



GOODNIGHT

HOSPITALITY

CATERING & EVENTS



PRIVATE EVENTS

The Cellar set with wines from a private wine event.



WINE TASTINGS & CATERING

A cheese & charcuterie board from Montrose Cheese & Wine.



LARGE PARTIES

LEFT: The Pink Room at The Marigold Club. ABOVE: The Atrium at The Marigold Club.



Who We Are

02
03 The Goodnight Hospitality Team

Montrose Cheese & Wine

04
07 Private Parties & Buyouts
09 Offsite Tastings
11 Catering

Rosie Cannonball

12
15 Private Parties & Buyouts
17 Large Party Reservations
19 Large-Format Catering

March

20
23 Buyouts & Private Dining
25 Reservations

The Marigold Club

28
31 Buyouts
33 Private Dining



LEFT: Cheese & Charcuterie spread
at Montrose Cheese & Wine.
TOP: Setup for a wine tasting event at March.
ABOVE: The hallway at Rosie Cannonball.
RIGHT: Afternoon Tea service at The Marigold Club.



FELIPE RICCIO (*Chef Partner*) Mexico native Felipe Riccio began his culinary journey as a high schooler in Houston with Frederic Perrier at Aura, and later at REEF where he worked his way to executive sous chef. Felipe was on the opening team at The Pass & Provisions and Camerata wine bar, where he achieved his Sommelier Certification under The Court of Master Sommeliers. In 2016 he and his wife, fellow Camerata sommelier Hayley Riccio, moved to Italy, where he trained at Carlo e Camilla, Osteria Francescana, and later to the Basque Country to stage at Azurmendi. Before returning to Houston to run the food programs at Goodnight Hospitality's concepts, Felipe traveled to New York for a month-long stage under Dan Barber at Blue Hill at Stone Barns, and traveled throughout Italy and the Mediterranean exploring its roots. Felipe was named an Eater Young Gun in 2014 and a James Beard Award semifinalist for Best Chef: Texas in 2022.

JUNE RODIL (*CEO & Partner*) Born in the Philippines and raised in Texas, June Rodil MS is an acclaimed sommelier and board member of the Southern Smoke Foundation. As CEO of Goodnight Hospitality, she opened Montrose Cheese & Wine and Rosie Cannonball in 2019, MARCH in 2021, and The Marigold Club in 2024. June was previously VP of Operations for McGuire Moorman Hospitality, where she opened over a dozen award-winning hospitality concepts. June has been recognized as a top sommelier by Wine Enthusiast, Food & Wine (she is the only person to have received the Restaurants of the Year & Sommelier of the Year accolade in Food & Wine history), Wine & Spirits, and TEXSOM, and is one of 29 women in the Americas to earn the Master Sommelier credential. An avid sparkling wine drinker and determined to find cause for celebration in day to day life, in 2017 she launched her private label wine, June's Brut Rosé.



LEFT: CEO June Rodil MS and Chef Partner Felipe Riccio in The Lounge at March. TOP: The team at The Marigold Club. ABOVE: Chef Partner Austin Waiter at the Raw Bar in The Marigold Club. RIGHT: Wildflowers at partner farm GoodThyme Farm in Bellville, TX. FAR RIGHT: Peter & Bailey McCarthy in the garden at GoodThyme Farm.

GOODNIGHT HOSPITALITY

Who We Are

Driven by a devotion to excellence, the enjoyment of life, and service to others, Goodnight Hospitality creates places where purpose and passion elevate the guest experience. We strive to cultivate a creative landscape for unique intersections of people and places that celebrate mastery and honor authenticity. Goodnight Hospitality is the distillation of our four partners' vast and varied experience; Chef Partner Felipe Riccio's love of food research and history pushes us to truly explore our crafts, CEO June Rodil MS's organizational prowess and love of a good party help us embrace excess while appreciating data; and Peter and Bailey McCarthy are our founders—visionaries, design minded, and just plain fun to be around. Their diverse scopes of talents and passions create the base of a rich and sturdy tapestry that we continue to weave and build on with our staff and culture.

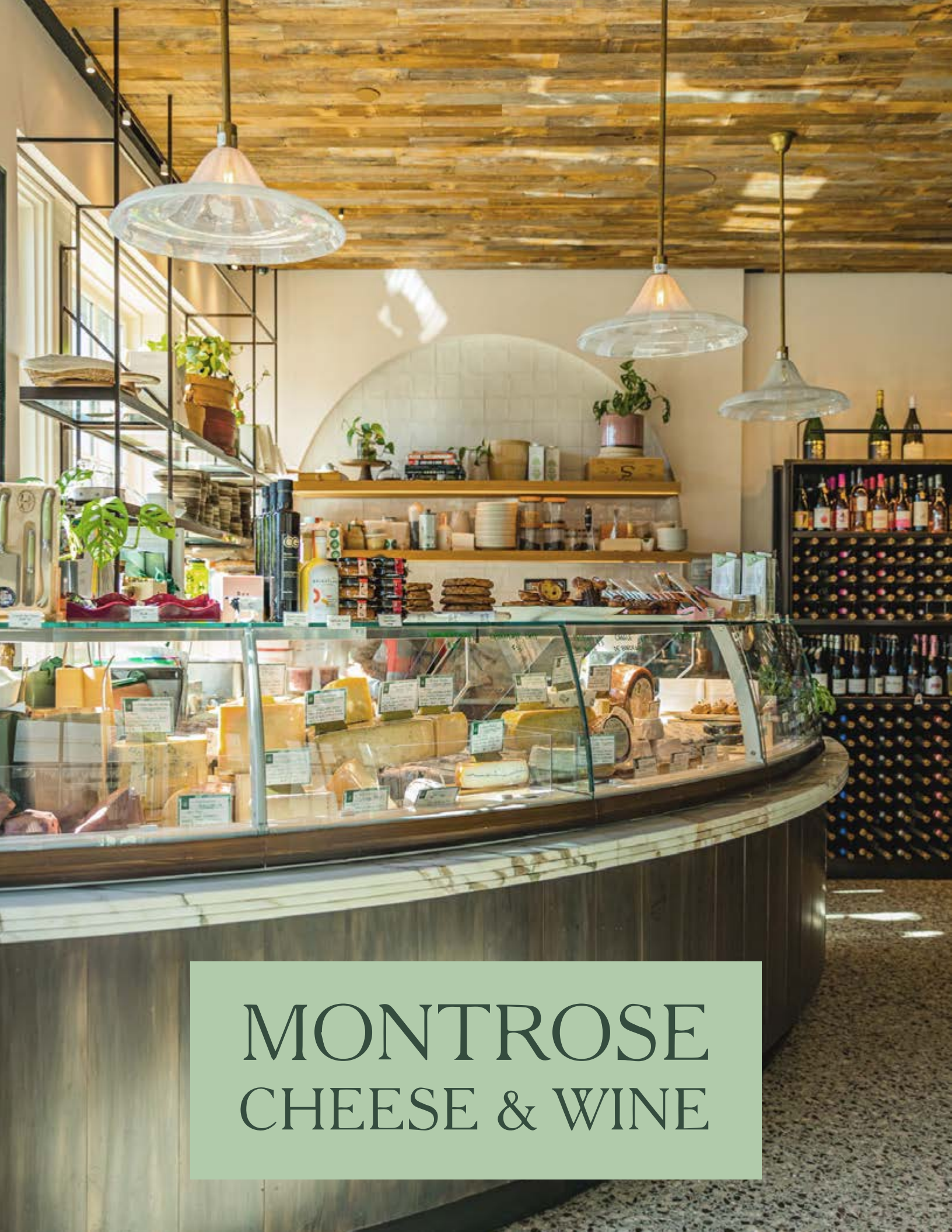
We are committed to food, beverage, and service—making sure that each experience at Goodnight Hospitality is not only delicious, thoughtful, and exciting, but that warm memories and moments of culinary excellence linger long after the meal is over.

Thank you for trusting us to create these special experiences for you.



BAILEY MCCARTHY (*Partner*) Houston native Bailey McCarthy worked as an interior designer in Chicago before returning to Houston to raise a family and open Biscuit Home, featuring her own line of luxury bedding. She was named a New Wave Interior Designer by House Beautiful in 2013, and in 2015, Bailey designed Coastal Living's Showhouse. Her work has been featured in Southern Living, House Beautiful and, most recently, her family farmhouse was featured in Architectural Digest.

PETER MCCARTHY (*Partner*) Peter McCarthy's interest in the restaurant industry began in New Orleans. He attended college at Tulane and spent his free time sampling the city's authentic regional cuisine. During graduate school at the University of Chicago, he watched Chicago grow into one of the country's premier culinary destinations and knew he wanted to apply his business and legal background to a career in hospitality. Peter focused his career on private equity, venture capital and real estate development before launching Goodnight Hospitality in 2017 in Houston.



MONTROSE CHEESE & WINE

MONTROSE CHEESE & WINE

Retail. Wine Bar. Neighborhood Shoppe. Fun!

We highlight small producers from classics to new school, from natural and funky to clean and contemporary. We personally select each cheese and wine we carry—some are more familiar than others, and we're here to help you find exactly what you're looking for.



LEFT: The team behind the cheese case at Montrose Cheese & Wine. RIGHT: Freshly melted raclette cheese being scraped onto a plate of food at a Raclette Party at Montrose Cheese & Wine.



Wine Club

Ask us about our monthly wine club! With two tiers—the **Scooby Snack** (\$90/month), a three pack of wine with one cheese, or the **Advanced Course** (\$195/month), a more intensive six pack of wine with two cheese pairings—we explore different wine regions, highlight women in wine, natural winemakers, and more. Wine Club members also enjoy a 10% discount on all dine-in. Makes a great gift for the wine lover in your life! Ask about specialized packs for corporate gifts. Visit table22.com/montrose-cheese-wine for more info & to sign up!



LEFT: Rosé all day at Montrose Cheese & Wine! RIGHT: Guests choosing cheese at the cheese case. OPPOSITE PAGE: Flowers on the patio gate at Montrose Cheese & Wine for a wedding buyout.



Private Parties & Buyouts

Book a large table on our patio for a guided cheese and wine pairing or savor a beautiful day on the patio with a large cheese & charcuterie spread with rosé for days. Our small but mighty shoppe has proven the perfect location for baby showers, happy hours, engagements, book signings, and more. Just let us know what you're in the mood for.

We know you've thought about inviting all your friends to drink wine and enjoy the patio (or, heck, the whole place!) at Montrose Cheese & Wine, so we've made it easy for you to do just that—see the box to the right for food and beverage minimums, and start planning your dream menu below!

WINE SELECTIONS *Pricing based on final selections & consumption.*
We're staffed and ready to meet any and all of your wine needs! We curate a selection for your event (a popular package is selection of 4 wines) or let us special order wines that have been on your wishlist for some time. We're here for you! The best part about events at Montrose Cheese & Wine is that the wines that are on our shelves come to you at retail pricing, so you better believe that the quality of what you'll be drinking will be excellent.

CHEESE & CHARCUTERIE BUFFET \$30 per person
An assortment of five artisanal cheeses & three charcuterie items with a curated selection of olives, nuts, grapes, cornichons, mustard, honey or fruit preserves & sliced baguette. *our most popular option!

CHEESE BUFFET \$20 per person
An assortment of five artisanal cheese selections with a curated selection of olives, nuts, grapes, cornichons, mustard, honey or fruit preserves & sliced baguette.

BUFFET ADDITIONS
BABA GANOUSH \$4 per person
CAVIAR SERVICE 4oz, market price
SPICY SPREADABLE SALAMI \$6 per person

SANDWICHES \$6 per person
options change seasonally

PASTRY BUFFET \$12 per person
array of varied selections to choose from. Options change seasonally.
Pastries also available à la carte,

CELEBRATING?
Custom cakes are also available from our talented pastry team.

LEFT: The cheese case in the morning light at the shop. RIGHT: The side bar setup for one of our weekly free Wednesday wine tastings.

PRICING:

BACK PATIO
*\$500/hr Minimum**
Capacity: 15 seated

FULL PATIO
*\$1,000/hr Minimum**
Capacity: 25 seated

FULL BUYOUT
*\$4,000 minimum**
for up to 3 hrs
Capacity: 40 seated, 50 standing

**These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).*





Catering

DO WE CATER? IN A WORD —YES! Think of this as a choose-your-own-adventure cheese and wine experience. Our easy-to-pick-up (or deliver!) cheese and charcuterie catering boxes are listed below and always available for order on our website with 24 hours notice. Have your own cheeseboard that you'd like for us to build on? Feel free to drop it off, and we'll happily do our work on it. In a pinch? Just give us a call and we'll do our very best to get it to you the day-of or order a build-your-own board kit instead.

LOOKING FOR SOMETHING MORE SPECIALIZED OR EXTRAVAGANT? We got you! Our team is available for building beautiful cheese & charcuterie displays on-site and can provide delivery and staffing for your event for an additional charge. Care for an expert cheesemonger to educate and present all the different types of cheeses from goat to sheep to buffalo, or show you how to make a cheese and charcuterie board look like a magical wonderland? Make a tower of cheese as a wedding cake? The sky's the limit.

...AND DON'T FORGET THE WINE! At retail pricing, we can pair all this glorious cheese & charcuterie with the perfect wines and have our talented staff curate a one-stop-shoppe event for you. Our award winning sommelier team is also available for on-site guided wine tastings, blind tastings, and cheese & pairing classes.

Visit www.montrosecheeseandwine.com or email info@montrosecheeseandwine.com for inquiries.

CUSTOM CHARCUTERIE BOXES:

SMALL CHEESE & CHARCUTERIE BOX \$85

feeds 4-8

Three cheeses (1/4lb each), 1/4lb Prosciutto di Parma, 1/4lb Schiacciata Piccante with house lemon almond-hazelnut mix, cornichons, grapes, & Bee2Bee local honey. Must be ordered 24 hours in advance.

CHARCUTERIE BOX \$95

ideal for 10 people

Includes three 1/2 lb. selections of charcuterie thinly sliced, house marinated olives and cornichons. Must be ordered 24 hours in advance!

SMALL CHEESE BOX \$120

ideal for 10 people

Includes three 1/2 lb. pieces of cheese, Lemon Almonds & Hazelnuts, fresh grapes and local honey from Bee2Bee. Must be ordered 24 hours in advance!

LARGE CHEESE & CHARCUTERIE BOX \$180

ideal for 10 people

Three cheeses (1/2 lb each), two charcuterie (1/2 lb. each) with house lemon almond-hazelnut mix, cornichons, grapes, & Bee2Bee local honey. Must be ordered 24 hours in advance!

LARGE CHEESE BOX \$195

ideal for 10 people

Includes five 1/2 lb. pieces of cheese, Lemon Almonds & Hazelnuts, fresh grapes and local honey from Bee2Bee. Must be ordered 24 hours in advance!

BUILD-YOUR-OWN BOARD KITS:

CHEESE BOARD KIT \$45

feeds 2-4

Build your own cheese board! Kit includes: Cheesemonger's choice of three 4oz cheeses, Lemon Almond & Hazelnuts, Jan's Farmhouse Cranberry Pistachio Crisps, Bee2Bee local honey.

CHEESE & CHARCUTERIE

BOARD KIT \$60

feeds 2-4

Build your own cheese & charcuterie board! Kit includes Cheesemonger's choice of three 4oz cheeses, Spanish Ibérico Salami, Lemon Almond & Hazelnuts, Cornichons, Jan's Farmhouse Cranberry Pistachio Crisps, Bee2Bee local honey.



LEFT: A Charcuterie board put together by one of our talented cheesemongers.
RIGHT: A spread of pastries for an event.



Guided Wine Tastings

If you'd like wine to be the focus of your event, you're in luck. With one of only 29 women Master Sommeliers in the world at the helm, CEO & partner, June Rodil MS and our award-winning wine team create bespoke, fun, and educational wine experiences. Available in-house or for offsite catering. *Offsite events may require a food & beverage minimum.*

WINE TASTINGS *starting at \$40 per person*

We work with you to create a unique selection of wines based on a specific theme or interest. Some popular selections below. *Please note that final pricing is based on wine selections.*

REGION-SPECIFIC WINE TASTING Take a deeper dive into wine with our team by exploring a country, region, or grape.

BLIND WINE TASTING Learn how to taste like a Sommelier with a guided blind tasting of classic wines that you would see on what's considered "the hardest test in the world." We'll walk you through sight, nose, and palate to determine the wine down to the grape, region, and even the vintage.

NATURAL WINE TASTING What does 'natural wine' even mean? Learn about the differences in conventional v. natural wine production and how it affects the final product while feeling great about consuming small-production, sustainably grown wines.

ADD CHEESE PAIRING *+\$20 per person*

If you'd like to include a cheese pairing-- the addition of four cheeses with a demi baguette from Magnol French Baking & a 2oz jar of Bee2Bee local honey.

ADD A SNACK PACK *+\$20 each*

If you'd like something a little bit more casual & just a little nosh while you drink, we offer smaller snack packs which includes two cheeses, one charcuterie item, a demi baguette from Magnol French Baking, and a 2oz jar of Bee2Bee local honey.

And dont forget, we'd love to work with you to customize any of these options. These are perfect for corporate events, happy hours, and a fun night with friends—plus, we deliver!

Visit www.montrosecheeseandwine.com

Email info@montrosecheeseandwine.com for inquiries.

LEFT: A guest enjoying our premier wine flight on the front patio. UPPER RIGHT: A cheese and charcuterie board. LOWER RIGHT: A recent selection of cheese and wine from our monthly wine club.



ROSIE CANNONBALL

At Rosie Cannonball, we're serving European comfort food in a lively atmosphere. The restaurant celebrates the origins of cooking through open, live fire and is centered around a wood-burning oven and grill.

The menu draws inspiration from individual ingredients: local vegetables, pastas and pizzas, simple seafood and locally-sourced meat cooked over live fire.

Master Sommelier June Rodil curated an expansive list of delicious wines with a strong Italian, Spanish and French focus from our favorite producers new and old, along with options from progressive New World producers.

The cocktail menu has strong Italian influences, mirroring the focus of the food.

ROSIE CANNONBALL

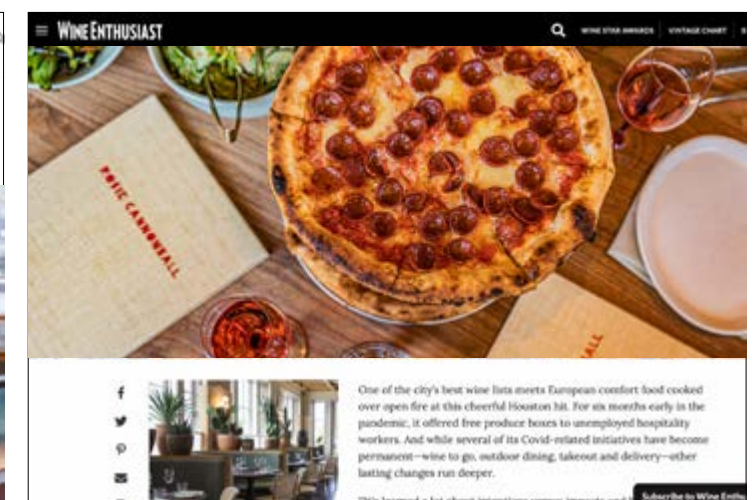
European Comfort in Montrose

The intimate, warm space of our upscale neighborhood restaurant Rosie Cannonball is the perfect setting for a lively family-style event. Enjoy craft cocktails and wine from our James Beard Award-nominated wine list while waves of hearth-grilled and oven-fired pizzas, pastas, and proteins arrive at your tables. Our European comfort food brightens conversation amongst friends and colleagues, and our Texas hospitality will no doubt leave you and your guests smiling and sated. Our team works with you to create a memorable event and menu from our selections that best suits your party.



LEFT: A full table of Rosie Cannonball pizza. ABOVE, LEFT TO RIGHT: Matrimonio and a glass of white wine. A selection of rotating house cocktails. The entrance to Rosie Cannonball.

Accolades



- No. 1 Our 20 Favorite Restaurants in Houston **Houstonia Magazine**, July 2021
- 50 Wine Restaurants We Love 2021, **Wine Enthusiast**, July 15, 2021
- Wine Spectator Award of Excellence, **WineSpectator.com**, June 27, 2022
- No. 1 Houston's Best New Restaurant 2019, **Culturemap Houston**
- Outstanding Wine Program Semifinalist 2019, **James Beard Foundation**
- No. 3 The Best New Restaurants in Houston 2019, **Houston Chronicle**



Private Parties & Buyouts

The chic, comfortable setting of Rosie Cannonball provides the ideal backdrop for a celebration with friends, family and colleagues. In the spirit of community, our private events are best enjoyed in a communal, family-style setting that can accommodate an array of allergies and dietary restrictions (see Large Party Reservation menu options on the following page for examples). However, should you care for something more individualized and unique, simply let us know your vision and allow our team to be with you every step of the way to help guide you in creating a menu and complete experience for your guests.

Your entire minimum may be used for food & beverage and we will ensure that the best ingredients and wines will be used for an elevated meal. We are happy to curate special, off-menu products including, but not limited to, specialty seasonal ingredients (seafood, truffles, etc.), wines and cocktail creations for your party with enough lead time for proper delivery of products and execution.

Rosie Cannonball comfortably seats 60 guests, though may accommodate up to 72 seated guests with the use of our bar-height tables. We may accommodate up to 80 guests for a standing cocktail and passed food event. For smaller parties of 50 or less, a cocktail reception prior to a seated dinner with passed appetizers may be accommodated. We have wireless connection capabilities for customized music and simple mic set ups. A/V set-ups for slide show presentations are unable to be accommodated. Complimentary valet parking is included.

LEFT: The dining room at Rosie Cannonball set for dinner service. BELOW: The bar at Rosie Cannonball. RIGHT: A table at Rosie Canonball, set with flowers for a large party.



FOOD & BEVERAGE MINIMUMS:

FULL BUYOUT

Lunch

Tue-Thur: \$7,000 minimum*

Fri & Sat, \$10,000 minimum*

Dinner

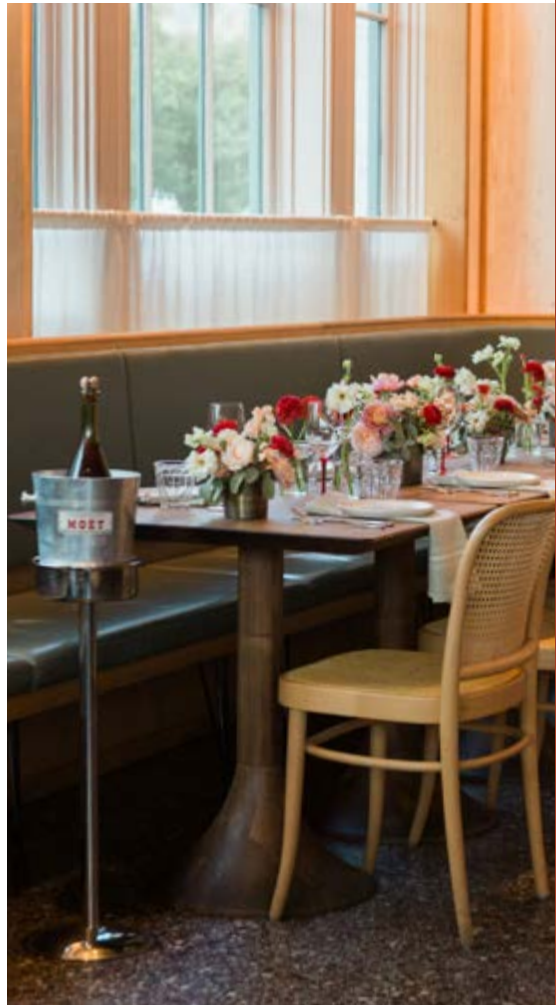
Sun,Wed-Thur: \$14,000 minimum*

Fri & Sat: \$18,000 minimum*

Tables of 4 - 10 people.

Capacity: 60 seated, 80 standing

*These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).





Large Party Reservations

We happily take large party reservations for parties of 8 to 20 people for inside or outside dining. For large parties, we work with you to design the perfect family-style menu for your gathering. This allows for seamless service as well as more time to engage with your guests. Our prix-fixe menu includes a 4-course dinner with dessert and a welcome cocktail of choice for each guest, all for \$85 per person. Please note, our offerings change seasonally and may differ from what is listed below.

COURSE 1 — STARTERS

CHOICE OF 2

- FOCACCIA DI RECCO
- LITTLE GEM LETTUCES
- MARINATED OLIVES
- BURRATA & FIRE ROASTED TOMATOES
served with baguette
- FARM GREENS SALAD
with fine herbs dressing

COURSE 2 — PIZZA & PASTA

CHOICE OF 3

- maximum 12 per party to maintain proper quality*
- PEPPERONI PIZZA
- LIRA ROSSA THREE CHEESE
- CACIO E PEPE PIZZA
- SEASONAL PIZZAS
*Pizza add-ons for additional charge:
Pepperoni, Sausage, Speck, Extra Cheese*
- DIPPING SAUCES
Sugo Picante, Salsa Verde, Rosie's Ranch
- SPAGHETTI AL LIMONE
- CACIO E PEPE PASTA
choice of spaghetti or penne, must be for full order
- MACCHERONI BOLOGNESE
- SEASONAL PASTA

COURSE 3 — ENTRÉES & VEGGIES

CHOICE OF 2 PROTEINS

- & 1 VEGGIE OPTION**
- CHICKEN BASQUAISE
- PORK CHOP
- PRIME STRIP FIORENTINA
- BLISTERED BEAN SALAD
- ROASTED POTATOES & RACLETTE CHEESE
- SEASONAL SIDES *inquire for additional sides*

COURSE 4 — DESSERT

CHOICE OF 2

- HONEY CAKE
- TARTA DE QUESO
great to share for 2-3 people
- PINTS OF ROSIE GELATO *seasonal flavors*



LEFT: A table at Rosie Cannonball set family-style for a large party. TOP: Wine selections at Rosie Cannonball. ABOVE: We love aperol spritz at Rosie Cannonball!

Menus available at
www.rosiecannonball.com.
Email hello@rosiecannonball.com for inquiries.

*Our menu is based on the seasonality and ingredients of our partner farms. Menu may be subject to slight changes by the date of reservations. Menu & guest count confirmations due 48 hours prior to the event. Our team is happy to walk you through our menu and options to account for any dietary restrictions and ensure a memorable experience. *These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).*



Large-Format Catering

Let us take care of the food for your next soirée! Have a pizza party at your place, get lasagna and focaccia di recco for your business lunch, or go all out and have an entire feast of Rosie fare! We love to work with you to craft the perfect menu for your event, no matter how large or small. Please note, our offerings change seasonally and may differ from what is listed below.

STARTERS:

- LITTLE GEMS \$5/each
- MARINATED OLIVES \$4/person
- BURRATA & FIRE ROASTED TOMATOES W/ BAGUETTE \$8/person
- FARM GREENS SALAD W/ FINE HERBS DRESSING \$6/person
- EXTRA BAGUETTE \$3/person

PIZZAS:

- FOCACCIA DI RECCO \$22/each *maximum 12 per order to maintain quality
- PIZZAS: PEPPERONI, THREE CHEESE, CACIO \$20/each

**maximum 12 per order to maintain quality*

PIZZA ADD ONS FOR ADDITIONAL CHARGE:

- Pepperoni, Sausage, Speck, Extra Cheese
- DIPPING SAUCES \$5/each
- Sugo Picante, Salsa Verde, Rosie’s Ranch

PASTAS:

- SPAGHETTI AL LIMONE \$8/person
- CACIO E PEPE PASTA \$8/person
- *choice of spaghetti or penne, must be for full order*
- MACCHERONI BOLOGNESE \$8/person
- SEASONAL PASTA \$10/person **please inquire*
- LASAGNA BY THE PAN **requires 72 hours advance notice*

FROM THE FIRE:

- CHICKEN \$12/person
- PORK CHOP \$16/person
- PRIME STRIP FIORENTINA mkt/person

VEGGIES/SIDES:

- BLISTERED BEAN SALAD \$7/person
- ROASTED POTATOES & RACLETTE CHEESE \$7/person
- SEASONAL SIDES: *Inquire for additional sides*

DESSERT:

- HONEY CAKE \$7/person
- TARTA DE QUESO \$14 ea **great to share for 2-3 people*
- PINTS OF ROSIE GELATO Seasonal Flavors \$10 ea

Email hello@rosiecannonball.com for inquiries.



LEFT: Cacio e pepe pizza, farm greens salad, and bolognese. TOP: Dinner spread at Rosie Cannonball. ABOVE: Our honey cake dessert.

Our menu is based on the seasonality and ingredients of our partner farms. Menu may be subject to slight changes by the date of reservations. Menu & guest count confirmations due 48 hours prior to the event. Our team is happy to walk you through our menu and options to account for any dietary restrictions and ensure a memorable experience. *These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).

MARCH

In the heart of Houston's Montrose neighborhood, MARCH Restaurant is an intimate Mediterranean restaurant from Chef Felipe Riccio. Serving both 6 and 9 course tasting menus, we study the gastronomy, history, and cultures of the region to answer the question:

“WHAT IS MEDITERRANEAN CUISINE?”

After many years of personal and professional exploration of the Mediterranean, including extended stints at three-Michelin-starred Osteria Francescana and Azurmendi, Felipe has brought this spirit of exploration back to his home in Houston.

The word MARCH signifies an area of land on the border between two territories; a frontier between realms. The menu is our team's love letter to the Mediterranean where we will explore the unique, layered evolution of its many connected cuisines; with beverage pairings/selections artfully curated by partner and Master Sommelier, June Rodil, and the acclaimed beverage team.



MARCH



FAR LEFT: March entry set for a champagne reception.
ABOVE LEFT: Chef Partner Felipe Riccio in the March kitchen.
ABOVE: The seasonal snack tile at March.

Accolades

MARCH has graced the cover the multiple local, state, and national magazine covers:



- 1 MICHELIN Star 2024
- 2024 Global Tastemakers (#14), **Top 20 Restaurants in the US, According to the Experts**, March 2024 —
- March, **World's 50 Best Discovery**, March 2024 —
- Wine Program of the Year, **CultureMap Tastemaker Awards**, March 2024 —
- Top 100 Restaurants (#2), **Houston Chronicle**, October 11, 2022 —
- The March to Deliciousness, **Food & Wine**, September 2022 —
- Bon Appétit's 50 Best New Restaurants 2022, **Bon Appétit**, September 8, 2022 —
- 25 Outstanding Restaurants Worth the Drive, **Garden & Gun**, July 25, 2022 —
- The 10 Best New Restaurants in America (#2), **Robb Report**, June 14, 2022 —
- Wine Spectator Best of Award of Excellence, **Wine Spectator.com**, June 27, 2022 —
- Houston, We Have a Gorgeous New Restaurant, **Bon Appetit**, March 2022 —
- No. 6, Esquire's Best New Restaurants in America, 2021, **Esquire**, November 18, 2021 —
- 10 Top Prix-Fixe Wine Restaurants, **Wine Spectator**, September 9, 2021 —
- Our 20 Favorite Restaurants in Houston (#5), **Houstonia Magazine**, July 2021 —
- MARCH On **PaperCity**, May 2021 —





Private Dining

March is Goodnight Hospitality’s pinnacle of dining and elegance and our love letter to our guests and hospitality. We seek to give a once in a lifetime experience to all our guests. The highlight and center of the design of our space is our Private Dining Room, adorned with a commissioned tapestry art piece inspired by Mediterranean landscapes and the lush bounty of Texas agriculture. We offer both 6- and 9-course tasting menus, wine pairings, and a full wine list with a seasoned and knowledgeable sommelier assigned especially to your party.

The menu is based on seasonality and a specific area of the Mediterranean that our chefs are currently studying and inspired by (e.g. Greece, southern Spain, or Sicily). We are delighted to customize your experience to you and your guests, including a trip down to our cellar for final desserts, an after-dinner drink, or another glass of wine as you peruse the rare bottles that are lovingly tucked away.

Email reservations@marchrestaurant.com for inquiries.
View sample menus at www.marchrestaurant.com.

Buyouts

Full buyouts at March are truly magical and bespoke experiences that are built around our 6 or 9 course tasting menu based on our current region of study for the season. Your guests will start with a welcome drink and passed appetizers in The Lounge and move to the dining room for dinner. From caviar stations to champagne carts to sneaking small groups downstairs for a cellar tour, we know you and your guests will never forget your time together at March.



LEFT: A wine dinner in the Private Dining Room at March. ABOVE: A full buyout birthday party at March. RIGHT: The Goodnight Hospitality cellar.

PRICING:

PRIVATE DINING ROOM

*Pricing: \$4,500 minimum**
Capacity: 12 seated at one table, 16 seated at separate tables

LOUNGE BUYOUT

*Pricing: Tue-Thu, 9:00pm-12pm: \$4000 minimum**
*Fri & Sat, 10pm-1am: \$6,000 minimum**
Capacity: 25 seated or standing

FULL BUYOUT

Lounge, Main Dining Room, & Private Dining Room
*Pricing: Tue-Thu: \$25,000 minimum**
*Pricing: Fri-Mon: \$30,000 minimum**
Capacity: 50 seated

**These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).*
**for Daytime Buyouts & Events, please inquire with our team at reservations@marchrestaurant.com*





Dinner Reservations

Reservations available Tuesday-Saturday, 6-10pm

We accept reservations up to 60 days in advance. Make a reservation via [Resy.com](https://resy.com) or email our maître d' team at reservations@marchrestaurant.com. Please select the number of courses and optional wine pairings when you book.

Six-Course 'Discovery' Tasting \$185	Nine-Course 'Exploration' Tasting \$245
Premier pairings \$125	Premier pairings \$170

Lounge Reservations

The prelude to your dining experience in MARCH, each reservation begins in The Lounge to allow guests to sit back, relax, and sink into the moment. However, we know that sometimes time doesn't allow for a full MARCH experience. Now you can enjoy The Lounge throughout the evening with our small & shared plates bar menu, our signature caviar service, a sweet treat and a night cap to end your evening, and of course, our curated cocktail program that was noted as one of the Best United States Restaurant Bars in the Central Region in 2023.

Reservations available Tuesday-Thursday 7pm-10:30pm and Friday-Saturday 7pm-11:30pm. Reservations are required, make your reservation at [Resy.com](https://resy.com), or email our maître d' team at reservations@marchrestaurant.com.



LEFT: A tableside pour. TOP: March's seasonal infused vermouth. ABOVE: The Lounge at March.



CLOCKWISE FROM TOP LEFT: The bar in The Lounge at March. A view of the March dining room facing into the Private Dining Room. Tables set for service in the March dining room. The Lounge.

THE MARIGOLD CLUB

Our Latest Endeavor

Welcome to The Marigold Club, where the opulence of Mayfair London meets the vibrant energy of our beloved Houston. As the fourth jewel in the crown of Goodnight Hospitality, The Marigold Club embraces French cuisine while celebrating the global influences of London culture. Picture lavishly adorned interiors, exuding warmth and sophistication, where every detail whispers luxury.

Helmed by Chef Partner Austin Waiter, our culinary journey transports you to the heart of French cuisine, reimagined through the lens of British dining clubs. From meticulously crafted dishes to impeccable service, and overflowing glasses of Champagne, every moment at The Marigold Club is a world where posh elegance meets lively Southern charm.



LEFT: The main dining room set for a large party. ABOVE: The central banquette in the main dining room.



The raw bar set with Fruits de Mer and martinis.



Martinis on the main bar.



A table spread of snacks.



THE MARIGOLD CLUB

Party with Us

Cocktail parties in the Atrium & Garden glow and buzz through the curtained windows, Dinners in the Private Dining Room inspire warmth, excitement, and raucous conversation, and any event in the immaculate Main Dining Room sparkles and shines under our custom chandeliers. With martinis flowing, freshest seafood, and spectacular service, parties at The Marigold Club set the new standard for celebrating everything from life's little joys to major once-in-a-lifetime moments.

Email reservations@themarigoldclub.com or call **832.781.1901** for inquiries.



LEFT: Entrées on the table at The Marigold Club. TOP: The bar in the main dining room.. ABOVE: A large party in the main dining room.

PRICING:

THE PINK ROOM

Capacity: 18 seated, 25 standing
Tuesday-Sunday Dinner, 4 hrs: \$4,000 minimum*
Fri-Sun Brunch: \$2,500 minimum*

THE ATRIUM

Fully enclosed patio that seats 36 plus outside garden and water feature area for receptions and cocktail.

Capacity: 40 people cocktail/standing
Tuesday-Sunday Dinner, 4 hrs: \$8,000 minimum*
Fri-Sun Brunch: \$4,000 minimum*

FULL BUYOUT

100 seated
in Main Dining Room & Patio
120 seated in Main Dining Room, Atrium,
& Private Dining Room
200 Standing
Tues-Thurs: \$60,000 minimum*
Fri-Mon Dinner: \$75,000 minimum*
Tue-Sun Brunch: \$25,000 minimum*
+ \$500 valet fee
To be applied as gratuity for the valet vendor

*These rates do not include administrative fees (5%), tax (8.25%) & gratuity (22%).



THE MARIGOLD CLUB

Private Dining

Private Dining at The Marigold Club is a bespoke experience from start to finish. Our Private Dining Room, which we’ve affectionately named “The Pink Room,” sports it’s own bar, as well as a custom design and fixtures that give it it’s own exciting character. Work with our team to build your own custom menu for your event! See below for sample options for menus and pricing, but please note that we are more than happy to work with you to put together your ideal combination of dishes for your menu. Choose from our list of Enhancements & Additions to make your event really shine as a one-of-a-kind experience that you and your guests will never forget.



TIER ONE \$125 per person

PASSED APPETIZERS—CHOICE OF 2
ENGLISH GOUGÈRES, COUNTRY PATÉ,
MUSSEL TOAST

COURSE 1—CHOICE OF
THE MARIGOLD SALAD or RICOTTA GNUDI

COURSE 2—CHOICE OF
SEARED STRIPED BASS, FILET OF BEEF,
RICOTTA GNUDI

SIDES—CHOICE OF 2
FRENCH FRIES, ONION RINGS,
MINTED PEAS, ROASTED POTATOES,
SEASONAL SALAD

DESSERT COURSE —CHOICE OF
TRIFLE or BANOFFEE

TIER TWO \$160 per person

PASSED APPETIZERS—CHOICE OF 3
ENGLISH GOUGÈRE, COUNTRY PATÉ, MUSSEL
TOAST, BEEF TARTARE, PICCALILLI

COURSE 1—CHOICE OF
THE MARIGOLD SALAD, LEEKS, or CHOWDER
OR FAMILY STYLE COURSE 1
SHRIMP COCKTAIL, COUNTRY PATÉ, & LEEKS

COURSE 2—CHOICE OF
SEARED STRIPED BASS, FILET OF BEEF,
POUSSIN, or RICOTTA GNUDI
SIDES—CHOICE OF 2
FRENCH FRIES, ONION RINGS,
MINTED PEAS, ROASTED POTATOES,
SEASONAL SALAD

DESSERT COURSE—CHOICE OF
TRIFLE, BANOFFEE,
or TREACLE TART

ENHANCEMENTS & ADDITIONS

May be added to all menus

- OYSTERS** \$3.50 each
passed or as 1/2 or dozen on a plates at table
- CAVIAR TOAST** \$16 per person *(ideal as a passed appetizer)*
- CAVIAR SET OR STATION** mkt price
- SHRIMP COCKTAIL** \$24 per 6 shrimp portion *(ideal for Course 1)*
- FRUITS DE MER** seafood tower \$135/ea *(ideal to share for 4-6 people)*
- SUNDAE SERVICE** \$22 per person

Email reservations@themarigoldclub.com
or call **832.781.1901** for inquiries.

LEFT: The Pink Room, the private dining room at The Marigold Club. TOP: The bar in The Pink Room. RIGHT: The tableside Sundaes cart in action in the main dining room.





THE MARIGOLD CLUB



TOP: The Atrium at The Marigold Club set for dinner service. ABOVE: Brunch spread at The Marigold Club.
LEFT TOP: The Main Dining Room at The Marigold Club set for dinner service. LEFT BOTTOM: The Main Dining Room set for a full buyout.

GOODNIGHT

HOSPITALITY

For general inquiries about Goodnight Hospitality:

info@goodnighthospitality.com

@goodnighthospitality • @montrosecheeseandwine

@rosiecannonball • @marchhtx

@marigoldclubhtx

