

# Hugo's



On behalf of James Beard Award-winning Chef Hugo Ortega and our expert staff, thank you for your interest in hosting your special event at Hugo's.

Our restaurant is conveniently located at 1600 Westheimer in the heart of Montrose. Hugo's is an excellent location to hold your birthday celebrations, rehearsal dinners, baby showers, graduations, company parties, holiday parties, happy hours, and more!

*We also offer offsite catering!*

To inquire, please visit our Private Dining & Catering page on our website or reach out directly to our Banquet Coordinator during the hours below.



**Jennifer Castillo**

Banquet Coordinator

Tuesday – Sunday, 10am to 4pm

[Jennifer@hugosrestaurant.net](mailto:Jennifer@hugosrestaurant.net)

## Hugo's – Regional Mexican Cuisine

Award-winning Hugo's celebrates the food, drink, and culture of Chef Hugo Ortega's homeland. His namesake restaurant features dishes from across Mexico, both traditional and modern creations, all made in by hand in time-honored tradition, everything from masa, tortillas, mole, cheeses and our signature Mexican chocolate.

The perfect complement to our cuisine is our selection of spirits, wine and beer. We offer an extensive variety of tequilas, mezcals, Mexican and global wines and award-winning specialty cocktails with Mexican flair, including the famous signature Hugorita. We also offer Mexican beverages such as aguas frescas, chocolate caliente and café de olla, among others.

The food and drink combined with our professional service ensure that your event will be a memorable one, whether at Hugo's or an offsite location. ***Buen Provecho!***

### Special Touches

We can happily assist with special touches for your event such as flowers, balloons, or specialty linens. We can also arrange for audio/visual equipment such as microphones, speakers, projectors and screens.

You may decorate the room for your event, however we ask that you do not use small confetti or glitter or attach anything that will cause damage to the walls. We will arrange an arrival time in advance to make sure the space is ready for you!

### Payment

The balance of payment is expected in full at the end of your party. We accept Visa, MasterCard, American Express, Discover, as well as cash. No separate checks.

## Menu Guidelines

- A la carte functions have a maximum of 20 guests, particularly on weekends
- For parties of more than 20 guests, we require a pre fixe menu with 2-5 options for main course, allowing us to provide the best quality and service. You can find sample menus in this packet.
- We can customize the menu to your individual tastes and needs, including:
  - Vegetarian and vegan options
  - Buffet-style
- Food and beverage selections must be submitted at least 10 days prior to the event.
- Outside food and beverages are not permitted, except for specialty cakes with prior notice and approval
- Menus will be printed on Hugo's stationary unless otherwise noted. We will happily insert your company logo and/or event title to the menus.

## Beverages & Drinks

We will assist in the beverage planning for your event providing suggestions that best complement your customized menu. For larger events, a mini bar can be created with a variety of signature cocktails, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Open bar option is available for smaller events, drinks priced at \$17 and under. Beverages charged based on consumption, meaning you will only be billed for drinks ordered during your event.

## Reservations & Minimums

Generally, a credit card is required to secure the reservations and will only be charged if cancellation terms are not met. Guaranteed guest count is due **at least 3 days** prior to the event. Exceptions:

- Deposit required for Zoila Room
- For buyouts, deposit for half of the food and beverage minimum requested.
- Any event cancelled within 48 hours of the date will forfeit deposit and pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.
- **Food and beverage prices vary during holidays and major events**

We do not charge fees for a private area. We ask that you meet the applicable minimums for food & beverages, excluding tax, gratuity, specialty linens and 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.** (Excludes Sunday Brunch and Holidays.)

### Parking Options

For large parties, host can arrange for valet service:

- 20-40 people: \$150
- 41-60 people: \$200
- 61-80 people: \$300
- 81-100 people: \$400

For buyouts, valet service pricing:

- 101-150 people: \$550
- 150-200 people: \$600

## **West Wing**

Accommodates 30 seated, 40 standing  
Semi-private space located on far west side of the restaurant.  
We use dividers to provide as much privacy as possible

### **Food & Beverage Minimums**

#### **LUNCH**

Thursday & Friday | 11:30am – 3pm: \$500

#### **BRUNCH**

Saturday | 11am – 3pm: \$1,250  
(not available Sundays)

#### **DINNER**

Tuesday & Wednesday | 3 – 9pm: \$1,200  
Thursday (3 – 9pm) & Friday (3 – 11pm): \$ 1,500  
Saturday | 3 – 11pm: \$2,500  
Sunday | 3 – 9pm: \$1,500

#### **Holidays & Major Events**

*Food and beverage minimum varies*  
(World Cup, Valentine's Day, Easter, Cinco de Mayo,  
Father's Day, Christmas Eve and New Year's Eve)

\*Setup Fee: \$40

*Minimums do not include taxes, fees and gratuity*



## East Wing

Accommodates 40 seated, 50 standing  
Semi-private space near the main entrance.  
We use dividers to provide as much privacy as possible.

### Food & Beverage Minimums

#### LUNCH

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

#### BRUNCH

Saturday | 11am – 3pm: \$2,000

Sunday (2-hour time limit)

10am – 12pm or 1 – 3pm: \$3,000

(not available on Easter or Mother's Day)

#### DINNER

Tuesday & Wednesday | 3 – 9pm: \$2,000

Thursday (3 – 9pm) & Friday (3 – 11pm): \$3,000

Saturday | 3 – 11pm: \$3,500

Sunday | 3 – 9pm: \$2,000

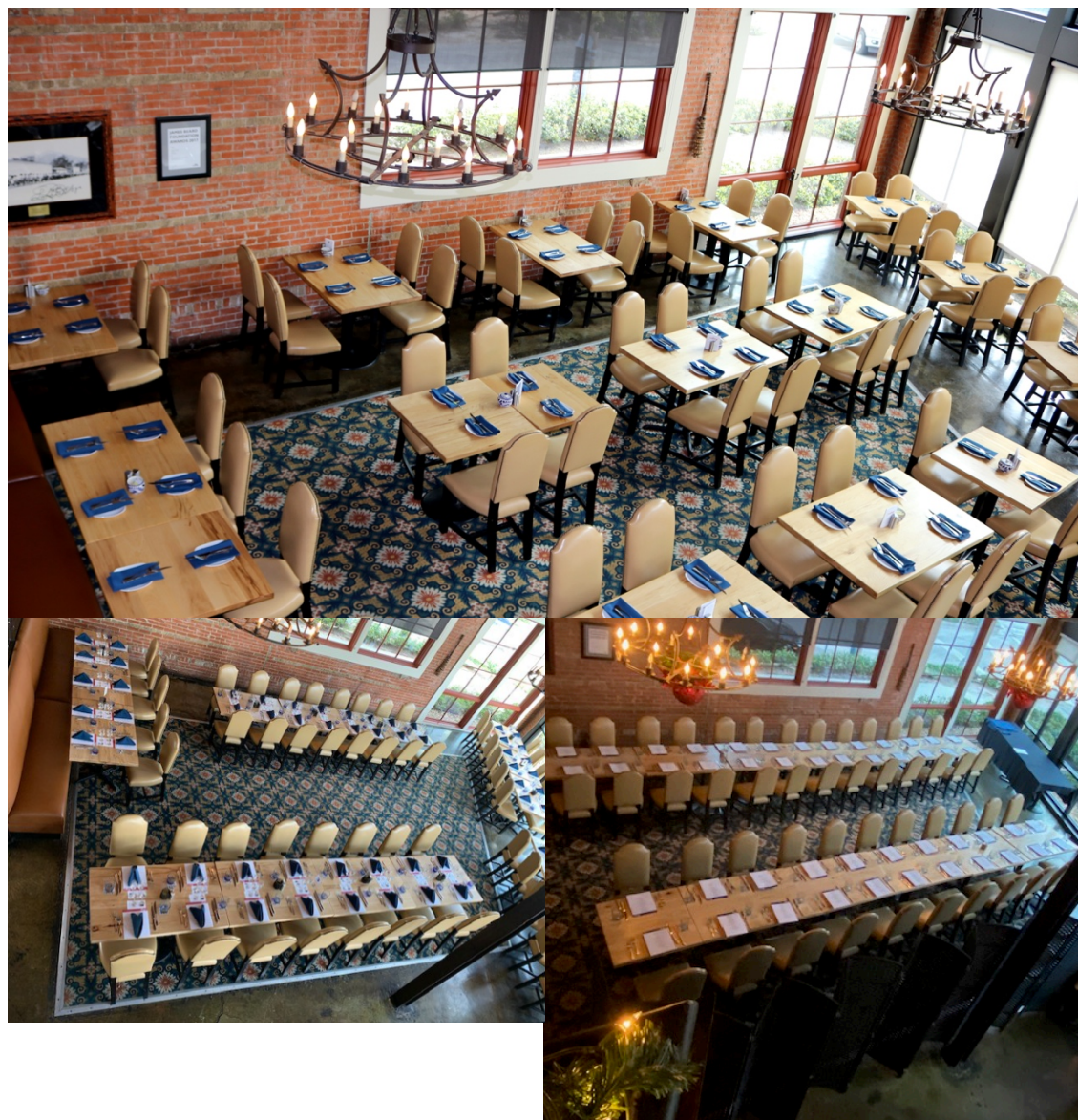
#### Holiday & Major Events

*Food and beverage minimum varies*

(World Cup, Valentine's Day, Cinco de Mayo,  
Father's Day, Christmas Eve and New Year's Eve)

\*Setup Fee \$50

*Minimums do not include taxes, fees and gratuity*



## Zoila Room

Accommodates 80 seated, 90 standing  
Private room located on the far west side

### Food & Beverage Minimums

#### LUNCH

Thursday & Friday | 11:30am – 3pm: \$1,500

#### BRUNCH

Saturday | 11am – 3pm: \$3,500

Sunday (2-hour time limit)

10am – 12pm or 1 – 3pm: \$5,000

#### DINNER

Tuesday | 3 – 9pm: \$3,000

Wednesday & Thursday | 3 – 9pm: \$4,500

Friday & Saturday | 3 – 11pm: \$6,000

Sunday | 3 – 9pm: \$4,000

#### Holiday & Major Events

*Food and beverage minimum varies*

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

#### Optional Audio Visual:

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

\*Setup Fee: \$100

*Minimums do not include taxes, fees, rentals and gratuity*



## Zoilita Space

Accommodates 36 seated, 40 standing

Zoila Room can be divided in half for a semi-private event (back half)

*Includes our outdoor patio!*

### Food & Beverage Minimums

#### LUNCH

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

#### BRUNCH

Saturday | 11am – 3pm: \$1,750

Sunday (2-hour time limit)

10am – 12pm or 1 – 3pm: \$2,500

#### DINNER

Tuesday | 3 – 9pm: \$2,000

Wednesday & Thursday | 3 – 9pm: \$2,250

Friday & Saturday | 3 – 11pm: \$3,000

Sunday | 3 – 9pm: \$2,000

#### Holiday & Major Events

*Food and beverage minimum varies*

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

\*Setup Fee: \$75

Minimums **do not** include taxes, fees and gratuity



## Restaurant Buyout

Accommodates 160 seated, 200 standing  
1 hour set-up, 3 hours service, 1 hour clean-up

### Food & Beverage Minimums

#### **BRUNCH**

Saturday | 11am – 3pm: \$15,500  
Sunday | 10am – 3pm: \$20,500

#### **LUNCH**

Thursday | 11:30 am – 3pm: \$10,000  
Friday | 11:30am – 3pm: \$15,000

#### **DINNER**

Tuesday & Wednesday | 3 – 9pm: \$20,000  
Thursday | 3 – 9pm: \$25,000  
Friday | 3 – 11pm: \$30,000  
Saturday | 3 – 11pm: \$35,000  
Sunday | 3 – 9pm: \$25,000

#### **Holiday & Major Events**

*Food and beverage minimum varies*

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

\*Linen fee: \$300

\*Setup Fee: \$350

*Minimums **do not** include taxes, fees, and gratuity*



**PRIX FIXE MENUS**

Create your ideal event menu or choose from ours—  
tailored to your budget, theme, and dietary needs.

*Brunch pre-fixe menus available Saturdays  
11:30am – 3pm.*

**Brunch Menu \$47**

**FAMILY-STYLE APPETIZERS**

**Guacamole, Salsa y Totopos (V)**

**Taquitos de Pollo**

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

**ENTREE**

**Chilaquiles**

totopos bathed in tomatillo salsa, chicken, crema, queso fresco, onion, sunny-side-up eggs

**Tacos de Birria**

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

**Huevos Poblanos (V)**

poached eggs, sweet cornbread, roasted potatoes, asparagus, squash, creamy poblano sauce

**Tacos de Camarón**

shrimp, refritos, napa cabbage, pico de gallo, crema, queso fresco

**DESSERT**

**Helado**

sorbet of the day

**Churros**

ice cream of the day

**Brunch Menu \$57**

**FAMILY-STYLE APPETIZERS**

**Taquitos de Pollo**

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

**Campechana**

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

**ENTREE**

**Enchiladas Vegetarianas (V)**

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

**Tacos de Camarón**

shrimp, refritos, napa cabbage, pico de gallo, crema, queso fresco

**Huevos Rancheros\***

crisp corn tortillas, grilled steak, refritos, salsa ranchera, queso cotija, onion, sunny-side-up eggs

**Chilaquiles**

totopos bathed in tomatillo salsa, chicken, crema, queso fresco, onion, sunny-side-up eggs

**DESSERT**

**Helado**

sorbet of the day

**Flan de Queso**

passion fruit sauce, candied pistachios, strawberries, Chantilly cream

**Brunch Menu \$67**

**FAMILY-STYLE APPETIZERS**

**Taquitos de Pollo**

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

**Campechana**

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

**Guacamole, Salsa y Totopos (V)**

**ENTREE**

**Carne Brava**

Black Angus skirt steak, poblano peppers, onion, salsa Mexicana, refritos, arroz, corn tortillas

**Huevos Poblanos (V)**

poached eggs, sweet cornbread, roasted potatoes, asparagus, squash, creamy poblano sauce

**Chilaquiles**

totopos bathed in tomatillo salsa, chicken, crema, queso fresco, onion, sunny-side-up eggs

**Tacos de Pescado Estilo Baja**

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

**Enchiladas del Dia**

enchilada of the day

**DESSERT**

**Helado**

sorbet of the day

**Tres Leches**

cake soaked in three milk, toasted meringue, seasonal fruit

## **SUNDAY BRUNCH BUFFET**

*(2-hour time limit)*

10:00 am-12:00pm

1:00pm-3:00pm

*Live music 11am – 2pm*

Hugo's invites guests to enjoy Chef Hugo Ortega's beloved Mexican Brunch Buffet, a vibrant celebration of authentic regional cuisine. The abundant spread features fresh ceviches, housemade tamales, enchiladas, chile rellenos, and antojitos hot off the comal. Guests can savor traditional favorites like chilaquiles and huevos rancheros, along with rotating seasonal specialties and classic Mexican comfort dishes—all crafted from scratch, including the masa, cheeses, salsas, and rich, complex moles.

Pastry Chef Ruben Ortega presents a generous display of pan dulce, freshly baked breads, cookies, and traditional desserts including tres leches, flan, churros, and more, as well as fresh fruit and other brunch favorites. Even the chocolate featured in desserts and beverages is made from scratch in house, reflecting the restaurant's deep commitment to authentic Mexican cuisine.

To complete the experience, guests can enjoy handcrafted brunch cocktails and margaritas, fresh squeezed juices, Mexican coffee, and rich hot chocolate—making brunch at Hugo's a lively and flavorful weekend tradition rooted in tradition and craftsmanship.

\$48 per person / \$17 per child (12 and under)  
plus beverage, tax, and gratuity

## **Dinner Menu \$78**

### **FAMILY-STYLE APPETIZERS**

#### **Empanadas de Plátano**

plantain turnovers stuffed with refritos,  
queso fresco, crema

#### **Taquitos de Pollo**

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

### **ENTRÉE**

#### **Carnitas**

tender slow-cooked pork, salsa mexicana,  
pico de gallo, cilantro, onions, corn tortillas

#### **Camarones al Mojo de Ajo**

garlic roasted shrimp, chipotle pepper,  
creamy rice, salsa macha

#### **Carne Brava**

Black Angus skirt steak, poblano peppers, onion,  
refritos, arroz, salsa Mexicana, corn tortillas

#### **Huarache (V)**

large oval masa cake, wild mushrooms, rajas, refritos,  
pipian verde, crema, queso fresco

#### **Enchiladas del Dia**

enchiladas of the day

### **DESSERT**

#### **Tres Leches**

cake soaked in three milk, toasted meringue,  
seasonal fruit

#### **Flan de Queso**

passion fruit sauce, candied pistachios, strawberries,  
Chantilly cream

## Dinner Menu \$88

### FAMILY-STYLE APPETIZERS

#### **Campechana**

shrimp, octopus, tomato, cucumber, avocado,  
red onion, serrano, lime

#### **Taquitos de Pollo**

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

### ENTREE

#### **Barbacoa**

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

#### **Carne Brava**

Black Angus skirt steak, poblano peppers, onion,  
refritos, arroz, salsa Mexicana, corn tortillas

#### **Pescado Encamisado**

Red fish on the half shell, housemade adobo,  
frijoles de la olla, radish, lime, salsa de tomatillo  
tatemada, corn tortillas

#### **Enchiladas Placeras (V)**

“deconstructed” enchiladas San Luis Potosi-  
style, salsa de ajo, roasted potatoes, carrots,  
zucchini, crema, queso fresco

### DESSERT

#### **Churros Rellenos**

filled with dulce de leche, ice cream of the day

#### **Tres Leches**

cake soaked in three milk, toasted meringue,  
seasonal fruit

## Dinner Menu \$98

### FAMILY-STYLE APPETIZERS

#### **Empanadas de Colita de Res**

braised oxtail empanadas, cilantro aioli

#### **Ceviche de Atún**

yellowfin tuna, kiwi, mango, avocado,  
pomegranate, mint, serrano, totopos

### ENTREE

#### **Carne Brava**

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

#### **Pescado Encamisado**

red fish on the half shell, housemade adobo, frijoles  
de la olla, radish, lime, salsa de tomatillo tatemada,  
corn tortillas

#### **Costilla de Res**

short ribs braised in mole pasilla, black rice,  
roasted mushrooms

#### **Callo de Hacha**

pan-seared scallops, sweet cornbread,  
poblano sauce, sautéed spinach

#### **Chile Relleno (V)**

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

### DESSERT

#### **Piràmide de Chocolate**

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

#### **Crepas on Cajeta**

caramel-filled crepes, dulce de leche ice cream,  
candied pecans, mango

## Dinner Menu \$120

### FAMILY-STYLE APPETIZERS

#### **Ceviche Verde**

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

#### **Taquitos de Pollo**

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

#### **Tacos Dorados de Papa (V)**

pan-fried potato tacos, napa cabbage, pickled onion,  
pickled jalapeño, avocado-tomatillo salsa

### ENTREE

#### **Pato**

crispy duck, mole cornbread, sweet potato purée,  
mole poblano

#### **Pescado en Mole Amarillo**

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

#### **Costillas de Borrego \***

grilled rack of lamb, chopped potatoes & herbs,  
salsa de perejil

#### **Carne Asada \***

14 oz prime ribeye, herbed mashed potatoes,  
mole pasilla

#### **Callo de Hacha**

pan-seared scallops, sweet cornbread,  
poblano sauce, sautéed spinach

#### **Enchiladas de Vegetales (V)**

corn, poblano, roasted potatoes, Mexican squash,  
Chihuahua cheese, crema, tomatillo salsa, arroz

### DESSERT

#### **Piramide de Chocolate**

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

#### **Cre moso de Queso Crema**

cheesecake cremeux, coconut cream, strawberries,  
pineapple, yuzu

## Lunch Menu \$45

Available Thursday & Friday | 11:30am – 3 pm

### FAMILY-STYLE APPETIZERS

#### **Guacamole, Salsa y Totopos**

#### **Taquitos de Pollo**

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

### ENTREE

#### **Tacos de Camarón**

shrimp, refritos, Napa cabbage, pico de gallo, crema, queso fresco

#### **Chile Relleno**

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

#### **Tacos de Birria**

Central Texas braised lamb, quesillo, consomé, salsa macha, refritos, arroz

#### **Enchiladas de Vegetales (V)**

corn, poblano, roasted potatoes, Mexican squash, tomatillo salsa, crema, arroz blanco

### DESSERT

#### **Helado**

sorbet of the day

#### **Flan de Queso**

passion fruit sauce, candied pistachios, strawberries, Chantilly cream

## Lunch Menu \$55

### FAMILY-STYLE APPETIZERS

#### **Empanadas de Platano**

plantain turnovers stuffed with refritos, queso fresco

#### **Campechana**

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

### ENTREE

#### **Tacos de Pescado Estilo Baja**

crispy fish tacos, napa cabbage, pico de gallo, chipotle mayo, refritos

#### **Carnitas**

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

#### **Huarache (V)**

large oval masa cake, wild mushrooms, rajas, refritos, pipian verde, crema, queso fresco

#### **Tlayuda de Res**

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

### DESSERT

#### **Helado**

sorbet of the day

#### **Tres Leches**

cake soaked in three milk, toasted meringue, seasonal fruit

## Lunch Menu \$65

### FAMILY-STYLE APPETIZERS

#### **Ceviche Verde**

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

#### **Taquitos de Pollo**

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

#### **Guacamole, Salsa y Totopos**

### ENTREE

#### **Pollo Asado**

roasted half-chicken, salsa de perejil, skewered potatoes, braised cabbage

#### **Carne Brava**

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

#### **Tacos de Pescado Estilo Baja**

crispy fish tacos, napa cabbage, pico de gallo, chipotle mayo, refritos

#### **Enchiladas de Vegetales (V)**

corn, poblano, roasted potatoes, Mexican squash, tomatillo salsa, crema, arroz blanco

### DESSERT

#### **Churros Rellenos**

filled with dulce de leche, ice cream of the day

#### **Flan de Queso**

passion fruit sauce, candied pistachios, strawberries, Chantilly cream

#### **Tres Leches**

cake soaked in three milk, toasted meringue, seasonal fruit

### Los Nahuatl (V) \$30

- Quesadillas de elote y calabacitas (quesadillas with zucchini & corn)
- Coctel de Vegetales (vegetable cocktail)
- Sopecitos de Vegetales (masa bites with vegetables in salsa paloma)

### Los Huastecos \$45

- Taquitos de Pollo (crispy rolled chicken tacos)
- Tacos Dorados de Papa (pan-fried potato tacos)
- Coctel Campechana (shrimp cocktail)
- Huarachitos de Carne y Salsa Mexicana (mini masa boats with steak and salsa)

### Los Mayas \$50

- Coctel Campechana (shrimp cocktail)
- Sopecitos de Pollo con Mole (masa bites with chicken in mole)
- Quesadillas de Huitlacoche (small mushroom quesadillas)
- Empanadas de Colita de Res (braised oxtail empanadas)
- Chalupita de Guacamole (mini tostadas with guacamole)

### Los Mixtecas \$60

- Tostada de Guacamole (mini guacamole and queso fresco tostada)
- Sopecitos de Cachete de Res en Mole Pasilla (masa bite with beef in mole poblano)
- Tostaditas de Ceviche Verde (mini ceviche verde tostadas)
- Coctel de Pulpo en Chalupita (octopus cocktail on crispy tortilla)
- Huarachitos de Carne y Salsa Mexicana (masa bites with steak and salsa)
- Empanadas de Platano (plantain turnovers stuffed with refritos, queso fresco, crema)

### Passed Bites Packages

Each package includes two pieces of each item per person

They can be added to any of our pre fixe menus

All passed bites packages must be finalized 3 days prior to your event

### Los Aztecas \$70

- Mini Taquito de Langosta (mini lobster taco)
- Tostaditas de Campechana (shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime on crispy tortilla)
- Costillas de Borrego (lamb lollipops)
- Taquitos de Pollo (crispy rolled chicken tacos)
- Huarachitos de Elote y Calabacita (masa bites with zucchini and corn)
- Pancita de Cerdo (pork belly, salsa de adobo)
- Tamalito de Frijol (mini bean tamal in mole)

*Last update April 2026*