

## ABOUT US

*Continuing the Kirby's Steakhouse legacy, our third location in the Stone Oak area of San Antonio, est. 2007, is an award-winning restaurant featuring all natural, Midwestern, aged prime beef. Kirby's Steakhouse also offers fresh seafood, daily chef features, and a spectacular collection of new and old world wine. Enjoy the best steakhouse in San Antonio, Kirby's, elegant yet casual atmosphere, excellent service and the prime steaks that are ranked among San Antonio's best.*

## SERVICES

*Luncheons*

*Cocktail Receptions*

*Restaurant Buyouts*

*Complimentary On-Site AV*

*Customized Menu Planning*

*Caterings*

## CONTACT

210.404.2221

[Adrianna@KirbysSteakhouse.com](mailto:Adrianna@KirbysSteakhouse.com)



**PRIVATE EVENTS**

123 N. Loop 1604 E.  
San Antonio, TX 78232

[www.KirbysSteakhouse.com](http://www.KirbysSteakhouse.com)

# MENU PACKAGES

All appetizers & side items served family style. Vegetarian, vegan, & GF options available upon request.  
Coffee, tea, & soda included in menu pricing. Tax & gratuity not included.

## MENU ONE \$72

### SALAD

Caesar or House Salad

### ENTREES *choice of*

7 oz. Filet, Chicken Florentine, Cedar Plank Salmon

### SIDES

Mashed Potatoes & Broccoli

### DESSERT *choice of*

NY Cheesecake, Kirby's Chocolate Cake,  
Seasonal Selection

## MENU TWO \$82

### SALAD

Caesar or House Salad

### ENTREES *choice of*

16 oz. NY Strip, 7 oz. Filet, Chicken Florentine,  
Cedar Plank Salmon

### SIDES

Mashed Potatoes & Broccoli

### DESSERT *choice of*

NY Cheesecake, Kirby's Chocolate Cake,  
Seasonal Selection

## MENU THREE \$94

### APPETIZER *choice of two*

Shrimp Cocktail, Calamari, Boursin Cheese, Fried  
Pickles, Marinated Vegetable Platter

### SALAD

Caesar or House Salad

### ENTREES *choice of*

16 oz. NY Strip, 7 or 10 oz. Filet, 7 or 10 oz. Cognac Pepper  
Filet, Chicken Florentine, Cedar Plank Salmon

### SIDES

Mashed Potatoes & Broccoli

### DESSERT *choice of*

NY Cheesecake, Kirby's Chocolate Cake,  
Seasonal Selection

## MENU FOUR \$105

### APPETIZER *choice of three*

Shrimp Cocktail, Calamari, Boursin Cheese,  
Fried Pickles, Marinated Vegetable Platter

### SALAD

Caesar or House Salad

### ENTREES *choice of*

16 oz. NY Strip, 7 or 10 oz. Filet,  
7 or 10 oz. Cognac Pepper Filet, 7 or 10 oz. Roquefort Filet,  
Chicken Florentine, Cedar Plank Salmon

### SIDES

Mashed Potatoes, Broccoli, Creamed Spinach

### DESSERT *choice of*

NY Cheesecake, Kirby's Chocolate Cake,  
Seasonal Selection

## MENU FIVE \$149

### APPETIZER

Lamb Chops, Shrimp Cocktail, Fried Pickles,  
Baked Boursin Cheese

### SALAD

House Salad, Petite Caprese, Caesar

### ENTREES *choice of*

16 oz. NY Strip, 7 or 10 oz. Filet with choice of Signature  
Sauce, Cowboy Cut Ribeye, Chicken Florentine,  
Cedar Plank Salmon, Petite Lobster Tail

### SIDES

Mashed Potatoes, Sautéed Mushrooms,  
Mac & Cheese, Asparagus

### DESSERT *choice of*

Kirby's Chocolate Cake, Chef's Seasonal Selection or  
NY Cheesecake with choice of topping:  
Cherries Jubilee, Turtle, or Blueberry Crumble

# ADDITIONAL MENU OPTIONS

## APPETIZERS

SHRIMP COCKTAIL	\$4 (PER PIECE)
GRILLED TEQUILA SHRIMP	\$4 (PER PIECE)
GRILLED LAMB CHOPS	\$8.50 (PER PIECE)
MARYLAND STYLE CRAB CAKE	\$35 (3-4 GUESTS)
FRIED ASPARAGUS	\$25 (3-4 GUESTS)
POTATO CRUSTED CALAMARI	\$21 (3-4 GUESTS)
FRIED PICKLES	\$13 (3-4 GUESTS)
BAKED BOURSIN CHEESE	\$15 (3-4 GUESTS)

## BUFFET STYLE APPETIZERS

<b>FRUIT &amp; CHEESE TRAY</b>	<b>\$180</b>
FRESH SEASONAL FRUIT WITH CHEF'S CHOICE OF CHEESES FEEDS 20	
<b>BRUSCHETTA</b>	<b>\$75</b>
FRESH MOZZERELLA, GRAPE TOMATOES, BASIL, & BALSAMIC REDUCTION FEEDS 20	
<b>VEGETABLE TRAY</b>	<b>\$75</b>
BROCCOLI, CARROTS, ZUCCHINI, SQUASH, & GRAPE TOMATOES FEEDS 30	
<b>MARINATED GRILLED VEGETABLE TRAY</b>	<b>\$100</b>
SQUASH, ZUCCHINI, MUSHROOMS, ASPARAGUS, & ONIONS MARINATED IN ROSEMARY & OLIVE OIL FEEDS 25	
<b>SEAFOOD TOWER BUFFET</b>	<b>MARKET PRICE</b>
CHEF'S SELECTION ACCOMPANIED WITH TRIO OF SAUCES.	

<b>BEEF SKEWERS</b>	<b>\$120 PER DOZEN</b>
TENDERLOIN TIPS TOPPED WITH PEPPER COGNAC SAUCE.	

## A LA CARTE

MAC & CHEESE	\$14
JALAPENO BACON MAC & CHEESE	\$14
LOBSTER RISOTTO	\$22
MUSHROOM RISOTTO	\$14
MASHED POTATOES	\$12
FRENCH FRIES	\$11
SAUTEED MUSHROOMS	\$14
ASPARAGUS	\$14
CREAMED SPINACH	\$15
SAUTEED BROCCOLI	\$12

## FOR THE TABLE

AUSTRALIAN LOBSTER TAIL
ALASKAN KING CRAB LEGS
(MARKET PRICE)

# PRIVATE ROOMS



THE VINEYARD ROOM AS A WHOLE IS ABLE TO ACCOMMODATE UP TO 65 PERSONS. IT IS ALSO ABLE TO HOST TWO SEPARATE PRIVATE PARTIES OF 25 OR FEWER. THE ROOM IS SPLIT WITH A COMPLETELY SOUND PROOF PARTITION & DECORATED BEAUTIFULLY WITH HAND DONE ARTWORK AND TORTOISE SHELL CHANDELIER.

FOR ANY A/V NEEDS, THE ROOM DOES HAVE A FLAT SCREEN TV.

TABLE SET UP IS DEPENDANT UPON HEADCOUNT, PLEASE SPEAK WITH ASHLEY AVERY DIRECTLY FOR SPECIFIC TABLE SET UP.



THE LIBRARY ROOM IS ADJACENT TO THE BAR AND IS MORE OF AN INTIMATE ROOM. FEATURING A STONE WALL FIREPLACE AND FLAT SCREEN TV, THE ROOM ACCOMMODATES 18 OR FEWER.

PERFECT FOR YOUR INTIMATE PRIVATE PARTY NEEDS!

TABLE SET UP IS DEPENDANT UPON HEADCOUNT, PLEASE SPEAK WITH ASHLEY AVERY DIRECTLY FOR SPECIFIC TABLE SET UP.



THE TUSCANY ROOM CAN HOST UP TO 40 PERSONS AS A WHOLE OR 20 FOR TWO SEPARATE PRIVATE PARTIES. FOR ANY A/V NEEDS, THE ROOM DOES INCLUDE A SCREEN.

TABLE SET UP IS DEPENDANT UPON HEADCOUNT, PLEASE SPEAK WITH ASHLEY AVERY DIRECTLY FOR SPECIFIC TABLE SET UP.

# PRIVATE DINING SERVICES & PROCEDURES

## AUDIO VISUAL

OUR BANQUET ROOMS ARE EQUIPPED WITH A FLAT SCREEN TV OR SCREEN & AV PRESENTATION CAPABILITIES. OUR ONSITE AV EQUIPMENT IS COMPLIMENTARY TO USE.

## FLORAL

FLORAL CAN BE ARRANGED FOR YOUR EVENT THROUGH OUR BANQUET COORDINATOR. WE WOULD BE HAPPY TO PROVIDE YOU A QUOTE BASED ON YOUR SELECTIONS.

## SPECIALTY DESSERTS

PLEASE LET US KNOW IF YOU HAVE PLANS TO BRING IN A SPECIAL DESSERT FOR YOUR EVENT. WE DO NOT CHARGE A FEE FOR BRINGING IN OUTSIDE DESSERTS. WE ARE ALSO HAPPY TO ARRANGE FOR ORDER AND DELIVERY.

## GUEST COUNT

A TENTATIVE COUNT IS DUE THE WEEK BEFORE YOUR EVENT WHILE A FINAL COUNT IS DUE THE DAY BEFORE TO ENSURE OUR STAFF CAN PROPERLY PREPARE AND SET UP FOR YOUR EVENT.

## FACILITY RENTAL

ALL PRIVATE DINING ROOMS ARE SUBJECT TO ROOM RENTAL AND FOOD & BEVERAGE MINIMUM BASED ON THE SPECIFIC SPACE, DATE, AND TIME YOUR GROUP HAS REQUESTED. MINIMUM DO NOT INCLUDE TAX, GRATUITY, OR ADDITIONAL BANQUET FEES.

## SERVICE CHARGE & TAX

A SALES TAX & LIQUOR TAX IS ADDED TO ALL FOOD AND BEVERAGE WHERE APPLICABLE. A 20% GRATUITY IS QUOTED FOR ALL PARTIES.

## PAYMENT

WE ACCEPT ALL MAJOR CREDIT CARDS, CASH, AND APPROVED COMPANY CHECKS. A SIGNED CONTRACT AND CREDIT CARD IS REQUIRED TN ADVANCE TO GUARANTEE YOUR RESERVATION. A \$100 ACCOUNTING FEE WILL BE ADDED TO YOUR BILL IF PROPER PAYMENT IS NOT PROVIDED THE NIGHT OF YOUR EVENT.

## CANCELLATION

ANY CANCELLATION WITHIN 5 DAYS OF YOUR EVENT WILL RESULT IN THE CREDIT CARD ON FILE BEING CHARGED A \$500 FEE.