



# 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.

### **Post Oak 2 – (430 SQ FT)**

Accommodates 30 Guests. It has a separate entry and is fully enclosed to ensure complete privacy.

### **The Atrium – (380 SQ FT)**

Accommodates up to 20 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 12 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 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.

## 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 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 4% banquet fee and a 16% gratuity will be added to your check at the conclusion of the event. 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 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.

### 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**

**A/V CART \$50.00**

**PODIUM \$250.00**

**VGA CABLE \$50.00**

*If not returned at the end of your event*

**BARTENDER \$150.00**

*Required for cash bar and events over 40 people*

### 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 Banquet Coordinator at 713.840.7190.***

# PRIVATE DINING LIQUOR MENUS

## SILVER LIQUOR SELECTIONS

New Amsterdam Vodka      Evan Williams Bourbon  
New Amsterdam Gin      Sauza Blue Reposado Tequila  
Havana Club Rum      Grants Scotch

## GOLD LIQUOR SELECTIONS

Absolut Vodka      Milagro Silver Tequila  
Tito's Handmade Vodka      Bacardi Light Rum  
Bombay Sapphire Gin      Captain Morgan Rum  
Jim Beam Bourbon      Johnnie Walker Red Scotch  
Jack Daniels Whiskey

## PLATINUM LIQUOR SELECTIONS

Grey Goose Vodka  
Woodford Reserve Bourbon  
Maker's Mark Bourbon  
Absolut Elyx Vodka  
Hendricks Gin  
Johnnie Walker Black Scotch  
Patron Silver Tequila  
Zaya Rum

## ASSORTED BEERS

*Priced Individually*

## NON-ALCOHOLIC BEVERAGES

Freshly brewed decaf and regular coffee, iced tea, hot tea and assorted sodas  
*\$4.00 each - Free Refills*

Assorted juices  
*\$4.00 each - No Refills*

# DINING WINE & DRINK SELECTIONS

## WINE SELECTIONS

*\$49.00 per bottle*

Chardonnay

Pinot Noir

Sauvignon Blanc

Cabernet Sauvignon

Pinot Grigio

Merlot

## CHAMPAGNE TOAST SELECTION

JCB No. 21 Cremant de Bourgogne

*\$40 per bottle*

Veuve Clicquot "Yellow Label"

*\$120 per bottle*

Dom Pérignon Brut

*\$295 per bottle*

## SCOTCHES & COGNACS

### COGNAC

Rémy Martin VSOP \$20

Hennessy VSOP "Privilege" \$20

Hennessy XO \$60

Courvoisier XO \$40

Kelt XO \$35

Pierre Ferrand "Ambre" \$14

### SCOTCH

Macallan 12 Year \$20

Glenfiddich 12 Year \$20

Glenfiddich 15 Year "Solera" \$22

Glenlivet 12 Year \$16

Balvenie 12 Year Double \$22

Lagavulin 16 Year \$25

Oban 14 Year \$22

## BLOODY MARY

Silver Liquors \$10

Gold Liquors \$11

Platinum Liquors \$12

*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 \$11

G.H. Mumm \$20

*Pineapple, orange, cranberry, or grapefruit juices, sugar rim, and chocolate sauces*

### ASSORTED TRIMMINGS

*Mint, strawberries, blueberries, raspberries, raspberry purée or pineapple wedge*

## TEQUILA BAR

Silver Liquors \$10

Gold Liquors \$11

Platinum Liquors \$12

*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*

# PASSED HOR D'OEUVRES

## HOT

*(Minimum 25 pieces of each item)*

MINI NEW ORLEANS CRAB CAKES \$6ea  
*Jumbo lump crabmeat, Cajun breading, remoulade*

SEAFOOD STUFFED MUSHROOMS \$4ea  
*Crab stuffing*

BACON WRAPPED SHRIMP \$5ea  
*Jack cheese, jalapeño, chipotle maple*

TENDERLOIN BEEF SKEWERS \$6ea  
*Avocado, pico de gallo, green Sriracha aioli*

THAI CHICKEN SKEWERS \$3ea  
*Thai peanut sauce*

SHORT RIB TACO \$5ea  
*Gochujang aioli, spicy street slaw*

FRIED OYSTERS \$4ea  
*Cornmeal breaded, remoulade, pickled jalapeño*

*\*Price is per piece*

# PASSED HOR D'OEUVRES

## COLD

*(Minimum 25 pieces of each item)*

LOUISIANA BOILED SHRIMP COCKTAIL \$6ea

*Atomic cocktail sauce*

WICKED TUNA POKE CHIP \$5ea

*Furikake, spicy aioli, ponzu glaze, avocado*

KOREAN BEEF TARTARE \$4ea

*Gochujang aioli, sushi rice, avocado*

DEVILED EGGS \$3ea

*Dynamite tempura shrimp bites, pickled red jalapeño, green sriracha aioli*

SNAPPER CEVICHE SHOOTERS \$4ea

*Lime juice, pico de gallo*

BLOODY MARY OYSTER SHOOTERS \$4ea

*Lemon juice, zing zang, celery*

HAMACHI CRUDO \$5ea

*Wasabi ponzu*

SPICY TUNA ROLL \$3ea

*Cucumber, avocado, eel sauce*

ASSORTED SASHIMI \$5ea

*Wasabi ponzu*

MINI CRAB LOBSTER ROLL \$6ea

*Maine style lobster & crab salad*

*\*Price is per piece*

# APPETIZER DISPLAYS

## HOT

*(Minimum 25 pieces of each item)*

MINI NEW ORLEANS CRAB CAKES \$6ea

*Jumbo lump crabmeat, Cajun breading, remoulade*

SEAFOOD STUFFED MUSHROOMS \$4ea

*Crab stuffing*

BACON WRAPPED SHRIMP \$5ea

*Jack cheese, jalapeño, chipotle maple*

BEEF TENDERLOIN SKEWERS \$6ea

*Guacamole, pico de gallo, spicy street slaw, corn tortillas*

THAI CHICKEN SKEWERS \$4ea

*Peanut satay sauce, cucumber, peanuts, teriyaki noodles, toasted naan*

SHORT RIB TACO \$5ea

*Gochujang aioli, spicy street slaw*

*\*Price is per piece*



# APPETIZER DISPLAYS

## COLD

*(Minimum 25 pieces of each)*

LOUISIANA BOILED SHRIMP COCKTAIL \$6ea  
*Atomic cocktail sauce*

SNAPPER CEVICHE SHOOTERS \$4ea  
*Lime, pico de gallo*

WICKED TUNA POKE CHIP \$5ea  
*Furikake, spicy aioli, ponzu glaze, avocado*

OYSTER ON THE ½ SHELL \*MARKET PRICE\*  
*Cocktail sauce, atomic horseradish, mignonette*

ASSORTED SASHIMI \$5ea  
*Wasabi ponzu*

BLOODY MARY OYSTER SHOOTERS \$4ea  
*Lemon juice, zing zang, celery*

HAMACHI CRUDO \$5ea  
*Wasabi ponzu*

SPICY TUNA ROLL \$3ea  
*Cucumber, avocado, eel sauce*

DEVILED EGGS \$3ea  
*Dynamite tempura shrimp bites, pickled  
red jalapeno, green sriracha aioli*

KOREAN BEEF TARTARE \$4ea  
*Gochujang aioli, sushi rice, avocado*

*\*Price is per piece*

# DISPLAYS & MORE

## ROASTED & GRILLED OYSTER BAR

\$30 per dozen - Minimum of 1 dozen each

FRENCH QUARTER  
*Garlic butter, parmesan gratin*

BOURBON STREET  
*Crab mix*

CHILE CON CARNE  
*Short rib, cheddar, jalapeño, pico de gallo*

ROCKEFELLER  
*Creamed spinach, pernod, bacon, hollandaise*

JERSEY SHORE  
*Casino style*

## KNIFE & FORK

*Serves 25 guests - Requires a carving station*

BEEF TENDERLOIN \$400  
*Au-jus, creamy horseradish*

N.Y. STRIP \$500  
*Au-jus, creamy horseradish*

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

## CRUDITES

*Raw, seasonal, assorted dipping sauces*

LARGE \$150  
*(Serves 35-50 guests)*

SMALL \$75  
*(Serves 15-30 guests)*

## FRUIT & CHEESE DISPLAYS

*Fresh, seasonal*

LARGE \$150  
*(Serves 35-50 guests)*

SMALL \$75  
*(Serves 15-30 guests)*

## CHARCUTERIE

*Artisan cured meats, assorted pickles, accoutrements*

LARGE \$200  
*(Serves 25-50 guests)*

SMALL \$100  
*(Serves 15-20 guests)*

## 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

CARVING STATION \$50

## SWEET MINIS

\$150

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

CROISSANT BREAD PUDDING • BLUEBERRY CHEESECAKE  
FLOURLESS CHOCOLATE BROWNIES

# LUNCH MENU

UP TO 40 GUESTS (choice of)  
soup or salad • 3 entrées • 2 desserts.

41+ GUESTS (choice of)  
soup or salad • 2 entrées • 2 desserts.

## SOUP/SALAD

*(Choice of)*

CHICKEN & SAUSAGE GUMBO  
OR CHOPPED SALAD

*Shaved vegetable crudité, creamy peppercorn parmesan dressing*

## LUNCH ENTREES

*(Choice of)*

WILD ISLE SALMON  
RENAISSANCE FARM 'ORGANIC FREE RANGE' CHICKEN  
6OZ FILET MIGNON  
GRILLED SHRIMP

## 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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**\$49 PER PERSON**

Includes Soda, Iced Tea, and Regular/Decaf Coffee. Not inclusive of tax, suggested gratuity, or banquet fee. Menus and prices are subject to change

# LUNCH MENU SUBSTITUTIONS

## SOUP/SALAD

- GREEK SALAD \$1pp
- CHEF'S GARDEN SALAD \$2pp
- GREEN GODDESS \$2pp
- ROASTED CAULIFLOWER & KALE \$1pp
- SHRIMP GUMBO \$1pp
- SEAFOOD GUMBO \$2pp
- LOBSTER BISQUE \$2pp

## ENTRÉE

- TOGARASHI TUNA \$7pp
- BLACKENED SEA SCALLOPS \$8pp
- GULF SNAPPER CHARLIE \$8pp
- GULF SNAPPER MELISSA \$8pp
- 8OZ FILET \$8pp
- CAB NEW YORK STRIP 14 OZ \$10pp
- CAB RIBEYE 16 OZ \$10pp

## SIDES

- BRUSSELS, BACON & APPLE \$1pp
- CHARRED ASPARAGUS \$1pp
- CRAB FRIED RICE \$5pp
- WHITE CHEDDAR MAC & CHEESE \$2pp

## DESSERT

- CHOCOLATE PEANUT BUTTER MOUSSE BAR \$2pp  
*Chocolate sponge cake, caramel mousse, candied peanuts, chocolate peanut butter mousse*
- CHOCOLATE CHIP COCONUT COOKIE \$2pp
- FLOURLESS BROWNIE WITH CHOCOLATE GANACHE \$2pp

*Served buffet style — Additional \$5 per person*

# DINNER MENU

UP TO 40 GUESTS (choice of)  
soup or salad • 3 entrées • 2 desserts.

41+ GUESTS (choice of)  
soup or salad • 2 entrées • 2 desserts.

## STARTER

SHRIMP COCKTAIL

## SOUP/SALAD

*(Choice of)*

CHICKEN & SAUSAGE GUMBO  
OR CHOPPED SALAD

*Shaved vegetable crudité, creamy peppercorn parmesan dressing*

## DINNER ENTREES

*(Choice of)*

WILD ISLE 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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**\$69 PER PERSON**

Includes Soda, Iced Tea, and Regular/Decaf Coffee. Not inclusive of tax, suggested gratuity, or banquet fee. Menus and prices are subject to change

# DINNER MENU SUBSTITUTIONS

## STARTER

BACON WRAPPED SHRIMP \$3pp

CRAB CAKE (1 each) \$8pp

## SOUP/SALAD

GREEK SALAD \$1pp

CHEF'S GARDEN SALAD \$2pp

GREEN GODDESS \$2pp

ROASTED CAULIFLOWER & KALE \$1pp

CORN AND CRAB CHOWDER \$1pp

SHRIMP GUMBO \$1pp

SEAFOOD GUMBO \$2pp

LOBSTER BISQUE \$2pp

## ENTRÉE

TOGARASHI TUNA \$7pp

BLACKENED SEA SCALLOPS \$8pp

GULF SNAPPER CHARLIE \$8pp

GULF SNAPPER MELISSA \$8pp

CAB NEW YORK STRIP 14 OZ \$6pp

CAB RIBEYE 16 OZ \$6pp

## ADD ON

SEARED SCALLOP \$7pp

## SIDES

BRUSSELS, BACON & APPLE \$1pp

CHARRED ASPARAGUS \$1pp

CRAB FRIED RICE \$5pp

WHITE CHEDDAR MAC & CHEESE \$2pp

## DESSERT

CHOCOLATE PEANUT BUTTER

MOUSSE BAR \$2pp

*Chocolate sponge cake, caramel mousse, candied peanuts, chocolate peanut butter mousse*

CHOCOLATE CHIP

COCONUT COOKIE \$2pp

FLOURLESS BROWNIE WITH

CHOCOLATE GANACHE \$2pp

*Served buffet style — Additional \$5 per person*

# BREAKFAST BUFFET

## CONTINENTAL BREAKFAST

*\$35 per person*

CROISSANTS, MUFFINS & DANISH

*Served with butter and preserves*

FRESHLY SLICED FRUIT

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

## TEXAS BREAKFAST

*\$40 per person*

FARM FRESH SCRAMBLED EGGS

CHICKEN & APPLE SAUSAGE

BLUEBERRY CORNBREAD, MUFFINS & CROISSANTS

FRESHLY SLICED FRUIT

ROASTED BREAKFAST POTATOES

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE

HOT HERBAL TEAS & CONDIMENTS

## AMERICAN BREAKFAST

*\$45 per person*

CROISSANTS, MUFFINS & DANISH

*Served with butter & preserves*

FRESHLY SLICED FRUIT

ROASTED BREAKFAST POTATOES

FARM FRESH SCRAMBLED EGGS

SAUSAGE & CRISP BACON

EGGS SARDOU

CHILLED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE, HOT HERBAL TEAS & CONDIMENTS