



The Venue choice for your event is the most important decision you will make. If you are looking for a unique venue to hold your next big event, The Butler House offers an excellent alternative to the standard office park hotels or chain restaurants. The Butler House is ideal for corporate events, business meetings, recognition ceremonies, holiday party celebrations, or any other type of events you are planning. We also will customize your menu and the facility set-up and breakdown.

This little old yellow house has a profound meaning to us, the owners. Building relationships and philanthropy through bringing all generations together because age is not the limit. Having the biggest outdoor screen to showcase pictures, videos or information you would like to show with your guests.

The Butler House... where your ideas and needs become a piece of art.

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Thank you for considering and entrusting us with your special events. We look forward to an opportunity to provide exquisite services. Our dedicated Banquet and Management team is adept at assessing and customizing to accommodate your every need.

General Reservation Information

For parties (15) person or more, a preselected menu is recommended for us to provide the best quality food and service.

Wines

We provide a wide range from boutique to well recognized worldwide. Our wonderful team may assist with your wine selection by giving suggestions that best suit your menu and budget.

Guarantees

A final head count must be given within 1 week prior to ensure appropriate attention is dedicated to each of your guests. Should the number of guests in attendance differ from the number confirmed, you will be charged for either the minimum guarantee, or the actual number of attendees- whichever is greater.

Deposit

To confirm your reservation, an executed contract and 50% deposit is required based on the minimum food and beverage purchased for each room. Deposits are non-refundable and will be applied to the final bill.

Decor

If the client would like to drop off decorations the night before the event, our staff is happy to fully set up the room however the client would like for a fee of \$100. If the client chooses not to do that then they will get access to the room 30 minutes prior to the event.

The Butler House offers standard white linens, if the client would like different linens, the client is more than welcome to bring their own, or we can discuss bringing a different color in.

Audio Visual Equipment

We can provide or arrange for audiovisual equipment to be used during your event, which includes the use of our screens, microphone, amps and bluetooth for our covered patio. Also included in our offerings, the client may email or bring in a USB Stick for us to pre-load it onto our computers for use on our multiple screens. Pictures/videos will need to be delivered at least 3 business days before the

event.

Banquet Rooms

Each of our gorgeous banquet rooms have different accommodations including bluetooth music, microphones, screens, etc. As an event center and caterer we are lucky enough to not charge venue fees, instead each room has a food and beverage minimum which changes depending on date and time as seen below.

The Fireplace Room

A charming fireplace dining room, accommodates up to 20 persons



Main Dining Room

Cozy Old World Rustic Charms, accommodates 30 persons.

Covered Patio

Open concept covered patio with 2 fire pits, accommodates 120 persons. For parties 120-250 persons ask about the covered patio and turf. Also Available half covered patio accommodates 50 persons.



Rooftop Lounge

Contemporary lounge overseeing Vintage Creek Centre, accommodates 20 persons

Room/Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fireplace AM	/	/	500	500	500	500	500
Fireplace PM	500	500	500	600	1000	1000	500
Room/Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Covered Patio AM	/	/	\$2,000	\$2,000	\$2,000	\$2,000	\$4,000
Covered Patio PM	\$2,000	\$2,000	\$2,000	\$3,000	\$6,000	\$6,000	\$2,000
Room/Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Open Patio AM	/	/					\$2,000
Open Patio PM					\$2,000	\$2,000	
Room/Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Dining AM	/	/				\$1,000	\$1,500
Main Dining PM				\$1,500	\$2,000	\$2,000	/
Room/Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Rooftop Lounge AM	/	/				\$750	\$750
Rooftop Lounge PM	\$750	\$750	\$750	\$750	\$750	\$750	\$750

AM refers to events ending before 3pm. PM Refers to events Starting after 5pm. Food And Beverage Minimums do not

include Tax & Gratuity. This page includes set minimums for all rooms unless otherwise negotiated with management.

Rules

General:

- No behavior or party activity that would reflect negatively on The Butler House will be tolerated.
- The host and guests may arrive no earlier than 30 minutes prior to the event. So please be aware for any decor setup.
- The property must be vacated and ready for use by The Butler House at the end of the agreed period.
- No outside food or beverages will be allowed at the event, with the exception of cakes from a reputable bakery. There is a flat fee of \$50 for cake cutting.
- The Butler House will send out a friendly reminder about headcount the week prior to your event. The client is then responsible for giving The Butler House, the final headcount one week prior to your event.
- There are no split checks. One check will be handed to the host. If there is more than one payment to settle the bill, the host is responsible to collect the payment from each of his/her guests and then hand to the server to let them know how to apply each form of payment.
- Due to the volume of inquiries, no date is held or secured until the completion of our booking agreement, a signed kitchen order and 50% deposit.

Decorating:

- All decor is permitted with the exception of glitter, loose confetti, confetti balloons, and balloons that are not weighted or tied down.
- Nothing is allowed to be hung from the fans, ceiling or walls.
- No lighted materials are allowed in the building such as candles and fireworks. Battery powered or electric candles are permitted.
- Guests may not use nails, packing tape, duct tape, push pins, or putty to hang decorations.
- Any guests that bring prohibited decor or decorations will be charged a cleaning fee starting at \$100.
- Any extra decor or decorations provided by The Butler House will result in an extra fee, specific to what is provided.

Thank you so much for choosing The Butler House to cater to your needs. We hope you have a great time at

your event!

Hors D'oeuvres



By the Dozen

Beef Sliders	\$52
Fried Chicken Sliders	\$52
Wild Mushroom Crostini	\$40
Coconut Shrimp	\$52
Tomato Basil Bruschetta	\$24
Lamb Chop Lollipops	MP
Bacon Wrapped Shrimp	\$80
Caprese Skewers	\$24
Caesar Salad Cups	\$36
Shrimp Cocktail	\$72
Smoked Salmon Crostini	\$72
Meatballs	\$50

Dips & Spreads

Hummus Dip	\$80/\$140
Served with Pita Bread & Veggie Sticks	
Spinach & Artichoke Dip	\$70/\$120
Pretzel & Beer Cheese	\$35/\$60
Okay So?	\$70/\$120
Guacamole	MP
House Made Salsa	\$70 Full Pan
1/2 Orders Serve ~ 30 ppl	
Full Orders Serve ~ 60 ppl	
*All dips, except Hummus and Pretzels, are served with tortilla chips.	

Boards & Platters

Prices Determined by Headcount & Any Additional Requests

Charcuterie Board*

Chef's Selection of Meats, Cheeses & Accompaniments

Cheese Platter*

Chef's Selection of Various Cheese & Accompaniments

Fruit Platter*

Chef's Selection of Various Fruit's and Berries

**Prices are based on market prices – Prices are subject to change.

Plated Courses



Number One

Course One

House Salad

or

Caesar Salad

Course Two

Chicken Marsala

or

Grilled Redfish Filet

Both Served with Garlic Mashed Potatoes and

Grilled Vegetables

Course Three

Choice of Two

Flourless Chocolate Cake,
Carrot Cake or Cheesecake

\$40/\$50 per person

Number Two

Course One

Beet Salad

or

Caesar Salad

Course Two

Grilled Redfish Filet

or

14 oz. Ribeye

Both Served with Garlic Mashed Potatoes

and Grilled Vegetables

Course Three

Choice of Two

Flourless Chocolate Cake,
Carrot Cake or Cheesecake

\$50/MP per person

Number Three

Course One

Roasted Corn Fennel Salad

or

Caesar Salad

Course Two

Stuffed Salmon

or

8 oz Filet Topped with Crab Meat

Both Served with Garlic Mashed Potatoes and

Asparagus

Course Three

Choice of Two

Flourless Chocolate Cake,
Carrot Cake or Cheesecake

\$60/MP per person

Number Four

Amuse Bouche

Choice of Two

Course One

Roasted Corn Fennel Salad

or

Caesar Salad

Course Two

18 oz Cowboy Cut Ribeye

Served with Whipped Mashed Potatoes and

Asparagus

or

7 oz Seabass

Served Over Vegetable Risotto and

Topped with Lobster Cream Sauce

Course Three

Truffle Mousse Cake

\$MP per person

*Prices are based on market prices – prices are subject to change.

*Seasonal Soups available upon request for a \$3/\$5 upcharge

*Desserts are priced at 2 options, if you would like to offer your guests all three, there is a \$2 upcharge per guest.

Buffet



Number One

Course One
Caesar Salad

or

House Salad

Course Two

Creamy Chipotle Chicken
and

Grilled Salmon Filet

Served with Garlic Mashed Potatoes
and Broccoli

Course Three

Choice of Two

Flourless Chocolate Cake,
Carrot Cake or Cheesecake

\$40 per person

Number Two

Course One
Caesar Salad

or

House Salad

Course Two

Chicken Marsala
and

Grilled Redfish Filet

Served with Garlic Mashed Potatoes
and Broccoli

Course Three

Choice of Two

Flourless Chocolate Cake,
Carrot Cake or Cheesecake

\$50 per person

Number Three

Course One
Caesar Salad

or

House Salad

Course Two

Filet Mignon Served with Rosemary Demi

or

Grilled Redfish

Served with Garlic Mashed Potatoes and
Broccoli

Course Three

Choice of Two

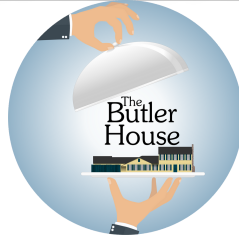
Flourless Chocolate Cake,
Carrot Cake or Carrot Cake

MP per person

*Prices are based on market prices – prices are subject to change.

*Packages are priced based on two dessert options. If you would like to offer your guests all three, there is a \$2 upcharge per guest.

Enhancements



Action Stations

Prices are based on 20 people
+ \$75 Chef Attendant Fee

Omelet Station \$300

Bacon, Sausage, Grilled Chicken Breast, Tomatoes, Bell Peppers, Cheddar Cheese, Red Onions, Jalapeno Peppers, Mushrooms, Spinach, Avocados
Upcharge to Add Garlic Parmesan Potatoes, & Mixed Fruit + \$50

BBQ Grill \$300

Hamburger & Hot Dog Station with Beef Patties, Grilled Chicken, Hot Dogs, American Cheese, Tomatoes, Red Onions, Pickles, Lettuce, Aioli, Mustard, Ketchup
Upcharge to Add Macaroni Salad or Potato Chips +\$50

Pasta Station \$400

Penne Pasta, Fettucine Pasta, Mushrooms, Sundried Tomatoes, Broccoli, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Grilled Chicken Breast, Ground Italian Sausage, Breadsticks
Upcharge to Add Grilled Shrimp + \$80
Gluten free pasta available for an upcharge of \$3 per person

Amuse Bouche \$5/pp

Choice of Two Items

Caprese

Shrimp Cocktail

Prosciutto & Cheese

Smoked Salmon

Carving Station

Prices are based on 20 people
+ \$75 Chef Attendant Fee

Beef Tenderloin MP

Prime Rib MP

Lamb Rack MP

Chef's Table

Prices are based on 20 people

Baked Potato Bar \$250

Butter, Shredded Cheddar Cheese, Sour Cream, Bacon, Green Onions, with Your Choice of 2 meats: Short Rib, Shrimp, Chicken

Taco Bar \$350

Ground Beef, Grilled Chicken Breast, Grilled Fajita Veggies, Lettuce, Tomatoes, Shredded Cheddar Cheese, Pico de Gallo, Sour Cream Avocado, Corn Tortillas, Flour Tortillas,
add Nachos to Taco Bar + \$50

Nachos Include Addition of Chips, Queso, & Pickled Jalapenos

Mac N Cheese Bar \$250

Option of White or Yellow Mac n Cheese, With Your Choice of 3 Meats: Bacon, Grilled Chicken Breast, Buffalo Chicken, Short Rib, Grilled Shrimp
Choice of 3 Vegetables: Sauteed Mushrooms, Sauteed Onions, Fresh Jalapeno, Broccoli, Corn
Choice of 3 Toppings: Shredded Cheddar, Blue Cheese Crumbles, Parmesan, Shredded Pepperjack
Gluten free pasta available for an upcharge of \$3 per person

Chef's Composed Salads \$150

Includes:

Butler House Salad: Spring Mix, Shredded Carrots, Cherry Tomatoes, and Red Onions
and

Caesar Salad: House Caesar Dressing, Romaine, Parmesan Crisp, Croutons

Add Cobb Salad for + \$50

*Prices are based on market prices – prices are subject to change.

Brunch Option #1

Fruit
Scrambled Eggs
Bacon
Sausage
Breakfast Potatoes
Waffle Bar
Short Rib Eggs Benedict Or
Shrimp & Grits
\$30 Per Person

Brunch Option #2

Yogurt Parfait Cups
Smoked Salmon Charcuterie
Fruit Platter
Scrambled Eggs
Bacon
Sausage
Roasted Parmesan Potatoes
French Toast
Short Rib Benedict Or Shrimp
& Grits
Chicken & Waffles Or Biscuit
& Gravy
\$40 Per Person

Brunch Option #3

Yogurt Parfait Cups
Salad
Smoked Salmon Charcuterie
Fruit Platter
Scrambled Eggs
Bacon
Sausage
Roasted Parmesan Potatoes
Mini Croissant
Mix Bagels
French Toast
Short Rib Benedict Or Shrimp
& Grits
Chicken & Waffles Or Biscuits
& Gravy
Mini Desserts
\$45 Per Person