



AN ENCHANTING CELEBRATION

PRIVATE HOLIDAY EDITION





THE ULTIMATE

Holiday Experience

CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

FESTIVE DÉCOR & DETAILS

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

INTERACTIVE ELEMENTS

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

HOLIDAY CATERING

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether it's our Caramel Chocolate Popcorn, Truffles, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

THE LIQUID CHEER



Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun. Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



THE WINE WHISPERER



Elevate your event with a personalized wine tasting experience led by our expert sommelier. Thoughtfully designed for private groups, this immersive journey highlights rare and boutique wines from around the world, each hand-selected to reflect your group's unique tastes, and preferences. Whether you're celebrating a special occasion or simply seeking a more interactive dining experience, our sommelier will guide your group through a curated lineup, offering insight into regions, producers, and pairing philosophies. From selecting the perfect bottle to complement your meal to exploring hidden gems from our extensive wine list, this experience is both educational and enjoyable, transforming wine into a shared story told through each pour.



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

DEVEILED 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

\$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

\$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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