



Banquet Information

BANQUET FACILITIES

We have several options for your banquet room needs:

- **The Post Oak Room** 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. It has a separate entry as well as private restrooms and is fully enclosed to ensure complete privacy.
- **The Wine Room** will accommodate up to 40 guests for a seated dinner or can be arranged for a variety of functions. The room is set up for all your audio and visual needs.
- **The Board Room** will accommodate up to 12 guests around an elegant conference table, perfect for any business lunch, dinner or a more intimate gathering.

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 one week 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. A 20% service charge will be added to all food and beverages items purchased. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen.

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.

DEPOSITS

A deposit may be required at the time of booking. Should a deposit be required, it will be applied to your final bill.

GUARANTEES

Willie G's requires a guaranteed number of guests four 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.

PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the function. Willie G's accepts cash, company checks and credit cards.

*If you have any questions or would like to discuss other menu options,
please call the Banquet Coordinator, at 713-840-7190.*



Atchafalaya Lunch Menu \$19.99

Available from 11:00am - 4:00pm

CHOICE OF STARTER

Shrimp Gumbo

Garden Salad

Caesar Salad

CHOICE OF ENTRÉE

Atchafalaya Blackened Catfish

Cajun style seasoned catfish filet served with lemon butter, green beans and red skin mashed potatoes

Grilled Chicken Fettuccini

served with creamy Alfredo, mushrooms, tomatoes and green onions

Fried Shrimp (6)

served with french fries

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



Acadiana Lunch Menu \$24.99

Available from 11:00am - 4:00pm

CHOICE OF STARTER

Shrimp Gumbo

Caesar Salad

CHOICE OF ENTRÉE

Acadiana Blackened Redfish

served with Cajun lemon butter, green beans
and red skin mashed potatoes

Char-grilled Chicken Breast

served with green beans and red skin mashed potatoes

Fried Seafood Trio

catfish, stuffed crab and shrimp served with French fries

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



St. Charles Dinner Menu \$29.99

Available all day

CHOICE OF STARTER

Seafood Gumbo

Garden Salad

Caesar Salad

CHOICE OF ENTRÉE

St. Charles Mahi Mahi

served with Cajun lemon butter, green beans and red skin
mashed potatoes

Grilled Chicken and Mushrooms

served with green beans and red skin mashed potatoes

Grilled Shrimp (8)

served with green beans and red skin mashed potatoes

Fried Gulf Shrimp (8)

served with French fries

CHOICE OF DESSERT

New York Style Cheesecake

Key Lime Pie

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



French Quarter Dinner Menu \$36.99

Available all day

FIRST COURSE

Fried Calamari

CHOICE OF SECOND COURSE

Shrimp Gumbo

Chicken & Sausage Gumbo

Caesar Salad

House Chopped Salad

CHOICE OF ENTRÉE

Blackened Redfish Etouffee

topped with crawfish etouffee, served with green beans and red skin mashed potatoes

Grilled Chicken and Mushrooms

served with green beans and red skin mashed potatoes

Grilled Shrimp (8)

served with green beans and red skin mashed potatoes

Fried Gulf Shrimp (8)

served with French fries

CHOICE OF DESSERT

New York Style Cheesecake

Key Lime Pie

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



Lafayette Dinner Menu \$43.99

Available all day

CHOICE OF FIRST COURSE

Shrimp Gumbo

Chicken & Sausage Gumbo

CHOICE OF SECOND COURSE

Caesar Salad

House Chopped Salad

CHOICE OF ENTRÉE

Salmon Lafayette

topped with avocado jumbo lump crabmeat and lemon butter
served with green beans and red skin mashed potatoes

Grilled Shrimp (8)

served with green beans and red skin mashed potatoes

Fried Gulf Shrimp (8)

served with French fries

Grilled Certified Angus Ribeye

served with a baked potato

CHOICE OF DESSERT

New York Style Cheesecake

Chocolate Cake

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



Grand Isle Dinner Menu \$46.99

Available all day

CHOICE OF FIRST COURSE

Shrimp Gumbo

Chicken & Sausage Gumbo

CHOICE OF SECOND COURSE

Caesar Salad

House Chopped Salad

CHOICE OF ENTRÉE

Snapper Melissa

broiled and topped with shrimp, scallops, crabmeat and sautéed mushrooms served with green beans and mashed potatoes

Grilled Shrimp (8)

served with green beans and red skin mashed potatoes

Fried Gulf Shrimp (8)

served with French fries

Grilled Certified Angus New York Strip

served with a baked potato

CHOICE OF DESSERT

New York Style Cheesecake

Chocolate Cake

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



Bourbon Street Dinner Menu \$49.99

Available all day

CHOICE OF FIRST COURSE

Lobster Bisque

Shrimp Gumbo

CHOICE OF SECOND COURSE

Caesar Salad

Garden Salad

CHOICE OF ENTRÉE

Snapper Charlie

broiled and topped with jumbo lump crabmeat and lemon butter, served with vegetable risotto

Grilled Chicken and Shrimp

topped with (4) grilled shrimp and lemon butter sauce, served with green beans and red skin mashed potatoes

Grilled Shrimp (8)

served with green beans and red skin mashed potatoes

Fried Gulf Shrimp (8)

served with French fries

Grilled Certified Angus Filet (8 oz)

served with a baked potato

CHOICE OF DESSERT

Key Lime Pie

Chocolate Cake

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



Imperial Dinner Menu \$64.99

Available all day

CHOICE OF FIRST COURSE

Lobster Bisque

Seafood Gumbo

CHOICE OF SECOND COURSE

Iceberg Wedge

Beefsteak Tomato Salad

CHOICE OF ENTRÉE

Snapper Imperial & Grilled Jumbo Shrimp

broiled and topped with jumbo lump crabmeat and lemon butter sauce, accompanied with (4) jumbo shrimp served with vegetable risotto

Filet (6 oz) and King Crab Legs (12 oz)

Certified Angus filet of beef and King Crab legs served with green beans and a baked potato

Filet (6oz) and Lobster Tail (8 oz)

Certified Angus filet of beef and lobster tail, served with green beans and a baked potato

CHOICE OF DESSERT

Croissant Bread Pudding

Chocolate Cake

New York Style Cheesecake

Menu price includes choice of coffee, iced tea or soft drink

Prices are subject to 20% service charge and 8.25% state tax



WILLIE G'S SEAFOOD & STEAKS

A la Carte Appetizer Selections

SPECIALTY ITEMS

Stuffed Shrimp Enbrochette (50 ea.)	\$130.00
Seafood Stuffed Mushrooms (50 ea.)	\$ 85.00
Seafood Stuffed Jalapeños (50 ea.)	\$ 90.00
Oysters Rockefeller (50 ea.)	\$110.00
Shrimp & Oysters Enbrochette (50 ea.)	\$135.00

FRIED ITEMS

(for 25 guests)

All served with dipping sauces

Mushrooms	\$70.00	Willie G's Crab Balls	\$85.00
Zucchini	\$60.00	Cajun Crawfish Tails	\$85.00
Catfish Pieces	\$75.00	Chicken Fingers	\$65.00
Calamari	\$80.00	Popcorn Shrimp	\$75.00

COLD HORS D'OEUVRES

Shrimp Cocktail (50 ea.)	\$125.00
Peel & Eat Shrimp (50 ea.)	\$95.00
Oysters on the Half Shell (50 ea.)	\$70.00
Shrimp & Oysters Combo (50 ea.)	\$95.00

ASSORTED TRAYS

(for 25 guests)

Fruit & Cheese Tray	\$100.00
Vegetable Tray	\$70.00
Seasonal Fresh Fruit Tray	\$75.00

Other items are available in season, ask your Banquet Coordinator.



WILLIE G'S SEAFOOD & STEAKS

Cocktail Selections

Well Bar . . . \$6.00 each

Gin - Taaka
Vodka - Taaka
Bourbon - TW Samuels
Rum - Ron Rio
Scotch - Clan MacGregor
Tequila - Pepe Lopez Premium Gold (\$7.75)

Premium Bar . . . \$7.25 - \$9.00 each

Gin - Beefeater
Vodka - Stolli/Absolut
Bourbon - Crown/Jack Daniel's
Rum - Bacardi Silver
Scotch - Dewar's
Tequila - Jose Cuervo Gold

More selections are available, ask your Banquet Coordinator

Domestic Beer . . . \$4.25 each

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra (\$4.50)

Imported Beer . . . \$5.25 each

Corona
Heineken
Amstel Light
Dos Equis Lager

NON-ALCOHOLIC BEVERAGE SELECTIONS

Soft drink \$2.65
Iced Tea \$2.65
Coffee \$2.65
San Pellegrino small \$3.50
San Pellegrino large \$6.50

Fresh Juices \$3.25
Hot Tea \$2.65
Cappuccino \$3.99
Acqua Panna small \$3.50
Acqua Panna large \$6.50

Bartender Fee \$100.00
(Portable Bar in Room)

For alcoholic beverage service in the Post Oak Room, the Bartender Fee is required