



“Brilliant mastery of New American cuisine offering a dining experience infused with international flare and uptown elegance that satisfies the most demanding of palettes ... and leaving you always wanting more!”

**[www.postoakgrillrestaurant.com](http://www.postoakgrillrestaurant.com)**



On behalf of our *Executive Chef “Polo” Becerra* and our dedicated staff, thank you for considering Post Oak Grill and entrusting us with your upcoming special events needs.

We appreciate your patronage and we look forward to the opportunity to provide exquisite catering services to ensure that your special event is a most festive, successful and memorable dining experience for you and your guests.

Our Event Coordinator and Management Team are eager to accommodate and offer you the best value without compromising taste or elegance. With two facilities at convenient locations to choose from, we are confident that you will be completely satisfied with the results!

**Post Oak Grill – Uptown**  
**1415 S. Post Oak Lane**  
**Houston, TX 77056**

**Post Oak Grill – Downtown**  
**1111 Louisiana**  
**Houston, TX 77002**

Please review the enclosed “Special Events Portfolio” as a beginning point of reference with ideas and suggestions to assist in your selection process. We also offer customization of the menu, facility set up, along with music and flower arrangements to meet your every catering need.

Special events and functions we specialize in are:

- |                    |                           |
|--------------------|---------------------------|
| Birthdays          | Anniversaries             |
| Wedding Receptions | Rehearsal Dinners         |
| Bridal Showers     | Baby Showers              |
| Company Parties    | Cocktail Parties and more |
| Holiday Parties    |                           |

Please feel free to contact our professional staff and Management at the following numbers for your reservation.

<b>Restaurant:</b>	<b>713-993-9966</b>
<b>Event Coordinator:</b>	<b>713-993-9046</b>
<b>Catering Fax:</b>	<b>713-993-0901</b>



## GENERAL RESERVATION INFORMATION:

### Menus

- Enclosed are our recommendation of menu variations for your upcoming Special Event. Our Chefs are masters at creating amazing dishes which may be from our pre-selected menus or we may customize the menu to your individual taste to maximize your complete and ultimate dining experience with us.
- We have established a fifteen (15) person minimum on A La Carte functions.
- For parties of fifteen (15) or more people, we suggest our many pre-selected menus to select from. This is required in order for us to provide you with the best quality services and food. We welcome and can accommodate substitution requests.

*\*Prices do not include 8.25% tax and 20% service fee.*

### Wines

We pride ourselves on our multi-national wine list. Our General Manager will be happy to assist with your wine selection by giving suggestions that best compliment your customized menu.

We also provide special orders and outside wines that are not available in the Texas market with a Corking Fee of \$20 per bottle.

### Guarantees

To ensure a most pleasant and completely satisfactory experience, it is essential that you notify us of the final number of guests expected to attend your affair seven (7) days prior to your party. Once you have provided us with a confirmation of the number of expected guests, we will consider this confirmation number as a "Patronage Minimum Guarantee". Post Oak Grill's Hospitality Coordinator and the Management Team will base the determination as to the number of staff and service providers necessary to ensure that quality service and appropriate attention is dedicated to each of your guests and invitees.

Therefore, should the number in attendance be less than the confirmation of expected guests, you will be charged for the Patronage Minimum Guarantee, or the actual number of guests attending, whichever is greater.

### Parking

Complimentary covered parking is available in the rear of the restaurant. For your convenience, we also provide Valet Parking

# Post Oak Grill

Restaurant and Bar

## Deposit

To confirm your reservation, an executed contract and minimum deposit are required. The deposit amount will be based on minimum food and beverage of each room.

A \$200.00 Non Refundable deposit, will hold a reservation for any banquet facility in either of our locations.

During peak season, (ie. Christmas and holidays) a \$750.00 minimum deposit is required.

Any **Off Premises - catering function** will require a fifty percent (50%) deposit of the estimated total. All deposits will be applied to the final bill. Deposits are non-refundable if cancelled past the date stated on the deposit contract. 48 hour notice for all cancelations.

## Cancellations

Should a confirmed reservation be cancelled, your deposit will be refunded under the following guidelines:

- 30 days prior to the day of the event - 100%
- 15 days prior to the day of the event - 50%

There will be no refund issued for cancellations within 48 hours of the event. All deposits will be applied toward final bill.

## Cakes

Our Pastry Chef will be happy to accommodate your special request and price will be based accordingly. On special occasions, outside cakes may be brought in and are subject to a **\$2.50** plate charge per person.

## Special Amenities

We can provide or arrange for any audiovisual equipment, floral arrangements, or other party equipment for an additional charge.

- Mini Bar set up in Private Party Area - \$50.
- Audio-Visual Equipment
- Flower Arrangements
- Music and Entertainment
- Decorations and Rentals

## Payment

Full and final payment is due at the end of the event unless previous arrangements have been made -- such as establishing a "VIP House Account" with Post Oak Grill.

# Post Oak Grill

Restaurant and Bar

## Banquet Facilities Post Oak Grill – Uptown

### Sonoma Room

A charming private dining room is decorated in a Tuscan wine country theme.

Capacity Accommodation:

**15 - 50 guests for a seated dinner or luncheon party.**

**Up to 50 guests maximum, dinner party.**

\*\*Minimum food and beverage of \$250.00 for lunch and \$1,500.00 for dinner.

### Manhattan Room

An uptown styled dining room is tastefully decorated with a beautiful tapestry, mirror and solid oak table.

Capacity Accommodation:

**12 guests for an intimate dinner or luncheon party**

\*Minimum food and beverage of \$200 for lunch and \$400 for dinner.

These two beautiful rooms combined will accommodate up to 60 guests.

\*Minimum food and beverage of \$750 for lunch and \$1,150 for dinner.

### Atrium Room

A tropical garden-style room, enclosed in warm cherry wood and glass elegance.

Capacity Accommodation:

**25 guests for a dinner or luncheon party**

\*Minimum food and beverage of \$250.00 for lunch and \$1000 for dinner.

### The Lounge

A private club area that accommodates up to 75 Guests for any seated of 200 guests cocktail style event.

\*Minimum food and beverage of \$1,500 for lunch. For dinner, please consult your event coordinator for minimum.

### The President's Room

An exclusive suite where servings of fine cognacs and brandies will compliment the ambiance of the extraordinaire VIP...we can accommodate up to 25 guests for a seated dinner.

**Minimum \$250.00**



## **Hors d'Oeuvres**

*Passed canapés & bite size hors d'oeuvres are always a great way to start a party as your guests arrive.*

### **Based on – minimum of 20 guests**

<b>BABY BLT CHERRY TOMATOES</b> <i>STUFFED WITH PANCETTA, GOAT CHEESE, CHIVES &amp; ROASTED PISTACHIOS</i>	<b>\$78.00</b>
<b>BEEF TENDERLOIN ROLATINE</b> <i>STUFFED WITH GORGONZOLA CHEESE, ROASTED WALNUTS, &amp; FRESH HERBS</i>	<b>\$80.00</b>
<b>SMOKED SALMON ROULADES</b> <i>STUFFED WITH CAPERS, CREAM CHEESE &amp; DILL SPREAD</i>	<b>\$50.00</b>
<b>GOAT CHEESE CROSTINI BRUCHETTA</b> <i>WITH CALAMATA RELISH</i>	<b>\$38.00</b>
<b>SHRIMP EMPANADAS</b> <i>STUFFED WITH SHRIMP &amp; MANCHEGO CHEESE WITH CILANTRO TOMATILLO SAUCE</i>	<b>\$78.00</b>
<b>JALAPENO CHICKEN</b> <i>STUFFED WITH MANGO, JALAPENO, CILANTRO, &amp; MANCHEGO</i>	<b>\$80.00</b>
<b>SMOKED BARBEQUE CHICKEN QUESADILLAS</b> <i>WITH TOMATILLO AVOCADO SAUCE</i>	<b>\$70.00</b>
<b>CRISPY BUTTERFLY WINGS</b> <i>WITH BLUE CHEESE DRESSING</i>	<b>\$38.00</b>
<b>ASPARAGUS TIPS</b> <i>STUFFED WITH MANCHEGO CHEESE &amp; WRAPPED IN PROSCIUTTO</i>	<b>\$60.00</b>
<b>BOILED JUMBO GRILLED SHRIMP</b> <i>WITH SPICY COCKTAIL SAUCE</i>	<b>\$78.00</b>
<b>ROMANO CRUSTED CHICKEN</b> <i>WITH BLUE SAGE CREAM</i>	<b>\$38.00</b>
<b>CHICKEN STATE</b> <i>WITH GINGER SOY SAUCE</i>	<b>\$70.00</b>
<b>GOLDEN MINI CRABCAKES</b> <i>SMOKED CHIPOTLE REMOULADE SAUCE</i>	<b>\$78.00</b>
<b>MINI APPLE THYME PIZZA</b> <i>WITH BLUE CHEESE AND CARAMELIZED SHALLOTS</i>	<b>\$70.00</b>
<b>COCONUT FRIED SHRIMP</b> <i>WITH MANGO ROASTED TOMATO SAUCE</i>	<b>\$78.00</b>
<b>MINI FRIED RAVIOLI</b> <i>WITH SPICY ROASTED TOMATO SAUCE</i>	<b>\$38.00</b>
<b>SMOKED SALMON CANAPES</b> <i>ON TOASTED POINTS WITH DILL CREAM SAUCE</i>	<b>\$60.00</b>
<b>BEEF TENDERLOIN WELLINGTON</b> <i>WITH JALAPENO PEACH MARMALADE</i>	<b>\$60.00</b>

# Post Oak Grill

Restaurant and Bar

**(Specialty Trays) Based on - minimum of 20 guests**

<b>Gourmet Finger Sandwiches</b> <i>Creamy chicken and shrimp salad and pimiento Cheese Spread Salad</i>	\$ 2.00 per person
<b>Chilled Fresh Baby Vegetables</b> <i>with Roasted Garlic Parmesan Dip</i>	\$5.95 per person
<b>Assorted Fresh Fruit</b> <i>Seasonal local and imported with Dipping sauce</i>	\$5.95 per person
<b>Assorted Domestic &amp; Imported Cheeses</b> <i>Served with crackers &amp; grapes</i>	\$5.50 per person
<b>Stuffed Baked Brie</b> <i>with Mango Chutney, Toast Points, and seasonal fruit</i>	\$5.95 per person
<b>Shrimp Spring Rolls with Asian Peanut Sauce</b> <i>Vietnamese Style with rice noodles</i>	\$5.95 per person
<b>Tomato Salad</b> <i>Hearts of Palm, Purple Onion with Herb Vinaigrette</i>	\$4.95 per person
<b>Whole Norwegian Smoked Salmon</b> <i>Served with traditional Condiments</i>	\$120.00
<b>Sliced Seared Beef Tenderloin with Silver Dollar Rolls</b> <i>and Condiments</i>	\$2.95 per person
<b>Sliced Roasted Pork Loin with Silver dollar Rolls</b> <i>and Condiments</i>	\$6.50 per person
<b>Assorted Mini-Dessert Tray</b> <i>Chocolate Strawberries, European Style pastries</i>	\$5.95 per person
<b>Southwest Dip</b> <i>Layers of Chicken, Cheese and Sauces with Corn, Flour Tortillas chips</i>	\$4.95 per person
<b>Guacamole Dip</b> <i>Avocados blended with roma tomatoes &amp; sweet onions</i>	\$15.00 per quart
<b>Vegetable Spring Rolls</b> <i>with Ginger Soy Sauce</i>	\$4.95 per person

**Soups Du Jour**

Ancho Chili with Crawfish

Roasted Tomato Basil

Gulf Coast Blue Crab Bisque

Grilled Chicken Tortilla with Avocado

Tuscan Style Chicken Soup

Roasted Corn Poblano Pepper with Blackened Chicken and Vegetables Broth

Spicy Seafood Chowder

Black Bean Soup with Sour Cream and Pico de Gallo

Minestrone with Grilled Chicken

Gulf Seafood Gumbo

Triple Mushrooms Bisque

Shrimp Bisque

Roasted Onion Bisque

**These soups may be substituted *for a salad***

**Post Oak Grill**  
Restaurant and Bar

**Lunch Menus**

**MENU NO.1**

**Select one:**

**Bleu Cheese Salad**

*Fresh greens tossed served with bleu cheese dressing topped with bacon, tomatoes, croutons, and bleu cheese crumbles*

**Cup of Soup of the Day**

**Select one:**

**Nantucket Bleu Salad with Chicken**

*Fresh baby spinach with blueberries, pecans, blue cheese, and blueberry vinaigrette*

**Penne Pasta with Herb Crusted Chicken**

*Tomatoes, roasted corn, avocado, black beans, sour cream, bacon, and pico de gallo*

**Grilled Lemon Pepper Chicken Breast**

*Over sautéed spinach and vegetable of the day*

**Sautéed Filet of Flounder**

*Sautéed spinach. sweet potato casserole with artichoke, sun dried tomato sauce*

**Sorbet of the day**

***\$24.95 per guest***

*\*Price does not include tax or service fee*



## **Lunch Menus**

### **MENU NO.2**

#### **Select one:**

#### **Southwest Salad**

*Mixed greens, corn, tomatoes, black beans, cucumbers, avocados, cilantro vinaigrette and queso fresco*

#### **Cup of Soup of the Day**

#### **Select one:**

#### **Chef Polo's Grilled Mahi Mahi**

*Served with sautéed spinach, and scallions in a crawfish sauce*

#### **Warm Grilled Chicken Salad**

*Tender marinated chicken over greens with apple, tomato, bleu cheese, egg and our house dressing*

#### **Chicken Pasta Picatta**

*Asparagus, tomatoes, and mushrooms tossed with bianco caper sauce over Linguini*

#### **Romano Crusted Chicken**

*Herb mashed potatoes, jumbo asparagus, sun dried tomato sauce*

#### **Sorbet of the day**

### **KAHLÚA ICE CREAM PIE**

***\$26.95 per guest***

\* Price does not include tax or service fee

**Post Oak Grill**  
Restaurant and Bar

**Lunch Menus**

**MENU NO.3**

**Select one:**

**Spicy Gulf Coast Crab Cake**  
*with a chipotle butter cream sauce*

**Post Oak Salad**  
*Mixed greens with crusted goat cheese, pinenuts and herb vinaigrette*

**Select one:**

**Alaskan Grilled Salmon**  
*with shitake mushroom risotto, grilled pineapple, & mango ragout*

**Grilled Lemon Pepper Chicken Breast**  
*with sautéed spinach, sweet potato casserole*

**Grilled Beef Medallions on Dijon Mustard**  
*Potatoes & black truffle sauce*

**Sorbet of the day**

**Tres Leches**

**\$ 29.95 per guest**

\* Price does not include tax or service fee

**Post Oak Grill**  
Restaurant and Bar

**Dinner Menus**

**MENU NO.1**

**Tomato Salad**

*Sliced roma tomatoes, hearts of palm and chopped red onions with herb vinaigrette*

**Cup of Soup du Jour**

**Entrée**

**Pan Seared Chili-Honey Grilled Salmon**

*Grilled vegetable terrine & orange citrus sauce*

**Roasted Beef Medallions**

*with roasted potatoes & black berry's sauce*

**Chicken Rolataine**

*Stuffed with figs, apples, mascarpone, & served with sun-dried tomato risotto*

**Dessert**

**Chocolate Marquis**

*With raspberry coulis*

**Blackberry Cobbler**

*with homemade vanilla ice cream*

***\$39.95 per guest***

\* Price does not include tax or service fee

**Post Oak Grill**  
Restaurant and Bar

**Dinner Menus**

**MENU NO. 2**

**Select one:**

**Mixed Greens Frisse Garden Salad**

*Tossed with lime mustard vinaigrette, diced tomatoes, crumbled bleu cheese and caramelized pecans*

**Gulf Coast Blue Crab Bisque**

**Entree**

**Grilled Salmon**

*Roasted corn risotto, sautéed vegetables, with artichoke hearts, sun dried tomatoes, caper wine sauce*

**Pan Seared Beef Medallions**

*with garlic cream potatoes, figs, merlot reduction sauce and jumbo grilled shrimp*

**Romano Crusted Chicken**

*with cream potatoes, artichokes, sun-dried tomatoes, shrimp and wild mushrooms in a lemon basil sauce*

**Veal Piccata**

*Capers, jumbo lump crabmeat, shitake mushrooms sauce*

**Dessert**

**Mango, Pineapple, & Lime Cheesecake**

**Chocolate Soufflé**

*Served with grand marnier marinated mixed berries*

***\$44.95 per guest***

*\* Price does not include tax or service fee*

**Post Oak Grill**  
Restaurant and Bar

**Dinner Menus**

**MENU NO. 3**

**First Course**

**Goat Cheese Blue Crab Tamales**

**Second Course**

**Select one:**

**Fresca Salad**

*Baby mixed greens, caramelized pecans, jicama, mango, and shaved romano cheese with lime mustard vinaigrette*

**Roasted Lobster & Crab Bisque with Cappuccino Foam**

**Third Course**

**Surf & Turf**

**Center Cut Filet Mignon & Jumbo Grilled Shrimp**

*Creamy red new potatoes & a roasted shallot merlot sauce*

**Roasted Stuffed Quail**

*with wild rice, roasted nuts, & pacilla sauce*

**Grilled Gulf Red Snapper**

*Topped with wild mushrooms, leeks & jumbo lump crabmeat*

*Served with sautéed asparagus*

**Fourth Course**

**Beverly Hills Cheesecake**

**Baked Alaska**

*with homemade cinnamon, vanilla & chocolate ice cream*

***\$59.00 per guest***

\* Price does not include tax or service fee

**Post Oak Grill**  
Restaurant and Bar

**Dinner Menus**

**MENU NO. 4**

**First Course**

**Pan Seared Hudson Valley Foie Gras**

*Served on grilled bread pudding with a blackberry port reduction*

**Second Course**

**Baby Watercress & Roasted Beet Salad**

*with Stilton cheese & a peach vinaigrette*

**Gulf Coast Blue Crab Bisque**

**Third Course**

**Double-Boned Lamb Chops**

*Over au gratin potatoes, jumbo asparagus with a rosemary merlot sauce*

**Grilled Chilean Sea Bass**

*with mushrooms confit & sautéed spinach with a lump crabmeat & lobster sauce*

**Center Cut Bone In Rib Eye**

*with Anna potatoes & a morel mushroom sauce*

**Fourth Course**

**Chocolate Soufflé**

*Served with grand marnier marinated mixed berries*

**Mango, Pineapple & Lime Cheesecake**

***\$69.00 per guest***

\* Price does not include tax or service fee



## **BUFFET MENUS**

### **Buffet No. 1**

#### **House Salad**

with our herbed wine vinaigrette

#### **Roasted Beef Tenderloin**

Sliced and served with a wild mushroom cognac cream sauce

#### **Grilled Lemon Pepper Chicken Breast**

Marinated with crushed black pepper, olive oil, and lemons

#### **Sautéed Flounder Filet**

with capers, tomatoes, buerre blanc sauce

#### **Pasta Station:**

Bowtie & Penne Pasta

Served with Alfredo & Marinara Sauces

#### **Sides:**

*Sautéed Green Beans Almondine*

*Sweet Potato Casserole*

#### **Bread, Biscuits & Butter**

#### **Desserts**

#### **Key Lime & Pecan Tarts**

*\$39.95 per guest*

\* Price does not include tax or service fee



## **BUFFET MENUS**

### **Buffet No. 2**

#### **Insalata Fresca**

*Baby mixed greens, caramelized pecans, jicama, & shaved Romano cheese  
with a lime mustard vinaigrette*

#### **Roma Tomato Salad**

*with crumbled Gorgonzola & herb vinaigrette*

#### **Sliced Roasted Pork Loin**

*Served with Mango Chutney*

#### **Stuffed Chicken Breast**

*with sun dried tomatoes, goat cheese, and spinach*

#### **Grilled Alaskan Salmon**

*with a cucumber dill sauce*

#### **Grilled Lolipop (Baby Lamb Chops)**

#### **Sides:**

*Roasted Rosemary Red New Potatoes*

*Sautéed Mixed Vegetables*

#### **Biscuits & Butter**

#### **Small Bite Desserts**

*Petite Cheesecakes, Petite Mocha Cakes, Petite Lemon Bars, Pecan Tarts*

***\$44.95 per guest***

\* Price does not include tax or service fee

**Post Oak Grill**  
Restaurant and Bar

**BUFFET MENUS**

**Buffet No. 3**

**Famous Post Oak Tomato Salad**

*Sliced roma tomatoes, hearts of palm and chopped red onions with herb vinaigrette and crab*

**Classic Caesar Salad**

**Sliced Angus Beef Tenderloin**

*with Horseradish cream sauce and au jus*

**Grilled Atlantic Salmon**

*with artichoke hearts, sun dried tomatoes sauce and wild rice*

**Red Snapper Meuniere**

*with Roasted Habanero Crawfish Sauce*

**Grilled Chicken Paillard**

*with sun-dried tomatoes and wild mushrooms in a port wine reduction*

**Sides:**

*Roasted Rosemary Potatoes*

*Jumbo Asparagus*

*Butternut Squash Casserole*

*Assorted Seasonal Vegetables*

**Small Bite Desserts**

*Petite Cheesecakes, Petite Mocha Cakes, Petite Key Lime Pies*

***\$49.00 per guest***

*\*Price does not include tax or service fee*



## Beverage Selection

Well Brands	\$7.00 per drink
Call/Premium Brands	\$8.00/+ per drink
House Wine	\$7.00 per glass
Beer (Imported / Domestic)	\$3.75/\$4.50 each
Non-Alcoholic Beer (Imported / Domestic)	\$3.75/\$4.50 each
Mineral, Sparkling and Still Water	\$2.75 each
Fresh Juice	\$2.95 each
Tea, Coffee, Sodas	\$1.95 each

- *Host may choose a red or white wine from our wine list.*

*We have a full bar with Top Shelf Brands available. Our Hospitality Coordinator or Management Team can accommodate any special requests for specific Brands so that your experience at Post Oak Grill will be one that is complete.*



Event Name:

\_\_\_\_\_

Event Coordinator:

\_\_\_\_\_

**Deposit Contract**

<b>Contact Name:</b>			
<b>Address:</b>			
<b>Telephone:</b>		<b>Cell:</b>	
<b>Fax:</b>	<b>Alternate Number:</b>		
<b>Event Date:</b>			
<b>Time:</b>	<b>Starting Time:</b>	<b>End Time:</b>	
	<b>Breakfast    Brunch    Lunch</b>	<b>(Dinner) (Circle One)</b>	
<b>No. of Guests:</b>			
<b>Room Reserved:</b>			
<b>Date of Deposit:</b>			
<b>Deposit Amount:</b>			
<b>Payment Type:</b>			
<b>Type of Service:</b>	<b>(Seated)</b>	<b>Buffet</b>	<b>(Circle One)</b>
<b>Extra To Note:</b>			
<b>Music / Band:</b>			
<b>Bar Set Up:</b>	<b>Yes</b>	<b>No</b>	<b>(Circle One)</b>
<b>Audio/Visual Equipment</b>			
<b>Flower Arrangements:</b>			
<b>Form of Payment:</b>	<b>Check #</b>		
<b>Credit Card #:</b>	<b>Expiration Date:</b>		
<b>Approval Code:</b>			
<b>Guaranteed Guest Count Due:</b>			<b>(Date)</b>
<b>Final Menu Selections Due:</b>			<b>(Date)</b>
<b>Deposit is NON-REFUNDABLE After this date:</b>			

By executing this contract, Client acknowledges that he/she has received, read and accepted policies presented in the "General Reservation Information" Packet. Client understands and acknowledges the refund/cancellation policy and that in the event of a "No Show", there will be no refund. The selection(s) for the event has been indicated by Client's Initials at the end of the specific menu page with any changes or special requests/ substitution notation on the Menu and are attached as an Exhibit to this contract.

This form shall serve as receipt of deposited funds and is only valid upon full execution by the Client and Post Oak Grill Management. Deposits will be applied to the final bill on the date of the event.

  X    
Client Signature/Date

\_\_\_\_\_  
Post Oak Grill Management/Date