



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.



BRUNCH MENU



\$27 PER PERSON - PLATED WITH CHOICE OF ENTRÉE



STARTERS FOR THE TABLE

FRESH FRUIT

ASSORTED PASTRIES

ENTRÉES

CHARRED AVOCADO SALAD

roasted cauliflower, heirloom carrot, snow pea, bok choy,
toasted sesame, ginger miso vinaigrette

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

SEE PAGE 6 FOR OPTIONAL BRUNCH ADDITIONS

*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

LUNCH MENUS



PLATED

\$37 PER PERSON WITH CHOICE OF ENTRÉE



STARTERS FOR THE TABLE

HOUSE MADE PRETZELS & CHEESE FONDUE

CHIPS & GUACAMOLE

ENTRÉES

CHARRED AVOCADO SALAD

roasted cauliflower, heirloom carrot, snow pea, bok choy,
toasted sesame, ginger miso vinaigrette

SPICY CRISPY CHICKEN SANDWICH

green chile slaw, dill pickle, pepper jack cheese

ROASTED TURKEY DIP

havarti cheese, horseradish aioli, caramelized onion, natural jus

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello, caramelized cauliflower,
snow pea, brussels sprouts, avocado, marcona almond pesto,
cashew harissa, roasted pepitas, flax seeds

SEE PAGE 6 FOR OPTIONAL LUNCH ADDITIONS

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ADDITIONS



all pricing per person

BRUNCH

Crisp Bacon - \$5

Breakfast Potatoes - \$5



DESSERT - \$10

Croissant Bread Pudding - toasted pecan, whiskey raisin

Flourless Chocolate Brownie - peanut butter caramel, coconut



BEVERAGE

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

Mason Jar Carafe of Iced Tea or Lemonade (serves 20) - \$30 each

Coffee (serves 24) - \$72

Table Side Mimosas (serves 5-6) - \$40 each

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

\$70 PER PERSON



SALADS *please select 1*

HENRY HOUSE SALAD

tomato, chopped egg, herb crouton, parmesan

BRUSSELS SPROUT CAESAR SALAD

romaine, toasted torn bread, parmigiano reggiano

SPROUTS AND SQUASH SALAD

roasted brussels, maple glazed butternut, roasted cauliflower, farro, quinoa, kale, golden raisin, pumpkin seed, candied pecan, pecorino, mustard vinaigrette

CHARRED AVOCADO SALAD

roasted cauliflower, heirloom carrot, snow pea, bok choy, toasted sesame, ginger miso vinaigrette

ENTRÉES *please select 3*

SCOTTISH SALMON*

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

ROTISSERIE CHICKEN

charred lemon & umami sauce with poppy seed slaw

BRAISED SHORT RIB

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

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello, caramelized cauliflower, snow pea, brussels sprouts, avocado, marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

SEA BASS (+8.00 PER GUEST)

white bean ragu, caramelized heirloom carrots, lemon tahini, chermoula

14OZ PRIME NEW YORK STRIP (+15 PER GUEST)

crispy dutch potatoes, blistered shishito peppers, umami butter, romesco sauce

DESSERTS *please select 2*

CROISSANT BREAD PUDDING toasted pecan, whiskey raisin

FLOURLESS CHOCOLATE BROWNIE peanut butter caramel, coconut

ICE CREAM vanilla bean or salted caramel

*for parties over 25 guests the featured dessert is the Flourless Chocolate Brownie

SEE PAGE 11 FOR OPTIONAL DINNER ADDITIONS

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DINNER MENUS



PLATED

\$80 PER PERSON



STARTERS FOR THE TABLE

please select 3 (served family style)

POTSTICKERS

PARMESAN TRUFFLE FRIES

truffle aioli

PRETZELS AND FONDUE

AHI TUNA ON CRISPY RICE (+2.00 PER GUEST)

SHRIMP COCKTAIL (+4.00 PER GUEST)

avocado, cucumber, garden herbs, fresh horseradish

SALADS

please select 1

HENRY HOUSE SALAD

tomato, chopped egg, herb crouton, parmesan

BRUSSELS SPROUT CAESAR SALAD

romaine, toasted torn bread, parmigiano reggiano

SPROUTS AND SQUASH SALAD

roasted brussels, maple glazed butternut, roasted cauliflower, farro, quinoa, kale, golden raisin, pumpkin seed, candied pecan, pecorino, mustard vinaigrette

CHARRED AVOCADO SALAD

roasted cauliflower, heirloom carrot, snow pea, bok choy, toasted sesame, ginger miso vinaigrette

SEE PAGE 9 FOR INCLUDED ENTREÉS & DESSERTS TO THIS PACKAGE

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DINNER MENUS



PLATED

\$80 PER PERSON



ENTRÉES

please select 3

SCOTTISH SALMON*

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

ROTISSERIE CHICKEN

charred lemon & umami sauce with poppy seed slaw

BRAISED SHORT RIB

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

HARVEST BOWL VEG

melted sweet potato, ancient grains, grilled portobello,
caramelized cauliflower, snow pea, brussels sprouts, avocado,
marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

SEA BASS (+8.00 PER GUEST)

white bean ragu, caramelized heirloom carrots, lemon tahini, chermoula

14OZ PRIME NEW YORK STRIP (+15 PER GUEST)

crispy dutch potatoes, blistered shishito peppers, umami butter, romesco sauce

DESSERTS

please select 2

CROISSANT BREAD PUDDING

toasted pecan, whiskey raisin

FLOURLESS CHOCOLATE BROWNIE

peanut butter caramel, coconut

ICE CREAM

vanilla bean or salted caramel

*for parties over 25 guests the featured dessert is the Flourless Chocolate Brownie

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COCKTAIL RECEPTION MENU



- 3 STARTERS; 2 PIECES PER GUEST - \$20 PER PERSON
- 3 STARTERS; 3-4 PIECES PER GUEST - \$28 PER PERSON
- 5 STARTERS; 2 PIECES PER GUEST - \$25 PER PERSON
- 5 STARTERS; 3-4 PIECES PER GUEST - \$35 PER PERSON



STARTERS

Butternut Squash Toast

whipped ricotta, burnt onion, maple cider gastrique

Spicy Tuna & Crispy Rice*

fresno chile, cilantro, tamari

Mushroom Duxelle Crostini

herb whipped ricotta, forest mushrooms, seeded wheat crostini

House Made Pretzels & Provolone Fondue

Classic Shrimp Cocktail

cocktail sauce, charred lemon

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PLATED DINNER ADDITIONS



all pricing per person

APPETIZERS

House Made Pretzels & Cheese Fondue - \$4

Guacamole - \$4

roasted jalapeño, charred onion, pico de gallo, queso blanco

Crispy Bread with Whipped Butter & Sea Salt - \$5

Shrimp Cocktail - \$8

avocado, cucumber, garden herbs, fresh horseradish

Short Rib Potstickers - \$10

toasted sesame, cilantro, ponzu



BEVERAGE

Select Wine by the Bottle - ask your event manager for current wine options

Customized Wine Pairings - ask your event manager for details

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

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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 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Event 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 selections 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.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax 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 and sales tax. 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.

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.

GROUP EVENT INFORMATION



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 Fox Restaurant Concepts gift cards from Costco for event payment.