



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

### **Post Oak 2 – (430 SQ FT)**

Accommodates 30 Guests.

### **The Atrium – (380 SQ FT)**

Accommodates up to 28 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 14 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     |
| Crown Royal           | 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  
Casamigos Silver Tequila  
Zaya Rum

## ASSORTED BEERS

*Priced Individually*



# DINING WINE & DRINK SELECTIONS

## WINE SELECTIONS

\$65.00 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

Wine selections subject to change. Sommelier available to personalize your wine selections



## 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*

*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*



# HOT HOR D'OEUVRES

## **May be Passed or Displayed**

*(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*

BOURBON GLAZED MEATBALLS \$3ea  
*Pork and Beef with bourbon glaze*

BITS AND PIECES BITES \$3ea  
*Crispy Snapper with house-made  
remoulade, pickled jalapeno*

BANG BANG SHRIMP BITES \$4ea  
*Tempura fried rock shrimp,  
dynamite sauce*

SEABASS BITES \$6ea  
*Ponzu Syrup, mango puree, pistachios*

CRISPY FISH SLIDER \$6ea  
*Crispy Fish, house-made remoulade,  
pickled red onion, coleslaw*

MINI BURGER SLIDER \$5ea  
*Cheddar Cheese, lettuce,  
tomato, pickle*

*\*Price is per piece*



# COLD HOR D'OEUVRES

## **May be Passed or Displayed**

*(Minimum 25 pieces of each item)*

SPICY YELLOWTAIL SUSHI ROLL \$4ea  
*lemon, spicy aioli, cucumber, tempura crunch*

TUNA POKE TACO \$4ea

LOUISIANA BOILED SHRIMP COCKTAIL \$8ea  
*Atomic cocktail sauce*

TOMATO BRUSCHETTA \$3ea  
*Diced tomatoes, parmesan basil, toasted crostini, balsamic reduction*

DEVILED EGGS \$4ea  
*Pickled red jalapeño, green sriracha aioli*  
*Add Bang Bang Shrimp garnish +\$1*

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

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

*Minimum of 1 dozen each*

FRENCH QUARTER \$42 per dozen  
*Garlic butter, parmesan gratin*

BOURBON STREET \$44 per dozen  
*Crab mix*

ROCKEFELLER \$42 per dozen  
*Creamed spinach, pernod, bacon, hollandaise*

CAJUN COWBOY \$44 per dozen  
*Bourbon bacon, Cajun brown butter, jalapeño pepper*

## KNIFE & FORK

*Serves 25 guests - Requires a carving station*

(CARVING STATION \$100)

BEEF TENDERLOIN \$600  
*Au-jus, creamy horseradish*

N.Y. STRIP \$650  
*Au-jus, creamy horseradish*

RIBEYE \$600  
*Au-jus, creamy horseradish*  
*(Add petite rolls \$1 pp or garlic bread \$2pp)*

## SMOKED SALMON DISPLAY

\$600

*With assorted breads & cream cheese*  
*(Serves 30 guests)*

## HUMMUS & CRUDITÉ PLATTER

SMALL \$75  
*(Serves 15-20 guests)*

LARGE \$100  
*(Serves 25-50 guests)*

## FRUIT & CHEESE DISPLAYS

*Fresh, seasonal*

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

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

## CHARCUTERIE

*Artisan cured meats, assorted pickles, accouterments*

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

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

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

## SWEET MINIS

\$150

*(Choice of Two - 25 pieces per choice)*

CROISSANT BREAD PUDDING

BLUEBERRY CHEESECAKE

FLOURLESS CHOCOLATE BROWNIES

## CUSTOM CAKES

*MKT price*

*Chef created cake of choice depending on size, flavor, etc.*

## FRESHLY BAKED CHOCOLATE CHIP COOKIES

\$2 each

*Minimum order 50 pieces*



# 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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## **\$65 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

CAESAR SALAD \$2pp

ICEBERG WEDGE \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

SHRIMP GUMBO \$3pp

SEAFOOD GUMBO \$3pp

LOBSTER BISQUE \$3pp

## ENTRÉE

BLACKENED SEA SCALLOPS \$12pp

GULF SNAPPER CHARLIE \$14pp

GULF SNAPPER MELISSA \$14pp

8OZ FILET \$11pp

CAB NEW YORK STRIP 14 OZ \$14pp

CAB RIBEYE 16 OZ \$12pp

VEGETARIAN PASTA \$2pp

VEGAN TOFU & STIR-FRY SAUTÉE \$4pp

## 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*

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# 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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## **\$85 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.



# DINNER MENU SUBSTITUTIONS

## STARTER

BACON WRAPPED SHRIMP \$6pp

CRAB CAKE (1 each) \$10pp

THAI CHICKEN SKEWER \$2pp

## SOUP/SALAD

GREEK SALAD \$2pp

CAESAR SALAD \$2pp

ICEBERG WEDGE \$2pp

ROASTED CAULIFLOWER & KALE \$2pp

SHRIMP GUMBO \$3pp

SEAFOOD GUMBO \$3pp

LOBSTER BISQUE \$3pp

## ENTRÉE

BLACKENED SEA SCALLOPS \$12pp

GULF SNAPPER CHARLIE \$14pp

GULF SNAPPER MELISSA \$14pp

CAB NEW YORK STRIP 14 OZ \$14pp

CAB RIBEYE 16 OZ \$12 pp

VEGETARIAN PASTA \$3pp

## SIDES

BRUSSELS, BACON & APPLE \$2pp

CHARRED ASPARAGUS \$3pp

CRAB FRIED RICE \$10pp

WHITE CHEDDAR MAC & CHEESE \$2pp

## DESSERT

FLOURLESS BROWNIE WITH  
CHOCOLATE GANACHE \$2pp

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

*Seared Scallop — Additional \$12 per piece*

*Jumbo Lump Crabmeat — Additional \$12 per person*

*Grilled Shrimp — \$4 each*

*Oyster Bar Trash Topping — Additional \$13 per person*

*King Crab Scampi Topping — Additional \$18 per person*

*Grilled Lobster Tail — \$30 each*

*Buffet style — Additional \$5 per person*

*\*Buffet options available upon request*

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# BREAKFAST BUFFET

## TEXAS BREAKFAST

*\$50 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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