



# Post Oak Grill

“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.

<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 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 pre-selected menus. This is required in order for us to provide you with the best quality food and service. We are more than welcome to accommodate substitutions (vegetarians, guttlen free, vegan etc).

*\*Prices do not include Beverages (fountain and alcoholic), 8.25% Tax and 20% Service Charge*

## Wines

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

We also take special orders of wines that *are not available in the Texas*; just let us know ahead of time to find the wine you would like to enjoy.

## 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 the small banquet facilities in either of our locations. A \$500 Non Refundable deposit is required for the larger rooms.

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 **\$3.75** plated 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: Screen @\$35, Projector @\$125 Microphone: Complimentary
- 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 \$700.00 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 \$1,700 for dinner.

## PATIO OR ATRIUM ROOM

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

Capacity Accommodation:

**25 to 30 guests for a dinner or luncheon party**

\*Minimum food and beverage of \$500.00 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 20 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.  
Minimum of 20 pcs per selection*

### **Priced per pieces**

<b>Tuna Tostada</b> <i>Topped With Papaya Mango Relish And Guacamole</i>	<b>\$2.25</b>
<b>Steamed Shrimp or Vegetable Dumplings</b> <i>With Ginger Wasabi Sauce</i>	<b>\$1.75</b>
<b>Smoked Salmon Roulades</b> <i>Stuffed With Capers, Cream Cheese &amp; Dill Spread</i>	<b>\$1.75</b>
<b>Goat Cheese Crostini Bruchetta</b> <i>With Calamata Relish</i>	<b>\$1.75</b>
<b>Shrimp or Beef Empanadas</b> <i>Stuffed With Manchego Cheese And Smoked Jalapeno Avocado Dip</i>	<b>\$1.95</b>
<b>Jalapeño Chicken</b> <i>With Mango, Jalapeno, Cilantro, &amp; Manchego</i>	<b>\$1.75</b>
<b>5 hour Braised Short Ribs Quesadillas</b> <i>With White Cheddar Cheese &amp; Tomatillo Sauce</i>	<b>\$2.00</b>
<b>Chicken or Beef Quesadillas</b> <i>POG Style (Sour Cream, Pico De Gallo, Avocado And Provolone Cheese)</i>	<b>\$1.75</b>
<b>Asparagus Tips</b> <i>With Manchego Cheese &amp; Wrapped In Prosciutto</i>	<b>\$1.50</b>
<b>Ice Shrimp Cocktail</b> <i>With Spicy Cocktail Sauce</i>	<b>\$2.75</b>
<b>Romano Crusted Chicken</b> <i>With Blue Sage Cream</i>	<b>\$1.25</b>
<b>Golden Mini CrabCakes</b> <i>Smoked Chipotle Remoulade Sauce</i>	<b>\$2.75</b>
<b>Crusted Coconut Fried Shrimp</b> <i>With Mango Chutney Sauce</i>	<b>\$1.95</b>
<b>Mini Fried Ravioli</b> <i>With Spicy Roasted Tomato Sauce</i>	<b>\$1.25</b>
<b>Wild Mushroom Canapés</b> <i>With Basil Pesto Sauce</i>	<b>\$1.75</b>
<b>Hoison Glazed Baby Lamb Lollipops</b>	<b>\$3.75</b>

## **SPECIALTY TRAYS**

*Based on minimum of 20 guests*

<b>Chilled Fresh Baby Vegetables</b> Roasted Garlic Parmesan Dip	<b>\$4.95 per person</b>
<b>Assorted Fresh Fruit</b> Seasonal Local And Imported With Dipping Sauce	<b>\$4.95 per person</b>
<b>Assorted Domestic &amp; Imported Cheeses</b> Served With Crackers & Grapes	<b>\$4.95 per person</b>
<b>Baked Brie</b> With Mango Chutney, Toasted Points, Seasonal Fruit	<b>\$5.95 per person</b>
<b>Shrimp Spring Rolls with Asian Sauce</b> Vietnamese Style With Rice Noodles	<b>\$1.95 per piece</b>
<b>Norwegian Smoked Salmon Filets</b> Served With Cream Cheese, Capers, Egg Yolk & Purple Onion	<b>\$6.95 per person</b>
<b>Silver Dollar Rolls stuffed with Beef Tenderloin</b> With Watercress And Horseradish Sauce	<b>\$1.95 per piece</b>
<b>Whole Roasted Sliced Beef Tenderloin</b> With Silver Rolls On The Side & Horseradish Sauce	<b>\$9.95 per person</b>
<b>Assorted Dessert Tray</b> Pecan & Key Lime Tarts & Chocolate Brownies	<b>\$6.95 per person</b>
<b>Vegetable Spring Rolls</b> With Ginger Soy Sauce	<b>\$1.95 per piece</b>
<b>Red New Potatoes</b> Stuffed with Crème Fraise Topped with Caviar	<b>\$1.50 per piece</b>
<b>Jumbo Asparagus</b> With Dijon Mustard Dipping Sauce	<b>\$1.99 per piece</b>
<b>Whole Roasted Alaskan Salmon</b> On Couscous with a Caper Dill Sauce	<b>\$10.95 per person</b>

## **LUNCH MENU # 1**

### **1<sup>ST</sup> COURSE**

#### **Nantucket Blue Baby Spinach**

*Blueberry Vinaigrette, Pecans And Blue Cheese*

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

### **2<sup>ND</sup> COURSE**

#### **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*

### **3<sup>RD</sup> COURSE**

#### **Homemade Carrot Cake**

*With Vanilla Beans Sauce*

#### **Pistachio Crusted Key Lime**

*With Vodka Mango Sauce*

**\$29.95 per guest**

## **LUNCH MENU # 2**

### **1<sup>ST</sup> COURSE**

#### **Caesar Salad**

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

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

### **2<sup>ND</sup> COURSE**

#### **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*

### **3<sup>RD</sup> COURSE**

#### **Mango Sorbet**

*With Fresh Berries*

#### **La Mocha Cake**

*Raspberry Coulis Sauce*

**\$32.95 per guest**

## **LUNCH MENU # 3**

### **1<sup>ST</sup> COURSE**

#### **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*

### **2<sup>ND</sup> COURSE**

#### **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*

### **3<sup>RD</sup> COURSE**

#### **White Chocolate Bread Pudding**

*With Bourbon sauce*

#### **Amaretto Cheesecake**

*With Raspberry Coulis Sauce*

**\$ 36.95 per guest**



## VIP LUNCH MENU # 4

### 1<sup>ST</sup> COURSE

#### **Berry Salad**

*Mix Greens Tossed In Lime Mustard Vinaigrette,  
Blue Berries and Strawberries, Caramelized Pecans  
And Shaved Romano Cheese*

#### **Manhattan Roasted Clam Chowder Soup**

### 2<sup>ND</sup> COURSE

#### **Grilled Red Snapper**

*Topped With Crab Meat, Pine Nuts  
Served with Tomato Risotto and Seasonal Vegetables  
In a Chive Chardonnay Sauce*

#### **Grilled Chicken Breast**

*Topped with Mushrooms, Sundried Tomatoes and a Grilled Shrimp  
Served with Jalapeño Fettuccini in a Bianco Sauce*

#### **Duo Mix Grill**

*Beef Tenderloin & Baby Lamb Chops  
Served with Jumbo Asparagus and White Cheddar Potatoes  
in a Light Cabernet Sauce*

### 3<sup>RD</sup> COURSE

#### **Orange Vanilla Beans Crème Brulee**

*With Glazed Orange Zest*

#### **German Chocolate Cake**

*With Raspberry Sauce and Chocolate Sauce*

**\$46.95 per guest**

## **DINNER MENU # 1**

### **1<sup>ST</sup> COURSE**

#### **Mixed Greens Frisse Garden Salad**

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

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

### **2<sup>ND</sup> COURSE**

#### **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 Chicken Breast**

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

### **3<sup>RD</sup> COURSE**

#### **English Trifle**

*With Fresh Berries*

#### **Chocolate Soufflé**

*Served With Grand Manier Marinated Mixed Berries*

**\$54.95 per guest**

## **DINNER MENU # 2**

### **1<sup>ST</sup> COURSE**

**Polo's Famous Chopped Caesar Salad**  
*Romaine Lettuce, Hearts Of Palm, Tomatoes,  
Roasted Corn, Caesar Dressing*

### **Soup of the Day**

### **2<sup>ND</sup> COURSE**

**Chipotle Honey Glazed Salmon**  
*Shitake Mushroom Risotto, Seasonal Vegetables,  
Jumbo Crab Meat & 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 Chicken Breast**

*With Cream Spinach, Diana Potatoes & Queso Fresco  
Topped With Tender Baby Shrimp*

### **3<sup>RD</sup> COURSE**

**Tri Color Chocolate Mousse Cake**

**Pistachio Crusted Key Lime Pie**

*With Vodka Mango Sauce*

**\$57.95 per guest**

## **DINNER MENU # 3**

### **1<sup>ST</sup> COURSE**

#### **Fresca Salad**

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

#### **Soup of the day**

### **2<sup>ND</sup> COURSE**

#### **Aged Center Cut Black Angus New York Strip**

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

#### **Post Oak Grilled Chicken Breast**

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

#### **Grilled Gulf Red Snapper**

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

### **3<sup>RD</sup> COURSE**

#### **White Chocolate Bread Pudding**

*With Bourbon Sauce*

#### **German Chocolate Cake**

*With Raspberry Sauce and Chocolate Syrup*

**\$62.95 per guest**

## **DINNER MENU # 4**

### **1<sup>ST</sup> COURSE**

**Lobster Imperial**

### **2<sup>ND</sup> COURSE**

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

**Crab Meat Bisque**

### **3<sup>RD</sup> COURSE**

**Colorado 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*

**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*

### **4<sup>th</sup> COURSE**

**English Trifle**  
*With Fresh Berries*

**Kahlua Ice Cream Pie**  
*With Grand Marnier Homemade Whipped Cream*

**\$76.95 per guest**

## VIP DINNER MENU # 5

### 1<sup>ST</sup> COURSE

#### **Seafood Crepes**

**Duo Hoison Glazed Baby Lamb Lollipops and Golden Mini Crabcakes**

### 2<sup>ND</sup> COURSE

#### **Baby Arugula Salad**

*Baby Mixed Greens, Baby Arugula, Cherry Tomatoes,  
Caramelized Pecans, Tossed With Port Wine California Pears Vinaigrette*

#### **Shrimp Clam Chowder Soup**

*With Cognac Essence*

### Intermezzo

*Champagne Sorbet with Caramelized Grapes*

### 4<sup>RD</sup> COURSE

#### **Duo Chilean Sea Bass & Alaskan Salmon**

*With Truffle Risotto, Sweet Potato Casserole,  
And ratatouille Vegetables Sauce*

#### **Duo Roasted Lobster Thermidor & Center Cut Black Angus Filet Medallions**

*With Provencal Sauce Duo Gratin Potatoes and Jumbo Asparagus*

#### **Pan Seared Chicken Breast and Mix Grilled Baby Lamb Lollipops**

*Topped With Tender Baby Shrimp, Artichokes, Capers And Sundried Tomatoes With  
Herb Mashed Potatoes And Sautéed Spinach*

### 5<sup>th</sup> COURSE

#### **Duo of Chocolate Soufflé and Lavander Crème Brulee**

#### **Passion Fruit Mouse**

*Served With Grand Marnier and Mango Coulis Sauce*

**\$89.95 per guest**

## **BUFFET MENU # 1**

*(Available Only for Lunch and Groups Larger than 20 guests)*

### **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*

### **Sides:**

#### **Penne Pasta Picatta**

*Asparagus, Mushrooms, Tomatoes Tossed In Bianco Sauce*

#### **Sautéed Vegetable Medley**

#### **Herb Mashed Potatoes**

#### **Bread & Biscuits**

#### **Lemon Bars, Assorted Homemade Cookies & Chocolate Dipped Strawberries**

**\$ 49.95 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 Filet**

*With A Caper Dill Sauce*

#### **Sliced Roasted Prime Rib**

*With Au Jus, Horseradish Sauce And Whole Grain Mustard*

#### **Southwest Penne Pasta**

*Tomatoes, Roasted Corn, Avocado, Black Beans, Sour Cream  
And Pico de Gallo*

### **Sides:**

**Whipped Red New Potatoes  
Sautéed Seasonal Vegetables**

**Assorted Bread and Biscuits**

**Mini Pecan Tarts, Mini Key Lime Tarts & Assorted Cookies  
& Chocolate Dipped Strawberries**

**\$ 53.95 per guest**



## **BUFFET MENU # 3**

### **Post Oak Grill Tomato Salad**

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

### **Classic Caesar Salad**

### **Roasted Salmon Filet**

*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 Italian Cream Cake, Brownies  
Key Lime & Pecan Tarts  
& Chocolate Dipped Strawberries*

**\$56.95 per guest**

## **BUFFET MENU # 4**

### **VIP Menu**

#### **Imported Cheeses and Fruit Tray**

##### **Jumbo Asparagus**

*With Mustard Vinaigrette*

##### **Golden Mini Crab Cakes**

*Smoked Chipotle Remoulade Sauce*

##### **Chopped Caesar Salad**

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

##### **Sliced Roasted Pork Tenderloin**

*With Blackberry Sauce*

##### **Marinated Grilled Chicken Breast**

*Topped With Fresh Tomato and Basil in Bianco Sauce*

##### **Chipotle Honey Glazed Lollipops**

##### **Roasted Salmon Filet**

*On Bed Of Cous Cous*

##### **Yukon Herb Mashed Potatoes**

##### **Sautéed Vegetables Medley**

### **Dessert**

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

**&**

##### **Carrot Cake and German Chocolate Cake**

**\$59.95 per guest**

\* Prices do not include Beverages, Tax or Service Charge

## IN HOUSE BEVERAGE SELECTION

Well Brands	\$8.00 per drink
Call/Premium Brands	\$12.00 & up per drink
House Wine	\$8.00 per glass
Beer (Imported / Domestic)	\$3.75/\$4.75 each
Non-Alcoholic Beer ( Imported / Domestic )	\$3.75/\$4.50 each
Mineral, Sparkling and Still Water	\$3.50 each – ½ Liter
Fresh Juice	\$2.95 each
Tea, Coffee, Sodas	\$2.95 each

*For Cater Out please consult your event coordinator*

- *Host may choose 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:**

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**Event Coordinator:**

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# DEPOSIT CONTRACT

<b>Contact Name:</b>			
<b>Address:</b>			
<b>e-mail:</b>			
<b>Telephone:</b>			
<b>Fax:</b>	<b>Cell 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 or XX)</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 or XX)</b>
<b>Extra To Note:</b>			
<b>Music / Band:</b>			
<b>Bar Set Up:</b>	<b>Yes</b>	<b>No</b>	<b>(Circle One or XX)</b>
<b>Audio/Visual Equipment?</b>	<b>Microphone \$25:_____ Screen \$35:_____ Projector \$125: _____</b>		
<b>Flower Arrangements:</b>	<b>NO</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>Menu:</b>			
<b>Deposit is NON-REFUNDABLE After this date:</b>			

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.