



PRIVATE EVENTS

Continuing the legacy of Dallas' Original Steakhouse, Est. 1954, Kirby's Prime Steakhouse in The Woodlands, Est. 2004, is an Award Winning Restaurant featuring Mid-Western, grain fed, aged Prime Beef. Kirby's also offers Fresh Seafood, daily Chef Features, and a spectacular collection of New and Old World wine housed in an impressive cellar of over 4,000 bottles.

Kirby's boasts a trendy jazz bar and lounge featuring live music on Thursday, Friday, and Saturday evenings. Guests can choose to dine lakeside under the moonlight, or enjoy a glass of wine in the lounge.

Kirby's Steakhouse offers set menu packages, a full service bar, and several private rooms to choose from with seating up to 65 guests.

We also offer:

Reception Style Events

Audio Visual Equipment*

Selection of floral arrangements*

Ice Sculptures*

Smoke Free Rooms

Customized Menu Planning and Wine Pairings

*Additional charge may apply

For private parties and special events, Kirby's Steakhouse is your first choice for fine cuisine and excellent service. With a dedicated staff and professional banquet coordinator at your side, we see to it that your every need is met. Kirby's has a commitment to quality food and warm hospitality that will ensure everyone the ultimate dining experience.

For more information or to schedule appointments with our Events Coordinator, please contact:

Eric Saville at 281.362.1121 or

e.saville@kirbyssteakhouse.com

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Web www.kirbyssteakhouse.com
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MENU PACKAGES

Each guest will have the option between entrees and desserts. All a la carte items will be served family style. Pre ordering is not necessary, but can be done upon requests. Please let us know about any special dietary needs.

~Menu 1 \$50 per Person~

Includes Mashed Potatoes and Kirby's House Salad

Entrées

Blue Ribbon Filet (7oz)
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce

Desserts

NY Cheesecake
Chocolate Mousse

~Menu 2 \$55 per Person~

Includes Mashed Potatoes, Sautéed Broccoli, and Kirby's House Salad

Appetizer

Fried Pickle Chips

Entrées

Blue Ribbon Filet (7oz)
Center Cut N. Y. Strip (16oz)
Tournedos Béarnaise
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce

Desserts

NY Cheesecake
Chocolate Mousse

~Menu 3 \$65 per Person~

Includes Mashed Potatoes, Sautéed Broccoli, and Kirby's House Salad

Appetizer

Shrimp Cocktail
Fried Pickle Chips

Entrées

Center Cut N.Y. Strip (16oz.)
Blue Ribbon Filet (7oz. or 10oz.)
Cognac Pepper Filet (7oz. or 10oz.)
Tournedos Béarnaise
Cedar Plank Salmon with Beurre Blanc
Chicken Florentine with Button Mushroom Sauce

Desserts

NY Cheesecake
Chocolate Mousse

~Menu 4 \$72 per Person~

Includes Mashed Potatoes, Sautéed Broccoli, Sautéed Mushrooms, and Kirby's House Salad

Appetizers

Shrimp Cocktail
Snow Crab Cocktail
Fried Calamari

Entrées

Center Cut N.Y. Strip 16oz.
Blue Ribbon Filet (7oz. or 10oz.)
Cognac Pepper Filet (7oz. or 10oz.)
Roquefort Filet (7oz. or 10oz.)
Tournedos Béarnaise
Cedar Plank Salmon with Beurre Blanc
Chicken Florentine with Button Mushroom Sauce
Grilled Redfish with Haricot Verts

Desserts

NY Cheesecake
Chocolate Mousse

All Menus Come with Sides of our Signature Sauces (Roquefort, Cognac Pepper, and Classic Béarnaise)
Coffee, Tea, and Soda Included on All Menus. Tax & Gratuity Not Included.

ADDITIONAL MENU ITEMS:

SOUP:

Soup of the Day	5
Lobster Bisque	11

SALAD:

Caesar Salad	9
Insalata Caprese	10
Bleu Cheese Wedge	10
Beefsteak Tomato Salad	10
Kirby's Chopped Salad	10
Kirby's Seafood Salad	15

SIDE ITEMS:

Baked Potato	7
House Cut French Fries	7
Sautéed Vegetables	7
Grilled Rosemary Zucchini	8
Onion Rings	8
Creamed Corn	8
Fresh Broccoli	8
Sautéed Spinach	8
Sautéed Mushrooms	9
Creamed Spinach	9
Mac n Cheese	9
Au Gratin Potatoes	10
Fresh Asparagus	10
Mushroom Risotto	10
Jalapeno Bacon Mac n Cheese	11
Lobster Risotto	16
Lobster Mac n Cheese	16

*Modifications Limited

~ APPETIZERS ~

~FOR THE TABLE~

***Grilled Tequila Shrimp** - \$3/piece

With Lime Cilantro Sauce

***Shrimp Cocktail** - \$3/piece

With Absolute Peppar Cocktail Sauce

***Potato Crusted Calamari** - \$3/guests

With Absolut Peppar Marinara

***Fried Pickle Chips** - \$3/guest

With Creamy Garlic Dressing

***Grilled Lamb Chops** - \$7/piece

Peppered with Button Mushroom Sauce

***Snow Crab Claws** - \$3/piece

Served Cold with Absolute Peppar or Hot Scampi Style

***Maryland Style Crab Cake** - \$22/3-4 people

Oven Baked with Sauce Beurre Blanc

Fried Asparagus - \$18/3-4 people

Topped with Jumbo Lump Crab and Sauce Béarnaise

Baked Herb Boursin Cheese - \$14/3-4 people

Baked with Roasted Garlic

Fruit & Cheese Platter - \$8/person

Fresh Seasonal Fruit with Chef's choice of cheeses

Cold Vegetable Platter - \$6/person

Broccoli, Carrots, Celery, Red Bell Pepper, & Grape Tomatoes

Served with Homemade Ranch and Homemade Bleu Cheese

Seafood Tower Buffet - \$35/person

Maine Lobster, Alaskan King Crab Legs, Blue Point Oysters, Jumbo Shrimp, Snow Crab Claws

~PASSED HORS D'OEUVRES~

Boursin Crostini \$1.50/piece

Herb baked Boursin cheese piped on a fresh baguette Crostini, with diced tomatoes.

Caprese Skewers \$2/piece

Fresh Mozzarella, Grape Tomatoes, & Basil drizzled with Balsamic Reduction

Duck Confit Crostinis - \$2.25/ piece

With Fig preserve

Tuna Tar Tar - \$3 each

Served on an Asian spoon

Lobster Bites - \$16/tail (4oz tail cut into 4-5 bites)

Tempura fried with sauce Beurre Blanc

Maryland Crab Cake Bites - 1 oz each (market)

~BUFFET STYLE ENTREES~

Chicken Alfredo Pasta - \$8/guest

Tomato Basil Linguini - \$6/guest

Grilled Chicken Skewers - \$2.75/piece

(With Spicy BBQ or Satay)

Grilled Beef Skewers - \$3.25/piece

(With Cognac Pepper Sauce)

*All prices are subject to change

*Select appetizers are available buffet style

PRIVATE DINING WINE FLIGHTS

Priced per Bottle

Private Dining Wine: Red and White 45

GOLD FLIGHT

2013 Smith & Hook Cabernet Sauvignon	52
2012 Santa Margarita Pinot Grigio	55
2009 Northstar Merlot	60
2013 Stag's Leap Winery Chardonnay	60

PLATINUM FLIGHT

2012 Etude Pinot Noir	80
2012 Rombauer Chardonnay	80
2012 Beringer Knights Valley Cabernet Sauvignon	80

DIAMOND FLIGHT

2011 Domaine Serene Yamhill Vineyard	105
2011 Stag's Leap Artemis	120
2012 Far Niente Chardonnay	137

CHAMPAGNE

Perrier Jouet <i>Grand Brut</i>	90
Nicolas Feuillatte Brut	90
Moet et Chandon <i>Imperial Rose</i>	126
Veuve Clicquot Ponsardin Brut	120
Perrier Jouet <i>Belle Epoque Cuvee Brut 2004</i>	350
Moet et Chandon <i>Cuvee Dom Perignon Brut 2004</i>	458

*Full Wine List Available Upon Request
*Vintages and Pricing are Subject to Change

SOMMELIER SELECTIONS

Priced per Bottle

Private Dining Wine: Red and White 45

CABERNET SAUVIGNON

2012 Smith & Hook, Central Coast	52
2012 Flora Springs, Napa	80
2008 Surh Luchtel <i>Stagecoach Vineyard</i> , Napa	100
2012 Miner, Napa	100
2011 Stag's Leap <i>Artemis</i> , Napa	120
2012 Penfolds <i>Bin 407</i> , South Australia	130
2005 Match <i>Butterdragon Hill</i> , Napa	150
2010 Joe Nathaniel <i>So Rare</i> , Rutherford	170
2010 Ladera, Howell Mountain	210
2011 Far Niente, Oakville	294

BLEND/MERITAGE

2011 Two Hands <i>The Bull and The Bear</i> , South Australia	80
2011 Provenance <i>P-Wave</i> , Napa	90
2011 Flora Springs <i>Trilogy</i> , Napa	120

PINOT NOIR

2012 Etude, Carneros	80
2009 Surh Luchtel <i>Gary's Vineyard</i> , Santa Lucia Highlands	95

MERLOT

2013 Flora Springs, Napa	60
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CHARDONNAY

2013 Flora Springs, Napa	60
2011 Jordan, Russian River Valley	73
2014 Hawkes, Alexander Valley	75
2012 Joe Nathaniel <i>Lavender Hill</i> , Carneros	90
2013 Far Niente, Napa Valley	120

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*Vintages and Pricing are Subject to Change

BEER SELECTIONS

TEXAS (\$5.75)

Real Ale Fireman's #4-Hill Country
Real Ale Rio Blanco Pale Ale-Hill Country
Shiner Bock-Shiner
Southern Star Bombshell Blond Ale- Conroe
St. Arnold Elissa IPA-Houston

AMERICAN (\$4.75-\$5.75)

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Samuel Adams Lager

BELGIUM (\$5.75-\$12.50)

Chimay Ale Red
Chimay Ale Blue
Duvel Golden Ale
Stella Artois

HOLLAND (\$5.75)

Amstel Light Lager
Heineken

IRELAND (\$5.75)

Guinness Draught

GERMANY (\$5.75)

Beck's Non-Alcoholic

MEXICO (\$5.75)

Corona Extra
Dos Equis XX Lager

*Pricing and Availability are subject to change.

PRIVATE DINING POLICIES AND PROCEDURES

~FACILITY RENTAL~

All private dining rooms are subject to food and beverage minimums based on the specific space your group has requested. Minimums are not published due to specific dates, times, and space.

Minimums do not include tax or gratuity

~BOOKING AGREEMENT~

When you are ready to move forward with your event, please contact our events coordinator so we can send you our booking agreement. Returning this agreement will confirm your event and all of the details pertaining to the evening.

~ALCOHOL~

Due to our TABC license, no outside alcohol is permitted on premises.

~TAX~

A sales tax (8.25%) is added to all food, beverage, and other charges where applicable.

~PAYMENT~

Kirby's Steakhouse accepts all major credit cards, cash, or approved company check. A signed contract and credit card is required in advance to guarantee your reservation. If proper payment is not provided the night of the event a \$100 accounting fee will be added to your bill.

~GUEST COUNT~

A tentative guest count is due a week before your event and a final count is due one day prior to your event in order for our staff to properly prepare and set up for your party.

~CANCELLATION POLICY~

Any cancellation within 72 hours of the event date will result in the credit card on file being charged a \$300 fee stated in contract.

~PARKING~

Kirby's Steakhouse offers complimentary valet parking and self-parking.

~COMPLIMENTARY TRANSPORTATION~

If you have guests staying at a hotel within 5 miles of the restaurant, we will gladly go and pick them up! We offer complimentary transportation to and from the restaurant and we can transport up to 14 passengers. Please call the store directly if you are interested in scheduling transportation.

VENDOR LIST

~FLORAL~

If you are interested in having floral arrangements for your event we recommend using our preferred vendors:

Chloe's Flowers	Joan Laurian	281-435-4100	www.chloesflowers.com
The Blooming Idea	Mary McCarthy	281-292-4546	www.bloomingidea.com

~ICE SCULPTURES~

We prefer you order all Ice Sculptures through our event coordinator. An order placement is to be given at least two weeks prior to your event to ensure delivery availability. Depending on the size and detail of your sculpture prices will vary. A price quote will be given within 48 hours of your request.

~ENTERTAINMENT~

Any type of musical or theater entertainment must be approved by Kirby's Steakhouse. We prefer you use our company's entertainment director when booking any type of musical entertainment. Please contact Art Riddles at 214-546-9436 or artriddles@sbcglobal.net.

~SPECIALTY DESSERTS~

A request to bring in a special dessert such as a birthday cake must be approved. We do not charge a fee to bring in an outside dessert. We also offer to arrange an order & delivery of your requested dessert at no extra fee.

Virginia's Cakes	Virginia Franzoy	281-257-4830	www.VirginiasCakes.com
GiGi's Cupcakes	Sharon Vandrick	281-651-5637	www.GigisCupcakesUSA.com

~LINENS & DÉCOR~

Outside decorations must be approved by our events coordinator. We can provide vendors information for this as well.

Party Cloths	Cathi Thompson	281-507-2310	www.partyclothshouston.com
A Memorable Event	Courtney Farmer	832-663-9478	www.amemorableevent.com
Treasured Spaces	Kristin Van Hauen	713-582-7184	www.treasuredspaces.net
Spark Lighting	Lauren Griffin	832-917-3450	www.sparkeventlighting.com

~PHOTOGRAPHY~

Photography by Niki	Niki Gregg	281-798-0702	www.photographybyniki.com
Adrienne LaBonte Photography	Adrienne LaBonte	713-377-1494	www.adriennelabonte.com
Good Times Texas Photo Booth Co.	Mark & Tina De Ases	832-326-9232	www.goodtimestx.com

~BEAUTY SERVICES~

MAKEUP by Keri Ann	Keri Ann Reardon	713-775-5659	www.MakeupbyKeriAnn.com
BLO The Woodlands	Katie Holditch	281-465-8515	katie@blomedry.com
Snow White Teeth Whitening	Tricia Williams	936-445-0494	Tricia_williams@earthlink.net