



Banquet Information

FOR YOUR INFORMATION

MENU SELECTION

Although we have prepared the following menu selection for your convenience, we will be happy to accommodate any special menu request that you may have.

We ask that you finalize your menu selections at least two weeks before the date of your party. This ensures that the quantities needed for your menu selections are available; otherwise substitutions may be necessary.

GUARANTEES

To ensure adequate food and beverage preparation, Willie G's requires a guarantee for the number of people attending at least 5 days prior to the event. The number represents the minimum billing and may not be adjusted after that date.

PRICING

All prices are subject to market fluctuation and do not include 20% service charge or applicable sales tax (8.25% for Galveston).

DEPOSITS

A deposit of 20% of the estimated billing is required at the time of booking in order to confirm your reservation date. Note: **Deposit is non-refundable**

ROOM FEES

A minimum purchase amount may be required to reserve our banquet room (The Ship Yard Hall). Please contact your Willie G's representative for details.

FOOD AND BEVERAGES

Willie G's Restaurant and Banquet room provides all food and beverages for your function. All food and beverages must be consumed at Willie G's within the time schedule for your function.

Guests are not allowed to remove food or beverages from the premises. Responsible use of alcohol is expected. Willie G's Restaurant and Banquet Room reserves the right to refuse the service of alcoholic beverages to any intoxicated guest.

PARKING

Parking is available in the lot adjacent to Willie G's Restaurant. Willie G's will validate parking tickets which provides three free hours of parking. Any parking fee incurred after the three free hours is the responsibility of the guest.

RESPONSIBILITIES

Willie G's Restaurant and Banquet Room does not assume responsibility for any damage or loss of items left unattended. Please inform your guest of this policy.

A PERSONAL TOUCH

DECORATIONS

Table decorations: We furnish tablecloths and decorative place settings to accompany your event. We will be happy to assist you in your decorative or floral needs.

*Note: Decorations must be removed immediately following the event unless otherwise arranged.

PRINTED MENUS

Menus for your event can be printed. Cost may vary with the type of design. Ask your Willie G's representative for details.

SERVED BANQUET

All Dinners served with a Tossed Salad, a Vegetable, a Side Dish, Iced Tea and Garlic Bread.

\$31.99 Per Person

Jumbo Lump Crab Stuffed Shrimp
Chicken Romano
Broiled Red Snapper
Fried Fish & Shrimp

\$34.99 Per Person

Grilled Mahi-Mahi with Roasted Tomato Salsa & Grilled Shrimp
Redfish Monticello
Shrimp & Lobster Carbonara Pasta
Stuffed Flounder with Lemon Shallot Butter

\$39.99 Per Person

11 oz. Sirloin
Chicken Romano
Fried Shrimp
Broiled Red Snapper

\$42.99 Per Person

Crabmeat Au Gratin
Filet and Grilled Shrimp
Baked Lobster Tail
Stuffed Red Snapper with a Champagne Grape Sauce

*Please select one from each of the following groups
(Included in the price of the entrée)*

Other Selections

Vegetables

Roasted Vegetables
Haricot Vert
Grilled Asparagus

Side Dishes

Coconut Ginger Rice
Fettuccine Alfredo
Yukon Gold Mashed Potatoes

Gumbos and Bisques \$3.99 Cup

Seafood Gumbo
Shrimp Gumbo
Crab Bisque
Clam Chowder
Chicken and Sausage Gumbo

Desserts..... \$4.99

Key Lime Pie
New York Style Cheesecake
Strawberries and Cream
Chocolate Eruption

DELUXE BUFFET

50 people minimum

\$38.99 Per Person

Appetizers Salads

(Choose two)

Fried Calamari
Fried Mushrooms
Spinach & Crab Stuffed Pasta Shells
Baked Stuffed Mushrooms
Chicken Romano
Shrimp Cocktail

Salads

(Choose two)

Mixed Fruit Salad
Tossed Salad
Spinach Salad
Caesar Salad

Soups

(Choose one)

Seafood Gumbo
Shrimp Gumbo
Crawfish Bisque
Chicken and Sausage Gumbo
Clam Chowder

Vegetables

(Choose two)

Roasted Mixed Vegetables
Haricot Vert
Grilled Asparagus
Roasted Roma Tomatoes

Side Dishes

(Choose two)

Yukon Gold Mashed Potatoes
Coconut Ginger Rice
Fettuccine Alfredo
Steamed White Rice
Almond Rice
Fettuccine Marinara

Entrees

(Choose Three)

Redfish Francese
Grilled Chicken Breast
Crab Stuffed Shrimp
Broiled Snapper
Grilled Mahi Mahi
Chicken Romano
Crab Stuffed Flounder
Fried Shrimp

Desserts

(Choose one)

Key Lime Pie
Chocolate Eruption
Strawberries and Cream
New York Style Cheesecake

Other Selections

35 people minimum

Roasted Beef....Add 5.50
Prime Rib.....Add 6.50
Smoked Ham...Add 4.25
Note: A \$35.00 Carver fee will be added

A LA CARTE APPETIZERS

Specialty Items

Shrimp Cabo (40 each) Served with roasted red pepper sauce
\$99.00

Mini Crab Cakes (20 pieces) With a tobiko caviar sauce & lemon shallot butter sauce
\$80.00

Seafood Martini (20 each) Lobster, Shrimp & Crab in a tangy Asian sauce
\$120.00

Sushi Grade Seared Tuna (serves 20) Served with a wasabi cream sauce & soy broth
\$120.00

Mexican Shrimp Cocktail (20) Shrimp in a tomato lime salsa with onion, lime, cilantro,
avocado
\$120.00

Hot Hors d 'Oeuvres

Serves (20)

Seafood Stuffed Mushrooms
\$75.00

Fried Mushrooms
\$45.00

Fried Calamari
\$70.00

Seafood Dip and Chips
\$80.00

Teriyaki Chicken Strips
\$75.00

Seafood or Chicken Quesadillas
\$70.00

Lemon Peppered Fried Zucchini
\$45.00

Fried Popcorn Shrimp
\$70.00

Fried Crab Balls
\$75.00

Cold Hors d 'Oeuvres

Shrimp Cocktail
(50 each)
\$99.00

Oysters on the Half Shell
(40 each)
\$90.00

Assorted Seasonal Fruit Tray
(serves 20)
\$50.00

Assorted Vegetable Tray
(serves 20)
\$45.00

Assorted Cheese and Cracker Tray
(serves 20)
\$50.00

COCKTAIL SELECTION

House Liquor \$5.00-6.25
Premium Liquor \$6.25-12.00
Specialty Drinks \$7.99-11.99
Domestic Beer \$4.00
Imported Beer \$4.75
Specialty Beer \$5.00

*Wine selections available from our wine list.

Bartender Fee

A Bartender is required if alcoholic beverages are being served.

Parties of 80 or less require one bartender
\$45.00 for the first hour
\$15.00 for each additional hour

Parties of more than 80 require two bartenders
\$90.00 for the first hour
\$30.00 for each additional hour

