



J A S P E R ' S



**JASPER'S
THE WOODLANDS
PRIVATE DINING**

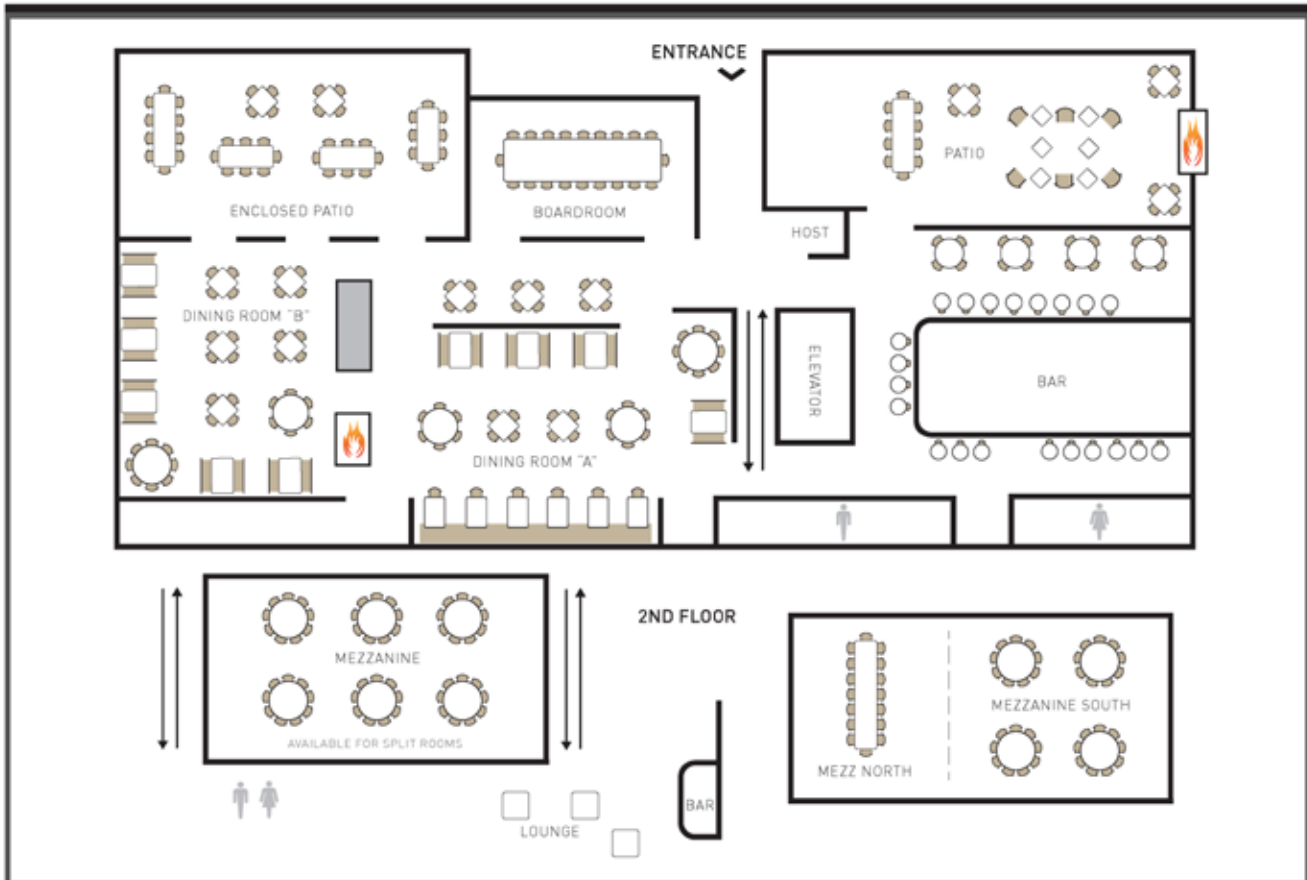
9595 Six Pines Drive
The Woodlands, TX 77380

jasperstthewoodlands.com





J A S P E R ' S



FLOOR PLAN AND CAPACITY

BOARDROOM	20
PRIVATE DINING/MEZZANINE	54
MEZZANINE NORTH	16
MEZZANINE SOUTH	36
ENCLOSED PATIO	42

Other table configurations available upon request.

PRIVATE DINING



BOARDROOM



PRIVATE DINING ROOM



ENCLOSED PATIO



J A S P E R ' S

Thank you for thinking of Jasper's for your special event! I have put together an informative portfolio, which includes our party guidelines and the group menu options. For parties greater than sixteen, Chef recommends a set menu for you and your guests to ensure the best dining experience. Our private dining menus are designed to allow you to create a custom menu for your guests. In addition, a custom heading can be printed at the top of each menu card to be placed at each place setting. After you have decided on a menu, we can pair wines to complement your meal. To further enhance your experience, floral arrangements, bottled water, or any other special needs can be discussed and accommodated.

We have two private dining spaces:
Additional group spaces available, but not private. Ask for details.

The Boardroom

- *Seats 20 People
- *1 Communal Table
- *Set Menu Optional
- *Completely Private
- *Audio Visual Available
- *High Speed Wireless Internet

Large Private Room

- *Seats 54 People
- *Can also be split to accommodate 16 or 36
- *Set Menu Required
- *Completely Private
- *Plasma TV in room/Audio Visual Available
- *High Speed Wireless Internet

Enclosed Patio

- *Seats 42 People
- *Set Menu Required
- *Completely Private
- *Audio Visual Available
- *High Speed Wireless Internet

The next step to plan your private event at Jasper's is to check availability, then confirm the space with a deposit. Your final menu is due 7 days prior to your event. We thank you for considering Jasper's for your special occasion, and look forward to working with you very soon.

Thank you,

Yvette Openshaw | Sales Manager
 9595 Six Pines Dr., Ste. 900 | The Woodlands, Tx 77380
 p. 281.298.5650 | f. 281.475.2252
 email: yvetteo@kentratbun.com

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GENERAL INFORMATION / PARTY PLANNING STEPS

There are five steps to planning a successful event at Jasper's:

1. Check availability and secure the space, date and time needed
2. Return the Event Contract to confirm the space
3. Select a menu for your group (if applicable)
4. Select wines for your group (if applicable)
5. Confirm headcount 72 hours before your event



The following information will be useful when planning your special event:

- We are available for lunch events 11:00 am to 5:00 pm Monday to Sunday
- We are available for dinner events 5:00 pm to 10:00 pm Monday to Thursday, 5:00 pm to 11:00 pm Friday and Saturday, and 5:00 pm to 9:00 pm Sunday.
- Special Arrangements for Audio-Visual equipment, floral displays, parting gifts and entertainment are available through the restaurant.
- Our private dining room seats up to 54, or up to 80 guests for cocktails and hors d'oeuvres. We also can seat up to 20 in our boardroom. Semi-private dining is also available.
- Custom menu cards will be printed for your dinner. We can customize the heading to greet your guests with a personalized message or company logo.
- Please note that gratuity is not added to your final total. With your permission, the final check can include a predetermined gratuity of your choosing. The Event Contract has a section regarding this. Gratuity is customarily between 20% and 23%.

If you have any questions regarding our policies or are ready to plan your special event, please call 281-298-5650 or email me at yvetteo@kentrathbun.com. For more information on our restaurant, you can visit our website at www.jaspersthewoodlands.com. I look forward to helping you plan the perfect event!

Menu pricing subject to change. Please call directly for current pricing.



PRIVATE DINING / SPECIAL EVENT MENUS

LUNCH

- Menu 1 \$24 – 2 courses
- Menu 2 \$24 – 2 courses
- Menu 3 \$30 – 3 courses

DINNER

- Menu 1 \$48 – 3 courses
- Menu 2 \$58 – 3 courses
- Menu 3 \$68 – 4 courses

Groups under 15 guests may order a la carte

Wine pairings/ suggestions are available upon request

Menu prices do not include tax, gratuity or beverages

Menu pricing subject to change. Please call directly for current pricing

J A S P E R ' S

Nation's Restaurant News: Hot Concept! Award Winner

Bon Appetit Magazine: Top Ribs in America

Esquire Magazine: Top 20 New Restaurants

DiRoNA Award of Excellence

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HAND PASSED APPETIZERS (select 3-4 options)

Smoked Chicken Nacho, Cilantro Pesto	\$2.5/piece
Thai Chicken Salad, Crisp Wonton, Lime Dressing (Vegetarian also available)	\$2.5/piece
Oven Dried Tomato, Mozzarella, Crisp Pita Chip	\$2.5/piece
Grilled Thai Chicken or Pork Satay, Siracha Sour Cream	\$2.5/piece
Pimentón Seared Buffalo, Manchego Cheese, Red Onion-Balsamic Marmalade, Crostini	\$3./piece
House Smoked Salmon, Lemon Cream Cheese	\$3./piece
Prime Rib Guisado Cones, Avocado Cream	\$3/piece
Texas Gulf Crab Cake, Avocado Cream	\$3/piece
Black Pepper Seared Lamb Loin, Oven Roasted Tomato Pesto, Pecan Goat Cheese Cracker	\$3/piece
Wood Roasted Shrimp Tostado, Pico de Gallo Salsa	\$3./piece

SIGNATURE APPETIZERS FOR THE TABLE

Basket of Homemade Bread	\$4.50/order
Blistered Shishito Peppers, Lime, Natural Flakesalt	\$10./order
Maytag Blue Cheese Potato Chips	\$11./order
Creamy Ricotta Flatbread, Toasted Prosciutto, Arugula, Lemon Olive Oil	\$10/order
Thai Green Curry Mussels, Wood Oven Baked Naan	\$15./order
Crispy Five Spice Calamari, Sweet Chili Vinaigrette	\$15./order
Tuna x Two, Grilled Tuna Tataki, Tuna Poke	\$22./order

BITE SIZE TREAT

Butterfinger Crème Bruleé, Homemade Butterfinger	\$15/Order
Lemon Bar, Sugar Cookie Crust	\$15/Order
Seasonal Cheesecake	\$15/Order

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LUNCH MENU 1 \$24 - 2 COURSE

Menu prices do not include tax, gratuity or beverage

APPETIZER, SOUP OR SALAD (select 2 options)

Aztec Tortilla Soup, Fajita Chicken, Avocado, Crispy Tortillas

Jasper's Local Greens, Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad, Grated Grana Padano, Crispy Focaccia Croutons

Priscilla's "Sink" Salad, Feta Cheese Vinaigrette, Crisp Pita Chips

ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus

Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce

Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico

Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque

U.S.D.A Backyard Tenderloin/Brisket Cheeseburger , Sharp Cheddar, French Fries

Vegetarian Option Always Available

Menu pricing subject to change. Please call directly for current pricing



LUNCH MENU 2 \$24 - 2 COURSE

Menu prices do not include tax, gratuity or beverage

ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus
Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce,
Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico
Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque
U.S.D.A Backyard Tenderloin/Brisket Cheeseburger , Sharp Cheddar, French Fries

Vegetarian Option Always Available

DESSERT (select 2 options)

Brown Sugar Bundt Cake, Salted Caramel, Candied Bacon
Lemon Bar, Sugar Cookie Crust, Glazed Raspberries
Espresso-Hazelnut Ho Ho, Bailey's Irish Cream
Butterfinger Crème Bruleè, Homemade Butterfinger
Apple Pie Bread Pudding, Caramel Brandy Sauce, Candied Pecans, Vanilla Ice Cream
Seasonal Cheesecake

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LUNCH MENU 3 \$30 - 3 COURSE

Menu prices do not include tax, gratuity or beverage

APPETIZER, SOUP OR SALAD (select 2 options)

Aztec Tortilla Soup, Fajita Chicken, Avocado, Crispy Tortillas

Jasper's Local Greens, Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad, Grated Grana Padano, Crispy Focaccia Croutons

Priscilla's "Sink" Salad, Feta Cheese Vinaigrette, Crisp Pita Chips

ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus

Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce

Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico

Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque

Vegetarian Option Always Available

DESSERT (select 2 options)

Brown Sugar Bundt Cake, Salted Caramel, Candied Bacon

Lemon Bar, Sugar Cookie Crust, Glazed Raspberries

Espresso-Hazelnut Ho Ho, Bailey's Irish Cream

Butterfinger Crème Bruleè, Homemade Butterfinger

Apple Pie Bread Pudding, Caramel Brandy Sauce, Candied Pecans, Vanilla Ice Cream

Seasonal Cheesecake

Menu pricing subject to change. Please call directly for current pricing

J A S P E R ' S



DINNER MENU 1 \$48 - 3 COURSE

Menu prices do not include tax, gratuity or beverage

APPETIZER, SOUP OR SALAD (select 2 options)

Aztec Tortilla Soup, Fajita Chicken, Avocado, Crispy Tortillas

Jasper's Caesar Salad, Grated Grana Padano, Crispy Focaccia Croutons

Priscilla's "Sink" Salad, Feta Vinaigrette and Crisp Pita Chips

ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus

Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce

Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico

Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque

Vegetarian Option Always Available

DESSERT (select 2 options)

Brown Sugar Bundt Cake, Salted Caramel, Candied Bacon

Lemon Bar, Sugar Cookie Crust, Glazed Raspberries

Espresso-Hazelnut Ho Ho, Bailey's Irish Cream

Butterfinger Crème Bruleè, Homemade Butterfinger

Apple Pie Bread Pudding, Caramel Brandy Sauce, Candied Pecans, Vanilla Ice Cream

Seasonal Cheesecake

Menu pricing subject to change. Please call directly for current pricing



J A S P E R ' S

DINNER MENU 2 \$58 - 3 COURSE

Menu prices do not include tax, gratuity or beverage

APPETIZER, SOUP OR SALAD (select 2 options)

Texas Gulf Crab Cakes, Tomatillo-Serrano Cream, Jicama-Tortilla Slaw
Aztec Tortilla Soup, Fajita Chicken, Avocado, Crispy Tortillas
Jasper's Caesar Salad, Grated Grana Padano, Crispy Focaccia Croutons
Priscilla's "Sink" Salad, Feta Vinaigrette and Crisp Pita Chips
Jasper's Local Greens, Candied Pecans, Maytag Blue Cheese

ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus
Cedar Smoked Salmon, Horseradish Mash, Melted Leek Butter, Crispy Lemons
Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce
Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque
Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico
Hickory Grilled Flat Iron Steak, Roasted Crimini Mushrooms, Cippolini Onion Butter
Vegetarian Option Always Available

DESSERT (select 2 options)

Brown Sugar Bundt Cake, Salted Caramel, Candied Bacon
Lemon Bar, Sugar Cookie Crust, Glazed Raspberries
Espresso-Hazelnut Ho Ho, Bailey's Irish Cream
Butterfinger Crème Bruleè, Homemade Butterfinger
Apple Pie Bread Pudding, Caramel Brandy Sauce, Candied Pecans, Vanilla Ice Cream
Seasonal Cheesecake

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DINNER MENU 3 \$68 - 4 COURSE

Menu prices do not include tax, gratuity or beverage

APPETIZER (select 1 option)

Prosciutto Wrapped "Shrimp 'n' Grits", Grilled Corn Grits, Lemon-Thyme Butter Sauce
Texas Gulf Crab Cakes, Tomatillo-Serrano Cream, Jicama-Tortilla Slaw

SOUP OR SALAD (select 2 options)

Aztec Tortilla Soup, Fajita Chicken, Avocado, Crispy Tortillas
Jasper's Caesar Salad, Grated Grana Padano, Crispy Focaccia Croutons
Priscilla's "Sink" Salad, Feta Cheese Vinaigrette, Crisp Pita Chips
Jasper's Local Greens, Candied Pecans, Maytag Blue Cheese

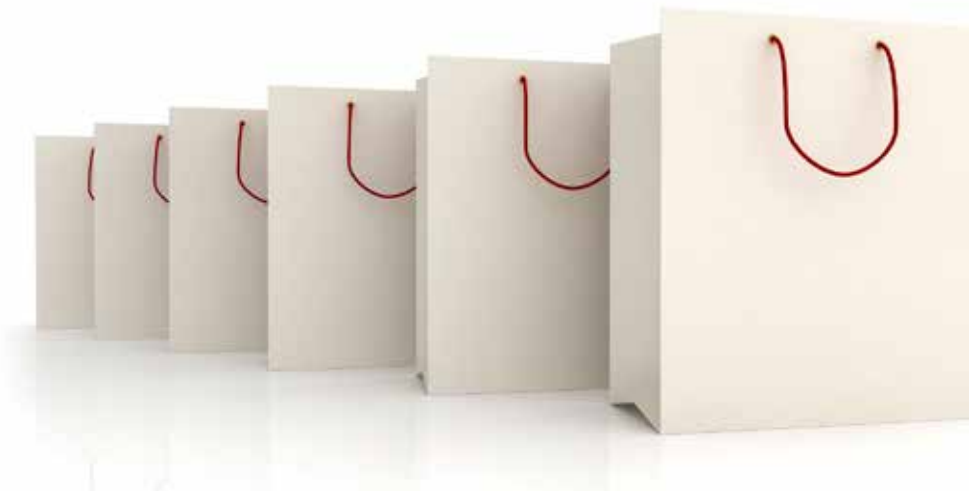
ENTREE (select 3 options)

Pimentón Rotisserie Chicken, Garden Vegetable Toasted Couscous, Pan Jus
Wood Grilled Pork Tenderloin, Jalapeño-Charred Corn, Texas Peach BBQ Sauce
Slow Smoked Baby Back Ribs, "Creamy Baked Potato Salad", Ancho Barbeque
Hickory Grilled Allen Brothers Filet Mignon, Chunky Garlic Whippers, Red Wine Butter
Rotisserie Roasted Prime Rib, "Loaded" Yukon Gold Baked Potato
Sweet Corn Crusted White Fish, Shrimp-Potato Flautas, Pepper Jack Sauce, Chayote Pico
Cedar Smoked Salmon, Horseradish Mash, Melted Leek Butter, Crispy Lemons
Vegetarian Option Always Available

DESSERT (select 2 options)

Brown Sugar Bundt Cake, Salted Caramel, Candied Bacon
Lemon Bar, Sugar Cookie Crust, Glazed Raspberries
Espresso-Hazelnut Ho Ho, Bailey's Irish Cream
Butterfinger Crème Bruleè, Homemade Butterfinger
Apple Pie Bread Pudding, Caramel Brandy Sauce, Candied Pecans, Vanilla Ice Cream
Seasonal Cheesecake

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PARTING GIFTS

Jasper's is committed to ensuring that your event is executed above and beyond your expectations, right up until you walk out the door. As a part of our private dining package, let Jasper's create a gift bag as a parting gift for your guests. Bags can be customized and pricing is available upon request. Some possible options are listed below, but your imagination is the limit when developing these exciting gifts for your guests:

ELEMENTS

Having created the nation's most talked about restaurant concepts, James Beard-nominated chef and Iron Chef America winner, Kent Rathbun, brings his signature blend of flavors into your home with Kent Rathbun "Elements". Try the Steak and Chop Garlic Salt and Rathbun's Family BBQ Rub.

GIFT CARDS

Give the gift of more award winning food to your guests by including pre-loaded Jasper's gift cards in your parting bags. They are able to be used without restriction and are a wonderful gift for any of your food loving friends or co-workers.

SWEETS

Have a sweet tooth? So do we! Let us include our famous homemade butterfingers or any sweet treat of your liking in your parting gift bag for your guests. Cookies, brownies, mini desserts or anything else that you can imagine can be made available for you upon your request.

CUSTOMIZE IT

Have a great idea that we haven't listed? Let us know your thoughts and our team at Jasper's Plano will make it happen for you. We are all ears!