



THE HENRY

THE *GREATEST* NEIGHBORHOOD RESTAURANT

GROUP DINING



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THE HENRY

2301 Akard Street, Suite 250 • Dallas, TX 75201



THE Henry

The Henry beckons with a timeless vibe, a blend of Gatsby-era elegance and modern industrial cool. Whether you choose the private dining room, upstairs bar, or large patio, our spaces can provide the perfect backdrop for your event. No matter what you're planning, your go-to for a memorable event is the greatest neighborhood restaurant.

GROUP EVENTS

PRIVATE DINING ROOM



Our Private Dining Room is ideal for wedding rehearsals, corporate dinners/happy hours, and engagement celebrations. Located on our second level this room provides you access to a private patio overlooking the Dallas skyline and ample natural lighting. Fully equipped with a 72" flat screen TV and wireless mic for any speeches or presentations. Multiple seating configurations available.

Seated Events: 48 guests
Reception: 100 guests

ROOFTOP RESERVATION



Ideal for guests looking to enjoy our rooftop bar & patio, without having a private space. Wonderful for parties of 10-20 guests looking to enjoy a happy hour, late night cocktail, or a birthday celebration. Hightop tables, booths, and fire-pit seating available for reservations. Fire-pit reservations are weather permitting.

Seated Events: 25 guests

**Rooftop table reservations are accepted no more than two weeks in advance.*

GROUP EVENTS



ROOFTOP PATIO BUYOUT



Complete with cozy fire-pits, overhead string lighting and views of Uptown, our Rooftop Patio is one of the most coveted spaces in the restaurant. Can be enjoyed al fresco or enclosed and climate controlled.

Seated Events: 40 guests

Reception: 100 guests

ROOFTOP BAR & PATIO BUYOUT



Guests are welcome to reserve the Rooftop Bar & Patio for larger events. Complete with a fully private indoor/outdoor bar, A/V connections for live entertainment and speeches, and mixed bar top and booth style seating.

Reception: 200 guests

FULL UPSTAIRS BUYOUT



Ideal for larger events such as wedding receptions and corporate events, a Full Upstairs Buyout provides you with access to our entire second level. Guests will enjoy the wrap around patio and downtown Dallas views as well as a fully private indoor/outdoor bar. Ample mix of seating including four fire-pit tables. A/V connections available for live entertainment and speeches.

Reception: 300 guests



BREAKFAST MENUS



CONTINENTAL

\$15 PER PERSON - FOOD STATIONS

FRESH FRUIT

ASSORTED MINI PASTRIES

muffins, scones, danish

BAGELS & CREAM CHEESE

plain, everything, whole grain



BIG BREAKFAST

\$35 PER PERSON - FOOD STATIONS

FRESH FRUIT

BREAKFAST POTATOES

ASSORTED PASTRIES

muffins, scones, danish

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise

CALIFORNIA BURRITO

eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa

QUINOA BREAKFAST BURRITO

eggs, black beans, roasted corn, potato, pasilla chile, avocado, pepper jack

ADDITIONS

all pricing per person

Crisp Bacon - \$5

Breakfast Potatoes - \$5

Bagel and cream cheese - \$5

Mini Pastries - \$5

Yogurt Parfait - \$5

Simple Avocado Toast - \$5

grilled country bread, olive oil, aged cheddar, sea salt

Truffled Ricotta Toast

whipped ricotta, extra virgin olive oil,
truffle honey, chive - \$4

Butternut Squash Toast

brie butter, crispy butternut squash,
pine nut gremolata - \$4

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BRUNCH MENU



\$30 PER PERSON - PLATED WITH CHOICE OF ENTRÉE
OR \$32 PER PERSON - FOOD STATIONS

Served until 10:30am on Weekdays and 3:00pm on Weekends

STARTERS FOR THE TABLE

FRESH FRUIT

ASSORTED PASTRIES

muffins, scones, danish



ENTRÉES

CAESAR SALAD

romaine, toasted torn bread, parmigiana reggiano

QUINOA BREAKFAST BOWL

eggs, black beans, roasted corn, potato, pasilla chile,
avocado, pepper jack

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise

CALIFORNIA BREAKFAST BOWL

eggs, bacon, pepper jack, american cheese,
havarti cheese, potato, avocado, salsa

ADDITIONS

all pricing per person

Crisp Bacon - \$5

Breakfast Potatoes - \$5

Bagel and cream cheese - \$5

Mini Pastries - \$5

Yogurt Parfait - \$5

Simple Avocado Toast - \$5

grilled country bread, olive oil, aged cheddar, sea salt

Truffled Ricotta Toast

whipped ricotta, extra virgin olive oil,
truffle honey, chive - \$4

Butternut Squash Toast

brie butter, crispy butternut squash,
pine nut gremolata - \$4

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LUNCH MENUS



FOOD STATIONS

\$30 PER PERSON

SALADS

HENRY HOUSE SALAD

tomato, chopped egg, herb croutons,
parmesan

CAESAR SALAD

romaine, toasted torn bread,
parmigiana reggiano

SANDWICHES

HOT HONEY CRISPY

CHICKEN SANDWICH

sriracha aioli, bread and butter pickle slaw

BEVERLY HILLS CLUB

roasted turkey, smoked bacon, aged swiss,
lettuce, tomato, mayo

SIDES

POPPY SEED SLAW • ASSORTED COOKIES



PLATED

\$39 PER PERSON WITH CHOICE OF ENTRÉE

STARTERS FOR THE TABLE

HOUSE MADE PRETZELS & CHEESE FONDUE

CHIPS & GUACAMOLE - roasted poblano, toasted pumpkin seed, cotija

ENTRÉES

CAESAR SALAD

romaine, toasted torn bread, parmigiana reggiano

HOT HONEY CRISPY CHICKEN SANDWICH

sriracha aioli, bread and butter pickle slaw (SIDE OF POPPY SEED SLAW)

ROASTED TURKEY DIP

havarti cheese, horseradish aioli, natural jus (SIDE OF POPPY SEED SLAW)

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea,
grilled artichoke, brussels sprouts, avocado, marcona almond pesto, cashew harissa

ADDITIONS

all pricing per person

House Made Pretzels & Fondue - \$4

Chips & Guacamole

roasted poblano, toasted pumpkin seed, cotija - \$4

Grilled & Chilled Shrimp

horseradish cocktail, henry sauce, charred lemon - \$8

Short Rib Potstickers

toasted sesame, cilantro, ponzu - \$10

Roasted Artichoke "Rillettes"

black truffle, tarragon, grilled country bread - \$4

Parmesan Truffle Fries

truffle aioli - \$5

Truffled Ricotta Toast

whipped ricotta, extra virgin olive oil,
truffle honey, chive - \$4

Butternut Squash Toast

brie butter, crispy butternut squash,
pine nut gremolata - \$4

Spicy Tuna & Crispy Rice*

fresno chile, cilantro, tamari - \$6

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DESSERT & BEVERAGES



all pricing per person

DESSERT - \$11

Triple Chocolate Torte - chocolate sponge, ganache, white chocolate crema, hazelnut toffee, espresso anglaise

Pumpkin Meringue Pie - graham crust, pumpkin custard, toasted meringue, praline butterscotch

House Made Cupcakes - vanilla, chocolate, lemon, and red-velvet with buttercream icing - \$3 per cupcake



BEVERAGE

Orange Juice (serves 4-5) - \$20

Mason Jar Carafe of Iced Tea or Lemonade (serves 20) - \$40 each

Coffee (serves 24) - \$72

Table Side Mimosas (serves 5-6) - \$48 each

Mimosa Bar - includes OJ, peach, and pineapple guava juices, and fresh fruit- \$3 per guest

Rosé & Sparkling Wine by the Bottle - ask your event manager for current wine options

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

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DINNER MENUS



PLATED

\$65 PER PERSON



SALADS *please select 1*

HENRY HOUSE SALAD

tomato, chopped egg, herb crouton, parmesan

CLASSIC CAESAR SALAD

romaine, toasted torn bread, parmigiano reggiano

ENTRÉES *please select 3*

SCOTTISH SALMON*

toasted grain risotto, roasted beet, marcona almond pesto, sherry pomegranate molasses

ROTISSERIE CHICKEN

grilled broccolini, heirloom carrots, chimichurri

BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes

CARAMELIZED SEA SCALLOPS* (+\$10 PER GUEST)

brussels leaf, parsnip crème fraîche, mushroom preserve, toasted pine nut gremolata

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke, brussels sprouts, avocado, marcona almond pesto, cashew harissa

8OZ FILET (+\$30 PER GUEST)

crispy loaded potato, house made steak sauce

DESSERTS *choice of*

TRIPLE CHOCOLATE TORTE

chocolate sponge, ganache, white chocolate crema, hazelnut toffee, espresso anglaise

PUMPKIN MERINGUE PIE

graham crust, pumpkin custard, toasted meringue, praline butterscotch

*for parties over 25 guests the featured dessert is the triple chocolate torte

ADDITIONS

all pricing per person

House Made Pretzels &
Cheese Fondue - \$4

Grilled & Chilled Shrimp - \$8
horseradish cocktail, henry sauce, charred lemon

Chips & Guacamole - \$4
roasted poblano, toasted pumpkin seed, cotija

Short Rib Potstickers - \$10
toasted sesame, cilantro, ponzu

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DINNER MENUS



PLATED \$75 PER PERSON



STARTERS FOR THE TABLE *please select 3 (served family style)*

PRETZELS & FONDUE

SHORT RIB POTSTICKERS

TRUFFLED RICOTTA TOAST

whipped ricotta, extra virgin olive oil, truffle honey, chive

BUTTERNUT SQUASH TOAST

brie butter, crispy butternut squash, pine nut gremolata

SPICY TUNA & CRISPY RICE (+\$4 PER GUEST)

GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon (+\$5 PER GUEST)

SALADS *please select 1*

HENRY HOUSE SALAD tomato, chopped egg, herb crouton, parmesan

CLASSIC CAESAR SALAD romaine, toasted torn bread, parmigiano reggiano

ENTRÉES *please select 3*

SCOTTISH SALMON*

toasted grain risotto, roasted beet, marcona almond pesto, sherry pomegranate molasses

ROTISSERIE CHICKEN

grilled broccolini, heirloom carrots, chimichurri

BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes

CARAMELIZED SEA SCALLOPS* (+\$10 PER GUEST)

brussels leaf, parsnip crème fraîche, mushroom preserve, toasted pine nut gremolata

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke, brussels sprouts, avocado, marcona almond pesto, cashew harissa

8OZ FILET (+\$30 PER GUEST)

crispy loaded potato, house made steak sauce

DESSERT *choice of*

TRIPLE CHOCOLATE TORTE

chocolate sponge, ganache, white chocolate crema, hazelnut toffee, espresso anglaise

PUMPKIN MERINGUE PIE

graham crust, pumpkin custard, toasted meringue, praline butterscotch

*for parties over 25 guests the featured dessert is the triple chocolate torte

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENUS



FOOD STATIONS

CHOICE OF 2 STARTERS & 3 ENTREES - \$85 PER PERSON

CHOICE OF 3 STARTERS & 3 ENTREES - \$90 PER PERSON

CHOICE OF 4 STARTERS & 4 ENTREES - \$100 PER PERSON



STARTERS

HOUSE MADE PRETZELS & FONDUE

TRUFFLED RICOTTA TOAST

whipped ricotta, extra virgin olive oil,
truffle honey, chive

BUTTERNUT SQUASH TOAST

brie butter, crispy butternut squash,
pine nut gremolata

ROASTED ARTICHOKE "RILLETTES"

black truffle, tarragon, grilled country bread

SPICY TUNA & CRISPY RICE (+\$4 PER GUEST)

GRILLED & CHILLED SHRIMP (+\$5 PER GUEST)

horseradish cocktail,
henry sauce, charred lemon

SALADS *please select 1*

HENRY HOUSE SALAD

tomato, chopped egg, herb crouton, parmesan

CLASSIC CAESAR SALAD

romaine, toasted torn bread, parmigiano reggiano

ENTRÉES

SCOTTISH SALMON

toasted grain risotto, roasted beet, marcona almond pesto, sherry pomegranate molasses

ROTISSERIE CHICKEN

grilled broccolini, heirloom carrots, chimichurri

BOLOGNESE

traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast

VEGETARIAN PASTA

BRAISED SHORT RIB* (+\$15 PER GUEST)

bourbon caramel, roasted mushrooms

KOREAN PRIME SKIRT STEAK* (+\$15 PER GUEST)

double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger

8OZ FILET (+\$30 PER GUEST)

prepared medium

SIDES

CHEDDAR CHIVE SMASHED POTATOES • UMAMI BRUSSELS SPROUTS

DESSERTS

SEASONAL MINIATURE DESSERT • WARM CROISSANT BREAD PUDDING

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COCKTAIL RECEPTION MENU



3 STARTERS; 2 PIECES PER GUEST - \$22 PER PERSON
3 STARTERS; 3-4 PIECES PER GUEST - \$28 PER PERSON
5 STARTERS; 2 PIECES PER GUEST - \$26 PER PERSON
5 STARTERS; 3-4 PIECES PER GUEST - \$35 PER PERSON



STARTERS

SPICY TUNA & CRISPY RICE*

fresno chile, cilantro, tamari

ROASTED ARTICHOKE "RILLETTES"

black truffle, tarragon, grilled country bread

HOUSE MADE PRETZELS & PROVOLONE FONDUE

GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon

TRUFFLED RICOTTA TOAST

whipped ricotta, extra virgin olive oil, truffle honey, chive

BUTTERNUT SQUASH TOAST

brie butter, crispy butternut squash, pine nut gremolata

COCKTAIL RECEPTION ENHANCEMENTS

items are not included in the pricing structure listed above

ALL-AMERICAN BURGER SLIDER (\$5 PER SLIDER)

henry sauce, pickle, american cheese

HOT HONEY CRISPY CHICKEN SLIDER (\$5 PER SLIDER)

bread and butter pickle slaw, sriracha aioli

CHEF'S CHEESE BOARD (\$500 PER BOARD)

**available for parties of 50 guests or more*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PASSED APPETIZERS MENU



FOR PARTIES OF 50+

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM



\$3 PER PIECE

ROASTED ARTICHOKE "RILLETTES"

black truffle, tarragon, grilled country bread

WHIPPED BRIE BAGUETTE

honey, black butter, seasonal fruit

AVOCADO ON CRISPY RICE

avocado, sweet soy, sesame seed

\$4 PER PIECE

GRILLED & CHILLED SHRIMP

horseradish cocktail

SHORT RIB GRILLED CHEESE

SPICY TUNA & CRISPY RICE

fresno chile, cilantro, tamari

TRUFFLED RICOTTA TOAST

whipped ricotta, extra virgin olive oil, truffle honey, chive

BUTTERNUT SQUASH TOAST

brie butter, crispy butternut squash, pine nut gremolata

\$5 PER PIECE

AMERICAN BURGER SLIDER

pretzel bun, pickle, lettuce, henry sauce, American cheese

SPICY CHICKEN SLIDER

hot honey chicken, bread and butter pickle slaw

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GROUP EVENT INFORMATION



WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you.

The Service Charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 22% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees, make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

GROUP EVENT INFORMATION



WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standards kit and hi-resolution logo from your Special Events Manager and provide a proof for approval by your event manager for approval before collateral is produced. If the event is ticketed, we ask that you please refrain from using the logo unless previously approved.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.