



THE
Briar Club

CATERING SELECTIONS

BREAKFAST • LUNCH • DINNER • MEETINGS • RECEPTIONS



BREAKFAST

PLATED SELECTIONS

Assorted freshly baked mini muffins, orange juice, hot tea and coffee included.

BACON & EGGS

hickory-smoked bacon, texas farm-fresh scrambled eggs, breakfast potatoes, steamed asparagus and broiled tomato

\$24 per Guest

CHICKEN SAUSAGE & EGG WHITES

chicken sausage, scrambled egg whites with sautéed spinach, asparagus and broiled tomato

\$25 per Guest

QUICHE FLORENTINE

chargrilled canadian bacon, quiche florentine (spinach, garlic, and

parmesan cheese), asparagus and broiled tomato

\$26 per Guest

EGGS BENEDICT

canadian bacon, poached eggs, toasted english muffin, hollandaise sauce, breakfast potatoes, asparagus and broiled tomato

\$28 per Guest

STEAK & EGGS

4 oz. filet mignon, scrambled eggs, breakfast potatoes, asparagus and broiled tomato

\$30 per Guest



ENHANCEMENTS

Requires purchase of plated or buffet selection.

Oatmeal

dried fruits, toasted nuts, brown sugar

\$4 per Guest

Greek Yogurt and Fresh Berry Parfait

\$5 per Guest

Fresh Fruit and Berry Salad

\$6 per Guest

Assorted Danishes + Mini Croissants Basket

soft butter

\$6 per Guest



SIGNATURE BUFFETS

Pre-set iced water and beverage station including assorted chilled juices, coffee and hot tea included.

CONTINENTAL

\$22 per Guest

Assorted Breakfast Pastries
soft butter

Freshly Sliced Seasonal Fruit

Greek Style Yogurt Parfait
almond oat granola

DELUXE CONTINENTAL

\$27 per Guest

Assorted Breakfast Pastries
soft butter

Freshly Sliced Seasonal Fruit

Greek Style Yogurt
almond oat granola

with your choice of

Breakfast Tacos
*bacon, egg and cheese with red
and green salsas*

or

Mini Croissant Sandwich
brie and prosciutto

TRADITIONAL

\$30 per Guest

Assorted Breakfast Pastries
butter and fruit preserves

Seasonal Fresh Fruit and Berries

Breakfast Potatoes
peppers and onions

Texas Farm Fresh Scrambled Eggs

Country Sausage Links

Crisp Hickory Smoked Bacon

HEALTHY START

\$30 per Guest

Seasonal Fresh Fruit and Berries

Oatmeal
brown sugar and raisins

Sautéed Asparagus and
Herb Tomato Relish

Texas Farm Fresh Scrambled
Egg Whites
with sautéed spinach

Grilled Canadian Bacon

SOUTH OF THE BORDER

\$32 per Guest

Seasonal Fresh Fruit and Berries

Breakfast Potatoes
peppers and onions

Breakfast Tacos
*bacon, egg and cheese with red
and green salsas*

Migas
*scrambled eggs with mexican-style
chorizo, ranchero sauce, and
pepper jack cheese*

Country Sausage Links

Crisp Hickory Smoked Bacon

SOUTHERN HOMESTYLE

\$35 per Guest

Seasonal Fresh Fruit and Berries

Biscuits and Gravy

Breakfast Potatoes
peppers and onions

Eggs Benedict

Scrambled Eggs

Crisp Hickory Smoked Bacon

Country Sausage Links



PLATED SELECTIONS

Lunch service includes pre-set iced water and iced tea, coffee service, and warm rolls with soft butter. Dinner service includes pre-set iced water, coffee service, and warm rolls with soft butter.

SOUPS & SALADS

\$7 per Guest for lunch
\$9 per Guest for dinner

Tomato Bisque

basil pesto, parmesan

Roasted Poblano Soup

pepper jack cheese, crispy tortilla strips

Briar Club Seafood Gumbo

Briar Club House Salad

hearts of romaine, baby lettuces, shaved cabbage, julienne carrot, cucumber, baby tomato, italian vinaigrette and ranch dressings served on the side

Caprese Salad

baby arugula, roma tomato, fresh mozzarella, pesto, extra virgin olive oil and aged balsamic, fresh cracked pepper, parmesan crostini

Cranberry Citrus Salad

cranberry, orange, pecan, baby spinach blend, julienne carrot, balsamic vinaigrette

ENTRÉE SALADS

\$25 per Guest for lunch
\$30 per Guest for dinner

Southwest Caesar Salad

grilled chicken breast, hearts of romaine, roasted corn, black bean, queso fresco, pico de gallo, creamy chipotle caesar

FISH

Miso Glazed Salmon Filet

steamed jasmine rice, baby bok choy, shiitake mushroom, julienne carrot, ginger beurre blanc

\$30 per Guest for lunch

\$35 per Guest for dinner

Jumbo Shrimp Scampi

pappardelle pasta, sweet green pea, Parmesan, chili flake, garlic white wine butter sauce

\$32 per Guest for lunch

\$36 per Guest for dinner

Cajun Seared Red Snapper

sour cream and chive whipped potatoes, asparagus, tomato concasse, flat leaf parsley, lemon butter

\$34 per Guest for lunch

\$38 per Guest for dinner

Grilled Ahi Tuna Steak

steamed jasmine rice, stir fry vegetables, ginger soy glaze

\$35 per Guest for lunch

\$39 per Guest for dinner

Classic Cobb Salad

house lettuce blend, roasted turkey breast, bacon, blue cheese, hardboiled egg, tomato, red onion, dijon vinaigrette

Sweet Chili Glazed Salmon Salad

asian lettuce blend, julienne carrot, cucumber, scallion, red pepper, sesame peanut, sweet chili vinaigrette

POULTRY

Texas Pecan Crusted Chicken Breast

wild rice pilaf, steamed broccoli floret, julienne seasonal vegetables, creole mustard beurre blanc

\$29 per Guest for lunch

\$33 per Guest for dinner

Simply Grilled Chicken

garlic and herb basted chicken breast, balsamic marinated portobello, zucchini, seasonal squash, roasted red pepper and asparagus, steamed jasmine rice, extra virgin olive oil, aged balsamic

\$30 per Guest for lunch

\$34 per Guest for dinner

Chicken "Cordon Blue"

seared chicken breast topped with prosciutto and provolone, whipped potatoes, steamed asparagus, tomato concasse, dijon cream sauce

\$32 per Guest for lunch

\$35 per Guest for dinner

Chicken French Paillard

angel hair pasta, artichoke, roma, caper, lemon butter

\$33 per Guest for lunch

\$38 per Guest for dinner

Smoked Chicken Breast

colcannon, apple fennel slaw, barbecue glaze

\$34 per Guest for lunch

\$39 per Guest for dinner



BEEF

Bistro Filet of Black Angus Beef

roasted garlic potatoes, mushroom, grilled asparagus, tomato petals, diane sauce

\$34 per Guest for lunch

\$40 per Guest for dinner

Braised Beef Short Rib

Parmesan risotto, brussels sprouts, baby carrot, matignon, roasted mushroom, burgundy jus lié

\$36 per Guest for lunch

\$42 per Guest for dinner

Thyme and Sea Salt Rubbed Prime Rib

buttered new potato persillade, sautéed spinach, au jus, creamy horseradish

\$38 per Guest for lunch

\$45 per Guest for dinner

Filet Mignon

maître d' butter, roasted garlic whipped potatoes, asparagus, tomato concasse, demi-glaze

\$40 per Guest for lunch (4 oz.)

\$50 per Guest for dinner (6 oz.)

VEGAN / GLUTEN-FREE

Pricing is the same as entrée selection.

Grilled Vegetable Stack

zucchini, seasonal squash, portobello, red pepper, asparagus, tomato

Grilled Cauliflower "Steak"

cauliflower purée, roasted baby carrot, red pepper, crispy brussels sprouts

Grilled Tofu and Mixed Vegetables

jasmine rice, grilled seasonal vegetables

DUET ENTRÉES

Roasted Chicken and Seared Salmon "Picatta"

chicken breast, artichoke and spinach, herb seared salmon filet, roasted garlic whipped yukon gold potatoes, asparagus, lemon caper sauce

\$42 per Guest for lunch

\$50 per Guest for dinner

Black Angus Petit Filet and Chicken Roulade

roasted yukon potatoes, haricots verts, pesto cream sauce

\$45 per Guest for lunch

\$52 per Guest for dinner

New York Strip Steak with Barbecue Shrimp

stone ground grits, green beans, roasted mushroom, louisiana barbecue sauce

\$48 per Guest for lunch

\$54 per Guest for dinner

Petite Filet Mignon with Salmon en Croûte

wild mushroom risotto, asparagus spears, tomato concasse, pink peppercorn champagne cream sauce

\$49 per Guest for lunch

\$56 per Guest for dinner

DESSERTS

\$7 per Guest for lunch

\$9 per Guest for dinner

Chocolate Decadence

flourless chocolate cake, chocolate mousse, raspberry sauce, mixed berries

Key Lime Tart

chantilly cream, raspberry sauce

Coconut Cream Pie

caramel sauce, toasted coconut

Carrot Cake

cream cheese frosting, candied carrot, spiced caramel sauce

New York Cheesecake

mixed berries

The Briar Club Pecan Ball

vanilla ice cream, hot fudge, salted caramel sauce, whipped cream with cherry on top

Panna Cotta

vanilla, berries

Spanish Flan

mixed berries, Chantilly cream

Berries and Cream Trifle

Bavarian cream, vanilla pound cake, mixed macerated berries, chantilly cream

Strawberry Shortcake

shortcake, roasted strawberries, chantilly cream



BUFFET SELECTIONS

Lunch service includes pre-set iced water and iced tea, coffee service, warm rolls with soft butter, (1) starter, (2 or 3) hot entrées, (2) accompaniments, and pastry chef's selection of assorted petite desserts.

Two entrées: \$35 per Guest / Three entrées: \$39 per Guest

Dinner service includes pre-set iced water, coffee service, warm rolls with soft butter, (2) starters, (2 or 3) hot entrées, (4) accompaniments, and pastry chef's selection of assorted petite desserts.

Two entrées: \$48 per Guest / Three entrées: \$56 per Guest

STARTERS

Tomato Bisque

basil pesto, parmesan

Roasted Poblano Soup

pepper jack cheese, crispy tortilla strips

Briar Club Seafood Gumbo

Caprese Salad

baby arugula, roma tomato, fresh mozzarella, pesto, extra virgin olive oil and aged balsamic, fresh cracked pepper, parmesan crostini

Garden Salad

cucumber, carrot, baby tomato, ranch and balsamic dressings

Cranberry Citrus Salad

cranberry, orange, pecan, baby spinach blend, julienne carrot, balsamic vinaigrette

ENTRÉES

CHICKEN

Pecan Crusted Chicken Breast

seasonal chutney, creole mustard sauce

Pan Seared Chicken Breast Caprese

pesto cream sauce

Chicken Roulade

spinach, tomato, mushroom, mozzarella, prima rosa vodka sauce

Chicken French Paillard

artichoke, roma, caper, lemon butter

FISH

Chargrilled Salmon Filet

lemon dill caper sauce

Cajun Seared Redfish with Louisiana "Barbecue" Shrimp

Pecan Crusted Redfish

creole mustard beurre blanc

Jumbo Gulf Shrimp "Scampi"

lemon, garlic, chili flake, beurre monte

BEEF & PORK

Bacon Wrapped Pork Tenderloin

calvados espagnol

Black Angus Bistro Filet

glazed mushroom, demi-glace

Sous Vide Prime Beef Brisket

roasted mushroom demi

Boneless Short Rib Bourguignonne

pearl onions, braising jus lié

VEGETARIAN / VEGAN / GLUTEN-FREE

Sweet Chili Glazed Crispy Tofu with Broccoli

ACCOMPANIMENTS

Garlic Whipped Potatoes

Au Gratin Potatoes

Steamed Jasmine Rice

cilantro and lime

Angel Hair Pasta

fresh tomato, basil, extra virgin olive oil

Parmesan Risotto

Petite French Green Beans

Steamed Broccoli

Roasted Baby Carrots

Seasonal Grilled Vegetables



CARVING STATION

Minimum of (25) Guests with attendant
(\$95) required

Pineapple and Brown Sugar Glazed Ham

Creole mustard, honey butter, warm biscuits
\$10 per Guest

Herb Roasted Turkey Breast

cranberry compote, pan sauce, warm rolls
\$10 per Guest

Baked Salmon en Croûte

champagne pink peppercorn sauce, lemon dill yogurt sauce
\$13 per Guest

New York Strip Loin Au Poivre

pommes frites, creamy horseradish, spicy ketchup
\$14 per Guest

Prime Rib of Beef

au jus, creamy horseradish, warm rolls
\$15 per Guest

Bacon Wrapped Beef Tenderloin

brandy peppercorn cream sauce, warm rolls
\$17 per Guest

Persillade Crusted Colorado Lamb Rack

dijon, roasted garlic cloves, mint jelly
\$17 per Guest

DISPLAY STATIONS

Minimum of (25) Guests

Assorted Green Verrines

- roasted corn, red pepper, avocado and black bean in cilantro lime vinaigrette
- red quinoa, kale, spicy sunflower seed and heirloom tomato in curry vinaigrette
- pearl cous cous, cucumber, kalamata and caper in Greek vinaigrette
\$8 per Guest

Domestic Cheese and Charcuterie

alpine gruyère, danish blue, spanish manchego, fresh chèvre, aged cheddar, parmesan crisp, spanish chorizo, olympia provisions capri and etna salami, fresh fruits, nuts, pickles, olives, cornichons, pepperoncini, table crackers, breads
\$15 per Guest

Mac 'n' Cheese Bar

cavatappi pasta in The Briar Club's signature cheese sauce, with accompaniments including hickory smoked bacon, cured ham, mushroom truffles, green chilies, scallions and Parmesan
\$10 per Guest

Mashed Potato Bar

The Briar Club's buttery whipped potatoes with accompaniments including hickory smoked bacon bits, sharp cheddar, sour cream, scallions, black truffles, sweet corn with leeks, crispy shoestring potatoes and fried onions
\$10 per Guest

Gourmet Slider Bar

black angus beef, blackened chicken, and vegan sliders on toasted brioche buns with accompaniments including caramelized onion, sautéed mushrooms, house pickles, bibb lettuce, roma tomato, cheddar, pepper jack and swiss cheeses, herb aioli, dijon mustard and spicy ketchup
\$12 per Guest
*add Pommes Frites for an additional \$4 per Guest

Seafood Raw Bar

oysters on the half shell, rare ahi tuna, red snapper ceviche, European style smoked salmon, king crab legs with accompaniments including cocktail sauce, horseradish, lemon bibbs, Tabasco, crackers and crisps
MKT price

DESSERT DISPLAYS

Death by Chocolate

chocolate mousse shooters, chocolate French macarons, chocolate truffles
\$10 per Guest

Petite Indulgences

assorted verrines, mini cheesecakes, petite fours
\$10 per Guest



RECEPTIONS

BUTLER-PASSED HORS D'OEUVRES

Priced per dozen

CHILLED

Tuscan Kale White Bean Bruschetta

rosemary sea salt cracker *vegan, gluten-free*
\$38

Candied BLT Canapé

\$38

Ahi Tuna Tostada

tobiko caviar, sriracha aioli
\$48

Poached Asparagus Spear

wrapped in smoked beef tenderloin, creamy horseradish mousse
\$38

Smoked Salmon

cucumber, rye canapés
\$42

Wild Mushroom Vol Aux Vent

wild mushrooms, fontina cheese
\$36

HOT

Baked Brie en Croûte

golden raisin, almond
\$32

Mozzarella Stuffed Arancini

marinara compote
\$36

Stuffed Chicken Lizzie

bacon-wrapped chicken, cream cheese, roasted jalapeño
\$36

Barbecue Pulled Pork

crispy polenta
\$42

Asian Chicken Bites

sweet chili, cilantro, scallion, sesame seed
\$32

Petite Crab Cake

remoulade
\$48

RECEPTION PACKAGES

THE AZALEA PACKAGE

\$50 per Guest

Hors d'Oeuvres

choose (3) stationed or butler-passed hors d'oeuvres

Fresh Fruit Display

assorted melon and berries, poppy seed yogurt dressing

Assorted Green Verrines Display

- roasted corn, red pepper, avocado and black bean in cilantro lime vinaigrette

- red quinoa, kale, spicy sunflower seed and heirloom tomato in curry vinaigrette

- pearl cous cous, cucumber, kalamata and caper in Greek vinaigrette

Domestic Cheese & Charcuterie Display

alpine gruyère, danish blue, spanish manchego, fresh chèvre, aged cheddar, parmesan crisp, spanish chorizo, olympia provisions capri and etna salami, fresh fruits, nuts, pickles, olives, cornichons, pepperoncini, table crackers, breads

Beverage Station

freshly brewed regular and decaffeinated coffee, assorted selection of hot fine teas, bottled mineral and sparkling water, assorted soft drinks

THE MAGNOLIA PACKAGE

\$80 per Guest

includes all items in the Azalea Package, plus:

Prime Rib of Beef

au jus, creamy horseradish, warm rolls

Mashed Potato Bar

The Briar Club's buttery whipped potatoes with hickory smoked bacon bits, sharp cheddar, sour cream, scallions, black truffles, sweet corn with leeks, crispy shoestring potatoes, fried onions



MEETINGS

BUILD YOUR OWN SNACK BREAK

Select 2: \$12 per Guest · Select 3: \$15 per Guest · Select 4: \$18 per Guest

FRUITS

- Fresh Fruit Skewers
yogurt dip
- Sliced Fruits and Seasonal Berries
- Chocolate Dipped Strawberries
- Banana Walnut Bread
- Seasonal Inspired Muffins

SAVORY

- Assorted Individually Bagged Chips
- Fresh Tortilla Chips with Salsa & Guacamole
- Individual Crudites
celery, baby carrot, cucumber, chipotle ranch
- Premium Mixed Nuts

SWEETS

- Assorted Freshly Baked Cookies
- Lemon Bars and Iced Brownies
- Candy Bars
- Kind Bars



AUDIO/VISUAL/RENTALS

- Screen/Projector
\$200
- Podium
\$75
- Microphone
wireless or lapel
\$75
- Laptop with Clicker
\$150
- Easel
\$15
- Flip Chart with Assorted Markers
\$35
- White Board with Assorted Markers
\$50
- Dance Floor
\$150
- Staging with Stairs
\$100 per 8x6 section



BEVERAGE + BAR

BAR PACKAGES

BEER + WINE

domestic and premium beer, house wines, champagne and assorted soft drinks

\$20 for two hours

\$25 for three hours

\$30 for four hours

HOUSE BRAND

house brands of liquor, domestic and premium beer, house wines, champagne and assorted soft drinks

\$30 for two hours

\$35 for three hours

\$40 for four hours

PREMIUM BRAND

premium brands of liquor, domestic and premium beer, house wines, champagne and assorted soft drinks

\$35 for two hours

\$40 for three hours

\$45 for four hours

TOP SHELF BRAND

top shelf brands of liquor, domestic and premium beer, house wines, champagne and assorted soft drinks

\$40 for two hours

\$45 for three hours

\$50 for four hours

NON ALCOHOLIC BEVERAGE STATION

\$15

FRESHLY BREWED COFFEE

regular and decaffeinated

ASSORTED SELECTION OF FINE HOT TEAS

BOTTLED WATER

mineral and sparkling

ASSORTED SOFT DRINKS

ADD ASSORTED CHILLED JUICES

\$3 per Guest

ADDITIONAL INFORMATION

• One Bartender (\$95) is required per 50 Guests

ON CONSUMPTION

TOP SHELF

Grey Goose, Hendrick's, Ron Zacapa, Maker's Mark, Johnnie Walker Black, Don Julio Silver

\$12

PREMIUM LIQUOR

Absolut, Tanqueray, Mount Gay, Jack Daniels, Chivas Regal 12-Year, Hornitos Plata

\$11

HOUSE LIQUOR

Tito's, Bombay Sapphire, Captain Morgan, Jim Bean, Dewar's White Label, El Jimador Silver

\$10

PREMIUM BEER

Shiner Bock, Heineken, Corona, Stella Artois, Karbach selection

\$6

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$5

SOFT DRINKS, STILL & SPARKLING WATER

\$3



WINE SELECTIONS

SPARKLING WINE & CHAMPAGNE

Tosca, Prosecco, Italy	35
Francois Labet Brut, France	54
Francois Labet Brut Rosé, France	54
Veuve Clicquot “Yellow Label”, France	102

WHITE & ROSÉ

Sauvignon Blanc

Canyon Road, CA	30
Murphy Goode, CA	40
Fernlands, New Zealand	44

Pinot Grigio

Canyon Road, CA	30
Murphy Goode, CA	40

Chardonnay

Canyon Road, CA	30
Murphy Goode, CA	40
La Crema, CA	53

Rose

Miraval, France	58
Whispering Angel, France	63

RED

Pinot Noir

Canyon Road, CA	30
Murphy Goode, CA	40
Ponzi, OR	63

Merlot

Canyon Road, CA	30
Murphy Goode, CA	40
Markham, CA	63

Cabernet

Canyon Road, CA	30
Murphy Goode, CA	40
Egelhoff Code Red, CA	63

Other Reds

Murphy Goode, Red Blend, CA	48
Perrin & Fils Cotes du Rhone, France	48
Wild Iris, Malbec, Argentina	58





GENERAL GUIDELINES

MINIMUM FOOD & BEVERAGE REQUIREMENTS/ROOM RENTAL FEE

All private event spaces have minimum food & beverage revenue requirements along with a room rental fee. A food & beverage minimum is the amount a host must spend solely on food and beverage items (exclusive of tax and service charge) in order to secure a private event space at The Briar Club. If the actual charges do not meet the established minimum at the conclusion of the event, the difference will be charged as a room rental fee. For example, if the food & beverage minimum is \$10,000 and you have 100 guests in attendance, you must spend \$100 per person through food & beverage selections (exclusive of tax & service charge) to prevent incurring an additional room rental fee.

BOOKING OF EVENTS & DEPOSIT

Reservations for a Briar Club Member's event may be made at their leisure. Non-Members may reserve private event spaces up to 15 months in advance. Private events are considered confirmed upon the receipt of the signed room reservation agreement and delivery of a non-refundable deposit payment which is applied to the final event bill. Additional deposits may be required prior to the event date. Any deposit made will be applied as a credit towards the total cost of the event. In the event of a cancellation, please see the below cancellation policy.

If cancellation of your event occurs, the following will be applied:

More than 120 days before your event: 40% of the estimated cost

90-120 days before your event: 50% of the estimated cost

45-89 days before your event: 75% of the estimated cost

Less than 45 days before your event: 90% of the estimated cost

GUARANTEES

An estimated Guest count is required at the time of booking the private event. The final guaranteed number of Guests is due five (5) business days prior to the private event. If The Briar Club does not receive the final guarantee on the due date, the Guest estimate from the room reservation agreement will apply. The final guarantee may not be reduced once submitted. Should the final guarantee be increased, the Client must notify The Briar Club immediately. All charges are based upon the final guest guarantee, or the actual number of Guests attending if greater than the final guarantee. For parties in excess of 50 Guests, The Briar Club will prepare a standard 5% over the guaranteed count. Guest counts over and above the 5% leeway will be charged an additional 30% on the menu price for those additional guests. Should you exceed the guarantee, The Briar Club will make every effort to serve your selections, but reserves the right to substitute items of equal price and quality.

SERVICE CHARGE & SALES TAX

A sales tax of 8.25% and The Briar Club's house charge of 22% is charged on all event sales.

FOOD & BEVERAGE POLICIES

The enclosed menus are suggestions and starting price points for your private event. We welcome the opportunity to create customized menus in addition to our printed selections to accommodate market availability, theme, and dietary needs. To allow adequate preparation time, menu plans should be confirmed with your catering representative at least sixty (60) days prior to the event. All food is prepared fresh and in-house daily; the Chef reserves the right to make substitutions in the event that an item is unavailable.



Quoted food, beverage, and service prices are subject to change within a thirty (30) day period and are determined by market costs. Prices are subject to an increase of no more than 5% per year.

No food or beverage, unless purchased from The Briar Club, is permitted on the Club's premises (with the exception of specialty cakes or cupcakes). All food and beverage must be consumed in the private event space and during the allotted event time. Any excess food and beverage from the event may not be packaged and removed from the property.

TABC forbids any alcohol to be brought in or out of the Club by event hosts, Members or Guests. The Briar Club is the only entity that is licensed to sell or serve alcohol on these premises. The Club reserves the right to refuse or discontinue service to anyone who may be under the influence of alcohol or drugs.

OVERTIME CHARGES

A standard private event duration is four hours. Additional private event time may be purchased in half-hour increments of \$500. Charges for all additional event services will apply.

DÉCOR & VENDORS

Decoration plans for all private events must be approved in advance by The Briar Club. The use of nails, staples, pins or other rigging mechanisms for decorations in any part of the Club is strictly prohibited. All candle flames must be protected by glass. An appropriate monetary penalty shall be assessed for any excessive clean up or damage caused to the property by the private event.

All vendors bringing in equipment of any kind are asked to enter the Club through the loading dock. Arrival information to include exact date, time, and company name must be submitted to your catering representative at least fourteen (14) days prior to the private event.

LIABILITY

The Briar Club does not assume responsibility for the damage or the loss of any merchandise, decorations or articles left at the Club prior to, during or upon conclusion of a private event. All outside vendors are required to carry and provide proof of current liability insurance policy prior to the start of the private event.

TAX EXEMPTIONS

For events with tax exempt status, a valid tax exemption certification must be submitted for approval along with the signed Room Reservation Agreement.

APPLICABLE CHARGES

TECHNOLOGY: The Briar Club has capabilities to meet basic audio/visual requirements. For additional information regarding A/V, please contact the catering department.

SECURITY/TRAFFIC CONTROL: Uniformed HPD officers are required on events exceeding 50 Guests.

EVENT SERVICES FEE: Our Event Services Fee is \$6.00 per Guest and includes valet service, entry to our private parking garage, Wi-Fi access, event set-up, breakdown, and clean up.



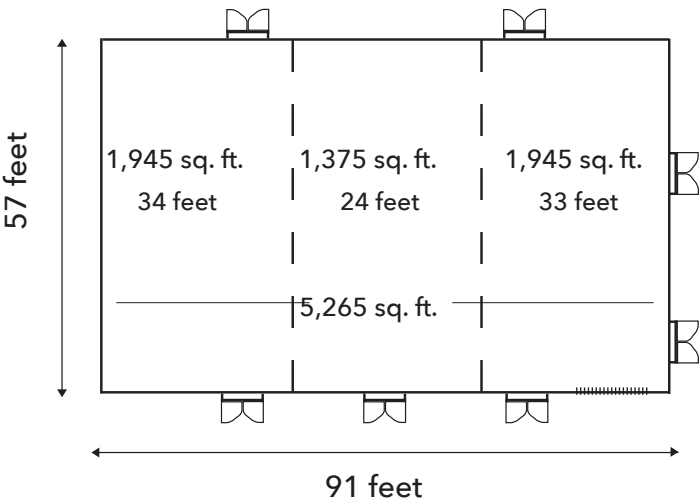
EVENT SPACE



MAGNOLIA BALLROOM

The Club's largest and most versatile banquet space, the Magnolia Ballroom can accommodate up to 400 Guests at its full capacity, or divided into two or three smaller event spaces. A third of the Ballroom can accommodate 100 Guests.

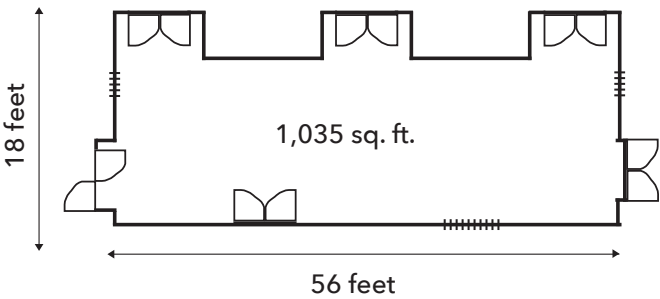
Beautifully adorned with custom chandeliers and a wrap around outdoor covered terrace, the ballroom offers expansive views of the Club's campus and a charming, welcoming atmosphere for any occasion.



PRE-FUNCTION ROOM

included with your rental of the Magnolia Ballroom or the Azalea Room at no extra charge

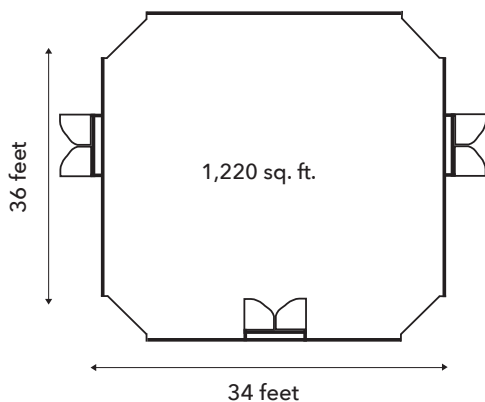
This area, reserved for our Magnolia Ballroom or Azalea Room events, is an open area located in the middle of both rooms for guests to mingle for cocktails and hors d'oeuvres.





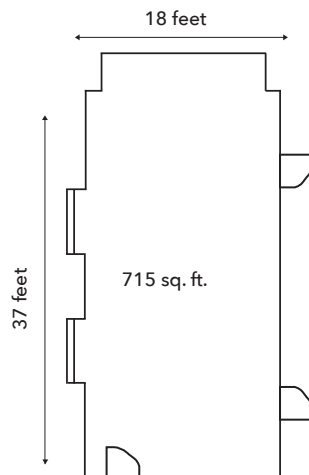
THE AZALEA ROOM

The Azalea Room is the perfect setting for a business meeting by day, and celebratory dinner by night. Located on the second floor of the Clubhouse, the Azalea Room can seat rounds of up to 60 Guests and theater-style seating of up to 90 Guests.



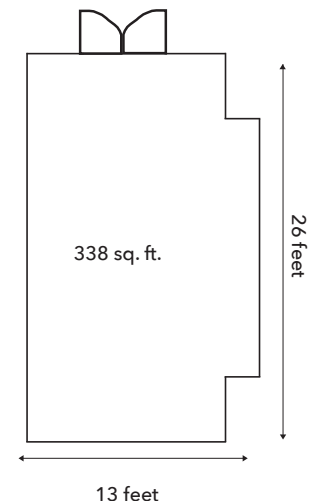
THE PRESIDENT'S ROOM

The President's Room has a seating capacity of up to 40 Guests. With windows overlooking Timmons Lane, this room is popular for small to medium business meetings, receptions, or private luncheons and dinners.



THE WINE ROOM

An extension of the Lounge Dining Room, the Wine Room is the perfect venue for a group looking for an intimate space for lunch, a private small meeting or a celebratory dinner. Groups of up to 16 will have a comfortable space for wining and dining.



FEATURES

All rooms: Overhead music/audio • Room controls • A/V capabilities • **President's Room & Wine Room:** Television with cable, Internet and remote capabilities (*concealable*) • **Magnolia Ballroom:** Two (2) large projectors & screens (*retractable*) • **Azalea Room:** one (1) large projector & screen (*retractable*)