

Ouisie's

T A B L E

RESTAURANT, BAR & GARDENS

2026 Lunch & Brunch Event Planning Portfolio



3939 San Felipe, Houston, Texas 77027

713.528.2264

www.ouisiestable.com

Welcome to Ouisie's

We are delighted that you are considering Ouisie's Table for your private dining needs. We pride ourselves with giving attention to detail in every aspect of the dining experience. Our Event Planning Portfolio is designed to help with your planning and answer your questions regarding our services.

Our team of professional event specialists are eager to assist you in creating a signature event while providing excellent food, wines, and memorable service to you and your guests for your unique occasion.

Your event will be staffed by our certified bartenders, and a team of trained service staff passionate about giving each of our guests an exceptional experience. An event specialist will be at your service to plan your event, and will be on-site to ensure that every detail gets the attention you and your guests deserve.

Please direct all inquiries regarding private parties, business luncheons, and other festive occasions requiring special seating or services, on or off premise, to our team of event planners available Monday through Sunday by calling us at 713-528-2264.

We look forward to assisting you in making your event memorable.

Wafi Dinari
Proprietor / Chef



Crissie's

T A B L E

RESTAURANT, BAR & GARDENS

Mixed Hors d'oeuvres

Seafood

Mini Crabcakes with Jalapeño Tartar Sauce	42.00 per dozen
Boiled Gulf Shrimp	26.00 per dozen
Smoked Salmon Canapés	29.00 per dozen
Wasabi Seared Ahi Tuna on a Taro Root Chip	28.00 per dozen
Caviar & Creme Fraiche Tartlet	29.00 per dozen
Lobster Toast with Avocado & Espelette Pepper	31.00 per dozen

Beef

Tenderloin on Hot Biscuit	39.00 per dozen
Mini Beef Wellingtons	39.00 per dozen
Mini Chicken Fried Steak on Biscuits	36.00 per dozen
Short Rib Taquitos	29.00 per dozen
3oz. Lamb Lollipops	96.00 per dozen
Beef Tenderloin Satays (Skewers)	41.00 per dozen

Chicken

Quail Legs with Tamarind Glaze	36.00 per dozen
Chicken Spring Rolls	29.00 per dozen
Chicken Taquitos	29.00 per dozen
Chicken Satays (Skewers)	32.00 per dozen

Vegetarian

Mushroom Caps stuffed with Gruyere & Herbs	24.00 per dozen
Mini Spring Rolls	24.00 per dozen
Basil, Tomato, Mozzarella and Olive Skewers	24.00 per dozen
Pecan Crusted Texas Goat Cheese Balls	28.00 per dozen
Stilton Cheese, Toasted Walnuts and Apple Chutney	24.00 per dozen
Shredded Brussels Sprouts & Ricotta on Ballymeloe Bread	25.00 per dozen
Cream Spinach Puffs	29.00 per dozen
Deviled Eggs	26.00 per dozen



Cooper's Signature Menu

PLEASE SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS.

Starters

Crispy Little Crab Cake

Corn relish, Ouisie's jalapeño tartar & cocktail sauces

The Stilton Kit (GF)

Romaine, arugula, Belgian endive, Stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o.

Entrees

Ouisie's Texas Crab Cobb

Lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, and deviled eggs

Pan Seared Salmon with Shrimp

Mushrooms, asparagus, tomatoes, roasted yellow corn, & warm orzo pasta salad with e.v.o.o.

Shrimp and Cheese Grits (GF)

Gulf shrimp, mushrooms, bacon, scallions, & cheese grits

Parmesan Crusted Chicken Breast

Mushrooms, artichokes, lemon butter & sriracha sauce, mashed potatoes & sautéed green beans

Desserts

Apple Strudel

Layers of fresh apples layered in a flaky puff pastry

Assorted Dessert Sampler

Black Magic Cake, Lemon Ice Box Pie & Tres Leches

(GF) Denotes Gluten Free Items

\$49.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

Grandma Lucy's Luncheon

PLEASE SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS.

Starters

House Salad

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons.

Ouisie's Soup Du Jour

Entrees

Ouisie's Shrimp and Avocado Salad

Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a coconut-lime dressing.

Baked Chicken Florentine

Risotto Milanese with green peas, sautéed spinach and roasted tomato sauce.

Shrimp & Cheese Grits

Gulf shrimp, mushrooms, bacon, scallions & cheese grits.

Desserts

Sorbet of the Day G.F.

House Ice Cream G.F.

Pot-de-Crème au Chocolat G.F.

A small cup of rich dark chocolate custard garnished with whipped cream.

G.F. Denotes Gluten Free Items

\$39.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

Patience's Luncheon Package

PLEASE SELECT 3 ENTREES, AND 2 DESSERTS.

Entrees

Ouisie's Meat Loaf with Chipotle Ketchup

Served with garlic mashed potatoes and glazed carrots.

Pan Seared Salmon with Shrimp

Mushrooms, asparagus, tomatoes, roasted yellow corn, & warm orzo pasta salad with e.v.o.o..

Grilled Chicken a la Juanita

Poblano pesto, green chilies, Jack cheese, fresh corn, scallions, sun-dried tomatoes with pico de gallo and sour cream.

The Original Sunset Boulevard Taster Plate

Chicken salad, pimento cheese, house salad, sliced apples, dill pickle & saltine crackers.

Desserts

Lemon Ice Box Pie

Tart lemon pie, garnished with whipped cream & lemon zest with a graham cracker crust.

Tres Leches Cake

Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing.

G.F. Denotes Gluten Free Items

\$35.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

Ouisie's Brunch Package

PLEASE SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS.

(SERVED ON SATURDAYS & SUNDAYS ONLY FROM 10AM—2PM)

Starters

House Salad

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons.

Crispy Gulf Crab Cakes

With corn relish & our house jalapeno tarter & cocktail sauces.

Soup Du Jour

Entrees

Ouisie's Shrimp & Avocado Salad

Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, croutons, fresh cilantro & basil in coconut - lime dressing.

Ouisie's Crab Cake Benedict

English Muffin, Canadian ham, chopped spinach, a Ouisie's crab cake & poached egg, jalapeno hollandaise, with fresh fruit in a poppy seed dressing with mint & arugula.

Ouisie's Sunset Chicken Enchiladas with Red and Green Sauce

Black beans, green bell pepper pilaf, pico de gallo & guacamole.

Shrimp & Cheese Grits

A spicy saute of Gulf Shrimp, mushrooms, bacon, scallions & Anson Mills cheese grits.

Desserts

Dessert Sampler

Black Magic Cake, Lemon Ice Box Pie & Tres Leches Cake.

Apple Strudel

Layers of fresh apples layered in a flaky puff pastry.

\$49.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

Bear's Brunch Package

PLEASE SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS.

(SERVED ON SATURDAYS & SUNDAYS ONLY FROM 10AM—2PM)

Starters

Brussels Sprouts

Sautéed with white wine and apple wood bacon bits.

House Salad

Romaine & leaf lettuces, cherry tomatoes, red onions, house citrus vinaigrette, Parmesan & croutons.

Soup Du Jour

Entrees

Ouisie's Eggs Benedict

Two poached eggs atop slices of Canadian bacon on toasted English muffins, draped with Hollandaise & accompanied by corn pudding & roasted tomato & fresh fruit.

Mushroom Frittata

Shitake, white and crimini mushrooms, onions and feta cheese, served with fresh fruit.

Ouisie's Sunset Chicken Enchiladas with Red and Green Sauce

Black beans, green bell pepper pilaf, pico de gallo & guacamole.

Shrimp & Cheese Grits

Gulf shrimp, mushrooms, bacon, scallions & cheese grits.

Desserts

Grand Marnier Chocolate Cake

2 layers rich dark chocolate cake with chocolate fudge frosting.

Lemon Ice Box Pie

Tart lemon pie, garnished with whipped cream & lemon zest with a graham cracker crust.

\$39.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

The Pear Deal Brunch Package

PLEASE SELECT 3 ENTREES, AND 2 DESSERTS.

(SERVED ON SATURDAYS & SUNDAYS ONLY FROM 10AM—2PM)

Entrees

Jumbo Lump Crabmeat & Avocado Salad

Bibb lettuce, red apples, golden raisins, walnuts, bleu cheese and pumpkin seeds, drizzled with a balsamic vinaigrette.

Ouisie's Breakfast Quesadillas

Scrambled eggs, crispy bacon, poblano peppers, Monterrey cheese and spinach served with a side of breakfast potatoes.

Cheese & Scallion Biscuit & Eggs

With two eggs over Easy, with crispy bacon & spinach served with fresh fruit.

Mexican Tacos

Scrambled eggs, potatoes, zucchini and roasted tomato sauce, served with rice pilaf.

Desserts

Tres Leches Cake

Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing.

Lemon Ice Box Pie

Tart lemon pie, garnished with whipped cream & lemon zest with a graham cracker crust.

Black Magic Cake

Rich dark chocolate 3 layer cake with chocolate fudge frosting.

\$35.99 per person

Excluding Drinks, Tax, & Gratuity

Menu Options & Prices Subject to change

Customizable Menus Also Available

Customizable Menus

PLEASE SELECT 2 STARTERS, 3 ENTREES, AND 2 DESSERTS.

STARTER OPTIONS

APPETIZERS

Crispy Gulf Coast Oysters 14.

Seasoned cornmeal, Ouisie's jalapeño tartar & cocktail sauces.

Crispy Little Crab Cake 18.

Corn relish, Ouisie's jalapeño tartar & cocktail sauces.

Shrimp Tower 18.

Layers of fresh avocado, tomatoes, shrimp, basil jalapeño olive oil, served with pesto sauce and mango relish.

Spinach Dip 14.

Served with crispy pita chips.

Hummus Dip 14.

With kalamata olives, feta cheese and extra virgin olive oil and crispy flat bread.

Classic Deviled Eggs 14.

With remoulade sauce and pickled vegetables.

Short Rib Bruschetta 16.

Grilled wheat sourdough, roasted peppers and mushrooms, poblano cream sauce.

Sautéed Calamari 16.

With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil.

Norwegian Smoked Salmon and Boiled Shrimp 18.

Mix greens, fried capers, red onions, horseradish cream and lime vinaigrette.

Mediterranean Meatballs 14.

Spicy meatballs in a caper tomato sauce with French bread for dipping.

SALADS

House Salad 9.

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons.

Caesar Salad 9.

Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing.

The Stilton Kit 10.

Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o.

Ouisie's BLT Wedge Salad 12.

Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing.

Pecan Salad 12.

Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese.

Blueberry Spinach Salad 12.

Feta cheese, red onions, toasted walnuts, tossed with Balsamic vinaigrette dressing.

ENTREE OPTIONS

VEGETARIAN

Vegetable Paella 21.

Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice.

Ouisie's Garden Pasta 20.

Spinach fettuccini , grilled vegetables, feta cheese & pesto sauce.

Eggplant Parmesan 19.

Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce.

SALAD ENTREES

Ouisie's Texas Crab Cobb 28.

Lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, & deviled eggs

The Original Sunset Boulevard Taster Plate 20.

Chicken salad, pimento cheese, house salad, sliced apples, dill pickle & saltine crackers.

Dried Fig & Arugula Salad with Herb Garlic Shrimp 24.

Caramelized California figs, warm goat cheese balls, baby heirloom tomatoes, toasted walnuts, julienne green Apple & pears with balsamic vinegar.

Jumbo Lump Crabmeat & Avocado Bibb Salad 28.

Bibb lettuce, red apples, golden raisins, walnuts, bleu cheese and pumpkin seeds, drizzled with a balsamic vinaigrette.

Seared Rare Ahi Tuna Salad 26.

Field greens, red onions, kalamata olives, feta cheese & balsamic vinaigrette

Ouisie's Shrimp and Avocado Salad 23.

Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a coconut-lime dressing.

***B.L.T Wedge and grilled Salmon Salad 26.**

Iceberg lettuce, crisp bacon, crumbled bleu cheese and a small Texas tomato salad

Chicken Curry Salad 23.

Curried chicken breast, spinach, roasted peanut vinaigrette, avocado, crumbled bacon, peanuts, Ouisie's apple chutney & crispy wonton strips

***Greek Salad with Salmon 26.**

Filet of grilled salmon, served with a salad comprised of tomatoes, feta cheese, red onions, hearts of palm, kalamata olives and cucumbers with lemon vinaigrette.

***The Stilton Kit with Grilled Chicken 23.**

Romaine lettuce, arugula, Belgian endives, crumbled Stilton cheese, toasted walnuts, sliced fresh pears and cracked black pepper drizzled with lime juice & e.v.o.o.

***Grilled Sirloin Steak Salad with Caramelized Red Onions 25.**

Over fresh spinach, dried cherries, crumbled stilton cheese, toasted walnuts, tossed with a balsamic vinaigrette.

***Blueberry Spinach Salad / with Herbed Chicken 24. With Herbed Scallops 34.**

On a bed of fresh spinach, feta cheese, sliced red onions, walnuts and dried raisins, balsamic vinaigrette.

LUNCH PLATES

Parmesan Crusted Rainbow Trout With Jumbo Lump Crabmeat 24.

Herb mashed potatoes, grilled asparagus & truffle beurre blanc

Herb Crusted Sea Scallops with Salmon Roe 34.

Mashed butternut squash & sautéed green beans

Pesto Chicken Fussilli Pasta 26.

Baby Heirloom tomatoes, bell peppers, black olives, fresh basil, garlic & chilli flakes.

Seafood Crepes 26.

Two crepes filled with shrimp, super lump crab meat, & red snapper in a classic Béchamel sauce, served with asparagus

***Pan Seared Salmon with Shrimp 27.**

Mushrooms, asparagus, tomatoes, roasted yellow corn, & warm orzo pasta salad with e.v.o.o.

Cajun Seafood Penne Pasta 26.

Crawfish, lump crabmeat, shrimp & salmon in a light cream sauce, green peas, cherry tomatoes & roasted corn

Seared Red Fish Tacos 24.

Coleslaw, fresh cilantro, avocado & jalapeno tartar sauce, side of sautéed Brussels Sprouts with & grapes

Shrimp & Cheese Grits 26.

Gulf shrimp, mushrooms, bacon, scallions & cheese grits

***Pan Seared Branzino 26.**

Over a sauté of oyster mushrooms, jalapeno, cilantro, cherry tomatoes, asparagus and red onions, drizzled with balsamic vinaigrette and sauce verte.

Ouisie's Meat Loaf with Chipotle Ketchup 24.

Served with garlic mashed potatoes and glazed carrots

Parmesan Crusted Chicken Breast 24.

Topped with mushrooms, artichokes, lemon butter, Sriracha sauce, served with mashed potatoes & sautéed green beans

***Rodeo Grand Champion Award Winning Short Rib Tacos 24.**

side of sautéed Brussels Sprouts & grapes, poblano peppers cream sauce

Grilled 10oz Rib Eye 34.

Cilantro risotto and grilled asparagus, chimichurri sauce.

BRUNCHEONS

(SERVED ON SATURDAYS & SUNDAYS ONLY FROM 10AM—2PM)

Lucy's Cornmeal Pancakes 19.

with warmed maple syrup, scrambled eggs, crisp bacon & fruit salad.

Heart Healthy Omelet 20.

Egg white, spinach, bell peppers, onions, black olives, mushrooms and a fruit salad.

Ouisie's Breakfast Quesadillas 21.

Scrambled eggs, crispy bacon, poblano peppers, cheese and spinach served with a side of breakfast potatoes.

Ouisie's Eggs Benedict 23.

Two poached eggs atop slices of Canadian bacon, baby arugula, draped with Hollandaise & accompanied by corn pudding, roasted tomato & fruit salad.

Steak and Eggs 32.

Grilled Rib Eye, andouille sausage and eggs your way, chimichurri sauce, served with garlic potatoes.

Guacamole & Scrambled Eggs Toast 21.

On Sourdough toast, with baby heirloom tomatoes, scallions, radishes, fresh cilantro, served with fresh strawberries.

Fried Chicken & Waffle 21.

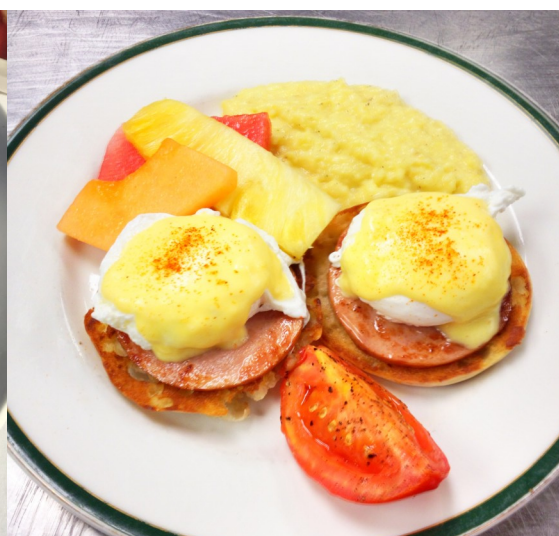
Two over-easy eggs, breakfast potatoes, Fruit salad & warm maple syrup

French Toast with Toasted Walnuts 21.

Crispy bacon & scrambled eggs with warm Grand Marnier Syrup

Ouisie's Crabcake Benedict 24.

English Muffin, Canadian ham, chopped spinach, a Ouisie's crab cake & poached egg,





DESSERT OPTIONS

Olivia's
T A B L E

RESTAURANT, BAR & GARDENS

Classic Desserts

Dessert Sampler 12.

Black Magic Cake, Lemon Ice Box Pie & Tres Leches Cake

Chocolate Cake 12.

2 layers rich dark chocolate cake with chocolate fudge frosting

Black Magic Cake 12.

Rich dark chocolate 3 layer cake with chocolate fudge frosting

Carrot Cake 12.

Rich moist dark cake with carrots and cream cheese icing

Tres Leches Cake 11.

Sponge cake soaked in 3 types of milk with a vanilla whipped cream icing

Lemon Ice Box Pie 10.

Tart lemon pie, garnished with whipped cream & lemon zest with a graham cracker crust

Apple Strudel 12.

Layers of fresh apples layered in a flaky puff pastry

Pot-de-Crème au Chocolat 8. *

A small cup of rich dark chocolate custard
Garnished with whipped cream

Cheese Plate 14. *

Sorbet of the day 8. *

House Ice Creams 8. *

*** denotes Gluten Free Options**

Brunch Cocktails

(SERVED ON SATURDAYS & SUNDAYS ONLY)

Mimosas

GLASS 8. CARAFE 32.

Orange, Raspberry or Grapefruit.

Perfect Peach Bellini

GLASS 8. CARAFE 32.

Peach Schnapps, Texas Peach Sorbet, Prosecco.

Bloody Mary 8.

House special recipe and Tito's Vodka.

Aperol Spritz 10.

Aperol, Prosecco, Club Soda, Orange Peel
Make it a Rose Spritz with Mionetto Prosecco Rose

Rose-berry Bliss 10.

Frankly Strawberry Vodka, Sparkling Rose, Lemonade, Blueberries,
and Lemon-Lime Soda

Blood Orange Crush 8.

Makers Mark, Amaro Nonino, Simple Syrup, Lemon Juice, Blood Orange Syrup

Window Box 10.

Junipero Gin, Fleur Edlerflower, Pineapple Juice

Ouisie's Freckled Lemonade 10.

Absolute Citron, Strawberries, Spearmint, Lemonade

Strawberry Smash 10.

Teremana Blanco, Honey Syrup, Strawberry, Lemon

Espresso Martini 10.

Absolute Vodka, Licor 43, Espresso

Coffee Old Fashioned 8.

Belle Meade Bourbon, Louisa's Coffee Pecan Liquor, Coffee

Featured Mocktails 7.

Cucumber Basil Fizz

With lemon juice, agave nectar
& club soda

Pineapple Ginger Lemonade

with a dash of grapefruit

Passion Fruit & Elderflower Spritz

Passion fruit juice, lemon juice, elderflower cordial
and sparkling water.

Classic Ouitea

Mojito mix minus the rum with passion
fruit tea & muddled mint

Lunch or Dinner Buffet Options

Cold Station Served Over Crushed Ice:

Oysters on the half shell

Boiled shrimp

Both served with saltines, remoulade, cocktail and horseradish sauces

Price per order

36.00 per dozen

36.00 per dozen

Salads:

Mixed Green Salad (serves 10)

Baby field greens with fresh tomatoes and Parmesan cheese tossed in a French vinaigrette.

Stilton and Walnut Salad (serves 10)

With arugula, apples with extra virgin olive oil and lemon juice.

Caesar Salad (serves 10)

Romaine, fried capers, house made croutons, Parmesan cheese & Caesar dressing.

Tomato Caprese (serves 10)

Fresh mozzarella, olive relish, aged balsamic reduction & arugula oil drizzle.

Price per order

65.00 per order

70.00 per order

65.00 per order

70.00 per order

Seafood:

Shrimp and Cheese Grits (serves 6-8)

Spicy sauté of gulf shrimp with bacon, scallions and mushrooms in a white wine broth.

Whole Poached or Roasted Salmon (serves 15-20)

With fresh herbs and a béarnaise sauce with crostinis, crackers and silver dollar rolls.

Seafood Paella (serves 10-15)

With clams, mussels, shrimp & saffron rice

Additional options include chicken, sausage, beef, oysters & calamari

Smoked Salmon Service (serves 15-20)

Side of Scottish Smoked Salmon with sour cream, fresh dill, chopped onions, capers, tarragon mustard sauce and sliced Irish brown bread.

Price per order

170.00 per order

250.00 per order

220.00 per order

180.00 per order



Lunch or Dinner Buffet Options

Poultry:

Ouisie's Sunset Chicken Enchiladas (serves 20)

With red and green chili sauce

Chicken Juanita (serves 8-10)

Topped with poblanos, roasted corn, sundried tomatoes and scallions.

Price per order

250.00 per order

210.00 per order

Meat:

Beef Tenderloin Service (serves 8-12)

Sliced and served with three sauces: aioli, tarragon mustard sauce, and horseradish cream, breads and crostinis.

Roast Beef Prime Rib Service (serves 8-12)

Tender and juicy bone-in prime rib slowly cooked to medium Rare with au jus, horseradish sauce & silver dollar rolls.

Roasted Pork Loin Rack Service (serves 8-12)

Slow roasted pork rack au jus with apple chutney and silver dollar rolls.

Rack of Lamb Provencal (serves 4-6)

French spice rub and a Port demi-glaze

Price per order

375.00 per order

420.00 per order

150.00 per order

95.00 per order

Side Dishes: (serves 10)

Sides are to accompany the above main courses

Price Per Order

65.00 per order

Cheese Grits

Creamed Spinach **(80.00)**

Macaroni and Cheese **(80.00)**

Mashed Potatoes

Rosemary Roasted New Potatoes

Mashed Sweet Potatoes

Tomato Shallot Green Beans

Couscous

Wild Rice

Steamed Vegetables

Grilled Asparagus **(90.00)**

Grilled Vegetables

Cheese Service:

Small \$130 Serves 15-20 people

Medium \$270 Serves 30-40 people

Large \$450 Serves 50-75 people

Charcuterie Board:

Small \$150 Serves 15-20 people

Medium \$290 Serves 30-40 people

Large \$470 Serves 50-75 people



Dessert Buffet Options

Assorted Mini Desserts

36.00 per dozen

Banana Cream Tart with Meringue
Mini Cheesecake with Berries
Mini Pecan Pie
Chocolate Covered Strawberries
Chocolate Tart with Sugared Almond
Mini Brownies with Whipped Cream
Lemon Tart with Raspberry and Whipped Cream
Mini Carrot Cake
Mini Red Velvet Cake
Mini Tres Leches

Macaroons

42.00 per dozen

Available in Chocolate, Vanilla, Orange, Strawberry, Pistachio, & Raspberry

Cookies

Chocolate Chip	28.00 per dozen
Custom Decorated Sugar Cookies (Starting price. Please send inspired pictures)	48.00 per dozen
Chocolate Biscotti	24.00 per dozen
Sand Tarts	24.00 per dozen

Cupcakes

Custom Decorated Cupcakes (Starting price. Please send inspired pictures)	48.00 per dozen
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Petit Fours

Vanilla Cake with Raspberries Petit Fours	32.00 per dozen
Chocolate Black Magic Cake with Chocolate Ganache Petit Fours	32.00 per dozen
Lemon Pound Cake Petit Fours	32.00 per dozen

Custom Cakes

OUR CAKE FLAVORS: Vanilla, Italian Cream, Almond Cake, Strawberry Cake, Lemon Cake, Carrot Cake, Red Velvet, Old Fashioned Yellow Cake, Funfetti, Chocolate Black Magic Cake, Grand Mariner Chocolate Cake, Tres Leches Cake, Lemon Elderflower

OUR CAKE FILLING FLAVORS: Strawberry, Raspberry, Lemon Curd, Vanilla, Cream Cheese, Chocolate Fudge

*Custom dessert bars can be ordered too! Pick your favorite items from our list or request something special that may not be on the menu! You tell us what your guests sweet tooth might fancy and we'll take it from there! Send inspired pictures to get a quote!



Room Reservation Agreement—LUNCH or BRUNCH

Ouisie's Table Private Event Bookings include:

Chairs, china, flatware, & glassware are provided to you depending upon the menu style you select. We can provide standard white table linens for \$3.00 per linen. Complimentary napkins can be provided in black. Event tables (rounds or long tables) are provided by us for \$15.00 per table. Standard bud vases with single red roses are complimentary for events.

Important Food & Beverage Details:

A food & beverage minimum applies to all private dining reservations. All food and beverage selections must be confirmed 14 days before your event to ensure availability. Wine is billed by the opened bottle for all events. House wines are subject to change at any time. Pre-selected wines that are on short supply may be substituted with a wine of equal or higher value.

No changes to your menu can be made the week of your event.

Outside Vendors

We DO NOT allow outside food or beverages. All food items, including specialty cakes, cookies or other desserts, must be prepared by Ouisie's Table. All beverages, including beer, wine or cocktails, in accordance with state & local law, must be provided by Ouisie's Table. There are no restrictions on hiring outside vendors for décor, AV rentals, DJ services, floral design, linen or other non-edible party services. All outside vendors must schedule delivery of any items for your event with our events department in advance. No item for your event can be delivered earlier than the morning of your event. All items must be cleared from the property within 2 hours of the conclusion of your event.

Final Guest Count & Guarantees:

Your final headcount is due 10 days prior to your event. Only an increase in count can be given after this date. The food and beverage minimum that will be applied to your final bill must be equal to or greater than the number of guests originally listed on your party reservation agreement. If you fail to meet the food & beverage minimum you will be subject to a room rental charge to make up the difference. **The minimums do not include gratuity, service charges, or taxes.**

Room Set Up:

Room set up begins approximately 1 hour prior to your event. The room will be set 30 minutes before starting time listed on the party reservation agreement, unless other arrangements have been made in writing with your event specialist. If you would like to enter the room before this time, please speak with your event specialist.

Sales Tax, Gratuity and Separate Checks:

All private parties will be subject to a 20% gratuity & 8.25% Texas sales tax, and Texas mixed beverage tax. If you are tax exempt, you must present a valid certificate to us when your contract is signed. **We do not provide separate checks for private events.** If you need the final bill split evenly between multiple hosts, please inform us of this request at time of signing the contract.



Room Reservation Agreement—LUNCH or BRUNCH

Lunch Hours: 11AM—2PM

Brunch Hours: 10AM—2PM (Saturday / Sunday Only)

TERMS

- **Minimum per person menu requirements** : 2 course meal or equivalent dollar amount.
- **Cancellation notice is required at least 30 days prior to event to avoid cancellation fees.**
- **Cancellation Fee Schedule: 30 Days prior \$500.00 20 Days Prior \$1000.00 10 Days Prior \$3000.00**
- We must receive your food and wine selections **2 weeks** prior to your reservation date.
- Your **FINAL** guaranteed guest count is due **10 days** prior to your event *(must be equal to or higher than contracted number).*
- No food, cakes/desserts, or beverages are permitted to be brought into the restaurant.
- You must meet the minimum guest and menu requirements to avoid room charges.
- A room fee may apply if you are booking more than one room or if no alcohol is consumed.
- **You are financially responsible for the guaranteed number of guests at an average per person of food & drinks total.**

<u>Room Name</u>	<u>Minimum</u>	<u>Maximum</u>	
Alsey's Nest	20 guests	50 guests	
Lucy's Porch	55 guests	100 guests (Could be divided to 2 rooms)	Small Half 15-25 guests
Main Room	75 guests	145 guests seated	Large Half 25-45 guests
Cooper's Bin*	10 guests	32 guests	

- 20 % gratuity will be added based on the pre-tax total of your guaranteed number of guests.
- White house linen is \$3 per table cloth. *Specialty linen may be ordered at an additional cost based on color and size.*
- There is a fee for any event size tables or other rentals used for your event.
- Soups, Salads, and Appetizers DO NOT count as entrées.
- A Banquet Event Order (BEO), outlining your selections and party parameters, will be sent once your menu selections and other event details are finalized for your review and final approval.
- All outside vendors must schedule delivery of any items for your event (floral, AV, furniture, balloons, other décor) with our events department in advance. No item for your event can be delivered earlier than the morning of your event. All items must be cleared from the property within 2 hours of the conclusion of your event.
- **OUISIE'S TABLE WILL NOT STORE OR BE HELD RESPONSIBLE FOR ANY ITEMS THAT WERE NOT PROVIDED BY US.**

NOTE: Without your signature and the return of this agreement, your reservation is **not** confirmed and cannot be held. **After signing this agreement, please return via email (ouisiestable@ouisiestable.com), fax (713.961.4560), or mail.**

CONTRACT JANUARY—OCTOBER



HOLIDAY CONTRACT NOVEMBER & DECEMBER

