



**PRIVATE DINING  
& EVENTS**



## PRIVATE DINING

### THANK YOU

for considering Tris Private Dining for your event. You found the perfect way to orchestrate your next occasion with a culinary experience you've only dreamed about. Tris offers the benefit of re-imagined food and a private dining experience you and your guests will never forget.



## PRIVATE DINING

### LET'S PLAN YOUR NEXT EVENT

Menus & pricing subject to change without notice.  
Please contact us on availability, pricing, contract  
terms and conditions. Please let us know of any  
food allergies in your group in advance.

24 Waterway Ave. Suite #125

The Woodlands, TX 77380

281.203.5641

Direct: 281.203.5621

TRISWOODLANDS.COM

## WHAT'S IN A NAME

Family comes first to Executive Chef Austin Simmons. At Tris, you'll find our Chef treats his team and restaurant like his own family. Which is why it's only natural that Tris is the name of his beloved daughter. The team is more than just family to Chef Austin, they are the heart of the restaurant and partners in the success of everything at Tris. Without the dedication and partnership from the team, Tris wouldn't run with the same love and commitment that makes it so special to The Woodlands.



## AWARD-WINNING CULINARY TEAM

"One of Houston's Best New Restaurants"

**CultureMap Houston**

"Best Upscale Restaurant in The Woodlands"

**Woodlands Area Foodies**

"Best Restaurant of the Year"

**Houston Food Finder**

"One of Top 12 Houston Restaurants"

**KPRC NBC Channel 2**

"One of the Best Restaurants of Houston"

**Thrillist**

"...tantalizingly close to a four-star"

**Houston Chronicle's Alison Cook**



## PRIVATE DINING ROOMS AT TRIS

Tris features multiple private dining rooms to accommodate all your needs. Whether you need a private room for a small lunch gathering, or the whole space for a party up to 200 guests, we're ready to execute your next event!

When you and your guests enter our private dining room, every detail will be carefully planned and accounted for you, so you can enjoy your event without a worry. As an event planner, we know you seek a custom-tailored experience with reliable service. Our partners have been carefully chosen for their high-level skill in the service industry and passion for excellence within the culinary arts. Genuine hospitality and warmth infuses the private dining experience at Tris.

PRIVATE DINING ROOMS



**CREEKSIDE ROOM**



**CHEF'S TABLE**

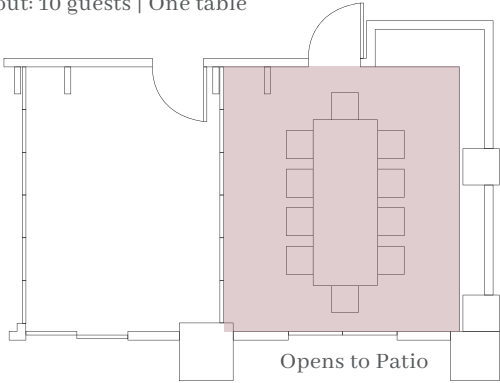


**ALDEN + STERLING ROOMS**

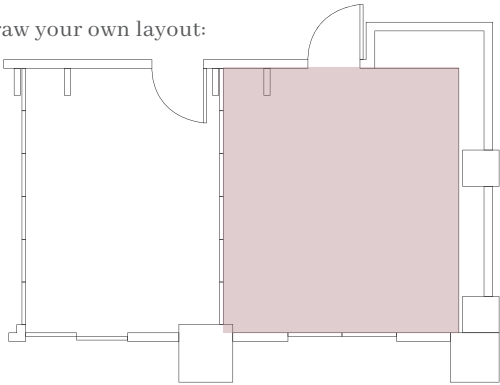


## ALDEN ROOM

Sample Layout: 10 guests | One table

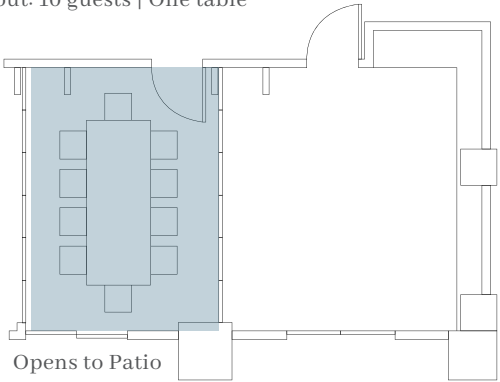


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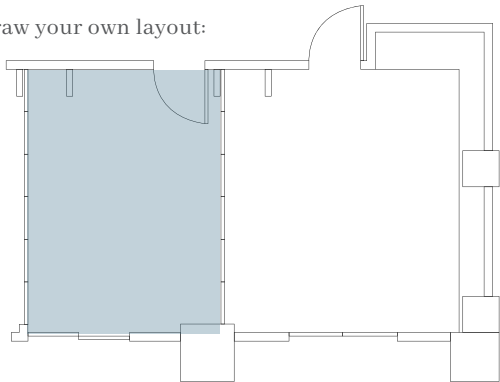


## STERLING ROOM

Sample Layout: 10 guests | One table



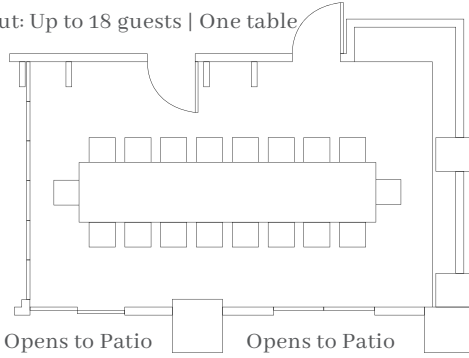
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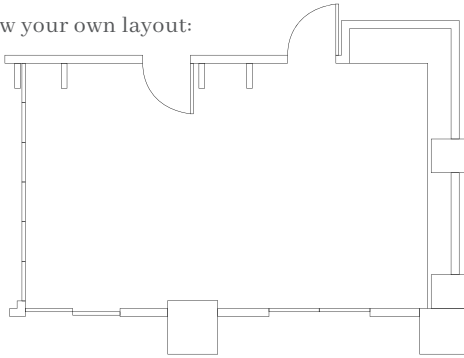


## ALDEN + STERLING ROOMS

Sample Layout: Up to 18 guests | One table

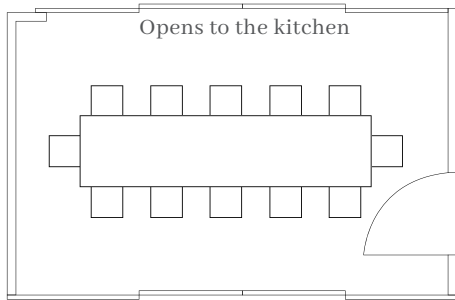


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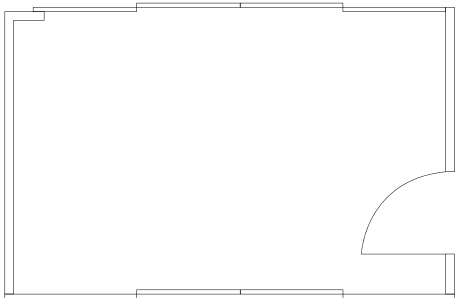


## CHEF'S TABLE

Sample Layout: 12 guests | One table



Or please draw your own layout:

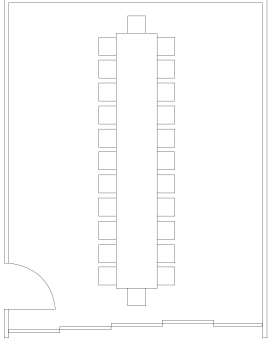






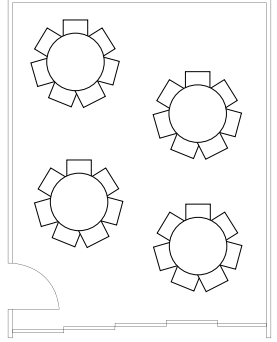
# CREEKSIDE ROOM

24 guests | One table



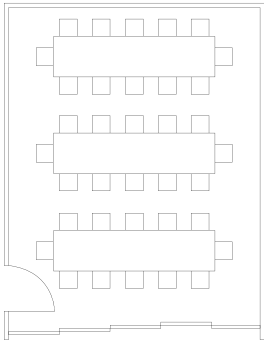
28 guests

Four tables | Seven seats per table



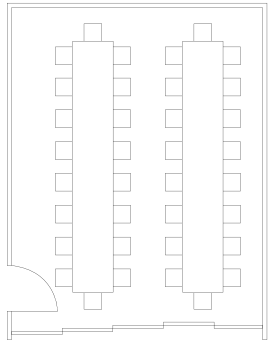
36 guests

Three tables | 12 seats per table

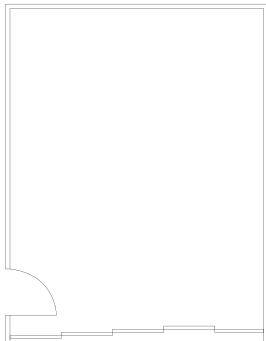


36 guests

Two tables | 18 seats per table



Or please draw your own layout:



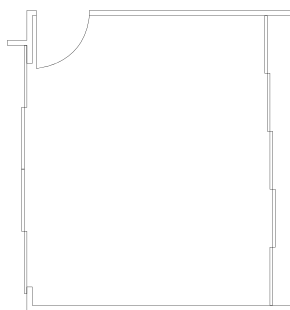
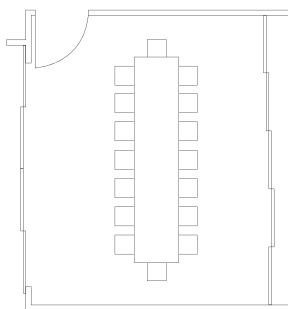
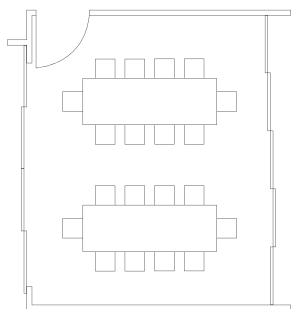


## PANTHER CREEK ROOM

20 guests

Two tables | 10 seats per table

14 guests | One table

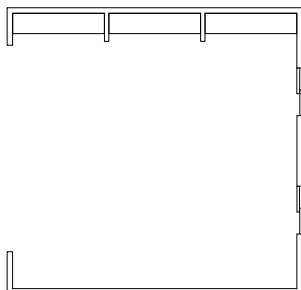
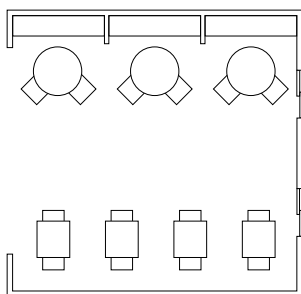


Or please draw your own layout.

## THE LOUNGE

Up to 36 guests (Seated & Stand-In)

Seven tables



Or please draw your own layout.

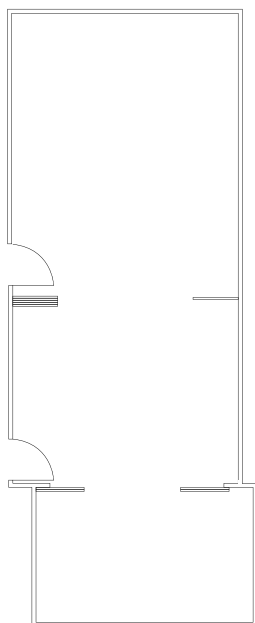
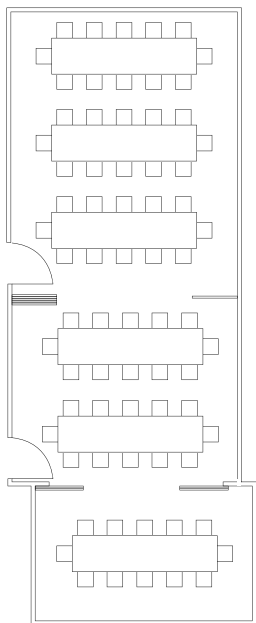


## THE VILLAGE

72 guests

Six tables | 12 seats per table

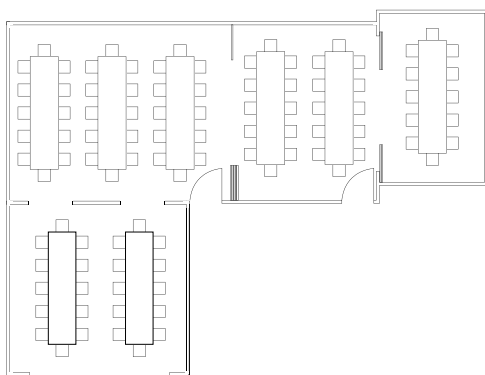
Your own layout:



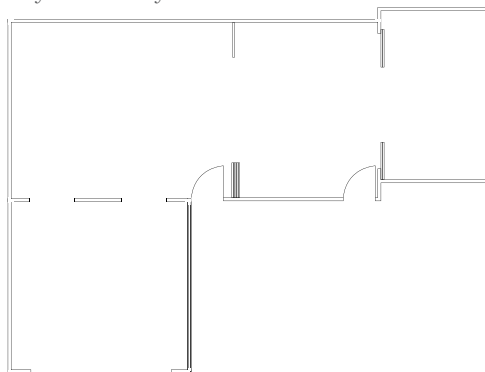
## THE LOUNGE & THE VILLAGE

120 guests | 6 tables | 12 seats per table

Lounge: Two tables | Three booths



Or please draw your own layout.





## **A MEAL AT TRIS IS AN EVENT IN ITSELF**

Whether you are planning a family get together, birthday party, or corporate event, all of our premium menu items are made from scratch with the finest ingredients. Creativity and style sets Tris' food apart to provide an extraordinary dining experience in The Woodlands. Our chef-inspired menu is focused on technique and quality over trend that stays true to roots of classic food executed perfectly. Each menu showcases re-imagined global flavors on familiar favorites.

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**M E N U S**



## **PASSED APPETIZERS**

*PRICED BY THE DOZEN*

### **PIGS IN A BLANKET**

Chicken Apple Sausage, Puff Pastry, Bacon Jam • 36

### **HAMACHI TOSTADA**

Shredded Cabbage, Peanuts, Serrano, Thai Vinaigrette • 48

### **MARINATED STEAK CROSTINI**

Goat Cheese, Tomato Preserve • 48

### **MINI LAMB & BEEF MEATBALL**

San Marzano Tomato Sauce, Italian Salsa Verde • 36

### **CHICKEN ROULADE**

Bacon, Aged Cheddar, Dill Ranch • 36

### **THAILAND LUMP CRAB CAKE**

Remoulade • 60

### **LAMB LOLLIPOPS**

Italian Salsa Verde, Truffle Honey • 84

### **HUMMUS**

Pulled Pork, Cucumber • 36

### **SHRIMP TOAST**

Miso, Cashew, Bonito, Orange, Radish • 48

## **VEGETERIAN**

### **KIMCHI RISOTTO CAKE**

Kimchi Brown Butter • 36

### **STUFFED MUSHROOMS**

Ricotta, Parmigiano-Reggiano Gratin • 36

### **WALNUT CRANBERRY TOAST**

Goat Cheese Mousse, Tomato Preserve • 24

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## **PASSED APPETIZERS**

Order by the Dozen







## SHAREABLE APPETIZERS

PRICED PER EACH SERVING. SERVES TWO TO FOUR.

### KOREAN BUTTER POACHED CRAB

Kimchi Pancake, Brown Butter, House Kimchi • 24

### LAMB & BEEF MEATBALL

San Marzano Tomato Sauce, Pecorino Romano,  
Italian Salsa Verde • 14

### SHRIMP COCKTAIL

Thai Chili Cocktail Sauce • 20/½lb.

### CRISPY BRUSSELS SPROUTS

White Soy, Parmigiano-Reggiano • 8

### PULLED PORK HUMMUS

Cucumber, Chickpeas • 13

### SHRIMP TOAST

Jimmy Evans Shrimp, Miso, Cashew, Bonito,  
Orange, Radish • 14

## VEGETARIAN APPETIZERS

### BLISTERED SHISHITO PEPPERS

Miso Aioli • 6

### HUMMUS

Cucumber, Chickpeas • 9

### MUSHROOM TOAST

Ricotta, Parmigiano-Reggiano Gratin • 12

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## SHAREABLE APPETIZERS

Priced per each serving. Serves two to four.







## *Let us curate a special dining experience*

Chef Austin can create a custom private dining menu in a tasting menu format. Custom wine pairing available.

You can select from our current CUREIGHT Chef Tasting menu or create your own from the first course to the last.

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### **CUSTOM MENU**

Starting at \$125 per person | Up to Eight Courses

## DINNER MENU | 100 PER PERSON

### FIRST COURSE

CHOICE OF

#### CENTER-CUT WEDGE

Balsamic-Marinated Tomatoes, Blue Cheese Emulsion,  
Toasted Pecans, Chives

#### MAINE LOBSTER BISQUE

Fennel Pollen

*ARTISAN BREAD SERVED WITH WHIPPED BUTTER*

### SECOND COURSE

CHOICE OF

#### 6 OZ. AKAUSHI WAGYU FILET & LOBSTER THERMIDOR

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Grilled Asparagus, Tris Steak Sauce

#### 12 OZ. CHEF'S-CUT STEAK

Tris Steak Sauce, Fingerling Potatoes, Grilled Asparagus  
*(\$30 ADD ON 1/2 LOBSTER THERMIDOR)*

#### CHILEAN SEA BASS

Fingerling Potatoes, Haricot Verts, Tomato Preserve,  
Whole Grain Mustard Butter

#### ALL-NATURAL AIRLINE CHICKEN BREAST

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Haricot Verts, Italian Salsa Verde, Goat Cheese

#### CRAB TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

#### TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

### THIRD COURSE

CHOICE OF

#### CRÈME BRÛLÉE BREAD PUDDING

Croissant, Sea Salt Caramel, Vanilla Ice Cream

#### BANANA PUDDING

Diplomat Cream, Baked Meringue, Brûlée of Banana,  
Banana Ice Cream

## DINNER MENU | 80 PER PERSON

### FIRST COURSE

CHOICE OF

#### SIGNATURE CAESAR

Romaine Heart, Parmigiano-Reggiano, Brioche Croutons

#### SEASONAL SOUP

*ARTISAN BREAD SERVED WITH WHIPPED BUTTER*

### SECOND COURSE

CHOICE OF

#### 8 OZ. BLACK ANGUS RESERVE FILET

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Grilled Asparagus, Tris Steak Sauce

*(\$30 ADD ON 1/2 LOBSTER THERMIDOR)*

#### SCOTTISH SALMON

Fingerling Potatoes, Haricot Verts, Tomato Preserve,  
Whole Grain Mustard Butter

#### ALL-NATURAL AIRLINE CHICKEN BREAST

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Haricot Verts, Italian Salsa Verde, Goat Cheese

#### CRAB TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

#### TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

### THIRD COURSE

CHOICE OF

#### CRÈME BRÛLÉE BREAD PUDDING

Croissant, Sea Salt Caramel, Vanilla Ice Cream

#### CHOCOLATE LAVA CAKE

Vanilla Ice Cream

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## PRIVATE DINING DINNER MENU

\$80 per person - Includes Non-Alcoholic Beverages

## DINNER MENU | 60 PER PERSON

### FIRST COURSE

*CHOICE OF*

#### SIGNATURE CAESAR

Romaine Heart, Parmigiano-Reggiano, Brioche Croutons

#### SEASONAL SOUP

*ARTISAN BREAD SERVED WITH WHIPPED BUTTER*

### SECOND COURSE

*CHOICE OF*

#### 6 OZ. TENDERLOIN BROCHETTE

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Grilled Asparagus, Tris Steak Sauce

#### SCOTTISH SALMON

Fingerling Potatoes, Haricot Verts, Tomato Preserve,  
Whole Grain Mustard Butter

#### ALL-NATURAL AIRLINE CHICKEN BREAST

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Haricot Verts, Italian Salsa Verde, Goat Cheese

#### TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

### THIRD COURSE

#### CHOCOLATE LAVA CAKE

Vanilla Ice Cream



## LUNCH MENU | 40 PER PERSON

### FIRST COURSE

*CHOICE OF*

#### SIGNATURE CAESAR

Romaine Heart, Parmigiano-Reggiano, Brioche Croutons

#### SEASONAL SOUP

*ARTISAN BREAD SERVED WITH WHIPPED BUTTER*

### SECOND COURSE

*CHOICE OF*

#### SCOTTISH SALMON

Fingerling Potatoes, Haricot Verts, Tomato Preserve,  
Whole Grain Mustard Butter

#### ALL-NATURAL AIRLINE CHICKEN BREAST

Caramelized Cheese Yukon Gold Mashed Potatoes,  
Haricot Verts, Italian Salsa Verde, Goat Cheese

#### TRUFFLE PASTA

Tagliatelle, Brioche Bread Crumbs, Parmigiano-Reggiano

#### TRIS BURGER

Salt & Pepper Fries

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## PRIVATE DINING LUNCH MENU

\$40 per person - Includes Non-Alcoholic Beverages



## ADDITIONAL DESSERTS

*ASK FOR PRICING & DETAILS*

### CHOCOLATE LAVA CAKE

Vanilla Ice Cream

### CRÈME BRÛLÉE BREAD PUDDING

Croissant, Sea Salt Caramel, Vanilla Ice Cream

### BANANA PUDDING

Diplomat Cream, Baked Meringue, Brûlée of Banana,  
Banana Ice Cream

## SUBSTITUTE DESSERT ENHANCEMENTS

*ASK FOR PRICING & DETAILS*

### CAKE TRIO (REPLACES ALL DESSERT OPTIONS)

Raspberry Chiffon, Carrot, Chocolate Truffle

### DESSERT BOARD

Your choice of 3 desserts served family style

## A PARTING GIFT

COFFEE MUFFIN • 7 per person

TRIS CHOCOLATES • 8 per person

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## ADDITIONAL DESSERTS

Priced Per Person



## **HANDPICKED FOR THE OCCASION**

Our in-house sommelier can help you pair the right sip for the right crowd! From a single bottle to a full-blown open bar, we're ready to offer a drink experience that complements our food.

**S I P S**



**WINE – TIER ONE**

*110 PER BOTTLE*

**JORDAN**

Cabernet Sauvignon

**FAUST**

Cabernet Sauvignon

**EIEIO**

“Yates Conwill Vineyard” Chardonnay

**FRANCOIS CARILLON**

Saint-Aubin Premier Cru, Côte de Beaune

**WINE – TIER TWO**

*70 PER BOTTLE*

**JUSTIN**

Cabernet Sauvignon

**PRISONER**

Red Blend

**PASCAL JOLIVET**

Sancerre

**WILLIAM FEVRE**

Chablis

**WINE – TIER THREE**

*40 PER BOTTLE*

**HOUSE RED**

**HOUSE WHITE**

**BUBBLES**

*PER BOTTLE*

**RUINART BLANC DE BLANCS, N.V., 140**

**VEUVE CLICQUOT, YELLOW LABEL, N.V., 130**

**MOËT & CHANDON IMPERIAL, N.V., 120**

**G.H. MUMM, GRAND CORDON, N.V., 78**

# TRIS

DINE | SIP | TASTE

## YOUR VENUE, WITH OUR MENU

Tris is ready to turn your home, office or venue of choice into a private dining experience your guests will remember. We can deliver a turnkey high-end event experience - seated or cocktail style, and you only need to focus on your guest list!



Here, no request is too extravagant from start to finish – from your first email to your last course, start your Tris private event journey by contacting us.

PRIVATE EVENTS



Menus & pricing subject to change without notice.  
Please contact us on availability, pricing, contract terms and conditions.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies in your group.