

# FEGGES BBQ

CATERING + EVENTS



THE 50 BEST  
**BBQ**  
JOINTS  
TexasMonthly



## MODERN TEXAS BBQ WITH A FINE DINING TWIST

Iraq War veteran Patrick Feges (pronounced "FEE-jis") caught the BBQ bug while recovering from injuries sustained in combat, and he perfected his barbecue technique while cooking in some of Houston's top restaurants, including Underbelly and Killen's BBQ. His wife, Erin Smith, is also a classically-trained chef (cooking at acclaimed NYC restaurants including Per Se). After she took home the win on Food Network's "Chopped" in 2016, the duo decided to use the prize money to open their own Houston BBQ restaurant. Feges BBQ was born in 2018, and it was an immediate smash hit.

Feges BBQ is on its way to national renown, with a second location now open and praise from Texas Monthly, which named it one of the state's 50 best BBQ joints. With Erin as executive chef and Patrick as pitmaster, they're bringing BBQ to new heights with brisket smoked over post oak for 13 hours, spare ribs brushed with a secret-recipe glaze, smoky pulled pork tossed with a tangy vinegar sauce, and mouthwatering sides like loaded potato mash and spicy Korean braised greens. This is the 'cue that's taken Houston by storm, and the perfect way to enhance your next event!

## PRIVATE EVENTS + CATERING

Feges BBQ offers the perfect catering solution for your next event with authentic Texas BBQ that promises to hit the mark. Whether you're planning a wedding, corporate gathering, lunch delivery for the office, or a private celebration, we deliver a great culinary experience, crafted with care. Trust Feges BBQ to make your next event unforgettable.

CORPORATE  
EVENTS



PRIVATE  
EVENTS



WEDDINGS





## SAMPLE CURRICULUM

- ✓ BRISKET: TRIMMING, SEASONING, & METHODS
- ✓ RIBS: PREPPING, SEASONING, COOKING & FINISHING
- ✓ CHICKEN: PREPPING, SEASONING & COOKING
- ✓ GENERAL: SMOKER TYPES, WOOD CHOICE, RUBS, SAUCES, HOLDING, & TIPS!

## BBQ CLASSES + DEMOS

Up your pitmaster game with our BBQ classes, hosted by none other than Patrick! This is a great overview designed to ease you into the world of smoking your own delicious proteins at home.

We also offer off-site and on-site private demos which are great for team building activities or a group of friends! *Interested? Contact Megan ([megan@fegesbbq.com](mailto:megan@fegesbbq.com)) for availability and pricing.*



# LARGE GROUP RESERVATION 15-20 PEOPLE

THE PERFECT OPTION FOR CASUAL  
COUNTER SERVICE & GUARANTEED SEATING  
ON THE EAST SIDE OF THE RESTUARANT  
FOR YOUR LARGE PARTY!

\$500 MINIMUM REQUIRED TO RESERVE



# HAPPY HOUR EVENT 40 PEOPLE MAX

TUESDAY - THURSDAY / 3-5PM OR 4-6PM  
INCLUDES LIMITED WINE/BEER MENU W/  
PASSED APPS & DEDICATED SERVER(S)

3-5PM MINIMUM: \$1,050 | 4-6PM MINIMUM: \$1,200



LARGE GROUPS + HAPPY HOURS



# ON-SITE BUYOUTS

## FULL BUYOUT OFF SEASON MINIMUM

PM: 4-9PM ALL DAY: 11AM - 9PM

DAY	PM	ALL DAY
MON	\$5,000	\$7,000
TUES	\$7,000	\$12,000
WEDS	\$10,000	\$18,000
THURS	\$7,000	\$12,000
FRI	\$13,000	\$17,000
SAT	\$13,000	\$17,000
SUN	\$5,000	\$10,000

Let's eat

PASSED APPETIZERS

smoked brisket meatballs, burnt end bites,  
pimento cheese & spiced crackers

BBQ TRAYS

brisket, housemade sausage, turkey  
hogfat cornbread, brussels sprouts, money cat  
potatoes, kale salad with assorted bbq sauces  
and pickles

DESSERT

pb&j chocolate cake, rum raisin bread  
pudding, carrot cake, seasonal handpies

FEGES BBQ + FORTINET

## PARTIAL BUYOUT 30 PEOPLE MAX

AM: 11AM-3PM PM: 4-9PM

DAY	AM	PM
TUES	\$1,200	\$1,200
WEDS	\$1,200	\$1,500
THURS	\$1,200	\$1,200
FRI	\$1,500	\$1,500
SAT	\$1,500	\$1,500
SUN	\$1,500	\$1,500

NOT AVAILABLE ON MONDAY  
EAST SIDE OF RESTAURANT ONLY  
DEDICATED SERVER(S): 2 HOURS





## ADDITIONAL OPTIONS + TERMS

MINIMUM FOR DELIVERY	\$500
AV SETUP	\$200
PRIVATE DINNER WITH ERIN/PATRICK	\$1,000 EACH/\$1,500 BOTH
CAKE CUTTING	\$2/PERSON
ON-SITE SMOKER	\$1,000-\$1,500
WHOLE HOG PRESENTATION	\$3,000
HOUSE RENTALS (OFFSITE)	
\$1/TRAY	
\$1/UTENSIL ROLL	
\$2/WINE GLASS	
SOMMELIER SELECTIONS	\$200
PHOTO BACKDROP WITH LOGO	\$100+
<b>FLOWER ARRANGEMENTS + RENTALS AVAILABLE</b>	
<b>BARTENDER SERVICE AVAILABLE</b>	



A 10% DEPOSIT IS REQUIRED TO CONFIRM AN EVENT. THE REMAINING BALANCE AND FINAL HEADCOUNT ARE DUE 7 DAYS BEFORE THE EVENT. FULL PAYMENTS ON ORDERS PLACED WITHIN THE 7 DAYS WILL BE DUE IMMEDIATELY.

IF A CANCELLATION NOTICE IS PROVIDED LESS THAN 2 WEEKS PRIOR TO THE EVENT, FEGES BBQ RESERVES THE RIGHT NOT TO REFUND THE DEPOSIT. THIS WILL BE DETERMINED ON A CASE BY CASE BASIS. THE CLIENT IS WELCOME TO RESCHEDULE THE EVENT WITHIN 30 DAYS OF THE ORIGINAL DATE AND USE THE DEPOSIT FEE TOWARDS THE FINAL BILL.

*\*FOR WEDDINGS AND ON-SITE BUYOUTS WE REQUIRE A 30% DEPOSIT.\**

# LET'S EAT

FOR CATERING & EVENT INQUIRIES, CONTACT:

[MEGAN@FEGESBBQ.COM](mailto:MEGAN@FEGESBBQ.COM)



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