



PRIVATE DINING

THE POST OAK HOTEL AT UPTOWN HOUSTON • WILLIEGS.COM

BANQUETS & CATERING

FACILITIES

We have several options for your banquet room needs:

The Post Oak Room – (1165 SQ FT)

It will accommodate up to 100 guests for a seated dinner and can be arranged for a variety of functions. The room is set up for all of your audio and visual needs. The room also divides to accommodate two groups.

Post Oak 1 – (735 SQ FT)

Accommodates 70 guests.

Post Oak 2 – (430 SQ FT)

Accommodates 30 Guests. It has a separate entry and is fully enclosed to ensure complete privacy.

The Atrium – (380 SQ FT)

Accommodates up to 20 guests for a seated dinner or can be arranged for a variety of functions.

The Board Room – 240 (SQ FT)

It will accommodate up to 12 guests around an elegant conference table, perfect for any business lunch, dinner or a more intimate gathering.

GUARANTEES

Willie G's requires a guaranteed number of guests four days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

RESPONSIBILITIES

Willie G's does not assume responsibility for damage or loss of items left unattended.

TERMS & CONDITIONS

MENU SELECTION

Enclosed you will find complete menu selections for large parties. Willie G's is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least one week in advance of your event.

PRICING

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. A 4% banquet fee and a 16% gratuity will be added to your check at the conclusion of the event. We have a \$2 per person cake cutting fee. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen. **If you are reserving a room outside of normal business hours, there is a \$500 room rental fee for every hour reserved before or after closing.**

DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events.

ENTERTAINMENT:

Entertainment must be pre-approved by the restaurant. Willie G's reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

TV FLAT PANEL \$150.00

SPEAKERS W/WIRELESS MICROPHONE \$225.00

A/V CART \$50.00

PODIUM \$250.00

VGA CABLE \$50.00

If not returned at the end of your event

BARTENDER \$175.00 (per bar)

Required for cash bar and events over 40 people

PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the function. Willie G's accepts cash, credit cards. No separate checks.

If you have any questions or would like to discuss other menu options, please call the Banquet Coordinator at 713.840.7190.

PRIVATE DINING LIQUOR MENUS

SILVER LIQUOR SELECTIONS

New Amsterdam Vodka Evan Williams Bourbon
New Amsterdam Gin Sauza Blue Reposado
Havana Club Rum Tequila Grants Scotch

GOLD LIQUOR SELECTIONS

Absolut Vodka Milagro Silver Tequila
Tito's Handmade Vodka Bacardi Light Rum
Bombay Sapphire Gin Captain Morgan Rum
Jim Beam Bourbon Johnnie Walker Red
Jack Daniels Whiskey Scotch

PLATINUM LIQUOR SELECTIONS

Grey Goose Vodka
Woodford Reserve Bourbon
Maker's Mark Bourbon
Absolut Elyx Vodka
Hendricks Gin
Johnnie Walker Black Scotch
Patron Silver Tequila
Zaya Rum

ASSORTED BEERS

Priced Individually

NON-ALCOHOLIC BEVERAGES

Freshly brewed decaf and regular coffee, iced tea, hot tea and assorted sodas
\$4.00 each - Free Refills

Assorted juices
\$4.00 each - No Refills

DINING WINE & DRINK SELECTIONS

WINE SELECTIONS

\$49.00 per bottle

Chardonnay

Pinot Noir

Sauvignon Blanc

Cabernet Sauvignon

CHAMPAGNE TOAST SELECTION

JCB No. 21 Cremant de Bourgogne

\$49 per bottle

Mascio Prosecco

\$49 per bottle

Veuve Clicquot "Yellow Label"

\$120 per bottle

Dom Pérignon Brut

\$295 per bottle

SCOTCHES & COGNACS

COGNAC

Rémy Martin VSOP

Hennessy VSOP "Privilege"

Hennessy XO

Courvoisier XO

Kelt XO

Pierre Ferrand "Ambre"

SCOTCH

Macallan 12 Year

Glenfiddich 12 Year

Glenfiddich 15 Year "Solera"

Glenlivet 12 Year

Balvenie 12 Year Double

Lagavulin 16 Year

Oban 14 Year

BLOODY MARY

Silver Liquors

Gold Liquors

Platinum Liquors

Bloody Mary Zing Zang mix, tomato juice, worcestershire, Tobasco, horseradish, celery salt, Sriracha, fresh lemon, lime and orange juices, olives, Old Bay seasoning, and Texas Pete Hot Sauce

ASSORTED TRIMMINGS

Celery, olives, green beans, lime wedge, lemon wedge, carrot stick, pepperoncini, cucumber wheel or avocado wedge

SEASONAL

Bacon, beef jerky, oyster shooter or crawfish

MIMOSA BAR

JCB No.21 Sparkling Wine \$49 per bottle

G.H. Mumm \$80 per bottle

Pineapple, orange, cranberry, or grapefruit juices

ASSORTED TRIMMINGS

Mint, strawberries, blueberries, raspberries or pineapple wedge

TEQUILA BAR

Silver Liquors

Gold Liquors

Platinum Liquors

Lemon and lime, tomato, orange, grapefruit and pineapple juices, simple syrup, Corona Extra, grenadine, coffee, coffee liqueur or milk

ASSORTED TRIMMINGS

Limes, lemons, grapefruit wheel, jalapeño slice, sugar rim, salt rim, mint, cherries

\$150 - Specialty Bar Setup

HOT HOR D'OEUVRES

May be Passed or Plated

(Minimum 25 pieces of each item)

MINI NEW ORLEANS CRAB CAKES \$6ea
Jumbo lump crabmeat, Cajun breading, remoulade

SEAFOOD STUFFED MUSHROOMS \$4ea
Crab stuffing

BACON WRAPPED SHRIMP \$5ea
Jack cheese, jalapeño, chipotle maple

TENDERLOIN BEEF SKEWERS \$6ea
Avocado, pico de gallo, green Sriracha aioli

THAI CHICKEN SKEWERS \$3ea
Thai peanut sauce

FRIED OYSTERS \$4ea
Cornmeal breaded, remoulade, pickled jalapeño

**Price is per piece*

COLD HOR D'OEUVRES

May be Passed or Plated
(Minimum 25 pieces of each item)

LOUISIANA BOILED SHRIMP COCKTAIL \$6ea
Atomic cocktail sauce

TOMATO BRUSCHETTA \$2ea
Diced tomatoes, parmesan basil, toasted crostini, balsamic reduction

DEVILED EGGS \$2ea
Pickled red jalapeño, green sriracha aioli

OYSTERS 1/2 SHELL *mkt price*
Cocktail sauce, atomic horseradish, mignonette

SNAPPER CEVICHE SHOOTERS \$4ea
Lime juice, pico de gallo

BLOODY MARY OYSTER SHOOTERS \$4ea
Lemon juice, zing zang, celery

HAMACHI CRUDO \$5ea
Wasabi ponzu

POST OAK ROLL \$3ea
Hamachi, crab mix, tempura shrimp, gochujang aioli, cucumber, avocado

SPICY TUNA ROLL \$3ea
Cucumber, avocado, eel sauce

MINI CRAB LOBSTER ROLL \$6ea
Maine style lobster & crab salad

**Price is per piece*

DISPLAYS & MORE

ROASTED & GRILLED OYSTER BAR

\$36 per dozen - Minimum of 1 dozen each

FRENCH QUARTER

Garlic butter, parmesan gratin

BOURBON STREET

Crab mix

CHILE CON CARNE

Short rib, cheddar, jalapeño, pico de gallo

ROCKEFELLER

Creamed spinach, pernod, bacon, hollandaise

JERSEY SHORE

Casino style

KNIFE & FORK

Serves 25 guests - Requires a carving station

(CARVING STATION \$100)

BEEF TENDERLOIN \$450

Au-jus, creamy horseradish

N.Y. STRIP \$500

Au-jus, creamy horseradish

RIBEYE \$600

Au-jus, creamy horseradish

(Add petite rolls \$1 pp or garlic bread \$2pp)

LOBSTER TAIL \$25ea

KING CRAB \$100lb

FRUIT & CHEESE DISPLAYS

Fresh, seasonal

LARGE \$150

(Serves 35-50 guests)

SMALL \$75

(Serves 15-30 guests)

CHARCUTERIE

Artisan cured meats, assorted pickles, accoutrements

LARGE \$200

(Serves 25-50 guests)

SMALL \$100

(Serves 15-20 guests)

SWEET MINIS

\$150

(Choice of Two - 25 pieces per choice)

CROISSANT BREAD PUDDING

BLUEBERRY CHEESECAKE

FLOURLESS CHOCOLATE BROWNIES

WHOLE FISH

Market Price per pound - requires a carving station

Hand-selected by our Executive Chef especially for your event. Fish is seasonal, fresh caught, sourced internationally and served family style; an incredible treat for your guests.

BRICK-OVEN ROASTED • WOOD-FIRE GRILLED • CRISPY

ICED SEAFOOD DISPLAY

COCKTAIL SHRIMP

GULF OYSTERS

SPECIALTY OYSTERS

LUNCH MENU

UP TO 40 GUESTS (choice of)
2 soup/salad • 3 entrées • 2 desserts

41 - 60 GUESTS (choice of)
1 soup/salad • 2 entrées • 2 desserts

61+ GUESTS (choice of)
1 soup/salad • 2 entrées • 1 dessert

SOUP/SALAD

(Choice of)

CHICKEN & SAUSAGE GUMBO
CHOPPED SALAD

LUNCH ENTREES

(Choice of)

WILD SALMON
RENAISSANCE FARM 'ORGANIC FREE RANGE' CHICKEN
6OZ FILET MIGNON
GRILLED SHRIMP

ACCOMPANIMENTS

(Served family style)

Sour cream potato purée & charred broccolini

DESSERT

(Choice of)

BUTTERSCOTCH BREAD PUDDING
Butterscotch crème brûlée, candied pretzels, caramel sauce

BLUEBERRY CHEESECAKE
House-made graham crackers, blueberry glaze

\$49 PER PERSON

Includes Soda, Iced Tea, and Regular/Decaf Coffee.

Not inclusive of tax, suggested gratuity, or banquet fee. Menus and prices are subject to change

LUNCH MENU SUBSTITUTIONS

SOUP/SALAD

- GREEK SALAD \$2pp
- CHEF'S GARDEN SALAD \$2pp
- GREEN GODDESS \$2pp
- ROASTED CAULIFLOWER & KALE \$2pp
- SHRIMP GUMBO \$2pp
- SEAFOOD GUMBO \$2pp
- LOBSTER BISQUE \$2pp

ENTRÉE

- BLACKENED SEA SCALLOPS \$8pp
- GULF SNAPPER CHARLIE \$8pp
- GULF SNAPPER MELISSA \$12pp
- 8OZ FILET \$8pp
- CAB NEW YORK STRIP 14 OZ \$10pp
- CAB RIBEYE 16 OZ \$10pp

SIDES

- BRUSSELS, BACON & APPLE \$2pp
- CHARRED ASPARAGUS \$3pp
- CRAB FRIED RICE \$8pp
- WHITE CHEDDAR MAC & CHEESE \$2pp

DESSERT

- BLONDIE BUTTER CAKE \$2pp
- CHOCOLATE CHIP
- COCONUT COOKIE \$2pp
- FLOURLESS BROWNIE WITH
- CHOCOLATE GANACHE \$2pp

Buffet style — Additional \$5 per person

**Buffet options available upon request*

DINNER MENU

UP TO 40 GUESTS (choice of)
2 soup/salad • 3 entrées • 2 desserts

41 - 60 GUESTS (choice of)
1 soup/salad • 2 entrées • 2 desserts

61+ GUESTS (choice of)
1 soup/salad • 2 entrées • 1 dessert

STARTER

SHRIMP COCKTAIL

SOUP/SALAD

(Choice of)

CHICKEN & SAUSAGE GUMBO

CHOPPED SALAD

DINNER ENTREES

(Choice of)

WILD SALMON

8OZ FILET MIGNON

RENAISSANCE FARMS 'ORGANIC FREE RANGE' CHICKEN

GRILLED SHRIMP

ACCOMPANIMENTS

(Served family style)

Sour cream potato puree & charred broccolini

DESSERT

(Choice of)

BUTTERSCOTCH BREAD PUDDING

Butterscotch crème brûlée, candied pretzels, caramel sauce

BLUEBERRY CHEESECAKE

House-made graham crackers, blueberry glaze

\$69 PER PERSON

Includes Soda, Iced Tea, and Regular/Decaf Coffee.

Not inclusive of tax, suggested gratuity, or banquet fee. Menus and prices are subject to change

DINNER MENU SUBSTITUTIONS

STARTER

BACON WRAPPED SHRIMP \$3pp

CRAB CAKE (1 each) \$8pp

SOUP/SALAD

GREEK SALAD \$2pp

CHEF'S GARDEN SALAD \$2pp

GREEN GODDESS \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

SHRIMP GUMBO \$2pp

SEAFOOD GUMBO \$2pp

LOBSTER BISQUE \$2pp

ENTRÉE

BLACKENED SEA SCALLOPS \$8pp

GULF SNAPPER CHARLIE \$8pp

GULF SNAPPER MELISSA \$12pp

CAB NEW YORK STRIP 14 OZ \$6pp

CAB RIBEYE 16 OZ \$6pp

ADD ON

SEARED SCALLOP \$7pp

JUMBO LUMP CRABMEAT \$8pp

GRILLED SHRIMP \$2ea

SIDES

BRUSSELS, BACON & APPLE \$2pp

CHARRED ASPARAGUS \$3pp

CRAB FRIED RICE \$8pp

WHITE CHEDDAR MAC & CHEESE \$2pp

DESSERT

BLONDIE BUTTER CAKE \$2pp

CHOCOLATE CHIP

COCONUT COOKIE \$2pp

FLOURLESS BROWNIE WITH

CHOCOLATE GANACHE \$2pp

Custom menu created by our Executive Chef \$250

Buffet style — Additional \$5 per person

**Buffet options available upon request*

BREAKFAST BUFFET

CONTINENTAL BREAKFAST

\$35 per person

ASSORTED DANISH

Served with butter and preserves

FRESHLY SLICED FRUIT

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

TEXAS BREAKFAST

\$45 per person

FARM FRESH SCRAMBLED EGGS

CHICKEN & APPLE SAUSAGE

ASSORTED DANISH

FRESHLY SLICED FRUIT

ROASTED BREAKFAST POTATOES

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

AMERICAN BREAKFAST

\$49 per person

ASSORTED DANISH

Served with butter & preserves

FRESHLY SLICED FRUIT

ROASTED BREAKFAST POTATOES

FARM FRESH SCRAMBLED EGGS

SAUSAGE & CRISP BACON

EGGS SARDOU

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE, HOT HERBAL TEAS & CONDIMENTS