

Hugo's



On behalf of James Beard Award
2017 Winner Chef Hugo Ortega and
our dedicated staff, thank you for
considering Hugo's and entrusting us
with your

upcoming special event.

Our restaurant is conveniently located
on Westheimer and Mandell. Hugo's
is an excellent location to hold your
birthday celebrations, anniversaries,
wedding receptions, rehearsal
dinners, bridal showers, baby
showers, graduations, company
parties, holiday parties, cocktail
parties and more!

At your convenience, we invite you to
visit our website for more information

www.hugosrestaurant.net

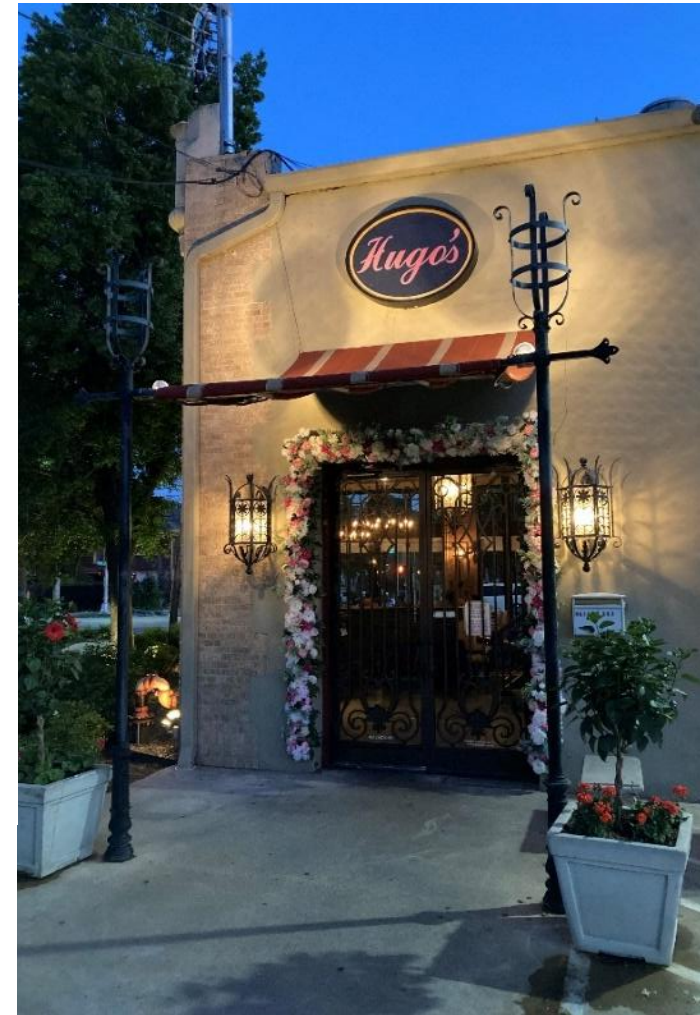
under

"Private Parties & Catering"

or feel free to contact us

713-524-7744

Jennifer@hugosrestaurant.net



BANQUETS AT HUGO'S

Hugo's has an extensive menu that includes the most representative authentic food Mexico's culinary regions have to offer. All our food is made in-house from scratch, including our hot chocolate that is made with premium Oaxacan cocoa beans and our tortillas which are laboriously made daily with blue, yellow and white corn. The handcrafted food on our menu is a work of art that requires time, dedication and great level of skill, for this reason, we ask you to keep in mind the following points:

- 15 people maximum on a la carte functions – particularly on weekends
 - For parties over 15 people, we must create a pre-fix menu that limit options to 2 – 5 alternatives per course allowing us to provide you the best service & quality. Also, we can customize the menu to your individual tastes and needs, including:
 - Menu & wine selection must be submitted at least 10 days prior to the event.
 - It is our policy that no food or beverages may be brought into the restaurant, with the exception of a specialty cake in which we will apply \$1.50 per guests, we are not responsible for any damage or storage
- Vegan or Vegetarian options
 - Buffet style
 - Passed hors d' oeuvres

CAPACITY, MINIMUMS, & OTHER REQUIERMENTS

Generally, in order to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper notice in advance. We will need a guaranteed number of guests at least 3 days prior to the event. The exceptions:

- For parties of 50 people or more and buyouts, a deposit will be requested for half of the food and beverage minimum.
- Any event cancelled within 48 hours of the party will forfeit deposit or pay for specialty ordered items.
- Any cancellations during the month of May and December will forfeit the deposit.

We do not charge fees for a private area, we just ask you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by case basis

SPECIAL ARRANGEMENTS

We can arrange for flowers, balloons, linen; or audio visual If you require a podium, projector, microphone, speaker, screen, or other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.



PAYMENT

The balance of your payment is expected in full at the end of your party. We do require a deposit for our Zoila Room

We accept Visa, MasterCard, American Express, Discover, Diners Club, or cash. No separate checks. If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up and appointment to walk you through our facilities and further discuss your event. We look forward to helping with your party planning and making your event a memorable one.

PARKING OPTIONS

For large parties, if the host wishes to take care of the valet service for their guests pricing as follows:

- 20-40 People: \$120
- 41-60 People: \$180
- 61-80 People: \$240

For buyouts, if you wish to have valet service offered, pricing as follows:

- 100-150 people: \$400
- 150-200 people: \$500

For buyouts, if you wish to have valet service offered, pricing as follows:

- 100-150 people: \$400
- 150-200 people: \$500
- 200 + people: \$650

FOOD & STYLE

Hugo's features regional Mexican dishes from North to south and includes the Mexico's coastlines as well. The menu items have been hand selected by Hugo and his team after many trips thru Mexico. Hugo's is a representation of hard work pays off as this restaurant is exactly what Chef Hugo present in his thesis. Our mission is to prepare and serve the highest quality, sustainable regional Mexican cuisine complemented by knowledgeable welcoming service and an adventurous and innovative wine and spirits program in a fun upbeat atmosphere.

Hugo's offers a selection of unique and well researched dishes. The menu will be filled with authentic dishes from all over Mexico, both historic and current, while taking a creative approach in each dish while sticking to the true roots of Mexican cuisine.



BEVERAGES & DRINKS

Hugo's provides an award-winning wine list & spirits program. Our full beverage selection has something for every palate. We offer a wide variety of specialty drinks, extensive multinational wine list, Mexican beverages: Aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events.

For larger events a mini bar can be created with a variety of margaritas, sangrias, mimosas, bottle beer and wine; by having the bar in the room it will allow us to provide faster service. Our onsite sommelier will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.



West Wing

Semi-private space: located in the far west of the restaurant. we use dividers to give you as much privacy as possible
(not recommended if looking for a quiet area)

Maximum capacity
25 guests seated
30 guests standing

Price Reflects

Food & Beverage Minimums

Minimums do not include taxes, fees and gratuity.

LUNCH

Thursday, Friday - 11:30 am-3 pm: \$400

BRUNCH

Saturday Brunch - 11 AM-3 pm: \$1,200

Sunday Brunch – Not Available

DINNER

Tuesday, Wednesday and Thursday: \$1,000

Friday: \$ 1,500

Saturday: \$2,500

Sunday: \$1,500

Holiday Dinner

(Valentines, Easter, Cinco de Mayo, Father's Day, Christmas Eve, and New Year's Eve): \$3,000

*Setup Fee: \$40

Monday Closed



East Wing

Semi-private space: we use dividers to give you as much privacy as possible.

(not recommended if looking for a quiet area)

Maximum capacity
40 seating guests
50 standing

Price Reflects

Food & Beverage Minimums

minimums do not include taxes, fees, and gratuity

LUNCH

Thursday, Friday 11:30 am-3 pm: \$500

BRUNCH

(not available on Easter or Mother's Day)

Saturday

11 am-3 pm: \$2,000

Sunday **(2-hour time limit)**

10:00 am-12:00pm: \$3,000

1:00pm-3:00pm: \$3,000

DINNER

Tuesday & Wednesday: \$2,000

Thursday & Friday: \$3,000

Saturday: \$3,500

Sunday: \$2,000

Holiday Dinner:

(Valentines, Easter, Cinco de Mayo, Father's Day, Christmas Eve, and New Year's Eve) \$6,000

*Setup Fee \$50.00

Monday Closed



Zoila Room

Private Room: located in the far west
Maximum capacity

60 seating guests
99 standing

Price Reflects

Food & Beverage Minimums

minimums do not include
taxes, fees, rentals, and gratuity

LUNCH

Thursday, Friday - 11:30 am-3 pm: \$1,500

Brunch

Saturday 11 am-3 pm: \$3,500

Sunday **(2-hour time limit)**

10:00 am-12:00pm: \$5,000

1:00pm-3:00pm: \$5,000

Dinner

Tuesday: \$3,000

Wednesday, Thursday: \$4,500

Friday, Saturday: \$6,000

Sunday: \$4,000

Holiday Dinner

(Valentines, Easter, Cinco de Mayo, Father's Day, Christmas Eve, and New Year's Eve) \$9,000

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295 (w/ sound \$395)

*Setup Fee: \$100

Monday Closed



Zoilita Space

Zoila Room can be divided in half for a **semi-private event** (back half). Includes patio!

(not recommended if looking for a quiet area)

36 seating guests

40 standing

Price Reflects

Food & Beverage Minimums

minimums do not include taxes, fees, and gratuity

LUNCH

Thursday – Friday - 11:30 am-3 pm: \$700

BRUNCH

Saturday (11 AM – 3 PM) \$1,750

Sunday **(2-hour time limit)**

10:00 am-12:00pm: \$2,500

1:00pm-3:00pm: \$2,500

DINNER

Tuesday

Wednesday Thursday \$2,250

Friday & Saturday \$3,000

Sunday \$2,000

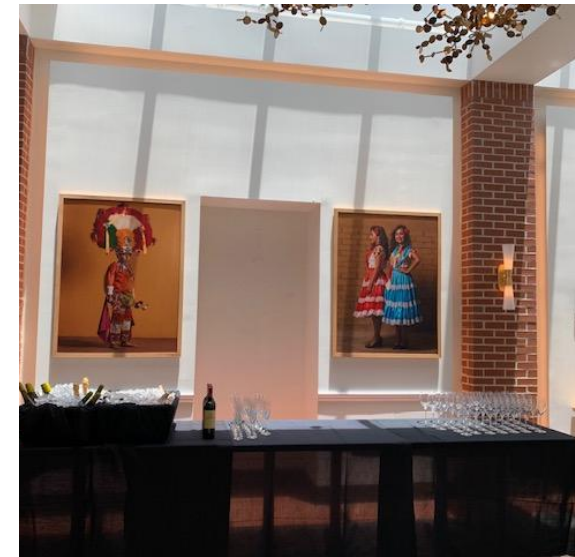
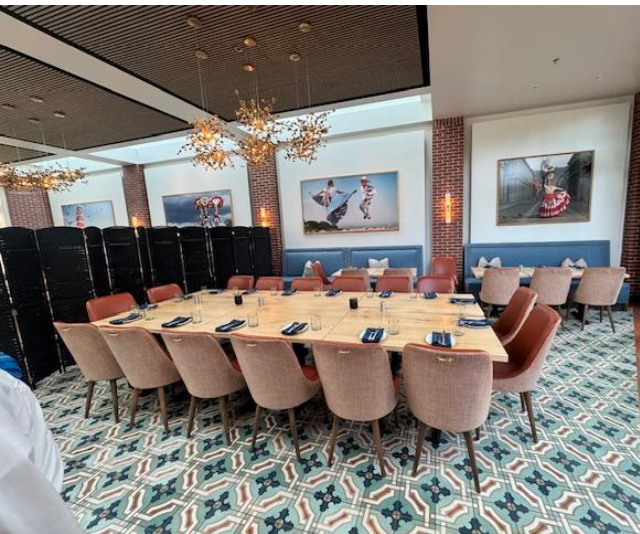
Holiday Dinner

(Valentines, Easter, Cinco de Mayo, Father's Day, Christmas Eve, and New Year's Eve)

\$4,500

*Setup Fee: \$75

Monday Closed



Restaurant Buyout

Max capacity 160 people seated, 200 standing: One Hour Setup, Three Hours Service,
One Hour Clean Up

Price Reflects

Food & Beverage Minimums

minimums do not include
taxes, fees, and gratuity

Brunch:

Saturday \$10,500

Sunday \$18,000

Lunch:

Tuesday & Thursday \$8,000

Friday \$10,000

Dinner:

Tuesday & Wednesday \$16,000

Thursday \$20,000

Friday \$25,000

Saturday \$27,000

Sunday \$26,000

Holiday Dinner

(Valentines, Easter, Cinco de Mayo, Father's Day,
Christmas Eve, and New Year's Eve)

Dinner:

Tuesday & Wednesday \$20,000

Thursday \$22,000

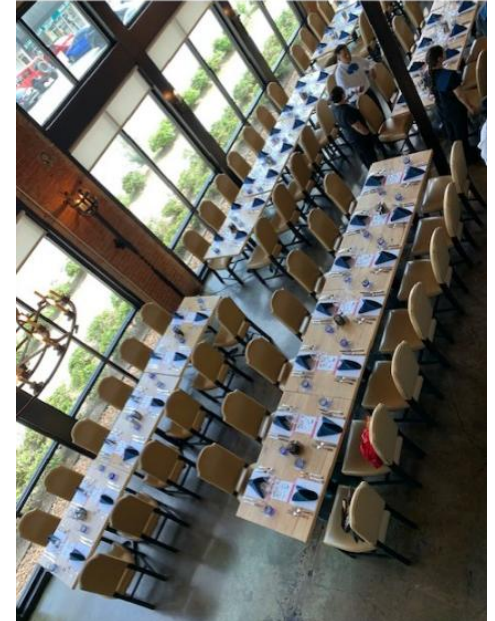
Friday \$27,000

Saturday \$28,000

Sunday \$28,000

*Linen fee: \$300.00

*Setup Fee: \$350.00



(Only available Sunday
10am-2:00pm)

BRUNCH BUFFET

\$45 ADULT

\$15 CHILD (AGE 12 AND UNDER)

Hugo's Brunch Buffet features live music by Viento with an array of antojitos from the comal, marinated vegetable salads, cocteles and ceviches, enchiladas, duck, carnitas, brisket, egg dishes such as chilaquiles with eggs, chile rellenos and a variety of other traditional dishes.

Pastry Chef Ruben Ortega prepares a bountiful arrangement of traditional Mexican fresh baked breads, cookies, candies, fresh fruit, and pastries. To complement the food, there is an extensive menu of eye-opening cocktails for you and your guests to choose from, as well as fresh-squeezed juices, mimosas, flavorful Mexican coffee, and hot chocolate. Join us!

Brunch Menu \$45

(Available only Saturday
11am - 2:30 pm)

FAMILY STYLE

Guacamole, Salsa y Totopos

guacamole, salsa, chips

ENTREE

choice of:

Chilaquiles

Hugo's totopos bathed in tomatillo salsa, chicken, topped with two eggs sunny-side-up

Huarache de Res

large sandal-shaped masa, steak, rajas, refritos, tomatillo salsa, crema, queso fresco, fried eggs

Tacos de Rajas y Papas

poblano peppers, caramelized onions, diced potatoes, arroz blanco

Dessert

choice of:

Fruta Fresca

fresh fruit

Piràmide de Chocolate

criollo chocolate and flourless bizcocho de chocolate, with dulce de leche cream and wild prickly pear sauce

Brunch Menu - \$55

(Available only Saturday
11am - 2:30 pm)

FAMILY STYLE

Taquitos de Pollo

rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos

ENTREE

choice of:

Enchiladas Vegetarianas

two enchiladas, corn, poblano, roasted potatoes, calabacitas, tomatillo salsa, crema, arroz blanco

Tostadas de Camarón

two tostadas, garlic shrimp, refritos, lettuce, tomato, crema, fresca, queso fresco

Chile Relleno de Desayuno

poblano pepper stuffed with chorizo, potatoes, egg, arroz blanco, refritos, salsa de tomate

Huevos Poblanos

poached eggs over sweet cornbread with roasted potatoes and asparagus

Dessert

choice of:

Sorbet

ask your server for the sorbet flavors of the day

Flan de Queso

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Brunch Menu \$65

(Available only Saturday
11am - 2:30 pm)

FAMILY STYLE

Lechón

braised tender suckling pig, pico de gallo, habanero salsa, tortillas

ENTREE

choice of:

Carne Brava

grass fed Black Angus skirt steak, poblano peppers, onion, salsa tarasca, refritos, arroz a la Mexicana, tortillas

Huarache

large masa cake shaped like a shoe, wild mushrooms, rajas, refritos, pipian verde, crema, queso fresco

Chilaquiles

Hugo's totopos bathed in tomatillo salsa, chicken, topped with two eggs sunny-side-up

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage, pico de gallo, chipotle-mayo, refritos

Dessert

choice of:

Fruta Fresca

fresh fruit

Tree Leches

cake soaked in three milk, toasted meringue, seasonal fruit

Lunch Menu \$45

(Available only Thursday-Friday
11:30am - 2:30 pm)

FAMILY STYLE

Guacamole, Salsa y Totopos

guacamole, salsa, chips

ENTREE

choice of:

Tacos de Carnitas

homemade tortillas with pork carnitas, pico
de gallo, refritos

Chile Relleno

Poblano stuffed chicken, cheese, pipian
verde sauce, arroz a la Mexicana, refritos

Huarache de Res

large masa cake, stewed beefrefritos, napa
cabbage, pico de gallo, crema, queso
fresco

Enchiladas Vegetarianas

two enchiladas, corn, poblano, roasted potatoes,
calabacitas, tomatillo salsa, crema, arroz blanco

Dessert

Fruta Fresca

fresh fruit

Lunch Menu \$55

(Available only Thursday-Friday
11:30am - 2:30 pm)

FAMILY STYLE

Empanadas de Platano

plantain turnovers stuffed with refritos, queso
fresco

ENTREE

choice of:

Tostadas de Camarón

two tostadas, garlic shrimp, refritos, lettuce,
tomato, crema, fresca, queso fresco

Tacos de Birria

grass fed Central Texas braised lamb, queso
Oaxaca, birria broth, salsa macha, refritos, arroz

Tacos de Rajas y Papas

poblano peppers, caramelized onions, diced
potatoes, arroz blanco

Huarache de Res

large oval masa cake, stewed beef, rajas,
refritos, tomatillo salsa, crema, queso fresco

Dessert

choice of:

Sorbet

ask your server for the sorbet flavors of the day

Tres Leches

cake soaked in three milk, toasted meringue,
seasonal fruit

Lunch Menu \$65

(Available only Thursday-Friday
11:30am - 2:30 pm)

FAMILY STYLE

Taquito de Pollo

rolled fried chicken tacos, salsa albanil, queso fresco,
crema fresca, frijoles refritos

ENTREE

choice of:

Enchiladas Placeras

"deconstructed" enchiladas San Luis Potosi-style,
salsa de ajo, roasted potatoes, carrots, zucchini,
crema fresca and queso fresco

Pescado en Mole Amarillo

catch of the day, mole amarillo, baby zucchini,
cherry tomatoes, onion, broccolini

Tlayuda

oversized blue corn tortilla stuffed with grilled
steak, Oaxacan quesillo, watercress salad, salsa
de ajo

Carne Brava *

grass- fed Black Angus skirt steak, poblano peppers,
onion, salsa tarasca, refritos, arroz a la Mexicana

Dessert

choice of:

Piràmide de Chocolate

criollo chocolate and flourless bizcocho de
chocolate, with dulce de leche cream and wild
prickly pear sauce

Flan de Queso

with passion fruit sauce, candied pistachios,
strawberries and chantilly cream



Here are a few samples of our pre-fixe menus. It is very simple to select a menu. All you need to do is choose a price point. The menu can be changed custom to you and your guest's needs. Prices are subject to change depending on your modifications. The day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can be added to any menu as well.

Dinner Menu \$75
(Available only Tuesday-Sunday
3:00pm - Closed)

FAMILY STYLE

Tacos Dorados de Papa

(VG) Pan-fried potato tacos, napa cabbage, pickled onions pickled jalapenos, avocado-tomatillo salsa

Empanadas de Platano

plantain turnovers stuffed with refritos, queso fresco

ENTREE

choice of:

Tacos de Rajas y Papas

poblano peppers, caramelized onions, diced potatoes, arroz blanco

Enchiladas Vegetarianas

two enchiladas, corn, poblano, roasted potatoes, calabacitas, tomatillo salsa, crema, arroz blanco

Chile Relleno

one poblano pepper, zucchini, corn, potatoes, pipian verde sauce, arroz blanco

Dessert

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Dinner Menu \$80
(Available only Tuesday-Sunday
3:00pm - Closed)

FAMILY STYLE

Guacamole, Salsa y Totopos

guacamole, salsa, chips

Taquitos de Pollo

rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos

ENTREE

choice of:

Enchiladas Vegetarianas

two enchiladas, corn, poblano, roasted potatoes, calabacitas, tomatillo salsa, crema, arroz blanco

Callo de Hacha

pan-seared scallops, sweet corn bread, poblano sauce, sautéed spinach

Carnitas

tender slow-cooked pork, salsa Mexicana, pico de gallo, cilantro, onion, tortillas

Dessert

choice of:

Piràmide de Chocolate

criollo chocolate and flourless bizcocho de chocolate, with dulce de leche cream and wild prickly pear sauce

Flan de Queso

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Dinner Menu \$85

(Available only Tuesday-Sunday
3:00pm - Closed)

FAMILY STYLE

Guacamole, Salsa y Totopos
guacamole, salsa, chips

Tiradito de Madrigal
sliced yellowtail, mint, cucumber, lime, roasted
habanero and yellow peppers

ENTREE choice of:

Enchiladas Placeras
"deconstructed" enchiladas San Luis Potosi-style,
salsa de ajo, roasted potatoes, carrots, zucchini,
crema fresca and queso fresco

Barbacoa
marinated Central Texas lamb, slow roasted in
agave skin, onion, cilantro, tortillas

Pato en Mole Poblano
crispy duck, mole Poblano, Savory bread
pudding, calabaza puree

Camarones al Mojo de Ajo
garlic-roasted shrimp, chipotle pepper, creamy
rice, salsa macho

Dessert choice of:

Sorbet
ask your server for the sorbet flavors of the day

Tres Leches
cake soaked in three milk, toasted meringue,
seasonal fruit

Dinner Menu \$95

(Available only Tuesday-Sunday
3:00pm - Closed)

FAMILY STYLE

Ceviche de Atún
tuna, coconut milk, mango, papaya, mint,
plantain tostones

Empanadas de Colita de Res
braised oxtail empanadas, cilantro aioli

ENTREE choice of:

Carne Brava
grass- fed Black Angus skirt steak, poblano
peppers, onion, refritos, arroz, salsa
Mexicana

Chamorro de Puerco
slow-roasted pork shank, purslane, black
bean tamal, huaxmole rojo

Arroz a la Tumbada
rich, brothy rice, chicken, chorizo, shrimp,
octopus, clams

Chile Relleno
poblano pepper stuffed with corn, zucchini,
peas, served with arroz blanco, pipián verde

Dessert choice of:

Piràmide de Chocolate
criollo chocolate and flourless bizcocho de chocolate,
with dulce de leche cream and wild prickly pear
sauce

Tres Leches
cake soaked in three milk, toasted meringue,
seasonal fruit

Dinner Menu \$115

(Available only Tuesday-Sunday
3:00pm - Closed)

FAMILY STYLE

Ceviche Verde
catch of the day, avocado, cucumber, jalapeño,
olives, tomatillo, cilantro, lime juice

Tacos Dorados de Papa
(VG) Pan-fried potato tacos, napa cabbage, pickled onions pickled
jalapenos, avocado-tomatillo salsa

SECOND COURSE

Sopa Azteca
tortilla soup flavored with dried chipotle peppers and chicken

Ensalada de Temporada
Ask your server for the seasonal salad

ENTREE choice of:

Pato en Mole Poblano
crispy duck, mole Poblano, Savory bread pudding, calabaza puree

Pescado en Mole Amarillo
catch of the day, mole amarillo, baby zucchini, cherry tomatoes,
onion, broccolini

Enchiladas Placeras
"deconstructed" enchiladas San Luis Potosi-style, salsa de ajo,
roasted potatoes, carrots, zucchini, crema fresca and queso fresco

Carne Brava
grass- fed Black Angus skirt steak, poblano peppers, onion, refritos,
arroz, salsa Mexicana

Cabrito
roasted goat pulled from the bone in salsa de ajo, nopales salad,
refritos, guacamole, salsa habanero

POSTRES Choice of:

Piramide de Chocolate
criollo chocolate and flourless bizcocho de chocolate, with dulce de
leche cream and wild prickly pear sauce

Flan de Queso
with passion fruit sauce, candied pistachios, strawberries and
chantilly cream

Tres Leches
three milk cake, toasted meringue, seasonal fruit

Los Huastecos

\$20

- Taquitos de Pollo
(Small crispy chicken taquitos)
- Tacos Dorados de papa
(pan-fried potato tacos, Napa cabbage, pickled onions, avocado-tomatillo salsa)
- Huarachitos de carne y salsa
(masa boat with squash, corn, refritos, queso fresco)



Hors d'oeuvres **Packages**

Each Package
Includes Two
Pieces
of Each Item / Can
Also Be Added to
Any of Our Pre-Fixe
Menus



Los Mayas

\$25

- Coctel Campechana en cuchara
(shrimp cocktail in a spoon)
- Sopecitos de pollo con Mole
(masa pancakes topped with chicken and mole sauce)
- Quesadillas de elote y calabacitas
(small quesadillas with zucchini and corn)
- Empanada de Colita de res
(braised oxtail empanadas, cilantro aioli)



Los Mixtecas

\$30



- Tostada de guacamole
(mini tostada with guacamole and queso fresco)
- Sopecitos de Pollo en mole poblano
(masa pancakes topped with chicken in mole poblano sauce)
- Tostaditas de ceviche Verde
(mini ceviche verde tostadas)
- Tacos Dorados de papa
(pan-fried potato tacos, Napa cabbage, pickled onions, avocado-tomatillo salsa)
- Molotes de platano
(small plantain empanada)

Passed Hors
d'oeuvres
Packages
Require Three
Day Notice/ As
These Petite
Delicacies Are
Made Custom by
Hand, Just for
Your Event

Los Aztecas

\$45

- Mini taquito de langosta
(mini lobster taco)
- Tostaditas de ceviche
(mini ceviche tostadas)
- Tostada de guacamole
(mini tostada with guacamole and queso fresco)
- Taquitos de pollo
(small chicken taquitos)
- Huarachitos de carne y salsa mexicana
(masa boats topped with steak.
- Pancita de cerdo
(pork belly boneless, salsa de adobo)



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