

THE HENRY

THE GREATEST NEIGHBORHOOD RESTAURANT

GROUP DINING

SPECIAL EVENTS MANAGER

Sky Wemigwans

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HENRY HOUSTON TOWN & COUNTRY

700 TOWN & COUNTRY BLVD. SUITE 2700 • HOUSTON, TX 77024

Follow the arrow to the greatest neighborhood restaurant, a place where you can always count on a warm welcome from baristas, servers, and bartenders who know your order by heart. A fusion of industrial and classical influences, our open dining spaces are bursting with charm and energy. Come and go with ease for your morning coffee, enjoy lunch with a colleague, gather the family together for dinner, or treat yourself to a post-work drink at the bar. For craveable eats and downright delicious cocktails, look no further than a place where you'll always be among friends, a place that feels like home.

The image shows the exterior of a modern restaurant building. The main sign is green with white lettering. The word "THE" is in a smaller font on a separate sign above the word "HENRY". Below "HENRY" is a long green sign with the text "THE GREATEST NEIGHBORHOOD RESTAURANT" in white. The building has large windows and a dark awning over the entrance. In the foreground, there is a planter box with various green plants and colorful flowers. A decorative metal screen is visible behind the planter.

THE HENRY

THE GREATEST NEIGHBORHOOD RESTAURANT

GROUP EVENTS



MAIN DINING

Seated: 30 guests



PATIO

Seated: 20 guests



PRIVATE ROOM

Seated: 52 guests

Seated: 44 guests

(OFFERS A/V)

Reception: 56 guests



STATIONED BREAKFAST MENUS

CONTINENTAL

\$20 PER PERSON

FRESH FRUIT GF V

ASSORTED PASTRIES

muffins, scones, danish

TOASTED BAGELS & CREAM CHEESE VEG

plain, everything or whole grain

BIG BREAKFAST

\$35 PER PERSON

SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

FRESH FRUIT GF V

BREAKFAST POTATOES GF VEG

ASSORTED PASTRIES

muffins, scones, danish

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise

CALIFORNIA BURRITO

eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa

ENJOY A "BIGGER BREAKFAST" @ \$45 PER GUEST, FEATURING THE TWO ADDITIONAL ENTREES BELOW:

QUINOA BREAKFAST BURRITO VEG

eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

FLOWER CHILD SCRAMBLE GF VEG

eggs, roasted mushroom & brussels sprout, romanescos, kale, parmesan

ADDITIONS

ALL PRICING PER PERSON

CRISP BACON GF - \$5

BREAKFAST POTATOES GF VEG - \$5

**TOASTED BAGELS &
CREAM CHEESE** VEG - \$5

GREEK YOGURT PARFAIT GF VEG - \$7

AVOCADO TOAST VEG - \$6
grilled country bread, olive oil,
aged cheddar, sea salt

ORANGE JUICE - \$20
(serves 4-5)

**MASON JAR CARAFE OF
ICED TEA OR LEMONADE**
\$40 each (serves 30 glasses)

TABLESIDE MIMOSA BAR
Features prosecco, pineapple guava juice,
peach juice, and orange juice
with various garnishes
\$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PLATED BRUNCH MENU

\$50 PER PERSON

SERVED UNTIL 10:30AM ON WEEKDAYS, AND 3:00PM ON WEEKENDS

STARTERS FOR THE TABLE

INDIVIDUAL GREEK YOGURT PARFAITS GF VEG

FRESH FRUIT GF V

ASSORTED PASTRIES

muffins, scones, danish

ENTRÉES

QUINOA BREAKFAST BURRITO VEG

eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise,

SIDE OF BREAKFAST POTATOES

FLOWER CHILD SCRAMBLE GF VEG

eggs, roasted mushroom & brussels sprout, romanesco, kale, parmesan

CALIFORNIA BURRITO OR BOWL

eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa, breakfast potatoes

SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ADDITIONS

ALL PRICING PER PERSON

CRISP BACON GF - \$5

BREAKFAST POTATOES GF VEG - \$5

**TOASTED BAGELS &
CREAM CHEESE** VEG - \$5

GREEK YOGURT PARFAIT GF VEG - \$7

AVOCADO TOAST VEG - \$6
grilled country bread, olive oil,
aged cheddar, sea salt

ORANGE JUICE - \$20
(serves 4-5)

**MASON JAR CARAFE OF
ICED TEA OR LEMONADE**
\$40 each (serves 30 glasses)

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LUNCH MENUS

Food Stations

\$40 PER PERSON

SALADS

HENRY HOUSE cucumber, heirloom carrot, tomato, croutons, parmesan

CLASSIC CAESAR parmesan crouton, black pepper

SANDWICHES

HOT HONEY CRISPY CHICKEN SANDWICH

sriracha aioli, bread and butter pickle slaw

BEVERLY HILLS CLUB

roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise

SIDES

KALE & APPLE SLAW

ASSORTED COOKIES

CHIPS AND GUACAMOLE GF VEG

roasted poblano,
toasted pumpkin seed, cotija

ADDITIONS

ALL PRICING PER PERSON

GRILLED & CHILLED SHRIMP GF - \$10
horseradish cocktail, henry sauce, charred lemon

SPICY TUNA & CRISPY RICE* GF - \$8
fresno chile, avocado, cilantro, scallion, sweet soy

PARMESAN TRUFFLE FRIES GF VEG - \$5
truffle aioli

TRUFFLED BRIE TOAST - \$5

prosciutto di parma, chives,
persimmon glaze, parmesan

ASSORTED MINI DESSERTS - \$11

seasonal offerings from
our henry bakery

COFFEE - \$72 (serves 24)

**MASON JAR CARAFE OF
ICED TEA OR LEMONADE** - \$40 each
(serves 30 glasses)

ORANGE JUICE - \$20 (serves 4-5)

TABLESIDE MIMOSA BAR

Features prosecco, pineapple guava juice,
peach juice, and orange juice
with various garnishes

**\$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION**

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LUNCH MENUS

Plated

\$45 PER PERSON WITH CHOICE OF ENTRÉE

STARTERS FOR THE TABLE

CHIPS AND GUACAMOLE GF VEG
roasted poblano, toasted pumpkin seed, cotija

ENTRÉES

HOT HONEY CRISPY CHICKEN SANDWICH
sriracha aioli, bread and butter pickle slaw
SIDE OF KALE & APPLE SLAW

ROASTED TURKEY FRENCH DIP
horseradish aioli, havarti, garlic parmesan roll, natural jus
SIDE OF KALE & APPLE SLAW

CLASSIC CAESAR
parmesan crouton, black pepper

RIGATONI ALLA VODKA VEG
burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

ASSORTED MINI DESSERTS
seasonal offerings from our Henry bakery

ADDITIONS

ALL PRICING PER PERSON

GRILLED & CHILLED SHRIMP GF - \$10
horseradish cocktail, henry sauce, charred lemon

SPICY TUNA & CRISPY RICE* GF - \$8
fresno chile, avocado, cilantro,
scallion, sweet soy

PARMESAN TRUFFLE FRIES GF VEG - \$5
truffle aioli

TRUFFLED BRIE TOAST - \$5
prosciutto di parma, chives,
persimmon glaze, parmesan

ASSORTED MINI DESSERTS - \$11
seasonal offerings from our henry bakery

**MASON JAR CARAFE OF
ICED TEA OR LEMONADE**
\$40 each (serves 30 glasses)

TABLESIDE MIMOSA BAR
Features prosecco, pineapple guava juice,
peach juice, and orange juice
with various garnishes
\$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

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DINNER MENUS

Plated

\$80 PER PERSON

SALAD COURSE

HENRY HOUSE

cucumber, heirloom carrot, tomato, croutons, parmesan

ENTRÉES

choice of

BRAISED SHORT RIB GF

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

SCOTTISH SALMON* GF

toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze

ROASTED CHICKEN GF

lemon garlic pan sauce, smashed potatoes, broccoli

RIGATONI ALLA VODKA VEG

burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

choice of

LEMON OLIVE OIL CAKE

blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

CHOCOLATE FUDGE TORTE

peanut butter crunch, milk chocolate mousse, candied peanut caramel

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ADDITIONS

ALL PRICING PER PERSON

GUACAMOLE & CHIPS GF VEG - \$5

roasted poblano, toasted pumpkin seed,
cotija

SPICY TUNA & CRISPY RICE* GF - \$8

fresno chile, avocado, cilantro, scallion,
sweet soy

GRILLED & CHILLED SHRIMP GF - \$10

horseradish cocktail sauce,
henry sauce, charred lemon

TRUFFLED BRIE TOAST - \$5

prosciutto di parma, chives,
persimmon glaze, parmesan

CLASSIC CAESAR

parmesan crouton, black pepper
SUBSTITUTE FOR THE HOUSE SALAD @ \$3 PER GUEST

FILET MIGNON gf - \$30 UPON CONSUMPTION

horseradish au gratin, roasted brussels sprout,
wild mushroom, cipollini onion, burgundy sauce

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DINNER MENUS

Plated

\$95 PER PERSON

A FOUR COURSE SIT DOWN DINNER BEGINNING WITH SHARED APPETIZERS

STARTERS FOR THE TABLE

TRUFFLED BRIE TOAST

prosciutto di parma, chives, persimmon glaze, parmesan

GRILLED & CHILLED SHRIMP GF

horseradish cocktail sauce, henry sauce, charred lemon

SALAD COURSE

HENRY HOUSE

cucumber, heirloom carrot, tomato, croutons, parmesan

ENTRÉES

choice of

BRAISED SHORT RIB GF

bourbon caramel, roasted mushroom,
fourme d'ambert, smashed potato

ROASTED CHICKEN GF

lemon garlic pan sauce, smashed potatoes,
broccoli

SCOTTISH SALMON* GF

toasted quinoa, marcona almond pesto,
crispy sweet potato, watercress, pomegranate glaze

RIGATONI ALLA VODKA VEG

burrata, calabrian chile, mint,
lemon, bread crumb

DESSERTS

choice of

LEMON OLIVE OIL CAKE

blueberry compote, lemon curd,
whipped mascarpone, roasted almond,
thyme, vanilla ice cream

CHOCOLATE FUDGE TORTE

peanut butter crunch, milk chocolate mousse,
candied peanut caramel GF

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ELEVATE YOUR DINNER MENU

BY ADDING OUR FILET MIGNON ENTRÉE

horseradish au gratin, roasted brussels sprout, wild mushroom, cipollini onion, burgundy sauce GF

FEATURED AT \$30 PER GUEST UPON CONSUMPTION

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DINNER MENUS

Plated

\$110 PER PERSON

RECEPTION-STYLE APPETIZERS FOLLOWED BY A THREE-COURSE SEATED DINNER
PERFECT FOR A COCKTAIL RECEPTION UPON ARRIVAL, FOLLOWED BY A SEATED DINNER

STARTERS

TRUFFLED BRIE TOAST

prosciutto di parma, chives, persimmon glaze, parmesan

GRILLED & CHILLED SHRIMP GF

horseradish cocktail sauce, henry sauce, charred lemon

SALAD COURSE

HENRY HOUSE

cucumber, heirloom carrot, tomato, croutons, parmesan

ENTRÉES

choice of

BRAISED SHORT RIB GF

bourbon caramel, roasted mushroom,
fourme d'ambert, smashed potato

ROASTED CHICKEN GF

lemon garlic pan sauce, smashed potatoes,
broccoli

SCOTTISH SALMON* GF

toasted quinoa, marcona almond pesto,
crispy sweet potato, watercress, pomegranate glaze

RIGATONI ALLA VODKA VEG

burrata, calabrian chile, mint,
lemon, bread crumb

DESSERTS

choice of

LEMON OLIVE OIL CAKE

blueberry compote, lemon curd,
whipped mascarpone, roasted almond,
thyme, vanilla ice cream

CHOCOLATE FUDGE TORTE

peanut butter crunch, milk chocolate mousse,
candied peanut caramel GF

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ELEVATE YOUR DINNER MENU

BY ADDING OUR FILET MIGNON ENTRÉE

horseradish au gratin, roasted brussels sprout, wild mushroom, cipollini onion, burgundy sauce GF

FEATURED AT \$30 PER GUEST UPON CONSUMPTION

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COCKTAIL APPETIZER MENU

ITEMS ARE REPLENISHED FOR 90 MINUTES

\$40 PER GUEST
Choice of 4 small bites

\$45 PER GUEST
Choice of 5 small bites

\$55 PER GUEST
Choice of 7 small bites

SMALL BITES

CLASSIC CAESAR

parmesan crouton, black pepper

SERVED WITH CRUSTY BREAD & WHIPPED BUTTER

UMAMI BRUSSELS SPROUTS GF VEG

TRUFFLED BRIE CROSTINI

prosciutto di parma, chives,
persimmon glaze, parmesan

ASSORTED MINI DESSERTS

seasonal offerings from our
Henry Bakery

GUACAMOLE & CHIPS GF VEG

roasted poblano, toasted pumpkin seed, cotija

BEVERLY HILLS CLUB (HALVED)

roasted turkey, bibb lettuce, tomato,
bacon, swiss cheese, mayonnaise

MAC & CHEESE VEG

ENCHANCEMENTS

ALL-AMERICAN BURGER SLIDER

henry sauce, pickle, american cheese

(\$5 PER PERSON)

HOT HONEY CRISPY CHICKEN SLIDER

sriracha aioli, bread and butter pickle slaw

(\$5 PER PERSON)

SPICY TUNA & CRISPY RICE* GF

fresno chile, avocado, cilantro,
scallion, sweet soy

(\$8 PER PERSON)

GRILLED & CHILLED SHRIMP GF

horseradish cocktail, henry sauce,
charred lemon

(\$10 PER PERSON)

BOLOGNESE

traditional meat sauce, truffle mushroom butter,
herbed ricotta, garlic toast

(\$10 PER PERSON)

CHEF'S CHEESE BOARD

(\$10 PER PERSON)

**available for parties of 50 guests or more*

ROASTED CHICKEN & SMASHED POTATO

(\$12 PER PERSON)

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HOSTED BAR PACKAGES

Wine & Beer

HOOR 1 \$20 PER PERSON · HOURS 2+ \$15 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir,
and Label Story Napa Cabernet Blend.

TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

THE ESSENTIAL BAR

HOOR 1 \$27 PER PERSON · HOURS 2+ \$18 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

Choice of any 2 menu cocktails as well as single pour drinks featuring the following sprits:

EVAN WILLIAMS KY BOURBON, SMIRNOFF VODKA, NEW AMSTERDAM GIN, CUERVO TRADICIONAL BLANCO TEQUILA
JOHNNIE WALKER RED LABEL SCOTCH, DON Q PLATINUM RUM

THE ELEVATED BAR

HOOR 1 \$33 PER PERSON · HOURS 2+ \$23 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 2 menu cocktails as well as called drinks featuring the following sprits:

TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, CORAZÓN REPOSADO TEQUILA
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

THE EXCLUSIVE BAR

HOOR 1 \$40 PER PERSON · HOURS 2+ \$30 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 4 menu cocktails as well as called drinks featuring the following sprits:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE

TEQUILA – CASAMIGOS BLANCO, CÓDIGO BLANCO, PATRON SILVER, DON JULIO REPOSADO, 1800 AÑEJO

BOURBON & RYE – BUFFALO TRACE, MAKER'S MARK, BULLEIT, BASIL HAYDEN'S, KNOB CREEK, ANGEL'S ENVY BOURBON, ELIJAH CRAIG

GIN – BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY

RUM – DON Q RESERVA, SAILOR JERRY, SANTA TERESA 1796, PLANTERAY

SCOTCH – MACALLAN 12YR, GLENLIVET 15YR, OBAN 14YR, JOHNNIE WALKER BLACK

CORDIALS & BRANDY – GRAND MARNIER, HENNESSY VS, FERNET BRANCA

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS,
UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER

*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

EVENT FACTS & HELPFUL INFO

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY

Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event—always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over \$10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT

Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION

To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT

Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

CANCELLATIONS

We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

PATIO EVENTS & WEATHER

We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME

If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS

We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL

Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION

We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT

Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.