

The Patio On Mercer is Houston's premier patio-casual event venue. While our distinctive covered patio-style resembles the beauty of the Texas Hill Country, we are located just off the beaten path of Houston's bustling West End District. Whether you're located in River Oaks, Greenway Plaza, Upper Kirby, the Galleria, or Downtown, The Patio On Mercer offers casual chic entertaining at its best without having to leave the city.



The Grand Covington Patio is a dream-come-true for entertaining guests. Our venue is ideal for birthday celebrations, holiday parties, luncheons, rehearsal dinners, weddings and receptions, as well as business meetings, networking socials, corporate affairs, and other special events for up to 250 guests!

The Patio on Mercer provides in-house coordinating and catering services offering the highest level of service. Our event specialists can design and create menus to accommodate your individual needs. All catering contracts include food, fine china, silverware, serving utensils, and all necessary event staff. We also offer a variety of open bar and cash bar packages.



The Patio On Mercer

3419 Mercer Street
Houston, Texas 77027

P: 713.622.7549
F: 713.987.7955

Event Pricing

Package Rates:

\$4,500 - Sunday-Thursday

\$5,000 - Friday

\$5,500 - Saturday

Rates Include:

4 hours function time

2 hours setup / 1 hour breakdown

Facility Manager

Event Design Specialist

A la Carte Rental Fees:

Outside catering permitted: \$500 fee

Emcee/DJ: \$800

Margarita machine and supplies: \$250

Day-of coordinator: \$2,000

Other signature services:

Floral and Décor

Event Design Services

Lounge Furniture / Lighting / Draping

Chocolate fountain / Gelato Stations

Cake / Candy Bar / Cookie Buffet

Cake Balls and Cake Pops Stations

Cigar Rolling Station

Package Amenities:

- 4,500 square foot covered patio with ceiling fans
- 1,000 sq. feet of additional covered space / 1,000 sq. ft outdoor loft
- Accommodates up to 250 guests
- 15 60-inch round tables and 10 Bar Highs
- Garden style chairs or Chiavari Chairs
- Cotton Linens – color of your choice
- Patio furniture
- Guest Book/ Registration / Gift tables
- Full Kitchen with Stainless steel appliances and refrigerator
- Indoor/Outdoor bar Outdoor Stone Pizza Oven and Barbeque Grill
- Buffet, stations, cake, and beverage tables
- Fresh buffet table floral arrangement
- Iced tea, water, and coffee
- Cake Cutting Utensils and attendant to cut your cake
- China, Flatware, Glassware, Linen napkins
- Space heaters and Cooling system
- Valet
- HPD officer
- Set-up & Breakdown Staff
- 150-inch drop down projection screen
- I-Pod docking station with outdoor speakers

HORS D'OEUVRES BUFFET

Catering & Beverage

Food & Beverage

There are no food and beverage minimums at The Patio on Mercer! For your convenience, we have listed three different catering menus: You are welcome to use an outside caterer.*

*A \$500 fee will be applied to the final bill.

Bar Package Descriptions

Beverage packages are served through the Patio On Mercer, and include one bartender and two servers per 100 people. No outside liquor permitted. Clients are welcome to taste the wine at a complimentary Happy Hour at the Patio prior to event. Customizing beverage menus can be discussed with our event specialist.

Wine and Beer Bar: \$20 per person

Domestic Beer –
(Choose 2) Budweiser,
Bud Light, MGD, MGD
Light, Coors, Coors
Light, Miller Light,
O'Doul's, Shiner Bock,
Corona, Dos Equis

Wine – Chardonnay,
Cabernet or Merlot,
Pinot Noir, Pinot Grigio,
Zinfandel Blush,
Champagne

Sodas – Coke, Diet
Coke, Sprite, Soda,
& Tonic
Juices – Orange Juice,
Cranberry Juice, Apple
Juice & Grapefruit Juice

Full Bar: \$28 per person

Liquor – Bourbon, Scotch, Vodka, Gin,
Rum, & Tequila
Domestic Beer – (Choose 2) Budweiser,
Bud Light, MGD, MGD Light, Coors,
Coors Light, Miller Light, O'Doul's,
Shiner Bock, Corona, Dos Equis

Wine – Chardonnay, Cabernet or Merlot,
Zinfandel Blush, & Champagne
Sodas – Coke, Diet Coke, Sprite, Soda,
& Tonic
Juices – Orange Juice, Cranberry Juice,
Apple Juice & Grapefruit Juice

Premium Bar: \$36 per person

Blended – Seagram’s VO

Bourbon – Jack Daniels (Black)

Scotch – J&B

Vodka – Grey Goose

Gin – Beefeater

Rum – Cruzan

Tequila – Sauza Gold

Domestic Beer – (Choose 2) Budweiser,
Bud Light, MGD, MGD Light, Coors,

Coors Light, Miller Light, O’Doul’s,
Rolling Rock, Shiner Bock, Corona,
& Dos Equis

Wine – Chardonnay, Cabernet or Merlot,
Zinfandel Blush, & Champagne

Sodas – Coke, Diet Coke, Sprite, Soda,
& Tonic

Juices – Orange Juice, Cranberry Juice,
Apple Juice & Grapefruit Juice

*Additional bartenders are charged at \$25.00 per hour per bartender. Servers are \$20.00 per hour per server. 20% gratuity added to final bill.

Rehearsal Dinner & Engagement Parties

All American Reception

Seasonal fresh fruit display to include our strawberry trees

Texas black eyed pea caviar served with chips

Gourmet Sliders

(Mini hamburgers topped with cheddar cheese, bacon, tomato and lettuce)

Mini hot dogs

Condiments to include ketchup, mayonnaise and mustard

Seasoned fries served in stadium cones

Italian Reception

Seasonal fresh fruit display to include our strawberry trees

Olive tapenade with roasted garlic crostini

Spicy Florentine meatballs with rich marinara sauce

Italian chicken pops

(Chicken stuffed with smoked mozzarella, sun-dried tomatoes and basil and wrapped with prosciutto)

Mediterranean Reception

Seasonal fresh fruit display to include our strawberry trees

Tomato, feta and pine nut orzo pasta salad

Roasted chicken and sun-dried tomato pastry bowls

Hummus with pita triangles

Spanakopitas

(Phyllo pastry stuffed with spinach and feta cheese)

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Seafood Reception

Seasonal fresh fruit display to include our strawberry trees
Imported and Domestic cheese display with assorted crackers
Bow tie pasta tossed with artichoke hearts and basil pesto
Smoked salmon canapés
Fresh jumbo Gulf shrimp served with cocktail sauce and lemon wedges
Campbell's creamy lemon crab cakes served with basil pesto
Shrimp stuffed manicotti with a creamy creole

Hors D'oeuvres Buffet
\$28 to \$32 per person

THEMED DINNER BUFFET

Mexican Buffet

Hors d'oeuvres table to include:
Tortilla chips, chili con queso, salsa and
Mini chicken quesadillas
Fresh garden salad with assorted toppings and dressings
Marinated beef and chicken fajitas
Fresh tortillas, pico de gallo, sour cream and cheddar cheese
Refried Beans
Spanish rice pilaf

Bar-B-Q Buffet

Seasonal fresh fruit display to include our strawberry trees
Fresh garden salad with assorted toppings and dressings
Tender sliced BBQ beef brisket
Smoked link sausage with zesty BBQ sauce
Baked Ranch style beans
Zesty red skin potato salad
Pickles and jalapenos
Assorted baked breads with creamy butter rosettes

Italian Buffet

Imported and domestic cheese display with assorted crackers

Fresh garden salad with assorted toppings and dressings

Chicken Parmesan

(Baked chicken breast smothered with marinara sauce and topped with mozzarella and parmesan cheese)

Gamberoni alla Marsala

(Sautéed shrimp in a mushroom and Marsala wine sauce)

Penne tossed with olive oil and herbs

Spicy Parmesan green beans

Assorted baked breads with creamy butter rosettes

Theme Buffet

\$30 to \$38 per person

LUXURIOUS BUFFET OR SEATED DINNERS

Luxurious Buffet or Seated Dinners include:

A Seasonal Fresh fruit display and Imported and Domestic cheese accompanied with crackers

Salad

Entrée and Accompaniment

Assorted dinner rolls and butter rosettes

Iced tea and coffee

Salad Selection

Cajun Cobb Salad Martini

Spinach salad- bacon and caramelized onion Dijon vinaigrette

Sensation salad- Patio Exclusive

Patio Signature salad- Mixed greens, Strawberry and Kiwi with a poppy sesame dressing

“Bean Trio Martini”- delicate combination of Black beans, Kidney beans and White beans tossed with and herb vinaigrette and garnished with grilled smoked sausage

“Deconstructed” Caesar Salad- fresh romaine hearts, homemade garlic French bread croutons, shaved parmesan cheese and creamy Caesar dressing

Campbell’s Signature Salad- Spring green mix tossed with candied pecans, gorgonzola and a port wine vinaigrette

Entrees and Accompaniments

Beef tournados with a black peppercorn sauce and winter vegetable hash

Cajun braised beef short ribs served with roasted garlic mashed potatoes and spring peas

Seared Ahi Tuna with a mango relish served with mashed Peruvian purple potatoes and asparagus

Chicken Covington- Shrimp stuffed chicken breast with a sun-dried tomato Chardonnay sauce spinach fettuccine tossed with roasted tomatoes and a Lemon Vermouth Sauce

Seared salmon with a smoked corn pico de gallo relish served with goat cheese grits

Portobello mushrooms stuffed with cheese polenta, bruleed and served with a roasted vegetable hash

Roasted pecan pork loin with a peach chutney served with a creamy summer tomato grits and Dijon vinaigrette French beans

Crawfish pie with a corn puppy crust with grilled asparagus and gazpacho vinaigrette

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Roasted duck breast with a fig demi-glace served with pecan rice dressing and roasted asparagus
with a gazpacho vinaigrette

Lobster and roasted corn individual lasagna served with citrus asparagus

*Seated Dinners and Buffets may combine any two entrees from the above menus. An additional charge will be applied depending to
the requested selection. Appetizers and Desserts may be added to the La Carte menu for an additional charge.*

Luxurious Buffet or Seated Dinner

\$38 to 62 per person

SUCCULANT HORS D'OEUVRES

Coconut Beer Battered Shrimp with spicy mango sauce
Mini Monte Crisco served with a raspberry chipotle sauce (All Year- Patio Exclusive)
Seared Ahi Tuna served on a plantain chip with a mango relish
Oyster stuffed Artichoke Bottoms (Patio Exclusive)
Bloody Mary Oyster Shots
Mini Muffalattas served with a Raspberry Chipotle Sauce
Quail Brochette
Creamy Citrus Crab Cakes with Mint Pesto
Louisiana Crawfish Bread Boats ~ Spring/Summer
Sweet Potato Pancakes with a Sweet and Sour Guava Duck Confit
Caramelized Onion and Feta Tartlets garnished with Microgreens tossed with Truffle Oil
Crab Florentine Stuffed Mushrooms
Boudin Balls
Asian Noodle Salad with a Blackberry BBQ Shrimp
Gorgonzola Encrusted Lamb Lollipop served with a Warm Strawberry Vinaigrette
Chilled Peach and Mango Martini ~ Summer
Four Cheese Souffles
Caprese Skewers
Gorgonzola and Candied Pecan Minced Salad Phyllo Cups ~ House Specialty
Texas White Wing Pops
Shrimp Campechana Mini Martinis garnished with Blue Corn Tortilla Chips and Lime
Mediterranean Chicken Sliders served with a Basil Pesto Mayonnaise and Microgreens
Mini Beef Wellingtons
Southwestern Tres Cheese Roasted Jalapenos with a Roasted Red Pepper-Tomato Sauce
Pumpkin Lobster Shooter ~ Winter/Fall
Beef Diablo- Rolled steak with jalapenos and cheese
Shrimp Brochette
Tomato Basil Bruscetta

Choice of three
\$12.25 per person

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HORS D'OEUVRE STATION SELECTION

Jerk Station

Jerk Chicken, beef and shrimp kabobs skewered with pineapple, red onion and green bell peppers served with grilled pita bread

Savory and Sweet Bruschetta Station

Served with grilled ciabatta and flatbread and toppings to include Tomato Basil Salad, Roasted red and yellow peppers, Caramelized onions, Roasted garlic, rosemary and white bean puree, Kalamata olive tapenade, Apricot preserves, sliced strawberries, sliced cantaloupe, Prosciutto, Smoked salmon, Roasted chicken, Shredded parmesan cheese, Gorgonzola, Ricotta, Fresh mozzarella, Garlic basil oil, balsamic reduction and salt and pepper

Burgers and Fries Bar

Mediterranean chicken and All Beef Burger served with sweet potato and seasoned fries
Toppings to include mozzarella, Sharp cheddar cheese, swiss, sliced granny smith apples, gorgonzola, sliced roma tomatoes, microgreens, caramelized red onions, Kalamata olive tapenade, sautéed mushrooms, basil pesto, pickles, mayonnaise, Dijon mustard and ketchup

The Ultimate Campbell's Macaroni and Cheese Bar

Large elbow macaroni baked with a combination of cheddar, Swiss, jack, Colby, Muenster and gouda served in individual casserole dishes and finished in the wood burning oven
Toppings to include sautéed peppers and onions, sautéed mushrooms, pico de gallo, sliced avocados, chives, chopped tomatoes, spinach, crawfish, applewood smoked bacon, ground beef, roasted chicken, Italian sausage, herb bread crumb, sharp cheddar cheese, Shredded Swiss and Shredded Jack

Paella Bar

Freshly made Paella with peppers, onions, tomatoes, andouille sausage, shrimp and Cajun spiced chicken on a bed of saffron rice

Shrimp and Grits Bar

Three types of grits (Goat cheese grits, Creole roasted tomato grits and traditional stone ground cream grits) and two types of shrimp (Shrimp Florentine and Shrimp with a creole mustard sauce
Toppings to include creamy shitake mushrooms, sundried tomatoes, kalamata olives, marinated artichoke hearts, caramelized red onions, applewood smoked bacon, andouille sausage, green onions, avocado, pico de gallo, roasted corn and red onion ragout, goat cheese and shredded sharp cheddar cheese

Grilled Vegetable Station

Assorted vegetables to include roma tomatoes, sweet potatoes, asparagus, squash, eggplant, portabella mushrooms and peppers prepared with a garlic oil and salt and pepper

Rich Man Po'Boy Station- Choice of 2 Po'Boys

Green tomato remoulade, Braised Short rib with chipotle mayo, Pontchartrain Blue Jumbo crab cakes, Parmesan encrusted tilapia served with a lemon aioli and micro greens, Fried Shrimp served with a tartar sauce and remoulade sauce

The Patio Signature Antipasto Display

Cajun spiced roast beef, salami, Jalapeno Monterrey Jack, Three Layer Creole Cheese Loaf, Spinach, lump crab and artichoke dip served with assorted crackers, Cajun olive salad and assorted crudite to include cherry tomatoes, cucumber rounds, carrots, banana peppers and celery

Salad

Choice of Caesar, House salad with choice of two dressings, Spinach salad with mushrooms, roma tomatoes, red onions and caramelized onion bacon dressing or Greek salad

Ceviche Station

Diver scallop ceviche and Shrimp and avocado ceviche served in Margarita glasses with chips

Texas Seafood Bake

Whole roasted cedar plank Salmon, Jumbo Cocktail Shrimp, prosciutto wrapped scallops and Warm Jumbo Lump Crab and Lemon Dip with a hint of Tarragon served with Lemons, Limes, Remoulade Sauce, Roasted Herb New Potatoes, Gourmet Crackers and Toast Points

Gnocchi station

Chef prepared Gnocchi with a Vodka Tomato Cream Sauce or Basil Pesto Served in a champagne glass with assorted artisan breads

Risotto Bar

Assorted risottos to include wild mushroom, sweet pea and butternut squash served in a martini glass with toppings to include shrimp, roasted chicken and beef tips, green onions, sautéed mushrooms, sun-dried tomatoes and assorted artisan breads

Pasta Station

Choice of two types of pastas with choice of sauce of basil pesto, marinara, creamy tomato basil, creamy alfredo sauces with choice of sautéed peppers and onions, sautéed mushrooms, capers, kalamita olives, tomatoes, garlic, red pepper flakes, parmesan cheese and garlic bread Additional toppings- Grilled Shrimp, Meatballs, Italian sausage, Beef tips, Roasted chicken

Hawaiian Station

Roasted suckling Pig served with a Guava Sweet and Sour Sauce and Rolls

Elegant Display of Seasonal Fruit and Imported and Domestic Cheese

Served with assorted crackers

Potato-tini Bar

Whipped mashed potatoes with choice of toppings, cheddar cheese, scallions, bacon bits, sour cream, sautéed onions, mushrooms and sun-dried tomatoes served in a martini glass Additional toppings- Shrimp Florentine, Meatball Marinara, Beef Tips with Gravy, White bean Chicken Chili

Gourmet Made Your Own Pizza Station

Fresh dough, toppings include mozzarella cheese, goat cheese and Tex-Mex cheese combo, caramelized red onions, Portobello mushrooms, sliced roma tomatoes, sliced black olives, Chicken, BBQ Chicken, Italian sausage, Pepperoni, traditional pizza sauce and pesto sauce

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Cherries Jubilee Station

Cherries served with a Brandy sauce served with Homemade vanilla ice cream and served in a champagne saucer

Traditional Bananas Foster

Rum scented bananas served with Homemade vanilla ice cream and walnuts and served in a champagne saucer

The Carvery

Selection of Herb encrusted beef tenderloin, Mediterranean Beef Tenderloin Roulade, Parmesan pecan pork loin, Whole roasted Salmon, Herb Dijon Encrusted Beef Roast, Broccoli and Cheese Rice Stuffed Chicken, Crawfish Etouffe Stuffed Chicken, Herb roasted Turkey or Honey Ham

The Italian Panini Station

Ciabatta bread toasted with pesto and your choice of fillings: grilled chicken breast, Italian prosciutto, arugula, sun-dried tomatoes, caramelized red onions, Kalamata olives and a blend of mozzarella and parmesan cheese

Trio Soup Station

Choice of three soups serve in a demitasse cup:

Texas Beer Cheese Soup served with chopped jalapenos and croutons

Homemade Tomato Basil garnished with parmesan cheese

Watermelon Gazpacho

White Bean Chicken Chili garnished with tri color tortilla strips

Crawfish Bisque garnished with chives

Venison Chili served with cheddar cheese and red onions

Broccoli and cheese soup garnished with croutons

Cream of Asparagus served with a sesame breadstick

Stations

\$8 to \$20 per person

THE *Patio* ON MERCER

patio chic entertaining

All buffet and seated dinner prices are inclusive of tea and coffee, serviceware rentals, tables, linens and a fresh flower arrangement for the buffet.

Station prices include serviceware rentals, tables, linens and decorations.
Sales tax and service charges will be added to the final bill

www.patioonmercer.com
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