



WAREHOUSE 72

MODERN BISTRO + BAR



Private Dining Room

- Our Private Dining Room is ideally suited for corporate meetings, networking receptions, client appreciation events, team celebrations, and other business-related functions.
- The space features a sleek, glass-enclosed design that offers privacy while maintaining a modern, sophisticated atmosphere. Its versatile layout accommodates both seated and standing events, providing a professional yet inviting environment tailored to your needs.
- Whether hosting a strategic planning session or a casual business mixer, the Private Dining Room delivers an elevated experience for colleagues and clients alike.



Main Dining Area

- Our spacious Main Dining Area is an exceptional venue for corporate functions, including seated dinners, networking events, client receptions, and company celebrations.
- Designed with flexibility in mind, the space features an open-concept kitchen that adds energy and visual interest, enhancing the overall experience. The layout offers ample room for customization to suit the specific needs of your event, from formal business dinners to large-scale company gatherings.



Side Dining

- 48 seated
- Ideal for smaller seated dinners, happy hours, cocktail parties
- Our Side Dining Area provides a relaxed, semi-private setting ideal for informal corporate gatherings such as team happy hours, client meet-and-greets, or small group networking events.
- The warm, inviting atmosphere fosters conversation and connection, making it the perfect space to unwind and engage in a more personal and comfortable environment. Whether you're entertaining clients or bringing your team together after hours, the Side Dining Area offers a refined yet approachable space tailored to professional socializing.
- Privacy Curtains available upon request



Patio Area

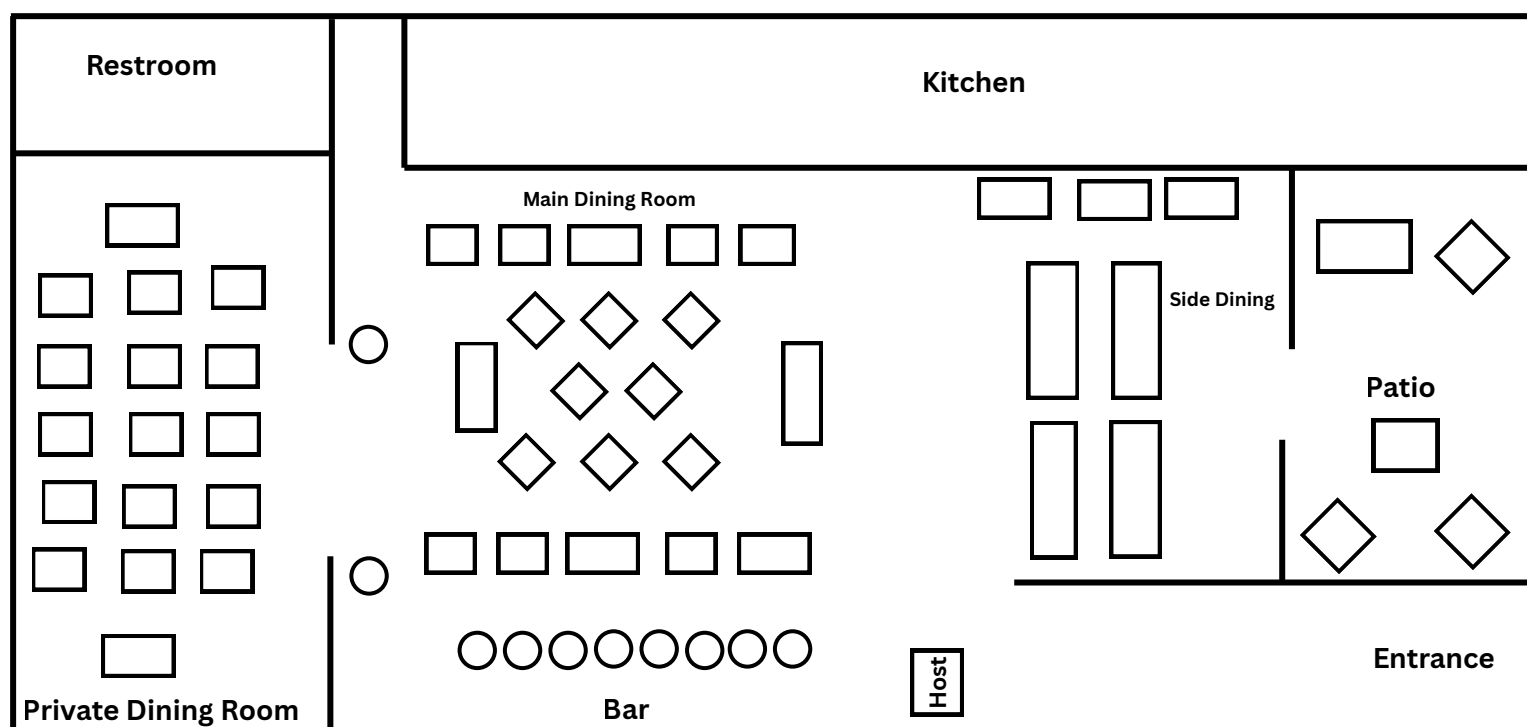
- 45 seated
- Ideal for social gatherings, mixers, networking
- Our patio is stunning, thanks to its exquisite artwork. To ensure your comfort on warmer days, our patio is 100% covered and portable air conditioning units are available to provide a more enjoyable experience

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FLOOR PLANS

The following diagrams show floor plans seated for regular service. Tables may be combined, added or removed to accommodate a multitude of different options for group dining. Upon request, your coordinator will provide a specific seating diagram based on the area, number of guests and style of your event.



Private Dining Hors D'oeuvres

Priced By The Dozen

Roasted lamb loin, smoked carrot, pesto	\$48
Black truffle and house-made mozzarella arancini	\$24
Oak wood smoked carrots, pesto, sumac	\$18
Crispy blackened Salmon bite, spicy aioli, herbs	\$38
Octopus, crispy potatoes, chorizo, salsa verde, Aleppo pepper	\$36
Burrata cheese, tomatoes, crostini, balsamic reduction	\$32
Grilled filet tenderloin with salmoriglio butter	\$46
Pork belly, polenta, caramelized onion, pork jus	\$33
Roasted Beets, lemon olive oil, candied walnuts	\$24
Chicken pesto bite with mozzarella	\$33
Spicy tuna bites, avocado, soy glaze, sriracha mayo, serrano	\$48
Pork belly with brussels sprout leaves in apple aigre-dolce	\$45
Mini meatballs with marinara sauce and parmesan cheese	\$33
Fried house-made mozzarella with marinara sauce	\$27



Private Dining Lunch \$25/pp

Appetizer

Choice of one

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Entree

Choice of one

W72 Cheeseburger

6oz beef patty, lettuce, tomato, onion, pickles, sesame seed bun, fries

Four Cheese Ravioli

Tomato-cream sauce, Parmesan cheese, micro basil

Shrimp Risotto

Seafood fumet, grilled shrimp, fine herbs

Herb Roasted Chicken

Whipped potatoes, grilled broccolini, herbs

Pork Belly Mac n Cheese

Crispy maple-glazed pork belly, cheddar, gouda, breadcrumbs



Private Dining Lunch \$35/pp

Appetizer

Choice of one

Fried Mozzarella

Flash-Fried House Made Mozzarella

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Entree

Choice of one

Seared Salmon

Whipped potatoes, brussels sprouts, balsamic

Four Cheese Ravioli

Tomato-cream sauce, Parmesan cheese, basil

Peruvian Roasted Chicken

crispy potatoes, grilled broccolini, aji verde, cilantro

Pork Belly Mac n Cheese

Maple-glazed pork belly, cheddar, gouda, breadcrumbs

Lasagna

Meat sauce, Italian pork sausage, Romano, mozzarella, ricotta

Dessert

Choice of One

Chocolate Hazelnut Torte

4-layer cake, Nutella buttercream, caramelized cocoa nibs

Berry Cheesecake

Vanilla cheesecake, fresh mixed berries, berry sauce



Private Dining Lunch 3 \$45/pp

Appetizer

Choice of One

Fried Mozzarella

Flash-Fried House Made Mozzarella

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Caesar Salad

Romaine, house Caesar dressing, parmesan crisp, ciabatta croutons

Entree

Choice of one

Blackened Redfish

Whipped potatoes, seasonal vegetable succotash

NY Strip Steak

7 oz strip steak, steak butter, crispy baby potatoes

Sous Vide Pork Chop

14oz double cut, polenta, brussels sprouts,
caramelized onions, demi glaze

Peruvian Roasted Chicken

Crispy potatoes, grilled broccolini, aji verde, cilantro

Truffle Pasta with Chicken

Truffle cream sauce, parmesan, pepper, truffle, chives

Dessert

Choice of One

Chocolate Hazelnut Torte

4-layer cake, Nutella buttercream, caramelized cocoa nibs

Warm Apple Tarte

A la Mode, bourbon caramel, candied pecans

Berry Cheesecake

Vanilla cheesecake, fresh mixed berries, berry sauce





Private Dining Dinner \$39/pp

Appetizer

Choice of one

Fried Mozzarella

Flash-Fried House Made Mozzarella

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Entree

Choice of one

Peruvian Roasted Chicken

crispy potatoes, grilled broccolini, aji verde,
cilantro

Pork Belly Mac n Cheese

Maple-glazed pork belly, cheddar, gouda,
breadcrumbs

Four Cheese Ravioli

Tomato-cream sauce, Parmesan cheese, basil

Herb Roasted Salmon

Whipped potatoes, brussels sprouts, balsamic

Shrimp Risotto

Seafood fumet, grilled shrimp, Parmesan, fresh herbs



Private Dining Dinner \$55/pp

Appetizer

Shared

Mozzarella Bites

Fried house-made
mozzarella with marinara

Arrancini

Fried Risotto, Black
truffles, parmesan cheese

First Course

Choice of One

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Caesar Salad

Romaine, Caesar dressing, parmesan crisp, ciabatta croutons

Entree

Choice of one

Peruvian Roasted Chicken

Crispy potatoes, grilled broccolini, aji verde, cilantro

Herb Roasted Salmon

Whipped potatoes, brussels sprouts, balsamic

Truffle Cream Pasta with Chicken

Truffle cream sauce, parmesan, pepper, truffle, chives

Sous Vide Pork Chop

14oz double cut, polenta, brussels sprouts, caramelized onions,
demi glaze

Seafood Risotto

Seafood fumet, shrimp, scallops, Parmesan, fresh herbs

Dessert

Choice of One

Chocolate Hazelnut Torte

4-layer chocolate cake, Nutella buttercream,
caramelized cocoa nibs

Berry Cheesecake

Vanilla cheesecake, fresh mixed berries, berry sauce



Private Dining Dinner \$72/pp

Appetizer

Shared

Mozzarella Bites

Fried house-made mozzarella with marinara sauce

Arrancini

Fried Risotto, Black truffles, parmesan cheese

Charcuterie

Cheese & meat assortment

First Course

Choice of One

Warehouse 72 Salad

Spring mix, radishes, red onion, cucumbers, tomatoes, carrots, lemon vinaigrette

Chicken and Meatball Soup

Pulled Chicken, pork and beef meatballs, vegetables, spinach, orzo pasta

Caesar Salad

Romaine, house Caesar dressing, parmesan crisp, ciabatta croutons

Entree

Choice of one

Seafood Risotto

Seafood fumet, shrimp, scallops, Parmesan, fresh herbs

Peruvian Roasted Chicken

Crispy potatoes, grilled broccolini, aji verde, cilantro

Australian Lamb Chops

Oak wood smoked carrots, sweet potato, pesto, sumac, mint

12oz Prime Grade Ribeye

12oz prime grade, garlic compound butter, crispy potatoes

Blackened Redfish

Whipped potatoes, seasonal vegetable succotash, herbs

Truffle Cream Pasta with Chicken

Truffle cream sauce, parmesan, pepper, truffle, chives

Dessert

Choice of One

Frozen S'Mores

Chocolate ice cream, graham cracker, toasted marshmallow

Chocolate Hazelnut Torte

4-layer chocolate cake, Nutella buttercream, caramelized cocoa nibs

Berry Cheesecake

Vanilla cheesecake, fresh mixed berries, berry sauce

WAREHOUSE 72^{HOUSTON}

Wines

WINES ON TAP

Dr. Loosen, Riesling, Germany
Mahua, Sauvignon Blanc, New Zealand
Oberon, Cabernet Sauvignon, Napa

GL Carafe

12	45
14	54
16	58

BUBBLES

Maschio, Prosecco, Italy
Campo Viejo, Cava Gran Brut Rose, Spain
La Perlina, Moscato, Italy
Madame Zero Sugar, Blanc de Blanc, Champagne, France
Domaine Carneros by Tattinger, Brut Champagne, Napa
Moët & Chandon, Brut Imperial Champagne, France
Madame Zero Sugar, Rose Champagne, France

GL BTL

10	36
10	36
10	36
18	80
	62
	99
	120

WHITES / ROSÉ

Relax, Rose, Germany
Conundrum, White Blend, California
Santa Margherita, Pinot Grigio, Italy
Sea Sun, Chardonnay, California
Bonterra 'Estate Collection,' Chardonnay (100% organic grape varietal), Mendocino County
Messina Hof, 'Late Harvest' Sweet Riesling, Texas
Becker Vineyards, Viognier, Texas
Hess, 'Maverick Ranches' Sauvignon Blanc, California
Comte de la Chevaliere, Sancerre, France
Mer Soleil 'Reserve', Chardonnay, Monterey

GL BTL

12	45
10	36
14	56
10	36
12	45
	45
	36
	60
	65
	70

REDS

Messina Hof, 'Beau' Sweet Red Blend, Texas
Sea Sun, Pinot Noir, California
Bread and Butter, Pinot Noir, Napa
Conundrum, Red Blend, California
Trivento, Malbec, Argentina
Daou, Cabernet Sauvignon, Paso Robles
Caymus Vineyards, Cabernet Sauvignon 1L Napa
Bonterra 'Estate Collection,' Cabernet Sauvignon (100% organic grape varietal), Mendocino County
Belle Glos 'Clark & Telephone,' Pinot Noir, Santa Maria Valley
Lamole di Lamole, Chianti, Italy
Stags Leap, Petite Sirah, Napa Valley
The Prisoner 'Saldo,' Zinfandel, California
Emmolo, Merlot, Napa Valley
Caymus-Suisun 'The Walking Fool,' Red Blend, California
BV 'Tapestry,' Red Blend, Napa Valley
Alexander Valley Vineyards, Cabernet Franc, California
Becker Vineyards, Tempranillo, Texas
Catena, Malbec, Argentina
Quilt, Cabernet, Napa Valley
Hess 'Lion Tamer,' Cabernet Sauvignon, Paso Robles
Silver Oak, Cabernet Sauvignon, Alexander Valley
Cakebread Cellars, Cabernet Sauvignon, Napa Valley

GL BTL

12	45
10	36
14	56
12	45
12	45
15	58
25	125
12	45
	99
	42
	72
	55
	60
	50
	72
	85
	55
	44
	72
	98
	160
	150

Non- Alcoholic

FRE Alcohol-Removed, Sparkling Brut

BTL

36

Specialty Cocktails

818 MARGARITA 16

818 Reposado Tequila, Cointreau, blue agave, lime, orange. *Upgrade to Italian-style \$2.50*

CHERRY AMARETTO SIDECAR 18

Hennessey, amaretto, cherry syrup, fresh lemon juice

THE QUIET PROFESSIONAL 17

Buffalo Trace bourbon, amaretto, maple syrup, Angostura bitters

CASAMIGA RANCH WATER 16

Casamiga spicy blanco tequila, fresh jalapeno, lime juice, Topo Chico, Tajin rim

THE INDIGO 15

Simple Vodka, raspberry liqueur, cranberry, lemon

BLUEBERRY LEMON DROP MARTINI 16

Western Son Blueberry Vodka, fresh blueberries, lemon juice, simple syrup, triple sec

KETEL ONE ESPRESSO MARTINI 16

Ketel One vodka, Kahlua Vanilla, Katz Vanilla Cold Brew, Simple Syrup

'THE SERENITY' MARTINI 18

Earl Grey-infused Titos Vodka, simple syrup, lavender bitters, vanilla bean oatmilk

NOLET'S REFRESHER G&T 15

Nolet's Gin, diced cucumber, fresh mint, tonic

BUILD-YOUR-OWN OLD FASHIONED 18

Bourbon Choice: Bulleit, Bulleit Rye, Buffalo Trace,

Woodford Reserve, Crown Royal Black, High West Rye, Maker's Mark, Yellow Rose

Bitters Choice: Angostura, Black Walnut, Cherry,

Chocolate, Cocoa, Grapefruit, Orange, Plum

Sugar Choice: Brown Sugar Syrup, No Syrup, Demerara

Sugar Cube, Stevia Simple Syrup

Mocktails 12

"NOT A MARGARITA"

Ritual Tequila Alternative, Agave, Lime, Orange Juice

"NOT AN OLD FASHIONED"

Ritual Whiskey Alternative, Cherry Bitters, Simple

"NOT A RUM ESPRESSO MARTINI"

Ritual Rum Alternative, Espresso Mix

PASSIONFRUIT GROVE

Seedlip Grove, lemon, agave, orange juice, passionfruit, tonic

CHERRY BLOSSOM

Seedlip Agave, cherry syrup, lime, ginger ale

Accommodations

Appointments to view spaces can be made by contacting the Event Manager via the contact information provided below.

houstonevents@warehouse72.com

Guaranteed Guest Count

Guaranteed guest counts are due 5 business days in advance of the event. If no guarantee is received, client will be charged for the most updated guest count given, or for the number of guests in attendance, whichever is greater. Should the actual number of guests fall below the guarantee, client will be charged for the difference. Guarantees are charged based on the pre-selected menu price per person, or for a la carte menu options, as decided upon per your event.

Accommodations will be made for additional guests if possible, but can not be guaranteed. Warehouse 72 reserves the right to move the function if guaranteed guest count is not within original estimated guest count.

Cancellation

The customer must inform Warehouse 72 (specifically the Manager) of cancellation of the event with at least 14 business days' notice for events booked in the private dining room, side dining area, patio area and main dining area. 30-day notice for buyout events. If proper cancellation notice is not given, you will forfeit your deposit. Cancellation within 24 hours of the event date, or if written notice of cancellation is not received, W72 reserves the right to charge the provided credit card for the full amount of the agreed upon food and beverage minimum.

Late Arrival

You will be allotted a 20-minute grace period after the designated start time of your event, in which your reservation will still be honored. If your group does not arrive and/or call Warehouse 72 within this grace period, your reservation will be cancelled, and you will be charged for your guaranteed headcount. It will be up to the discretion of the Warehouse 72 Manager whether your reservation can still be honored, dependent upon your arrival time. Events are still required to end at the contracted time if the party is late.

Payment

A proposal for all costs will be furnished upon request. A deposit of 25% will be required in order to reserve your event. Deposits are applied to the final bill in accordance with the contract. All charges will be presented to the host and are payable at the immediate conclusion of the event. Final payment is accepted in the form of credit card or cash. **We do not allow split checks on events.**

Food and Beverage

Due to health, safety, and liquor laws, all food and beverage must be supplied by Warehouse 72 (except for cakes or other items pre-approved by the manager) and must be consumed onsite. A dessert fee of \$2/person is applied for any outside dessert brought in. Warehouse 72 strictly adheres to all state and federal laws pertaining to sales and service of alcoholic beverages, including sales to minors and intoxicated persons. Warehouse 72 does not allow you to bring your own alcohol for consumption on our premises. All beverages are sold on a per drink basis. Soft drinks are not included in the pre-set menu prices. Cash and hosted bar arrangements are available. In order to ensure availability, wine selections are requested two (2) weeks prior to your event. Menu choices are due 10 business days prior to the event. There are established food and beverage minimums for each reserved area of the restaurant. The food & beverage minimum is for food & beverage only.

Tax & Gratuities

8.25% Texas state tax will be added to all event sales, as applicable by state law. 20% gratuity and a 4% Event Coordinator fee apply to all contracted events.

Contracted Services

Outside services contracted by the customer must be approved by Warehouse 72 in advance. Any damage caused to the premises by the client's contracted services will be the responsibility of the client. Any outside services contracted by Warehouse 72 must be paid in full at the immediate conclusion of the event. Payment is non-refundable if contracted services cannot be canceled.

Display and Decorations

All displays and/or decorations proposed by client will be subject to prior approval by a Warehouse 72 representative for each event date. Glitter and confetti are not permitted. All decorations must be removed at the end of the event. Warehouse 72 will not be responsible for any items left behind. Any damage caused to the premises will be the responsibility of the client.

Excused Non-Performance

Warehouse 72 shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed or hindered by fire, flood, explosion, strikes or any other causes beyond reasonable control. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the price agreed upon.