FRIED SHRIMP, FISH & HUSHPUPPIES
- CHICKEN, BEEF & SEAFOOD ENTRÉES
- CHEF'S FRESH CATCH OF THE DAY
- SEAFOOD GUMBO
- HOMEMADE SOUP OF THE DAY
- CARVED PRIME RIB
- CARVED HONEY GLAZED HAM
- BRADY'S RICE
- VEGETABLES & POTATOES
- HOT ROLLS WITH BUTTER
- OUR FABULOUS SALAD BAR
- INCREDIBLE DESSERT SELECTION

A HOUSTON TRADITION SINCE 1984, BRADY'S LANDING CATERS TO EVENTS OF ALL TYPES AND IS THE NUMBER ONE LOCATION FOR GROUPS OF 20 TO 2000, INCLUDING WEDDINGS, SOCIALS, THEMED EVENTS, PRIVATE PARTIES AND MORE.

THE BRADY'S LANDING SETTING HAS A RUSTIC FEEL WITH VICTORIAN TOUCHES. DINING AT BRADY'S LANDING IS NOT ONLY A TREAT FOR THE PALATE, BUT THE VIEW OF THE CHANNEL SEEN FROM ANYWHERE IN THE DINING ROOM CANNOT BE MATCHED ANYWHERE IN HOUSTON.

SUNDAY-THURSDAY EVENINGS
A LA CARTE
5:00 PM - 9:00 PM

GIFTS CARDS NOW AVAILABLE!

(713) 928-9921

GENERAL INFORMATION

Thank you for considering Brady's Landing

Our catering staff is pleased with the opportunity to participate in your coordination and planning. Please read the following information, which will help answer many questions pertinent to planning your function. We require minimum consumptions on each ballroom depending on the date and time of your event, please call one of our professional representative for more details.

Menu Selections

Menu selections should be finalized 60 days in advance, at which time prices are confirmed. For functions booked within the immediate 60 days, price quotations may be considered confirmed. Entrée selections are restricted to one item only; a choice of up to 3 entrées is possible on groups of up to 100. While the enclosed menus indicate our most popular items, our experienced culinary staff would be delighted to create menus to fit your theme or suit your individual needs. No food or beverages of any kind may be brought into our facilities by the patron or any guests, with the exception of wedding cakes.

Attendance

A confirmation of the number of guests in attendance will be required 3 working days prior to your function and this will be considered a guarantee for which you will be charged, not subject to reduction. If a guarantee is not received by the date due, the restaurant will assume the guarantee to be the number listed on the contract. When private functions are attended by fewer than 25 guests, an additional labor charge will be assessed. In the case of an all-day or half-day meeting, room rental will apply based on the size of the room and the food and beverage revenue of the function.

Service Charge and Fee

All prices shown are subject to 20% service charge and applicable sales tax. Appropriate sales tax is charged on all hosted food and beverage, as well as on all service charges.

Rooms and Set-up

The House reserves the right to change the room, or rooms, as specified on the contract if the number of guests changes, or if deemed necessary by the House. Basic set up of room will be provided thru Brady's Landing, this includes all silverware and china. Entertainment, cake or decorations will be brought thru the client. The restaurant will not permit the affixing of anything to the walls, floor or ceiling of rooms with nails, staples or any other substance potentially damaging to the surfaces. Seating will be at round tables of 8 to 10 people each, unless otherwise requested. Please advise if head table is required.. The restaurant will not assume responsibility for the damage to or loss of any merchandise, articles or valuables left in the restaurant prior to, during or following the function. Patron agrees to be responsible for any damage done to the premises during the period of time they are under his or her control or the control of any independent contractor hired by him or her. In the event a band will be used, setup and breakdown time will be limited to one hour before function and one hour after function. Fashion shows, all vendors are to break down 30 minutes prior to end of event. The Catering Office must be advised in advance of any electrical needs your entertainment may require.

Deposit and Payment

A reasonable deposit will be required to ensure a banquet room on a definite basis. This deposit will be deducted from the final bill. All charges, including bar estimates, are due three working days prior to your event unless other arrangements have been approved in advance. **In the event of cancellation, the deposit is non-refundable and non-transferable.**

Miscellaneous

The following items can be arranged through our Catering Office on an availability basis for an additional charge; Cake cutting \$75.00++, Chair Covers from .50 and up, Colored Sashes start at \$2.00++each, overlays start price \$25.00++each, Chocolate Fountain \$300.00++ Ice Sculpture start \$350.00++per ice block, Screen \$75.00++. LCD Projector rental \$200.00++, Lapel Mic \$150.00++, handless mic \$150.00. The restaurant reserves the right to require two uniformed officers per 150 guests for private party dances, proms, etc. \$300.00++. Please call if you have any questions 713-928-9921.