



“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!”

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
Wedding Receptions
Bridal Showers
Company Parties
Holiday Parties

Anniversaries
Rehearsal Dinners
Baby Showers
Cocktail Parties and more

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

Restaurant:	713-993-9966
Event Coordinator:	713-993-9046
Catering Fax:	713-993-0901

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 fourteen (14) person maximum on “A La Carte” functions with a \$150 room fee.
- 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 multinational 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 three (3) 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.

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.

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.

Banquet Facilities Post Oak Grill – Uptown

WINE ROOM

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

Capacity Accommodation:

15 -45 guests for a seated dinner or luncheon party.

Up to 50 guests maximum, dinner party.

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

BOARD 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.

PATIO OR ATRIUM ROOM

A glassed garden-style room, enclosed in warm cherry wood and crystal chandeliers.

Capacity Accommodation:

25 guests for a dinner or luncheon party

*Minimum food and beverage of \$300.00 for lunch and \$1,000 for dinner.

THE LOUNGE (Bar)

A private club area that accommodates up to 110 Guests for any seated or 200 guests cocktail style event.

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

THE VIP ROOM

An exclusive suite where servings of fine cognacs and brandies will compliment the ambiance of the extraordinary VIP...we can accommodate up to 24 guests for a seated dinner.

*Minimum please consult your event coordinator.

HORS D'OEUVRES

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

Priced per pieces

Tuna Tostada <i>Topped With Papaya Mango Relish And Guacamole</i>	\$2.00
Steamed Shrimp or Vegetable Dumplings <i>With Ginger Wasabi Sauce</i>	\$1.50
Smoked Salmon Roulades <i>Stuffed With Capers, Cream Cheese & Dill Spread</i>	\$1.25
Goat Cheese Crostini Bruchetta <i>With Calamata Relish</i>	\$0.95
Shrimp or Beef Empanadas <i>Stuffed With Manchego Cheese With Smoked Jalapeno Avocado Dip</i>	\$1.95
Jalapeno Chicken <i>Stuffed With Mango, Jalapeno, Cilantro, & Manchego</i>	\$0.95
5 hour Braised Short Ribs Quesadillas <i>With White Cheddar Cheese & Tomatillo Sauce</i>	\$1.75
Chicken or Beef Quesadillas <i>POG Style (Sour Cream, Pico De Gallo, Avocado And Provolone Cheese)</i>	\$1.50
Asparagus Tips <i>With Manchego Cheese & Wrapped In Proscuitto</i>	\$1.50
Ice Shrimp Cocktail <i>With Spicy Cocktail Sauce</i>	\$2.25
Romano Crusted Chicken <i>With Blue Sage Cream</i>	\$0.95
Golden Mini CrabCakes <i>Smoked Chipotle Remoulade Sauce</i>	\$2.50
Crusted Coconut Fried Shrimp <i>With Mango Chuntey Sauce</i>	\$1.95
Mini Fried Ravioli <i>With Spicy Roasted Tomato Sauce</i>	\$0.95
Wild Mushroom Canapes <i>With Basil Pesto Sauce</i>	\$1.50
Hoison Glazed Baby Lamb Lollipops	\$3.50

SPECIALTY TRAYS

Based on minimum of 20 guests

Chilled Fresh Baby Vegetables Roasted Garlic Parmesan Dip	\$3.95 per person
Assorted Fresh Fruit Seasonal Local And Imported With Dipping Sauce	\$3.95 per person
Assorted Domestic & Imported Cheeses Served With Crackers & Grapes	\$3.50 per person
Stuffed Baked Brie With Mango Chutney, Toasted Points, Seasonal Fruit	\$3.95 per person
Shrimp Spring Rolls with Asian Peanut Sauce Vietnamese Style With Rice Noodles	\$1.95 per piece
Norwegian Smoked Salmon Filets Served With Cream Cheese, Capers, Egg Yolk & Purple Onion	MKT PRICE \$120.00 per piece
Silver Dollar Rolls stuffed with Beef Tenderloin With Watercress And Horseradish Sauce	\$1.95 per piece
Whole Roasted Sliced Beef Tenderloin With Silver Rolls On The Side & Horseradish Sauce	\$3.95 per person
Assorted Dessert Tray Pecan & Key Lime Tarts & Chocolate Brownies	\$4.95 per person
Vegetable Spring Rolls With Ginger Soy Sauce	\$1.50 per piece
Red New Potatoes Stuffed with Crème Fraise Topped with Caviar	\$1.50 per piece
Jumbo Asparagus With Dijon Mustard Dipping Sauce	\$1.50 per piece
Whole Roasted Alaskan Salmon On Couscous with a Caper Dill Sauce	MKT PRICE

LUNCH MENU # 1

1ST COURSE

(Select one)

Nantucket Blue Baby Spinach

Blueberry Vinaigrette, Pecans And Blue Cheese

Soup of the Day

2ND COURSE

(Select one)

Penne Pasta with Herb Crusted Chicken

*Tomatoes, Roasted Corn, Avocado, Black Beans, Sour Cream,
Bacon, Pico De Gallo And Bianco Sauce*

Skirts on Fire

*Tender Marinated Skirt Steak Over Mashed Potatoes,
Sautéed Vegetables With A Port Wine Reduction Sauce*

Sautéed Flounder Filet

Tomatoes Risotto, Mixed Vegetables And Chive Chardonnay Sauce

3RD COURSE

(Select one)

Raspberry Sorbet

Pistacchio Crusted Key Lime

With Raspberry Sauce

\$28.95 per guest

LUNCH MENU # 2

1ST COURSE

(Select one)

Caesar Salad

*Crisp Romaine Lettuce, Tossed Home Made Croutons And
Caesar Dressing Shaved Parmesan Cheese*

Soup of the Day

2ND COURSE

(Select one)

Grilled Rainbow Trout

*With Crawfish Risotto, Seasonal Vegetables And
Roasted Shallot Pecan Sauce*

Romano Crusted Chicken

*Topped With Artichoke Hearts And Vegetables Capers In A White Wine Sauce,
With Vegetables And Mashed Potatoes*

Hoison Glazed Baby Lamb Chop

With Whipped New Potatoes And Roasted Rosemary Glazed

3RD COURSE

(Select one)

Mango Sorbet

With Fresh Berries

La Mocha Cake

Raspberry Coulis Sauce

\$31.95 per guest

LUNCH MENU # 3

1ST COURSE

(Select one)

Gulf Coast Jumbo Lump Crab Cake

With Roasted Tomatoes Sauce And Grilled Pineapple Ragout

Post Oak Salad

*Baby Mixed Greens Tossed With Signature Dressing Herb Vinaigrette,
Fresh Texas Goat Cheese And Diced Tomatoes*

2ND COURSE

(Select one)

Alaskan Grilled Salmon

*With Crawfish Risotto, Provencal Tomato And Mix Vegetables,
Topped With Chive Chardonnay Sauce*

Grilled Lemon Pepper Chicken Breast

With Sautéed Spinach And Fettuccine Pesto Sauce

Grilled Beef Medallions on Dijon Mustard

Potatoes, Jumbo Asparagus & Fig Merlot Reduction Sauce

3RD COURSE

(Select one)

White Chocolate Bread Pudding

With Bourbon sauce

Oreo Crusted Cheesecake

\$ 35.95 per guest

DINNER MENU # 1

1ST COURSE

(Select one)

Mixed Greens Frisse Garden Salad

*Tossed With Lime Mustard Vinaigrette, Diced Tomatoes,
Crumbled Blue Cheese And Caramelized Pecans*

Soup of the Day

2ND COURSE

(Select one)

Grilled Gulf Red Snapper

*With Crabmeat Risotto, Sweet Potato Casserole, Seasonal Vegetables,
Crimini Mushrooms And Lobster Sauce*

Center Cut Black Angus Filet Mignon

*With Garlic Cream Potatoes, Asparagus, Tomatoes And
Fig Merlot Reduction Sauce*

Grilled Airline Chicken

*Stuffed With Mozzarella Cheese And Parma Prosciutto,
Served With Mashed Potatoes And Tempura Asparagus,
Topped With Champignon Sauce*

3RD COURSE

(Select one)

English Trifle

With Fresh Berries

Chocolate Souffle

Served With Grand Manier Marinated Mixed Berries

\$53.95 per guest

DINNER MENU # 2

1ST COURSE

(Select one)

Polo's Famous Chopped Caesar Salad

*Romaine Lettuce, Hearts Of Palm, Tomatoes,
Roasted Corn, Caesar Dressing*

Soup of the Day

2ND COURSE

(Select one)

Chipotle Honey Glazed Salmon

*Shitake Mushroom Risotto, Seasonal Vegetables,
Grilled Shrimp & Orange Citrus Sauce*

Surf & Turf

*Black Angus Beef Medallion, Jumbo Shrimp,
Topped With Jumbo Lump Crabmeat, Au Gratin Potatoes,
Tempura Asparagus And Cabernet Sauvignon Sauce*

Free Range Airline Chicken

With Cream Spinach, Diana Potatoes & Queso Fresco

3RD COURSE

(Select one)

Tri Color Chocolate Mousse cake

Pistachio Crusted Key Lime Pie

With Raspberry Coulis Sauce

\$56.95 per guest

DINNER MENU # 3

1ST COURSE

(Select one)

Fresca Salad

*Baby Mixed Greens, Caramelized Pecans, Jicama, Mango,
And Shaved Romano Cheese With Mustard Vinaigrette*

Soup of the day

2ND COURSE

(Select one)

Aged Center Cut Black Angus New York Strip

*With White Cheddar Potatoes, Tempura Asparagus,
Black Truffle Mushroom Sauce*

Post Oak Grilled Chicken Breast

*Topped With Goat Cheese, Pine Nuts, Sun Dried Tomatoes,
Asparagus Risotto & California Baby Carrots*

Grilled Gulf Red Snapper

*Topped With Wild Mushrooms, Leeks & Jumbo Lump Crabmeat
Served With Sautéed Asparagus And Basmati Rice*

3RD COURSE

(Select one)

White Chocolate Bread Pudding

With Bourbon Sauce

German Chocolate Cake

With Chocolate Sauce

\$59.95 per guest

DINNER MENU # 4

1ST COURSE

Lobster Imperial

2ND COURSE

(Select one)

Baby Mixed Greens with Poached Pears
Crumbled Blue Cheese, Pomegranate Vinaigrette

Crab Meat Bisque

3RD COURSE

(Select one)

Colorado Double-Boned Lamb Chops
Over Au Gratin Potatoes, Jumbo Asparagus With A Rosemary Merlot Sauce

Grilled Chilean Sea Bass
With Mushrooms Confit & Sauteed Spinach With A Lump Crabmeat & Lobster Sauce

Black Angus Center Cut Rib Eye
With Anna Potatoes & A Morel Mushroom Sauce

Post Oak Grill Chicken Breast
*Topped With Goat Cheese, Pine Nuts, Sun Dried Tomatoes,
Aged Balsamic Vinaigrette Reduction Sauce, Asparagus Risotto,
California Baby Carrots*

4th COURSE

(Select one)

English Trifle
With Fresh Berries

Kahlua Ice Cream Pie
With Grand Marnier Sauce

\$74.95 per guest

BUFFET MENU # 1

Post Oak Salad

Mixed Green, Pinenuts, Crusted Goat Cheese & Herb Vinaigrette

Slow Roasted Prime Rib

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:

Penne Pasta Picatta

Asparagus, Mushrooms, Tomatoes Tossed In A Bianco Sauce

Sautéed Vegetable Medley

Herb Mashed Potatoes

Bread & Biscuits

Key Lime & Pecan Tarts

\$ 39.95 per guest

BUFFET MENU # 2

Insalatta Fresca

*Baby Mixed Greens, Caramelized Pecans, Jicama & Shaved Romano Cheese
With A Lime Mustard Vinaigrette*

Chipotle Glazed Lamb Lollipops

Sliced Chicken Rollatines

Stuffed With Sundried Tomatoes, Goat Cheese And Spinach

Grilled Alaskan Salmon

With A Caper Dill Sauce

Sliced Roasted Prime Rib

With Au Jus, Horseradish Sauce And Whole Grain Mustard

Penna Pasta Diablo

Crispy Shrimp Over Penne Pasta Served With Spicy Roasted Tomato Sauce

Sides:

Whipped Red New Potatoes

Sautéed Seasonal Vegetables

Assorted Bread and Biscuits

Mini Pecan Tarts, Mini Key Lime Tarts & Assorted Cookies

\$ 44.95 per guest

* Price does not include tax or service fee

BUFFET MENU # 3

California Tomato Salad

*Peeled Sliced Roma Tomatoes With Hearts Of Palm,
Sweet Red Onions And Dijon Herb Vinaigrette*

Classic Caesar Salad

Roasted Salmon Fillet

On Couscous, Served Room Temperature

Sliced Black Angus Beef Tenderloin

With Horseradish Cream Sauce

Gulf Red Snapper Meuniere

With Roasted Shallots Mushroom Crawfish Sauce

Grilled Chicken Paillard

With Sundried Tomatoes, Wild Mushrooms And Port Wine Reduction

Penne Pasta Piccata

Asparagus, Tomatoes, Mushrooms In A Bianco Sauce

Sides:

**Roasted Rosemary Potatoes
Assorted Seasonal Vegetables**

Desserts

Petite Cheesecakes, Petite Mocha Cakes, Key Lime & Pecan Tarts

\$49.95 per guest

BUFFET MENU # 4

VIP Menu

Imported Cheeses and Fruit Tray

Apple Smoked Norwegian Salmon
With Condiments

Jumbo Asparagus
With Mustard Vinaigrette

Red New Potatoes
Stuffed with caviar

Chopped Caesar Salad
*Romaine Lettuce, Hearts Of Palm, Corn, Black Beans, Cucumbers,
Shaved Parmesan Cheese, Caesar Dressing*

Sliced Roasted Pork Tenderloin
With Blackberry Sauce

Grilled Chicken Breast
Topped With Goat Cheese And Pinenuts

Chipotle Honey Glazed Lollipops

Herb Crusted Flounder Filet
With Artichoke Kalamata Olive Sauce

Yukon Herb Mashed Potatoes

Mixed Vegetables

Dessert

Pecan & Key Lime Tarts
&
Carrot Cake and German Chocolate Cake

\$55.00 per guest

IN HOUSE BEVERAGE SELECTION

Well Brands	\$7.00 per drink
Call/Premium Brands	\$8.00 & up per drink
House Wine	\$8.00 per glass
Beer (Imported / Domestic)	\$3.75/\$4.50 each
Non-Alcoholic Beer (Imported / Domestic)	\$3.75/\$4.50 each
Mineral, Sparklin and Still Water	\$3.50 each
Fresh Juice	\$2.95 each
Tea, Coffee, Sodas	\$2.75 each

For Cater Out please consult your event coordinator

- *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 will be more than happy to accommodate any special requests for specific Brands to assure that you will be completely satisfy with our service.

Event Name:

Event Coordinator:

DEPOSIT CONTRACT

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

By executing this contract, Client acknowledges that Client 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 have 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**

****Please note:** Deposits are confirmed as soon as the signed Deposit Contract is returned to Post Oak Grill. Please understand that deposits via checks will be deposited on the following day and credit card payments will be charged on the day of receipt. Deposits are fully refundable in the event the function is cancelled on or before the date indicated above, Deposits are NON-REFUNDABLE after the day indicated above.
Off-Premises Catering deposits are considered non-refundable three business days after receipt.