



PRIVATE DINING

THE POST OAK HOTEL AT UPTOWN HOUSTON • [WILLIEGS.COM](http://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 5 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 ten days 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. Menus are not inclusive of banquet fee, gratuity, or sales tax. 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 opening 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. All decor must be approved prior to arrival.

### 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**

**PODIUM \$250.00**

*If not returned at the end of your event*

**BARTENDER \$175.00 (per bar)**

**Required for cash bar and events 30 guests or more**

### 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 Sales & Event Manager 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
Rosé	Sparkling

## CHAMPAGNE TOAST SELECTION

JCB No. 21 Cremant de Bourgogne

Bisot Jeio

Veuve Clicquot "Yellow Label"

Dom Pérignon Brut

## 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

G.H. Mumm

*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)*

BAR TRASH BITES \$6ea

*blackened crab, shrimp, lemon butter*

ROCKEFELLER STUFFED MUSHROOMS \$4ea

*creamed spinach, hollandaise*

TIGER PRAWN DUMPLINGS \$5ea

*Thai chili oil sauce*

MINI NEW ORLEANS CRAB CAKES \$7ea

*Jumbo lump crabmeat, Cajun breading, remoulade*

SEAFOOD STUFFED MUSHROOMS \$5ea

*Crab stuffing*

BACON WRAPPED SHRIMP \$6ea

*Jack cheese, jalapeño, chipotle maple*

MISO TENDERLOIN BEEF SKEWERS \$8ea

*Miso mustard sauce*

THAI CHICKEN SKEWERS \$4ea

*Thai peanut sauce*

FRIED OYSTERS \$5ea

*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 \$8ea

*Atomic cocktail sauce*

TOMATO BRUSCHETTA \$3ea

*Diced tomatoes, parmesan basil, toasted crostini, balsamic reduction*

DEVILED EGGS \$3ea

*Pickled red jalapeño, green sriracha aioli*

OYSTERS 1/2 SHELL mkt price

*Cocktail sauce, atomic horseradish, mignonette*

SNAPPER CEVICHE SHOOTERS \$5ea

*Lime juice, pico de gallo*

BLOODY MARY OYSTER SHOOTERS \$5ea

*Lemon juice, zing zang, celery*

HAMACHI CRUDO \$6ea

*Wasabi ponzu*

POST OAK ROLL \$4ea

*Hamachi, crab mix, tempura shrimp, gochujang aioli, cucumber, avocado*

SPICY TUNA ROLL \$4ea

*Cucumber, avocado, eel sauce*

MINI CRAB LOBSTER ROLL \$7ea

*Maine style lobster & crab salad*

GREEK SKEWERS \$3ea

*Feta, cucumber, tomato, Kalamata olive, balsamic*

CRAZY SHRIMP ROLL \$4ea

VEGGIE ROLL \$4ea

*cucumber, avocado, cream cheese, green aioli*

*\*Price is per piece*



# DISPLAYS & MORE

## ROASTED & GRILLED OYSTER BAR

*\$38 per dozen - Minimum of 1 dozen each*

FRENCH QUARTER  
*Garlic butter, parmesan gratin*

BOURBON STREET  
*Crab mix*

ROCKEFELLER  
*Creamed spinach, pernod, bacon, hollandaise*

JERSEY SHORE  
*Casino style*

## KNIFE & FORK

*Serves 25 guests - Requires a carving station*

(CARVING STATION \$100)

BEEF TENDERLOIN \$500  
*Au-jus, creamy horseradish*

N.Y. STRIP \$600  
*Au-jus, creamy horseradish*

RIBEYE \$600  
*Au-jus, creamy horseradish*

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

## FRUIT & CHEESE DISPLAYS

*Fresh, seasonal*

LARGE \$175  
*(Serves 35-50 guests)*

SMALL \$100  
*(Serves 15-30 guests)*

## CHARCUTERIE

*Artisan cured meats, assorted pickles,  
accoutrements*

LARGE \$250  
*(Serves 25-50 guests)*

SMALL \$150  
*(Serves 15-20 guests)*

## SWEET MINIS

\$150  
*(Choice of Two - 25 pieces per choice)*

CROISSANT BREAD PUDDING  
BLUEBERRY CHEESECAKE  
FLOURLESS CHOCOLATE BROWNIES

LOBSTER TAIL *mkt ea.*

KING CRAB *mkt per lb*

## 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  
GRILLED SHRIMP  
6 OZ FILET MIGNON

## 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*

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**\$55 PER PERSON**

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

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



# LUNCH MENU SUBSTITUTIONS

## SOUP/SALAD

GREEK SALAD \$2pp  
CHEF'S GARDEN SALAD \$2pp  
GREEN GODDESS \$2pp  
ROASTED CAULIFLOWER & KALE \$2pp  
SHRIMP GUMBO \$3pp  
SEAFOOD GUMBO \$3pp  
LOBSTER BISQUE \$3pp

## ENTRÉE

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

## SIDES

BRUSSELS, BACON & APPLE \$2pp  
CHARRED ASPARAGUS \$3pp  
CRAB FRIED RICE \$10pp  
WHITE CHEDDAR MAC & CHEESE \$2pp

## DESSERT

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

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## **\$75 PER PERSON**

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

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# DINNER MENU SUBSTITUTIONS

## STARTER

BACON WRAPPED SHRIMP \$6pp

CRAB CAKE (1 each) \$10pp

## SOUP/SALAD

GREEK SALAD \$2pp

CHEF'S GARDEN SALAD \$2pp

GREEN GODDESS \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

SHRIMP GUMBO \$3pp

SEAFOOD GUMBO \$3pp

LOBSTER BISQUE \$3pp

## ENTRÉE

BLACKENED SEA SCALLOPS \$10pp

GULF SNAPPER CHARLIE \$10pp

GULF SNAPPER MELISSA \$14pp

CAB NEW YORK STRIP 14 OZ \$8pp

CAB RIBEYE 16 OZ \$8pp

## ADD ON *(Paired with Entree Selection)*

SEARED SCALLOP \$9pp

JUMBO LUMP CRABMEAT \$10pp

GRILLED SHRIMP \$3ea

## SIDES

BRUSSELS, BACON & APPLE \$2pp

CHARRED ASPARAGUS \$3pp

CRAB FRIED RICE \$10pp

WHITE CHEDDAR MAC & CHEESE \$2pp

## DESSERT

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*

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# BREAKFAST BUFFET

## CONTINENTAL BREAKFAST

*\$38 per person*

ASSORTED DANISH

*(2 per person)*

*Served with butter and preserves*

YOGURT & GRANOLA

FRESHLY SLICED FRUIT

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

## TEXAS BREAKFAST

*\$48 per person*

FARM FRESH SCRAMBLED EGGS

CHICKEN & APPLE SAUSAGE & APPLEWOOD SMOKED BACON

ASSORTED DANISH

*(2 per person)*

FRESHLY SLICED FRUIT

ROASTED BREAKFAST POTATOES

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

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