

Bernadine's

PRIVATE EVENTS

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BERNADINE'S RESTAURANT



Bernadine's is a love letter to the Gulf Coast—or call it a postcard. Our inspiration can be seen all along the I-10 corridor. From Apalachicola oyster houses to fried fish stands in South Texas, Bernadine's is a journey from the first cast of the day to the first beer after work—from sweat to celebration.

Bernadine's Executive Chef Graham Laborde was born and raised in Lafayette, LA. The first time he heard his grandmother say, "If you're not going to help, get out of the kitchen," he knew where he wanted to be. Matriarch Bernadine "Bird" Laborde was a master of meal production who never turned away an extra guest, and that spirit of hospitality lives on in her namesake.

*Please note that food and beverage minimums are not inclusive of 20% service charge and 8.25% state sales tax.

ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

PRIVATE DINING ROOM



Our Private Dining Room brings our two concepts, Bernadine's and Hunky Dory, together. White marbled tables bask in natural light from our generous floor to ceiling window by day and glow underneath custom lighting fixtures by night, all while being surrounded by hand picked literature from throughout the ages. Our PDR can accommodate up to 50 guests for receptions and 40 guests for a seated dinner. Accommodations may vary based on the layout of the room and table arrangement. The room requires a food and beverage minimum that is subject to change based on the date and time of the event.*

THE PATIO



The Bernadine's patio provides a peaceful retreat from the bustling streets of Houston Heights. Located just off the main entrance of the restaurant, the patio is surrounded by fir wood that is intertwined with lush greenery and passion vine blooms. The patio can hold up to 50 guests for receptions depending on event layout and table arrangements, and 40 guests for a seated dinner. The food and beverage minimum is subject to change depending on the date and time of event.*

For inquiries, please contact Stephanie Tabbah at Bernadine's.

713-864-2565 - stabbah@treadsack.com

RESTAURANT BUY-OUTS



The restaurant is available for buy out for a minimum requirement in food and beverage that varies based on date and time.* A buyout includes the main dining room, the private dining room and the Bernadine's Patio.

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BERNADINE'S POLICIES AND PROCEDURES

CHOICE OF MENU

Special dietary substitutes can be made available by prior request if possible. In the event that any guests in your group have food allergies, you should inform us of the names of such persons and the nature of their allergies in order to take the necessary precautions when preparing their food. We provide, upon request, full information on the ingredients of any items served to your group.

ALCOHOLIC BEVERAGES

Bernadine's beverages are provided and charged on consumption. The restaurant does not permit any alcoholic beverages to be brought onto the property from any outside source.

CONFIRMATION

In order to ensure a successful event, final set up and menu information is required no later than three (3) working days in advance of planned function.

DEPOSITS

Bernadine's is pleased to hold a room tentative for up to one week, after which time a contract must be signed and deposit due or the space will be released. The cancellation policy is as follows:

Events scheduled the month of November/December:

PRIOR CANCELLATION NOTICE	CANCELLATION CHARGE
Less than 2 weeks	100% of Minimum Event Fee
2 - 4 weeks	75% of Minimum Event Fee

Events scheduled for all other months:

PRIOR CANCELLATION NOTICE	CANCELLATION CHARGE
Less than 2 weeks	100% of Minimum Event Fee
2 - 3 weeks	75% of Minimum Event Fee
3 - 4 weeks	25% of Minimum Event Fee

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BERNADINE'S POLICIES AND PROCEDURES

PARKING

Self-parking in our lot, as well as complimentary valet parking, is available.

AUDIO/VISUAL

Please ask your event sales manager for details regarding audio visual availability and pricing.

GUARANTEES

A final confirmation or "guarantee" of your anticipated number of guests is required by 12 noon, three (3) business days before your event. This guarantee may not be reduced. Your guarantee number is what you would be charged (food, tax and gratuity) even if fewer guests attend. When you have set the guarantee

Bernadine's will be glad to set for an additional few guests (10% of the guarantee or up to 50 guests). Your event sales manager would be happy to provide more details if required

FOR INQUIRIES, PLEASE CONTACT:

For inquiries, please contact
Stephanie Tabbah at Bernadine's.

Phone: 713-864-2565

Email: stabbah@treadsack.com



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Hors D'Oeuvres Selections

(P A S S E D O R D I S P L A Y E D)

Any five passed hors d'oeuvres for a 30 minute reception: \$12 per guest*
Any seven passed hors d'oeuvres for a one hour reception: \$18 per guest*

MARINATED CRAB CLAWS

SMOKED OYSTERS WITH CRÈME FRAÎCHE

GULF SNAPPER CEVICHE

OYSTERS ON THE HALF SHELL

CHARGRILLED OYSTERS

RANCH-DUSTED PORK CHICHARRONES

BOUDIN BALLS

FRIED SHRIMP WITH SAUCE GRIBICHE

CRAB & BRIE BISQUE

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ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Plated Luncheon

\$40 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

PICK ONE

FIRST COURSE

PICK ONE

BLUE CRAB WEDGE SALAD

Bleu-Green Goddess Dressing

FRIED OYSTER SALAD

Grilled Greens, Champagne Vinaigrette, House Fermented Hot Sauce

CORNBREAD CAULIFLOWER PANZANELLA

Roasted Winter Vegetables & Mushrooms

PICK TWO

ENTRÉE COURSE

PICK TWO

BERNADINE'S CHEESEBURGER

Housemade Bun, Mayo and Pickles,, Grilled Onions, Lettuce and Tomato

PEACEMAKER PO-BOY

Fried Oysters and Shrimp on a Leidenheimer baguette. Dressed.

FRIED CATFISH

Braised Greens, Mirliton Slaw, Buttermilk Dressing

GRILLED GULF FISH

Grits, Pickled Shrimp, Roasted Carrots, Fumet

GUMBO YA-YA

PICK ONE

DESSERT COURSE

PICK ONE

OEUF A LA NEIGE

Orange Creme Anglaise, Candied Kumquat, Almond Brittle

CALAS

Strawberry Lambic Jam, Steen's Buttercream

STRAWBERRY HAND PIE

Lemon Poppyseed Ice Cream, Grilled Strawberries, Marshmallow Fluff

CREMONT CHEESECAKE

St. Germain-Pickled Blueberries, Local Honey, Walnuts

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ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Plated Dinners

\$60 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

PICK THREE

FIRST COURSE

PICK THREE

SMOKED RIBS

Sorghum Popcorn, Grilled Strawberries

NEW ORLEANS STYLE BBQ SHRIMP TOAST

GUMBO YA-YA

CORNBREAD CAULIFLOWER PANZANELLA

Roasted Winter Vegetables & Mushrooms

BLUE CRAB WEDGE SALAD

Bleu-Green Goddess Dressing

FRIED OYSTER SALAD

Grilled Greens, Champagne Vinaigrette, Pecorino Romano,
House-Fermented Hot Sauce

PICK THREE

SECOND COURSE

PICK THREE

GRILLED GULF FISH

Grits, Pickled Shrimp, Roasted Carrots, Fumet

COCHON DE LAIT AU PRESSE

Dirty Farro, Swiss Chard Salad, Creole Mustard Vinaigrette

FRIED CATFISH

Braised Greens, Mirliton Slaw, Buttermilk Dressing

OYSTER MUSHROOM ROCKEFELLER FETTUCCINE

*Please note that food and beverage minimums are not inclusive of 20% service charge and 8.25% state sales tax.

ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Plated Dinners (Cont'd)

\$60 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

PICK ONE

DESSERT COURSE

PICK ONE

OEUFS A LA NEIGE

Orange Creme Anglaise, Candied Kumquat, Almond Brittle

CALAS

Strawberry Lambic Jam, Steen's Buttercream

STRAWBERRY HAND PIE

Lemon Poppyseed Ice Cream, Grilled Strawberries, Marshmallow Fluff

CREMONT CHEESECAKE

St. Germain-Pickled Blueberries, Local Honey, Walnuts



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ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Plated Dinners

\$80 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

FOR THE TABLE

I-10 PLATTER

FOR THE TABLE

RAW OYSTERS, MARINATED BLUE CRAB CLAWS, PICKLED SHRIMP,
SMOKED FISH DIP, CHICHARRONES, EDWARDS SURRYANO HAM, PICKLES

PICK THREE

FIRST COURSE

PICK THREE

BLUE CRAB WEDGE SALAD

Bleu-Green Goddess Dressing

FRIED OYSTER SALAD

Grilled Greens, Champagne Vinaigrette, Pecorino Romano,
House-Fermented Hot Sauce

CORNBREAD CAULIFLOWER PANZANELLA

Roasted Winter Vegetables & Mushrooms

PICK THREE

SECOND COURSE

PICK THREE

GUMBO YA-YA

SMOKED RIBS

Sorghum Popcorn, Grilled Strawberries

NEW ORLEANS STYLE BBQ SHRIMP TOAST

*Please note that food and beverage minimums are not inclusive of 20% service charge and 8.25% state sales tax.

ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Plated Dinners (Cont'd)

\$80 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

PICK THREE

ENTRÉE COURSE

PICK THREE

GRILLED GULF FISH

Grits, Pickled Shrimp, Roasted Carrots, Fumet

COCHON DE LAIT AU PRESSE

Dirty Farro, Swiss Chard Salad, Creole Mustard Vinaigrette

FRIED CATFISH

Braised Greens, Mirliton Slaw, Buttermilk Dressing

OYSTER MUSHROOM ROCKEFELLER FETTUCCHINE

PICK TWO

DESSERT COURSE

PICK TWO

OEUF A LA NEIGE

Orange Creme Anglaise, Candied Kumquat, Almond Brittle

CALAS

Strawberry Lambic Jam, Steen's Buttercream

STRAWBERRY HAND PIE

Lemon Poppyseed Ice Cream, Grilled Strawberries, Marshmallow Fluff

CREMONT CHEESECAKE

St. Germain-Pickled Blueberries, Local Honey, Walnuts

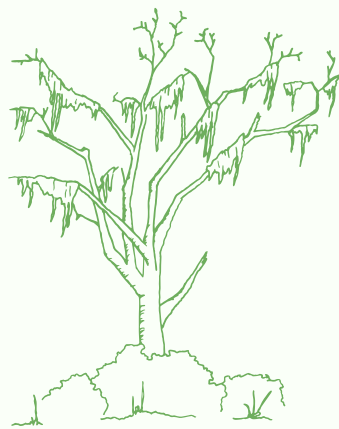
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Family-Style Dinners

Chef Laborde's Family Style Menu allows you and your guests to embark upon a truly unique dining experience. A fantastic feast, pre-selected by Chef Laborde, awaits you. You will sample large format, family-style items that are sure to delight and surprise your guests.

Chef's Choice on all courses.*



*PLEASE ADVISE YOUR EVENT COORDINATOR OF ALL DIETARY RESTRICTIONS.

Chef Laborde's Sample Family-Style Menu

\$120 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

FOR THE TABLE

I-10 PLATTER

RAW OYSTERS, MARINATED BLUE CRAB CLAWS, PICKLED SHRIMP,
SMOKED FISH DIP, CHICHARRONES, EDWARDS SURRYANO HAM, PICKLES

FIRST COURSE

BLUE CRAB WEDGE SALAD

Bleu-Green Goddess Dressing

FRIED OYSTER SALAD

Grilled Greens, Champagne Vinaigrette, Pecorino Romano,
House-Fermented Hot Sauce

CORNBREAD CAULIFLOWER PANZANELLA

Roasted Winter Vegetables & Mushrooms

SECOND COURSE

GUMBO YA-YA

SMOKED RIBS

Sorghum Popcorn, Grilled Strawberries

NEW ORLEANS STYLE BBQ SHRIMP TOAST

*Please note that food and beverage minimums are not inclusive of 20% service charge and 8.25% state sales tax.

ITEM AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Chef Laborde's Sample Family-Style Menu

\$120 per person* - 10-40 guests - Supplement \$5 per additional selection per course.

THIRD COURSE

CHEF'S CHOICE WHOLE FISH

Examples: Fried Gulf Fish Veracruz with Smoked Fish Fried Rice
Large Format Grilled Fish and Grits, Pickled Shrimp, Roasted Carrots, Fumet

RIBEYE WITH GREEN PEPPERCORN OYSTER SAUCE AND GARLIC FRIES

WHOLE DUCK ROULADE STUFFED WITH OYSTER DRESSING

OYSTER MUSHROOM ROCKEFELLER FETTUCINE

DESSERT COURSE

OEUF A LA NEIGE

Orange Creme Anglaise, Candied Kumquat, Almond Brittle

CALAS

Strawberry Lambic Jam, Steen's Buttercream

STRAWBERRY HAND PIE

Lemon Poppyseed Ice Cream, Grilled Strawberries, Marshmallow Fluff

CREMONT CHEESECAKE

St. Germain-Pickled Blueberries, Local Honey, Walnuts

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SPECIAL CAKES AND PASTRIES

Executive Pastry Chef, Julia Doran, will create a unique pastry creation for your special occasion. Should you wish to include a cake for your celebration, please notify your private events coordinator a minimum of three (3) working days prior to your event.



FOR ANY ADDITIONAL INFORMATION, PLEASE CONTACT:

Stephanie Tabbah at Bernadine's

Phone: 713-864-2565

Email: stabbah@treadsack.com

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