



*Private
Dining*



51 *fifteen*





PRIVATE DINING

HORS D'oeuvres

Minimum 24 pieces per order

CURRY CHICKEN	\$4
PEPPER-CRUSTED TENDERLOIN ON CROSTINI WITH CHIMICHURRI	\$5
LAMB LOLLIPOP	\$7
TUNA TARTARE WITH CRISPY LAVASH	\$3
BRAISED BEEF MEATBALLS WITH BLUE CHEESE SAUCE	\$3
PETITE CRAB CAKE	\$4
MARINATED SPICY GRILLED JUMBO SHRIMP	\$4
ZUCCHINI SAFFRON RISOTTO ARANCINI	\$4
BASIL TOMATO BRUSCHETTA AND GOAT CHEESE	\$4
WILD MUSHROOMS CRISPY WONTON	\$3
VEGETARIAN SPRING ROLL	\$4
CRISPY MAC & CHEESE BALLS	\$3
BLACK BEAN EMPANADAS	\$4
PROSCUITTO, ARUGULA, AND BARRATA CHEESE	\$5
TEMPURA LOBSTER BITES SERVED WITH TERIYAKI SAUCE	\$6



SOFT DRINK & ICE TEA INCLUDED

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

CAESAR SALAD

51FIFTEEN SALAD

mixed greens, fresh fruit, parmesan cheese, and cilantro dressing

ENTRÉE

(Choose 4 for your guests to select from)

CRAB CAKES EGGS BENEDICT

FILET MEDALLIONS EGGS BENEDICT

HUEVOS RANCHEROS

eggs, sliced steak, manchego cheese, pico de gallo, black beans, rice, crispy tortilla, ranchero sauce

CRAB MEAT AVOCADO OMELETTE

mozzarella cheese, habanero sauce

PASTA PRIMAVERA

homemade pesto and mixed vegetables

BANANAS FOSTER FRENCH TOAST

maple syrup, bacon, and scrambled eggs

DESSERT

(Choose 2 for your guests to select from)

WHITE CHOCOLATE BREAD PUDDING

KEY LIME PIE

51FIFTEEN CHEESECAKE

TIRAMISU

PRIVATE DINING *Lunch 1* \$55/pp

SOFT DRINK & ICE TEA INCLUDED

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

CAESAR SALAD

SLICED ICEBERG WEDGE SALAD

applewood bacon, crumbled gorgonzola, cherry tomato, and blue cheese dressing

ENTRÉE

(Choose 3 for your guests to select from)

FILET MIGNON 6oz

NEW YORK STRIP 10oz

HERB CRUSTED ALASKAN SALMON

asparagus and garlic mashed potatoes

HERB AIRLANE CHICKEN BREAST

asparagus and garlic mashed potatoes

EGGPLANT LASAGNA

Marinara and Bechamel sauce

GREEN PEA AND CORN RISOTTO

topped with burrata cheese and roasted cherry tomatoes

DESSERT

(Choose 2 for your guests to select from)

WHITE CHOCOLATE BREAD PUDDING

KEY LIME PIE

51FIFTEEN CHEESECAKE

PRIVATE DINING *Lunch 2* \$65/pp

SOFT DRINK & ICE TEA INCLUDED

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

LOBSTER BISQUE

CAESAR SALAD

51FIFTEEN SALAD

mixed greens, fresh fruit, parmesan cheese, and cilantro dressing

ENTRÉE

(Choose 3 for your guests to select from)

FILET MIGNON 8oz

asparagus and garlic mashed potatoes

RIBEYE 12oz

asparagus and garlic mashed potatoes

HERB CRUSTED ALASKAN SALMON

asparagus and garlic mashed potatoes

HERB AIRLANE CHICKEN BREAST

asparagus and garlic mashed potatoes

MUSHROOM AND CHEESE RAVIOLI

Chef's mixed mushrooms, fresh homemade tomato sauce, parmesan cheese

GREEN PEA AND CORN RISOTTO

topped with burrata cheese and roasted cherry tomatoes

DESSERT

(Choose 2 for your guests to select from)

WHITE CHOCOLATE BREAD PUDDING

KEY LIME PIE

51FIFTEEN CHEESECAKE

TIRAMISU

PRIVATE DINING *Dinner 1* \$85/pp

SOFT DRINK & ICE TEA INCLUDED

APPETIZERS FOR THE TABLE

(Choose 1 for your guests)

**PEPPER CRUSTED
TENDERLOIN CROSTINI**

CRAB CAKE MARYLAND

jumbo lump with lemon cajun lobster sauce

NEW ZEALAND LAMB LOLLIPOP

chimichurri

STEAK UPGRADE: \$25

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

LOBSTER BISQUE

CAESAR SALAD

SLICED ICEBERG WEDGE SALAD

*applewood bacon, crumbled gorgonzola,
cherry tomato, and blue cheese dressing*

SIDES

(Choose 2 for your guests)

ASPARAGUS

MACARONI & CHEESE

BRUSSELS SPROUTS

AU GRATIN POTATOES

GARLIC MASHED POTATOES

ENTRÉE

(Choose 4 for your guests to select from)

FILET MIGNON 8oz

RIBEYE 10oz

HERB CRUSTED ALASKAN SALMON

lemon beurre blanc

SEAFOOD LINGUINI

shrimp, scallops, and white fish

HERB AIRLINE CHICKEN BREAST

lemon beurre blanc

EGGPLANT LASAGNA

Marinara and Bechamel sauce

DESSERT

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE
BREAD PUDDING**

GODIVA CHOCOLATE CAKE

KEY LIME PIE

PRIVATE DINING *Dinner 2* \$95/pp

SOFT DRINK & ICE TEA INCLUDED

APPETIZERS FOR THE TABLE

(Choose 1 for your guests)

NEW ZEALAND LAMB LOLLIPOP

chimichurri

CRAB CAKE MARYLAND

jumbo lump with lemon cajun lobster sauce

ASPARAGUS WRAPPED PROSCIUTTO

**PEPPER CRUSTED
TENDERLOIN CROSTINI**

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

LOBSTER BISQUE

CAESAR SALAD

51FIFTEEN SALAD

*mixed greens, fresh fruit, parmesan cheese,
and cilantro dressing*

ENTRÉE

(Choose 4 for your guests to select from)

FILET MIGNON 8oz

NEW YORK STRIP 12oz

RIBEYE 10oz

HERB CRUSTED ALASKAN SALMON

lemon beurre blanc

SEAFOOD LINGUINI

shrimp, scallops, and white fish

HERB AIRLINE CHICKEN BREAST

grain mustard beurre blanc

EGGPLANT LASAGNA

Marinara and Bechamel sauce

STEAK UPGRADE: \$25

Filet Mignon 12oz

Bone-In Filet 14oz

Texas Cut Bone-In Ribeye 22oz

SIDES

(Choose 2 for your guests)

ASPARAGUS

MACARONI & CHEESE

BRUSSELS SPROUTS

AU GRATIN POTATOES

GARLIC MASHED POTATOES

FRIED RICE

DESSERT

(Choose 2 for your guests to select from)

**WHITE CHOCOLATE
BREAD PUDDING**

GODIVA CHOCOLATE CAKE

KEY LIME PIE

TIRAMISU

PRIVATE DINING *Dinner 3* \$105/pp

SOFT DRINK & ICE TEA INCLUDED

APPETIZERS FOR THE TABLE

(Choose 2 for your guests)

NEW ZEALAND LAMB LOLLIPOP

chimichurri

CRAB CAKE MARYLAND

jumbo lump with lemon cajun lobster sauce

BACON WRAPPED SHRIMP

Manchego cheese, Jalapeño sweet chilli sauce

ASPARAGUS WRAPPED PROSCIUTTO

SOUPS AND SALADS

(Choose 2 for your guests to select from)

POBLANO BISQUE

SEAFOOD SOUP

CAESAR SALAD

AVOCADO CUCUMBER SALAD

sliced avocado, julienne cut English cucumber

ENTRÉE

(Choose 4 for your guests to select from)

LAMP CHOPS

FILET MIGNON 10oz

NEW YORK STRIP 14oz

RIBEYE 10oz

ALMONDINE CRUSTED SNAPPER

TEMPURA LOBSTER

sweet chili & chipotle lime tartar sauce

HERB AIRLINE CHICKEN BREAST

roasted garlic and thyme Au Jus

EGGPLANT LASAGNA

Marinara and Bechamel sauce

STEAK UPGRADE: \$25

Bone-In Filet 14oz
Texas Cut Bone-In Ribeye 22oz

SIDES

(Choose 2 for your guests)

ASPARAGUS

GARLIC SAUTEED SPINACH

BRUSSELS SPROUTS

GARLIC MASHED POTATOES

SAFFRON RISOTTO

CREAM OF CORN

CAULIFLOWER GRATIN

DESSERT

(Choose 2 for your guests to select from)

BREAD PUDDING

GODIVA CHOCOLATE CAKE

KEY LIME PIE

OPERA CAKE

CRÈME BRÛLÉE

Private Event Room



Tulipe Room

- Ideal for networking, cocktail reception & seated lunch or dinner
- Located near the front of the restaurant, directly off the main bar
- **Can accommodate:**
25 guests seated
30 guests reception style

51 *fifteen*

Tulipe
Lounge

Tulipe Lounge

- Ideal for networking, cocktail reception & seated lunch or dinner
- Located near the front of the restaurant, directly off the main bar
- **Can accommodate:**
34 guests seated
40 guests reception style

Private Event Room



Sage Room

- Ideal for meetings, seated lunch or dinner and cocktail reception
- **Can accommodate:**
30 guests seated
50 guests reception style
- 72" TV and Microphone (additional charge)



51 fifteen



5th Ave Room

- Ideal for meetings, seated lunch or dinner and cocktail reception
- **Can accommodate:**
50 guests seated
75 guests reception style
- This space is equipped with screen, projector, and microphone for presentation (additional charge)



51FIFTEEN CUISINE & COCKTAILS

Restaurant - Bar - Lounge - Private Dining Suites
5175 Westheimer Road - Houston, TX 77056 - 2nd floor Saks Fifth Avenue - Galleria Mall

713.963.8067
51fifteen.com

RESTAURANTS HOURS

Table with 2 columns: Meal Type (Lunch, Brunch, Dinner) and Hours (Monday-Friday, Saturday & Sunday, etc.)

Contact
5115events@lh2g.com
979.243.4365

Parking
Valet parking (available daily for a nominal charge) & complimentary parking (purple garage right below Saks Fifth Avenue)

Decor
Modern / Contemporary

Custom Menus

Add a personal touch to your menu with a custom title placed at each setting and listing the night's selections, these menus make wonderful mementos. / Complimentary

Dietary Request

51fifteen is always able to accommodate special dietary needs; please let us know about any allergies or dietary restrictions as soon as possible.

Audio Visual

For presentation or slide shows, you can rent our in-house screen and projector / \$280 (only available in 5th Ave Room)

In the Sage Room you can rent our in-house 72" TV / \$150 and microphone / \$85

Weddings

Our private rooms are available when the restaurant opens for dinner at 5pm. If you need some extra time to set up, we can call our staff in early. / \$100 per hour

Storage

51fifteen will hold basic décor the morning of your event day up to the end of the event date. Anything left will be disposed of if not previously arranged with your Sales Manager.

Late Arrivals

51fifteen reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your Sales Manager if you are running more than 15 minutes late to your event.

Additional Needs

SET-UP & BREAKDOWN FEE: \$250 & up *Based on event production needs.

HOUSTON POLICE DEPARTMENT (HPD): Required. One HPD per 80 guests / \$35 per hour

Rentals

Spaces at 51fifteen include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive.

Accommodations

Appointments to view spaces can be made by contacting the Event Coordinator Monday thru Friday 10 am to 6pm via the contact information provided below. Certain time restrictions and food and beverages minimums may be applicable for exclusive use of private dining spaces.

Phone: 979.243.4365

Email: 5115events@lh2g.com

Beverage Service

All beverages are sold on a per drink basis. Cash and hosted bar arrangements are available. In order to ensure availability, wine selections are requested two (2) weeks prior to your event.

Guaranteed Guest Count

A final guaranteed guest count is required 6 business days in advance for all events.

Valet Parking

Valet parking can be added to your checks, should you wish to host it.

Prices

Prices are subject to change without notice; to guarantee pricing we require a signed contract.

Decorations, Signage & Rules

To avoid damage to furnishing & equipment, signs and decorations may not be attached to walls or tables with staples, nails, tacks, tape or any other adhesive. Please refrain from using confetti. 51fifteen is not responsible and may not be held liable for decorations, equipment or any other property left after an event.

Menu Selections

The menu contained in this packet are for your suggestion only, menu can be customized to meet every request and dietary concern. Menu selections are required a minimum of two (2) weeks prior to the event date.

Fees**• SERVICE CHARGE:**

21% will be applied to all private dining reservations.

• TAX:

Texas State Sales Tax of 8.25% will be applied to all final bills unless a tax-exempt status is applicable.

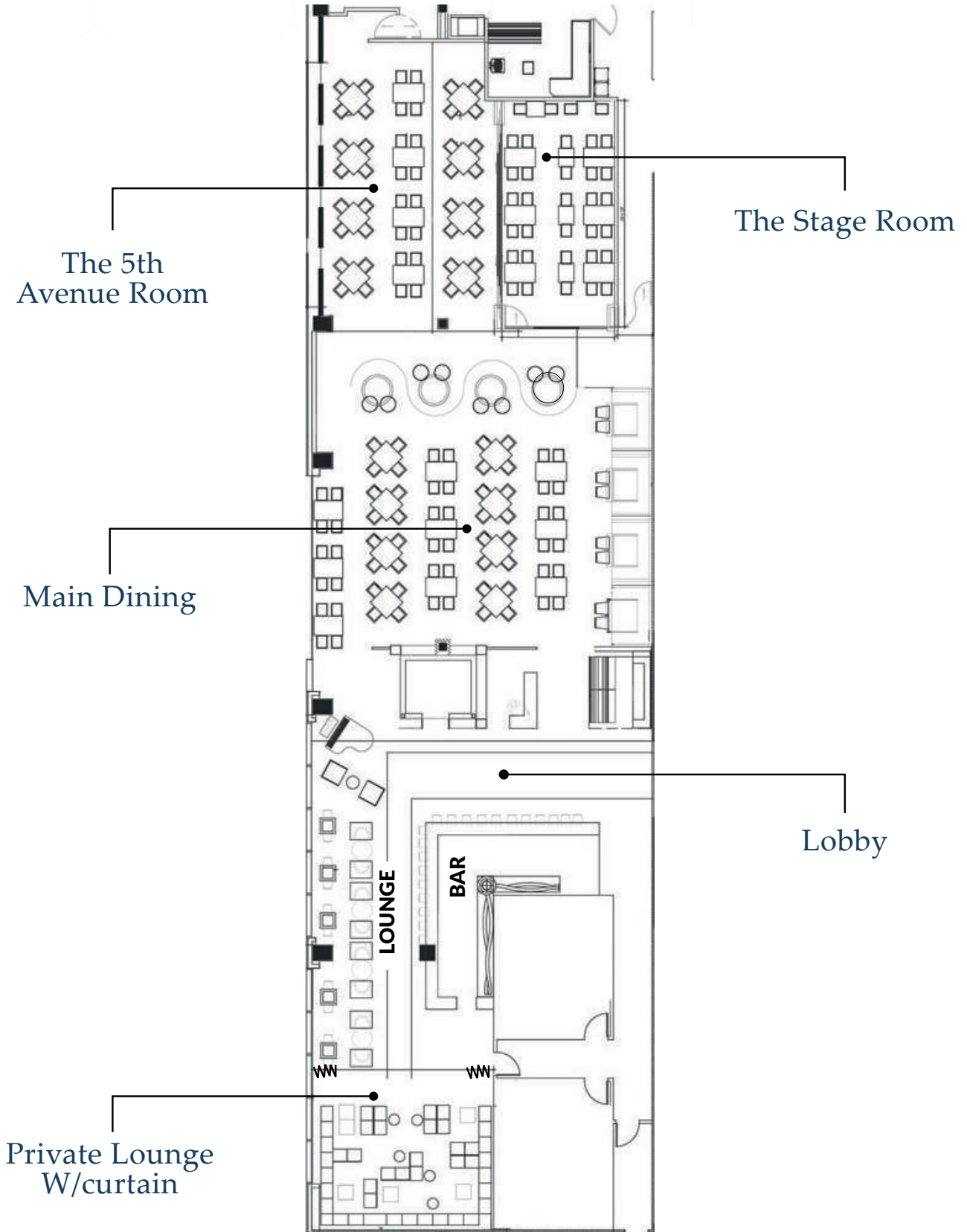
• OUTSIDE CATERERS:

51fifteen do not allow outside caterers

• BOOKING:

A proposal for a costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 5 days in advance of your event. For buyouts and December events, final payment is due 30 days in advance.

We do not accept split checks all food & non-alcohol beverages must be on the same check.





For Event Inquiries Visit 51fifteen.com Or You May
Contact Us At 713.963.8067 For More Information

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2nd Floor Saks Fifth Avenue - Galleria
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