



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 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:

PRIVATE LUNCHEES
RESTAURANT BUYOUTS
RECEPTION STYLE EVENTS
AUDIO VISUAL EQUIPMENT*

FOR MORE INFORMATION, OR TO SCHEDULE AN APPOINTMENT PLEASE CONTACT:

ERIC SAVILLE

PH: 281.362.1121

E.Saville@KirbysSteakhouse.com

DINNER MENU PACKAGES

Each guest will have the option between entrees and desserts. All a la carte items will be served family style.
Please let us know about any special dietary needs.

Menu 1 \$56 per Person

Includes Mashed Potatoes and Kirby's House Salad

Entrées

Blue Ribbon Filet (7oz.)
Cedar Plank Salmon with Sauce Beurre Blanc
Baked Chicken Caprese with Zoodles and Marinara

Desserts

NY Cheesecake
Kirby's Chocolate Cake

Menu 2 \$66 per Person

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

Appetizer

Fried Pickle Chips

Entrées

Blue Ribbon Filet (7 oz.)
Center Cut N. Y. Strip (16 oz.)
Tournedos Béarnaise
Cedar Plank Salmon with Sauce Beurre Blanc
Baked Chicken Caprese with Zoodles and Marinara

Desserts

NY Cheesecake
Kirby's Chocolate Cake

Menu 3 \$76 per Person

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

Appetizer

Shrimp Cocktail
Fried Pickle Chips

Entrées

Center Cut N.Y. Strip (16 oz.)
Blue Ribbon Filet (7 oz. or 10 oz.)
Cognac Pepper Filet (7 oz. or 10 oz.)
Tournedos Béarnaise
Cedar Plank Salmon with Beurre Blanc
Baked Chicken Caprese with Zoodles and Marinara

Desserts

NY Cheesecake
Kirby's Chocolate Cake

Menu 4 \$86 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 (16 oz.)
Blue Ribbon Filet (7 oz. or 10 oz.)
Cognac Pepper Filet (7 oz. or 10 oz.)
Roquefort Filet (7 oz. or 10 oz.)
Tournedos Béarnaise
Cedar Plank Salmon with Beurre Blanc
Baked Chicken Caprese with Zoodles and Marinara
Oven-Baked Encrusted Redfish with Haricot Verts

Desserts

NY Cheesecake
Kirby's Chocolate Cake

Coffee, Tea, and Soda Included on All Menus. Tax & Gratuity Not Included.

Private Lunch Menu \$47 per Person

First Course

House Salad
Soup of the Day

Second Course

Blue Ribbon Filet (5 oz.)
Cedar Plank Salmon
Baked Chicken Caprese with Zoodles and Marinara

Third Course

NY Cheesecake
Chocolate Spice Cake

All Entrees are accompanied with Sautéed Broccoli and Susie's Famous Mashed Potatoes

Premium Event Menu

\$126

APPETIZERS

SELECT 4 APPETIZERS FROM OUR DINNER MENU

SALAD

HOUSE SALAD, PETITE CAPRESE, CAESAR

SIDES

SELECT 3 SIDES FROM OUR DINNER MENU

ENTREE

SIGNATURE SCAMPI STYLE 10oz LOBSTER TAIL

PRIME COWBOY CUT RIBEYE 24oz

BLUE RIBBON FILET 7/10OZ

CHOICE OF SIGNATURE SAUCE: COGNAC PEPPER SAUCE, BÉARNAISE OR ROQUEFORT

PRIME N.Y. STRIP 16oz

TOURNEDOS BÉARNAISE

OVEN-BAKED ENCRUSTED REDFISH WITH HARICOT VERTS

DESSERT

KIRBY'S CHOCOLATE CAKE

NY CHEESECAKE

CHOICE OF TOPPING— CHERRIES JUBILEE, TURTLE, BLUEBERRY CRUMBLE

PASSED HORS D'OEUVRES

Minimum of 20 pieces must be ordered

Boursin Crostini

Herb Baked Boursin Cheese, Diced Tomatoes

\$2.25/piece

Duck Confit Crostini

Fig preserve

\$3.25/ piece

Jalapeno Fig Crostini

Sliced Jalapenos, Fig Preserve,

San Danielle Prosciutto, Brie Cheese

\$2.50/ piece

Caprese Skewers

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

\$2.25/piece

Tuna Nacho

Ahi Tuna rolled in Soy and Ponzu on a Wonton Crisp
with Avocado, Jalapeno and Sriracha Aioli

\$3 each

Lobster Bites

Tempura fried with sauce Beurre Blanc

\$16/tail

Maryland Crab Cake Bites

Choice of Fried or Baked 1 oz each

\$6.25 each

Seafood Tower Buffet

Maine Lobster, Alaskan King Crab Legs, Blue Point
Oysters, Jumbo Shrimp, Snow Crab Claws
Accompanied with Champagne Mignonette, Creamy
Remoulade, and Absolut Peppar Cocktail Sauce

\$45/person

APPETIZERS

Grilled Tequila Shrimp

Lime Cilantro Sauce

\$4 /piece

Shrimp Cocktail

Absolute Peppar Cocktail Sauce

\$4 /piece

Potato Crusted Calamari

Absolut Peppar Marinara

\$19 per order

Fried Pickle Chips

Creamy Garlic Dressing

\$10 per order

Grilled Lamb Chops

Peppered with Button Mushroom Sauce

\$8.50/piece

Snow Crab Claws

Absolute Peppar or Hot Scampi Style

\$5/piece

Maryland Style Crab Cake

Oven Baked with Sauce Beurre Blanc

\$35/2 people

Fried Asparagus

Jumbo Lump Crab and Sauce Béarnaise

\$25/ 4 people

Baked Herb Boursin Cheese

Roasted Garlic

\$14/ 4 people

Fruit & Cheese Platter

Fresh Seasonal Fruit with Chef's selections of cheeses

\$50 platter feeds 10-15 guests

\$100 Platter feeds 20-25 guests

Cold Vegetable Platter

Broccoli, Carrots, Celery, Red Bell Pepper,
& Grape Tomatoes with Ranch and Bleu Cheese

\$6/person

THE WINE ROOM

The Wine Room is our largest space and holds up to 65 guests depending on the seating arrangement. It is separated from the main dining room by our extravagant wine cellar, which illuminates over 4,000 bottles of wine. This expansive room is a great space for guests who require more room to mix & mingle before and after their dining experience. The wine room is completely private with doors at all entrances.



THE LIBRARY

The Library holds up to 30 people depending on the seating arrangement, and is completely enclosed. The Library features a fireplace on the back wall, making for a warm inviting space to hold your event.



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.

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

Cancellation of an event must be called in to our restaurant at 281-362-1121, as well as an email to the coordinator for our records. The following fees will be charged according to the timing of the cancellation:

10-day notice = \$300 charge / 5-day notice = \$500 charge / Day of Event = \$700 charge

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.

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