



THE
POST OAK
HOTEL AT UPTOWN HOUSTON

EVENTS



CONTINENTAL 40

- Freshly Squeezed Orange Juice | Grapefruit Juice
- Display of Seasonal Fruits and Berries
- Croissants | Blueberry Muffins | Danishes
- Sweet Butter | Marmalades | Preserves
- Local Organic Yogurt | House-Made Granola
- Freshly Brewed Gourmet Coffee | Decaffeinated Coffee
- Assorted Teas

HEALTHY 44

- Freshly Squeezed Orange Juice | Grapefruit Juice
- Display of Seasonal Fruits and Berries
- Low Fat Yogurt Parfait | Granola
- Assorted Organic Yogurts
- Bran and Gluten-Free Muffins | Honey
- Chia Seed Pudding Parfait | Pineapple | Coconut Flakes
- Mint Leaves
- Egg White Frittata | Spinach | Roasted Cherry Tomatoes
- Freshly Brewed Gourmet Coffee | Decaffeinated Coffee
- Assorted Teas

CLASSIC BREAKFAST BUFFET 50

- Freshly Squeezed Orange Juice | Grapefruit Juice
- Display of Seasonal Fruits and Berries
- Croissants | Blueberry Muffins | Danishes
- Sweet Butter | Marmalades | Preserves
- Assorted Bagels | Flavored Cream Cheeses
- Assorted Organic Yogurts
- Selection of Cereals & Milk
- Scrambled Eggs
- Breakfast Potatoes
- Freshly Brewed Gourmet Coffee | Decaffeinated Coffee
- Assorted Teas

Choice of Two

- Crisp Applewood Bacon | Pork Sausage | Chicken Apple Sausage
- Vegan Sausage Patties

THE POST OAK BREAKFAST 56

- Freshly Squeezed Orange Juice | Grapefruit Juice
- Display of Seasonal Fruits and Berries
- Croissants | Blueberry Muffins | Danishes
- Sweet Butter | Marmalades | Preserves
- Muesli | Almond Milk | Berries | Brown Sugar
- Yogurt Parfait
- Freshly Brewed Gourmet Coffee | Decaffeinated Coffee
- Assorted Teas

Choice of Two

- Cast Iron Migas**
Eggs | Mexican Chorizo | Corn Tortilla | Onions | Peppers | Queso Fresco
- Brisket Hash**
12 Hour BBQ Smoked Brisket | Sunny Side Up Egg | Diced Potato
Roasted Poblano & Onions
- Chicken Biscuits & Gravy**
Fried Chicken | Texas Sawmill Country Gravy | Buttermilk Biscuit
- Avocado Toast**
Fresh Smashed Avocado | Pumpernickel | Crème Fraîche
Cured Beef Bresaola | Heirloom Tomatoes | Shaved Parmesan

Scrambled Eggs 7
Egg White Frittata | Spinach | Roasted Cherry Tomatoes 7
Breakfast Potatoes 6

Breakfast Meats 7
Crisp Applewood Smoked Bacon | Pork Sausage
Chicken Apple Sausage | Vegetarian Sausage

Breakfast Burrito 120 DZ
Egg | Cheddar Cheese | Grilled Chicken Sausage | Refried Beans

Croissant Sandwich 120 DZ
Egg | White Cheddar | Applewood Smoked Bacon

Southern Benedict 144 DZ
Biscuit | Egg | Short Rib | Applewood Smoked Bacon
Green Chile Hollandaise

Twice Baked Potato 120 DZ
Egg | White Cheddar Cheese | Applewood Smoked Bacon | Chives

Chef’s Omelet and Egg Station** 22
Eggs | Egg Whites | Smoked Salmon | Applewood Smoked Bacon
Honey Glazed Ham | Mozzarella Cheese | Herb Boursin Cheese
Cheddar Cheese | Sautéed Wild Mushrooms | Bell Peppers
Shallots | Tomatoes | Spinach | Cholula Hot Sauce
Salsa Fresca | Onions

House-Made Cured & Smoked Salmon 20
Whipped Cream Cheese | Garlic & Herb Boursin Cheese
Red Onion | Tomatoes | Capers | Chopped Egg White & Yolk
Fines Herbes | Toasted Rye Bread | Traditional Bagel

Avocado Toast 18
Fresh Smashed Avocado | Pumpernickel | Crème Fraîche
Cured Beef Bresaola | Heirloom Tomatoes | Shaved Parmesan

Buttermilk Pancakes 12
Seasonal Berries | Warm Maple Syrup

Brioche French Toast 12
Powdered Sugar | Seasonal Berry Compote
Warm Maple Syrup

Belgian Waffles** 14
Candied Pecans | Warm Maple Syrup

Oatmeal Bar 15
Steel Cut Oatmeal | Brown Sugar | Golden Raisins

Low Fat Yogurt and House-Made Granola Station 12
Organic, Plain and Fruit Yogurt | House-Made Granola
Fresh Berries | Local Honey

Desert Creek Honey Parfait Bar 14
Plain Greek Yogurt | Desert Creek Honey | House-Made Granola
Fresh Berries | Mango | Kiwi | Papaya | Pineapple

Selection of Cereals with Whole | Low Fat and Skim Milk 6

Assorted Organic Fruit Yogurts 6
Assorted Coke Products 7
Assorted Still and Sparkling Water 7
Red Bull | Red Bull Sugar-free 8

Freshly Brewed Gourmet Coffee
Decaffeinated Coffee and Assorted Teas 120 GAL

Assorted Bagels | Flavored Cream Cheese 55 DZ
Plain | Strawberry | Fines Herbes

Assorted Mini-Morning Pastries 56 DZ
Assorted Cookies 56 DZ
Brownies 56 DZ

Yogurt Smoothies** 18

The Juice Bar 12
Cold Pressed Juice Bottles
Choice of Two

Brighten: Grapefruit | Pineapple | Lime | Ginger
Awaken: Green Apple | Lemon | Ginger
Refresh: Celery | Apple | Lemon | Ginger

BREAKFAST

ENHANCEMENTS

COLD SELECTIONS

- Display of Seasonal Fruit & Berries
- Yogurt & Muesli Parfait
- Freshly Squeezed Orange Juice | Grapefruit Juice
- Smoked Salmon | Bagels | Cream Cheese

FROMAGE & CHARCUTERIE

- Selection of Local and Imported Cheeses & Meats
- Grapes | Dried Fruit | Gourmet Crackers | Baguettes | Jams
- House-Marinated Olives | Texas Honeycomb | Marcona Almonds

OMELET STATION**

- Eggs | Egg Whites | Smoked Salmon | Applewood Smoked Bacon
- Honey Glazed Ham | Mozzarella Cheese | Herb Boursin Cheese
- Cheddar Cheese | Sautéed Wild Mushrooms | Bell Peppers
- Shallots | Tomatoes | Spinach | Cholula Hot Sauce
- Salsa Fresca | Onions

SALADS

Choice of One

- Tabbouleh**
Bulgur Wheat | Toy Box Tomato | English Cucumber | Mint | Parsley
- California Salad**
Romaine Hearts | Organic Hard-Boiled Eggs | Haas Avocado
Cherry Tomatoes | Marinated Olives | Crumbled Feta Cheese
Raspberry Vinaigrette
- Mediterranean Salad**
Baby Mozzarella | Heirloom Tomatoes | House-Made Pesto
Pine Nuts | Arugula | Balsamic Glaze

HOT DISPLAY

Choice of One

- Cochinita Pibil**
Banana Leaf Wrapped Pork Butt | Sweet Plantains
- Chicken & Waffles**
Double Dipped Fried Chicken | Texas Bourbon Glaze

BRUNCH

STATIONS

BONE-IN HERB ROASTED PRIME RIB* 20

- Pan Jus | Artisan Rolls

SUSHI & SASHIMI** 24

- California Rolls | Vegetable Roll | Spicy Tuna Roll
- Tuna | Salmon | Hamachi
- Soy Sauce | Wasabi | Pickled Ginger

PANCAKE STATION* 12

- Buttermilk & Red Velvet Pancakes**
Maple Syrup | Dulce de Leche Whipped Butter | Berries
Banana | Nuts | Chocolate Chips

FROM THE SEA* 36

- Mignonette | Parsley | Egg Whites | Egg Yolk
Crème Fraîche | Tomato
- East Coast Raw Oysters (Three Per Person)
- Gulf Shrimp (Three Per Person)
- Selection of Caviar at MKT price

DESSERTS

Choice of Three

- Macarons | Fruit Tarts | Chocolate Mousse Verrines
- Opera Cream Puff | Éclair | Lemon Bar
- Greek Yogurt Panna Cotta Verrines | Apple Tartlet | Tiramisu
- Banana Pudding | Coconut Flan | Carrot Cake | Alfajores

BRUNCH 90
Plus, Choice of Station



BREAKS

SUPER SNACK 32

- Cashews | Pistachios | Almonds | Walnuts | Pecans
- Sunflower Seeds | Pumpkin Seeds
- Chocolate Covered Espresso Beans
- Yogurt Covered Raisins
- Dried Cranberries | Dried Blueberries | Golden Raisins
- Dark Chocolate Chips | Low Fat Yogurt | Fresh Berries
- Power Snack Energy Bars

Super Smoothies

- Choice of Two*
- Spinach | Kale | Pineapple | Orange | Avocado | Ginger Coconut Water
 - Cherry | Almond | Banana
 - Almond Milk | Chocolate Protein Powder
 - Mango | Peach | Orange | Ginger | Turmeric Greek Yogurt
 - Strawberry | Almond Milk | Chia Seeds | Banana

UGOLINI FROZEN YOGURT BAR 30

- Choose One Greek Yogurt Flavor*
- Plain | Chocolate | Strawberry

- Toppings** *Choose up to Six*
- Shredded Coconut | Blueberries | Strawberries | Pineapple
 - Slivered Almonds | Crushed Cookies | M&M’s | Granola
 - Chocolate Chips | Sprinkles | Crispy Pearls | Chopped Peanuts

- Sauces** *Choose One*
- Chocolate Sauce | Caramel Sauce | Berry Sauce

ALL DAY BEVERAGE BREAK 42

- Based on Eight Hour Service*
- Freshly Brewed Gourmet Coffee | Decaffeinated Coffee
 - Assorted Teas | Assorted Coke Products | Still & Sparkling Waters

CRAFT F&B 34

- Molcajete Guacamole**
- Roasted Casera Salsa | Tomatillo Salsa | Pico de Gallo
 - Corn Tortilla Chips | Plantain Chips | Potato Chips
- Mexican Street Corn**
- Crema Fresca | Cotija Cheese | Tajin | Cilantro

Flatbreads

- Choice of Two*
- Funghi Flatbread**
 - Foraged Mushrooms | White Cheese Blend | Ricotta | Truffle Oil
 - White Margherita**
 - Roasted Cherry Tomatoes | Caramelized Red Onions | Ricotta
 - Fresh Mozzarella | Basil
 - Prosciutto & Figs**
 - Goat Cheese Spread | Cheese Blend | Arugula
 - Giusti’s Balsamic Glaze

- Mini Assorted Cookies**
- Spicy Caramel Popcorn**

LA BOUCHEE* 34

- Whole Baguette Sandwiches**
- Choice of Two*
- Rosemary Ham & Brie | Cranberry Aioli
 - Smoked Salmon & Avocado | Alfalfa Sprouts
 - Tomato & Mozzarella | Aged Balsamic
- House-Made Banana Bread
- Petite Illanka Chocolate Mousse
- Vanilla Yogurt Panacotta | Fruit Gelee
- Fruit Tarts
- Opera
- Assorted Mini-Morning Pastries

STELLA’S 28

- Cheese & Charcuterie Wood Boards**
- Cajun Spiced Nuts | House-Made Mixed Olives
- Traditional Hummus | Roasted Red Pepper Hummus**
- Baked Pita | Grilled Focaccia
- Mini Pretzel Bites**
- Chipotle Cheese Sauce | Spicy Dijon Mustard
- Assorted Macarons**

DESSERT ACTION STATIONS

- “Chef O” Liquid Nitrogen Ice Cream Bar** 30**
- Choose Two of the Following Ice Cream Flavors*
- Vanilla | Chocolate | Strawberry | Coffee
 - Waffle Cups
 - Assorted Toppings
 - Crispy Pearls | Candied Nuts | Sprinkles | Cookie Crumbles
 - Whipped Cream
 - Caramel | Chocolate | Berries Sauce
- “Crème de la Crème” Crème Brulee Station* 26**
- Vanilla | Chocolate | Praline Crème Brulee
 - Langue de Chat Cookie
- Vanilla Chocolate Rocher Ice Cream** 28**
- Madagascar Vanilla Bean Ice Cream | Milk Chocolate
 - Almond Crunch | Waffle Cookies

CHOCOLATE...CHOCOLATE...CHOCOLATE 26

- Chocolate Brownie | Chocolate Chunk Cookies
- Double Chocolate Cupcakes
- Iced Mocha | Chocolate Milk

COOKIE SHOP 26

- Two Per Person*
- Salted Peanut Butter
 - White Chocolate Macadamia
 - Double Chocolate Chunk
 - Snickerdoodle
 - Milk | Chocolate Milk

BOXED LUNCH 56

SALAD

Choice of One

Roasted Corn

Tomato | Avocado

Pasta Salad

Quinoa | Roasted Tomato | Basil | Arugula | Basil | Shaved Red
Onion Balsamic Glaze | Italian Vinaigrette

Local Greens

Cucumber | Carrots | Cherry Tomatoes | Champagne Vinaigrette

CHILLED SANDWICHES

Choice of Three

Vegetable Sandwich

Grilled Vegetables | Caramelized Onions | Lemon Artichoke Pesto
Alfalfa Sprouts | Multigrain Bread

Roast Beef Sandwich

Horseradish Aioli | Watercress | Kaiser Roll

Muffuletta Sandwich

Olive Aioli | Ham | Capicola | Bologna Provolone | Ciabatta

Smoked Turkey Sandwich

Brie | Cranberry Jam | Croissant

Smoked Salmon Bagel

Avocado Cream | Tomato | Red Onion | Lettuce

Tuna Salad Sandwich

Boiled Eggs | Parsley | Chive | Celery | Lemon Juice | Mayonnaise

Tomato | Lettuce | Brioche Bun

Ham & Cheese Sandwich

Bibb Lettuce | Sliced Tomato | Baguette

DESSERT

Choice of One

Chocolate Chunk Cookie | Peanut Butter Brownie

Southern Pecan Bar

BEVERAGES

Assorted Coke Products | Still and Sparkling Water





LUNCH BUFFET

MARKET STREET CAFÉ 74

- Roasted Tomato Soup**
Balsamic Vinegar | Basil
- Local Greens**
Citrus Basil Vinaigrette | Soy Ginger Dressing | Balsamic Vinaigrette
- Roasted Corn**
Tomato | Avocado
- Balsamic Pasta Salad**
Quinoa | Roasted Tomato | Basil | Mozzarella | Balsamic Vinaigrette

SANDWICHES

Choice of Four

CHILLED

- Grilled Vegetable**
Caramelized Onions | Lemon Artichoke Pesto | Alfalfa Sprouts
Multigrain Bread
- Roast Beef**
Horseradish Aioli | Watercress | Kaiser Roll
- Tuna Salad**
Boiled Eggs | Parsley | Chive | Celery | Lemon Juice | Mayonnaise
Tomato | Lettuce | Pretzel Roll
- Smoked Salmon Bagel**
Avocado Cream | Tomato Red Onion | Lettuce
- Muffuletta**
Olive Aioli | Ham | Capicola | Bologna Provolone | Ciabatta
- Smoked Turkey**
Brie | Cranberry Jam | Croissant

HOT

- Classic Cuban**
House Pickles | Roasted Pork | Ham | Mustard Aioli | Cuban Roll
- Ciabatta Panini**
Mozzarella | Tomato | Prosciutto | House-made Basil Pesto
- Vegetable Tomato Wrap**
Grilled Asparagus | Zucchini | Squash | Roasted Red Peppers
House-made Hummus
- Croque Monsieur**
Bechamel | Ham | Grated Gruyere | Toasted Baguette
- Smoked Chicken Panini**
Provolone | Tomato | Potato Bun

DESSERTS

- Chocolate Chunk Cookie | Peanut Butter Brownie
- Southern Pecan Tarte



LUNCH

BUFFET

TEX MEX 72

Green Chicken Pozole Soup
Hominy | Limes | Radish | Shaved Cabbage

Nopal Salad
Tomato | Onion | Cotija Cheese | Cilantro Lime Dressing

Taco Salad
Cherry Tomatoes | Sweet Corn | Black Beans | Grilled Chicken
Cheddar Cheese | Tortilla Chips | Salsa Roja | Guacamole
Tomato-Basil Flour Tortilla Strips | Chipotle Dressing

Eight-Hour Braised Short Rib Flautas

Chipotle Chicken-a-la-Olla
Peppers | Calabacitas | Tomatoes

Achiote Gulf Red Fish
Cilantro Rice | Pickled Red Onions

Refried Beans
Pinto Beans | Mexican Chorizo | Queso Fresco

Mexican Street Corn
Cotija Cheese | Tajin | Cilantro

DESSERTS

Choice of Three

Chocolate Chunk Cookie | Peanut Butter Brownie | Southern Pecan
Tarte Macarons | Fruit Tarts | Chocolate Mousse Verrines | Opera
Cream Puff | Éclair | Lemon Bar | Greek Yogurt Panna Cotta Verrines
Apple Tartlet | Tiramisu | Banana Pudding | Coconut Flan

MEDITERRANEAN 72

Minestrone Soup
Cannellini Beans | Seasonal Vegetables | Tomato | Spinach | Orzo

Israeli Couscous Salad
Toy Box Tomato | Roasted Almonds | Charred Red Peppers
Broccoli | Hummus | Hard Boiled Eggs | Oregano-Honey Dressing

Burrata Salad & Grilled Vegetables
Roasted Tomato | Zucchini | Arugula | Asparagus
Radish | House-Made Pesto | Balsamic Glaze

Chicken Piccata
Egg Battered Chicken Breast | Orzo Pasta | Pine Nuts | Sage

Gulf Red Fish Acqua Pazza
Roma Tomato | Red Onion | Red Pepper Flakes

Baked Four Cheese Rigatoni Gratin
Gorgonzola | Mozzarella | Parmesan | Provolone

Ciambotta Vegetable Stew
Eggplant | Tomato | Potato | Calabaza | Bell Peppers | EVOO
Fines Herbes

Ciabatta Bread | Focaccia Bread

DESSERTS

Choice of Three

Chocolate Chunk Cookie | Peanut Butter Brownie | Southern Pecan
Tarte | Macarons | Fruit Tarts | Chocolate Mousse Verrines | Opera
Cream Puff | Éclair | Lemon Bar | Greek Yogurt Panna Cotta Verrines
Apple Tartlet | Tiramisu | Banana Pudding | Coconut Flan

BUILD YOUR OWN LUNCH BUFFET

Two Entrée Selections **\$74 per person**
Three Entrée Selections **\$80 per person**

SOUPS

Choice of One

- Chicken Noodle Soup
- Conch Chowder
- Fire Roasted Tomato & Basil Soup
- Peruvian Sopa de Carne
- Sweet Corn Chowder
- Roasted Butternut Squash Soup

SALADS

Choice of Two

- Market Greens | Tomatoes | Caramelized Pecan | Cucumber | Radishes
Carrots | Pickled Red Onions | Choice of Dressings
- Quinoa | Pumpkin Seeds | Raisins | Bulgur | Citrus Espelette Vinaigrette
- Cannellini Bean | Chorizo | Scallion | Chives | Almonds
Heirloom Tomatoes | Jerez Dressing
- Spinach | Bacon | Boiled Eggs | Mushrooms | Radish | Pine Nuts
Sherry Vinaigrette
- Limeña Iceberg Salad | Red Quinoa | Roasted Corn | Bell Peppers
Queso Fresco | Aji Amarillo Dressing
- Greek Salad | Tomatoes | Cucumber | Olives | Feta | Red Onion
White Balsamic Vinaigrette
- Classic Red Bliss Potato Salad | Eggs | Mayonnaise | Bacon | Cheddar

MAIN

Choice of Two or Three

- Gulf Red Fish Escabeche | Aji Amarillo | Sweet Potatoes
- Grilled Churrasco | Chimichurri | Yucca Fries
- Chipotle BBQ Eight-Way Chicken
- Snapper Puttanesca
- Green Chile Chicken Enchiladas
- Shrimp-a-la-Diablo | Pineapple Pico de Gallo
- Slow Cooked Mojo Pork Shoulder

SIDES

Choice of Two or Three

- Roasted Root Vegetable Medley
- Herb-Roasted Fingerling Potatoes with Duck Fat & Thyme
- Honey Glaze Roasted Carrots & Charred Broccolini
- Sweet Potato Gnocchi & Cremini Mushroom au Gratin
- Herb Cheese Whipped Potato Purée
- Butternut Squash Succotash | Corn | Potato | Green Onion | Fava Beans
Red Onion | Lemon
- Long-Grain Cilantro Rice

DESSERTS

Choice of Three

- Macarons | Fruit Tarts | Chocolate Mousse Verrines | Opera
Cream Puff | Éclair | Lemon Bar | Greek Yogurt Panna Cotta Verrines
- Apple Tartlet | Tiramisu | Banana Pudding | Coconut Flan
- Carrot Cake | Alfajores





STARTERS

Sweet Pea Bisque 12
Crème Fraîche | Aged Shaved Parmesan | Scallions

Fire-Grilled Roasted Tomato Soup 12
Pine Nut & Red Pepper Relish | Basil Oil

Classic Caesar Salad 16
Focaccia Croutons | Shaved Parmesan

Ancient Grain Salad 16
Baby Kale & Spinach | Roasted Sweet Potato | Zucchini
Cherry Tomatoes | Pine Nuts | Sunflower Seeds | Lentils | Bulgur
Quinoa | Olive Oil | Fresh Squeezed Lemon Juice

Bloom & Bee Salad 16
Arugula | Spinach | Romaine | Cucumber | Heirloom Tomatoes
Dried Berries | Pickled Red Onions | Champagne Vinaigrette

Southwest Iceberg Wedge Salad 16
Iceberg Wedge | Black Beans | Corn | Quinoa
Roasted Red Bell Pepper | Tomato | Lime-Poblano Dressing

ENTRÉE

Petite New York Strip Asado 40
Sweet Corn & Pearl Onions | Marble Potatoes
Pico de Gallo Chimichurri

Pan-Seared Salmon & Warm Garbanzo Salad 38
Garbanzo | Toy Box Tomatoes | Basil | Kalamata Olives
Jerez Vinaigrette | Shaved Fennel

Roasted Airline Chicken & Gnocchi 37
Kale | Sage | Confit Lemon Zest | Pine Nuts | Sundried Tomatoes
Shaved Aged Parmesan | Roasted Broccolini

Pan Seared Red Snapper 39
Wild Rice | Sweet Peppers | Queso Fresco | Piquillo Pepper Sauce
Avocado Crema

Chicken Chasseur 37
Herb Cheese Potato Mash | Haricots Verts | Mushroom-Tomato Sauce

DESSERTS

Texas Style Cheesecake
Vanilla Sable Crust | Seasonal Fruit Compote 14

Chocolate Mousse
Praline Crème Brulee | Cocoa Nib Sponge Cake 14

Tiramisu
Amaretto Cream | Espresso-Soaked Lady Fingers 14

Red Velvet Cake
Cream Cheese Mousse | Toasted Meringue 14

Mastro's Famous Butter Cake
Caramelized Crust | Mixed Berries | Raspberry Gel 14

Crème Fraîche Panna Cotta
Pistachio Sponge Cake | Lemon Cream | Macerated Strawberries 14

Texas Star Ruby Grapefruit Bar
Mexican Vanilla Bean Crust | Chocolate Cream 14

Vanilla Chocolate Rocher
Vanilla Ice Cream | Swiss Milk Chocolate | Texas Pecan Crust 16

PLATED
LUNCH
& DESSERTS



HORS

D'OEUUVRES

hors d'oeuvres

COLD

Seafood 10

Tuna Tartare | Rice Cracker
Smoked Salmon Roll | Herb Cream | Blini
Red Snapper Ceviche | Leche de Tigre
Oyster | Lemon Confit | Chive & Tomato Vinaigrette

Poultry & Meat 9

Beef Tenderloin Canape | Multigrain Croutons | Grain Mustard Aioli
Duck Confit Skewer | Gerkin | Tomato
Chicken Ballotine | Old Mustard | Crouton
Beef Carpaccio | Shaved Parmesan | Pine Nuts

Vegetarian 8

Mini Goat Cheese Tart | Confit Tomato | Basil
Tomato | Baby Mozzarella | Pipette
Edamame Hummus | Lemon Oil | Pita Chip

HOT

Seafood 10

Crab Cake | Creole Remoulade
Blackened Red Fish Taco | Avocado Cream
BBQ Bacon Wrapped Gulf Shrimp

Poultry & Meat 9

Chorizo Empanada | Sweet Pepper Aioli
Beef Wellington
Chicken Satay | Spicy Peanut Sauce
BBQ Beef Skewer

Vegetarian 8

Spinach & Feta Spanakopita
Corn Arepa | Queso Fresco
Wild Mushroom Risotto Lollipop
Indian Samosa | Sweet Pea | Cardamom
Sweet Corn Fritter | Tomatillo Salsa

* Minimum Order of 25 Per Selection.

ACTIONS STATIONS

CARVING

16-Hour BBQ Smoked Brisket* 24
Guava BBQ Sauce | Green Apple Horseradish Slaw | Potato Roll

Slow-Cooked Filet Mignon* 36
Shoestring Potatoes | Béarnaise | Sourdough Roll

Bone-In Prime Rib* 26
Pan Jus | Artisan Roll

Sea Salt Crusted Salmon* 24
Lemon-Tarragon Infused Beurre Blanc | Puff Pastry Tarts

Roasted Leg of Lamb* 28
Lamb Jus | Artisan Roll

PASTA* 24

Choice of Two

Primavera
Bow Tie | Tomatoes | Bell Peppers | Squash | EVOO

Alfredo
Orecchiette | Three Cheese Sauce | Button Mushroom

Marinara
Penne | Tomato Sauce | Fresh Basil | EVOO

Herb Gnocchetti
Cremini Mushroom | Dehydrated Tomatoes | Garlic Café Au Lait Sauce
Herbs | Lemon Zest | Capers

Sweet Corn Porchetta
Corn Ravioli | Nueske Bacon | Garlic | English Pea | Sweet Corn
Lemon Soubise

MOROCCAN COUSCOUS* 32

Lamb Chops | Spicy Lamb Merguez Sausage | Braised Chicken
Traditional Vegetable | Harissa

CEVICHE BAR* 34

Choose One of the Following Leche de Tigre

Clasico Leche de Tigre | Aji Amarillo Leche de Tigre
Rocoto Leche de Tigre

Choose One of the Following Proteins

Snapper | Shrimp | Calamari | Octopus

Toppings

Corn | Sweet Potato | Red Onion | Canchita | Plantain Chips
Micro Cilantro

POKE BAR** 38

Choose One of the Following Proteins

Ahi Tuna | Salmon | Marinated Tofu

Jasmine Rice | Soba Noodles | Mixed Greens

Teriyaki | Spicy Mayo | Sesame Ponzu Dressing

Avocado | Edamame | Radish | Scallions | Jalapeño
Hon-shimeji Mushrooms | Cucumber | Red Onion | Carrot
Pickled Ginger | Toasted Sesame Seeds

BURRATA BAR* 24

A-la-Minute Smoked Burrata & Plain Burrata

Arugula | Olive Tapenade | Tomato Jam | Basil Pesto
Heirloom Cherry Tomatoes

Cucumber | Avocado | Pickled Red Onion | Orange Segments
Lemon Oil | Aged Balsamic | Assorted Breads & Crostini

JAMON Y QUESO* 32

Choice of San Danielle or Serrano Ham
Marinated Manchego or Aged Parma
Olive Medley, Jam, Crème of Balsamic, EVOO
Assorted Breads

SUSHI & SASHIMI** 48

Spicy Tuna | California | Blue Crab Lump | Salmon and Cream Cheese
Vegetarian | Salmon Sashimi | Hamachi Sashimi
Wasabi | Ginger | Soy Sauce

CARNAROLI RISOTTO* 28

Choice of One

Seasonal Mushrooms | Parmesan | Shaved Truffle
English Pea | Lemon Zest | Shrimp | Local Tomato
Short Rib | Onions | Garlic | Parmesan | Basil

TACO-TACO BAR* 28

Choice of Three

Chicken Al Pastor | Conchinita Pibil | Pescado en Achiote
Short Ribs Barbacoa | Nopalitos, Salsa Roja & Queso Fresco

Soft Grilled Flour & Corn Tortillas

Display of Roasted Sweet Peppers | Caramelized Onions

Cotija Cheese | Crema Fresca | Roasted Tomato Salsa

Pico de Gallo | Guacamole

Chef’s Enhancements (As Add-On Only)

Quesadilla Station* 16
Mexican Cheese | Peppers | Onions | Chorizo

Mexican Cheese | Corn | Black Beans | Pico de Gallo

Mexican Cheese | Sauteed Mushrooms

Guacamole Station* 16
Fresh Avocado | Charred Avocado | Corn Tortilla Chips

Flour Tortilla Chips | Plantain Chips | Mexican Chorizo
Pickled Jalapeno | Cotija

Black Beans & Charred Sweet Corn | Cilantro | Lime | Radish

DISPLAY STATIONS

ASSORTED FRENCH PASTRIES 30

Choice of Five

- Fruit Tarts
- Macarons
- Eclairs
- Cream Puffs
- Coconut Macaroon
- Opera
- Assorted Verrines (Mini Shot Glasses)
- Tartelette au Citron
- Crème Brulee
- Crème Caramel
- Baba au Rhum
- Financier
- Paris Best
- Madeleine
- Mousse Gateau
- Millefeuille
- Religieuse

S’MORES... S’MORES... S’MORES 22

- Hershey Chocolate Bars | Marshmallows | Graham Crackers

SEAFOOD ON ICE 40

- Wild Caught Gulf Coast Shrimp | Half Shell Oysters | Classic Saltines
- Sliced Lemon | Cocktail Sauce | Horseradish | Mignonette
- Mini Tabasco

Chef’s Enhancements (Market Price)

- Jonah Crab Claws
- Snow Crab Claws
- King Crab Legs

ANTIPASTI & MORE 32

- Grilled Marinated Artichokes | Portobello | Asparagus | Squash
- Zucchini | Braised Fennel
- Roasted Tomato | Faggioli Beans | Sliced Prosciutto | Classic Hummus
- Feta Cheese Salad | Toasted Marcona Almonds
- Olive Oil Marinated Manchego
- Castelvetrano & Kalamata Olive Medley | Flatbread
- Mediterranean Pita

BUILD YOUR OWN SALAD 19

- Assorted Mixed Greens | Baby Kale | Spinach | Crisp Romaine
- Cherry Tomatoes | Cucumbers | Red Onions | Green and Red Peppers
- Sundried Tomatoes | Carrots
- Feta Cheese | Blue Cheese | Walnuts | Sunflower Seeds | Raisins
- Olives | Pickled Seasonal Vegetables
- Sherry Wine Vinaigrette | Lemon Vinaigrette
- Creamy Balsamic Dressing | Soy Sesame Dressing

Chef’s Suggested Enhancement 6 (Select One)

- Grilled Chicken | Shrimp | Diced Ham

SLIDERS 28

Choice of Three

- Rosemary Turkey | Pretzel Bread
- Braised Short Rib | Taleggio Brioche
- Seared Beef | Onion Bacon Jam | Sourdough
- Pork Belly | Spicy Jicama & Chayote Slaw | Steam Bun
- Italian Meatball | Mozzarella | Hoagie
- Oven Roasted Grouper | Remoulade
- Lime Cabbage Slaw | Potato Bread
- Crab Cakes | Jamaican Jerk Remoulade | Egg Bread



DISPLAY STATIONS

ARTISANAL CHEESE & CHARCUTERIE 24

Selection of Local and Imported Cheeses & Meats

Grapes | Dried Fruit | Gourmet Crackers | Baguettes | Jams

House-Marinated Olives | Texas Honeycomb | Marcona Almonds

MAC & CHEESE 22

Choice of Two

American Aged Cheddar

Italian Prosciutto Bites | Pecorino | Parmesan

Mexican Chorizo | Jack Cheese | Corn | Poblano Pepper

Crispy Buffalo Chicken | Franks Hot Sauce | Ranch Dressing

Bleu Cheese Crumbles

BBQ Burnt Ends | Chipotle Gouda | Scallions | Frizzled Onions

Dr Pepper BBQ Sauce

FLAT BREADS 24

Choice of Two (Based on 4 Pieces per Person)

Pepperoni

House-made Italian Sausage

Tomato and Mozzarella

Mediterranean Vegetables | Olives | Goat Cheese

EMPANADA DISPLAY 22

Choice of Three

Ham and Cheese

Beef and Caramelized Onions

Spinach | Cheese

Chicken | Aji Amarillo | Cheese

Mushroom | Smoked Poblano | Cotija

Chorizo | Papas y Queso Fresco

DIM SUM 30

Based on 4 pieces per Person

Pan Fried Chicken Pot Stickers

Pork Siu Mai

Shrimp Har Gau Dumplings

Vegetable Spring Rolls

Served with Soy Sauce | Sweet Chili



DINNER BUFFET

LATIN BARBECUE 118

Sancocho Soup
Beef | Cassava | Red Peppers | Butternut Squash | Sweet Corn
Leek | Green Onion

Three Bean Salad
Kidney | Cannellini | Black Bean | Parsley | Cilantro
Cilantro–Lime Dressing

Chimichurri Roasted Potato Salad
Roasted Red Potato | Herbs | Red Onion

Ceviche Mixto
Shrimp & Red Snapper | Leche de Tigre | Corn | Red Onion
Cilantro | Sweet Potato

Anticuchera Flank Steak
Chimichurri Yucca Fries

Chipotle BBQ Grilled Free-Range Chicken Breast
Roasted Hominy | Chipotle-BBQ Sauce

Roasted Mahi Mahi
Encocado Sauce

Vegetables a la Plancha

Mojo Cilantro Rice

Roasted Sweet Plantain

DESSERTS

Choice of Three

Macarons | Fruit Tarts | Chocolate Mousse Verrines
Opera | Cream Puff | Éclair | Lemon Bar
Greek Yogurt Panna Cotta Verrines | Apple Tartlet | Tiramisu
Banana Pudding | Coconut Flan | Carrot Cake | Alfajores

SOUTHERN SPICE 112

Creamy Corn Chowder
Sweet Yellow Corn | Diced Potato | Carrot | Red Bell Pepper

Black Eyed Pea Salad
Corn | Red Peppers | Bacon | Jalapeño | Red Onion
Apple Cider Vinaigrette

Arugula & Grilled Peach Salad
Romaine | Candy Pecans | Dried Cranberries | Blueberry Goat Cheese
Ranch Dressing | Balsamic Glaze

16-Hour Slow-Cooked & Rubbed Brisket
Dr. Pepper BBQ Sauce | Cajun Dipping Sauce

Roasted Gulf Red Fish
Tomato Old Bay Ragout | Aged Cheddar Cheesy Grits

Buttermilk Fried 8-Ways Chicken
Onion Gravy

Loaded Baked Potato Bar
Green Onions | Sour Cream | Cheddar Cheese | Bacon Bits

Green Bean Casserole
Mushroom Cream | Frizzled Onions

Corn-Cheddar Hush Puppies
Cajun Dipping Sauce

DESSERTS

Choice of Three

Macarons | Fruit Tarts | Chocolate Mousse Verrines
Opera | Cream Puff | Éclair | Lemon Bar
Greek Yogurt Panna Cotta Verrines | Apple Tartlet | Tiramisu
Banana Pudding | Coconut Flan | Carrot Cake | Alfajores





THE STEAKHOUSE

Classic Wedge Salad

Iceberg Wedge | Frizzled Onions | Crispy Bacon | Cherry Tomatoes
Bleu Cheese Dressing

Traditional Caesar Salad

Romaine | Focaccia Croutons | Shaved Parmesan

Gulf Shrimp Cocktail & Oysters

Horseradish | Lemons | Cocktail Sauce

Tarragon-Lemon Marinated Texas Quail Knots

Seasonal Jam | Cabbage Slaw

Texas Blue Corn Bourbon Glazed Salmon*

Slow Cooked & Smoked Whole Texas Beef Tenderloin*

Natural Jus

Salt Crusted Prime-Rib*

Artisan Rolls | Red Wine Demi Glace

Twice-Baked Potatoes & Toppings Bar

Cheddar Cheese | Green Onions | Bacon Bits | Sour Cream

Sautéed Foraged Mushrooms

Creamed Spinach Casserole

Crispy Onion Rings

Smoky Cajun Aioli

Bordelaise | Chimichurri | Horseradish Cream

DESSERTS

Choice of Three

Macarons | Fruit Tarts | Chocolate Mousse Verrines

Opera | Cream Puff | Éclair | Lemon Bar

Greek Yogurt Panna Cotta Verrines | Apple Tartlet | Tiramisu

Banana Pudding | Coconut Flan | Carrot Cake | Alfajores

Three Entrée Selections **\$120 per person**
Four Entrée Selections **\$132 per person**

SOUPS

Choice of One

- Coconut Curry Cauliflower Soup
- Italian Wedding Soup

SALADS

Choice of Two

- Italian Farro Salad
Mozzarella | Sun Dried Tomato | Cucumber | Cherry Tomatoes | Peas
Parsley | Red Wine Vinaigrette
- Caribbean Salad
Mixed Greens | Hearts of Palm | Coconut Shavings
Orange Segments | Jicama | Tomatoes | Mojito Dressing
- Watermelon Salad
Feta | Orzo | Cucumber | Red Onion | Pine Nuts | Aged Balsamic
- Endive & Arugula Salad
Confit Pears | Candied Walnuts | Corn | Cherry Tomatoes
Stilton Blue Cheese | Cucumber | Pickled Vegetables
Champagne Dressing
- Burrata Salad
Grilled Zucchini | Eggplant | Artichoke | Asparagus | Grilled Vegetables
Arugula | Truffle Oil

DESSERTS

Choice of Three

- Macarons | Fruit Tarts | Chocolate Mousse Verrines | Opera
Cream Puff | Éclair | Lemon Bar | Greek Yogurt Panna Cotta Verrines
- Apple Tartlet | Tiramisu | Banana Pudding | Coconut Flan
Carrot Cake | Alfajores

ENTRÉE

Choice of Three or Four

- Indian Butter Chicken
Tomatoes | Greek Yogurt | Coconut Milk
- Caribbean Jerk Chicken
Plantain Hash
- Herb Flank Steak
Peppers & Onions
- Citrus Pan Seared Salmon
Warm Fennel Salad | Marble Potato | Sweet Chili Sauce
- Blackened Mahi-Mahi
Plantain Hash
- Shrimp Pincho
Pineapple Salsa
- Eight-Hour Braised Cabernet Glaze Short Ribs
Frizzled Onions

SIDES

Choice of Three or Four

- Kaffir Lime Scented Jasmine Rice
- Thyme Roasted Fingerling Potatoes
- Hominy & Sweet Corn Succotash
- Parmesan Crusted Summer Vegetables
- Mojo de Ajo Yucca Fries
- Orange Crispy Cauliflower
- Rustic Buttermilk Red Bliss Smashed Potato



BUILD YOUR OWN
DINNER BUFFET

STARTERS

Maine Lobster Fricassee 22
Corn Ravioli | Peas | Bacon | Lemon Beurre Blanc

Southern Crab Cake 24
Tex-Mex Slaw | Avocado Crema

Périgord Black Truffle Risotto 20
Lemon Zest | Mascarpone | Whole Truffle Shavings

Mexican Vanilla Scented Lobster Bisque 18
Fleuron Puff | Cognac Cream | Chives

Silky Coconut Ginger Carrot Soup 14
Chia | Caramelized Pecans | Crispy Tricolor Carrots | Cilantro

Parmesan Corn Custard 16
Cheese Empanada | Wild Mushroom Ragout

Grilled Radicchio Caesar Salad 16
Romaine | 24-Month Aged Parmesan Shavings | Frizzled Onions
Garlic Oil Focaccia Croutons

Salt Roasted Yellow & Candy Stripe Beets 20
Goat Cheese-Cauliflower Cream | Roasted Rainbow Cauliflower
Watermelon Pickled Radish | Crumbled Feta | Hazelnut Gremolata
Orange-Honey Vinaigrette

Burrata Salad 20
Farro Tabbouleh | Hummus | Cucumber | Tomato | Charred Broccolini
Pita Crisps | Sweet Lemon Dressing

ENTRÉE

Chia Seed Crusted Salmon 60
Beluga Lentil | Sweet Pea Purée | Fennel-Radish Slaw
Ranch-Dill Dressing

Pistachio Crusted Sea Bass 76
Cauliflower Mousseline | Charred Cipollini Onion | Vegetable Ragout

Grilled Cold-Water Lobster MKT
Black Truffle, Lemon Confit & Sweet Peas Risotto | Calamansi Glace

Hibiscus-Glaze Short Rib 70
Lima Bean Purée | Foraged Mushrooms
24-Month Aged Parmesan Foam

Pan Roasted Filet Mignon 78
Boursin Potato Purée | Roasted Brussel Sprouts English Peas
Nueske Bacon | Demi

Herb Roasted Airline Chicken 58
Celeriac Mousseline | Roasted Heirloom Carrots | Pearl Onions
Morrel-Marsala Sauce

Grilled New York Strip 74
Buttermilk Red Bliss Smashed Potatoes | Sweet Cream Corn
Pico de Gallo Chimichurri

Baked Organic Chicken 58
Sweet Corn Risotto | Roasted Cherry Tomato Sauce & Basil

MAKE IT A DUO

Chilean Seabass 32
Salmon 22
Crab Cake 26
Gulf Shrimp 28
½ Cold-Water Lobster Tail MKT

INTERMEZZO

Meyer Lemon Sorbet
& Limoncello 12
Texas Ruby Campari 12
Titos-Tequila Lime Sorbet 12
Cucumber-Mint Sorbet 12

DESSERTS

Texas Style Cheesecake
Vanilla Sable Crust | Seasonal Fruit Compote 16

Chocolate Mousse
Praline Crème Brulee | Cocoa Nib Sponge Cake 16

Tiramisu
Amaretto Cream | Espresso-Soaked Lady Fingers 16

Red Velvet Cake
Cream Cheese Mousse | Toasted Meringue 16

Mastro's Famous Butter Cake
Caramelized Crust | Mixed Berries | Raspberry Gel 16

Crème Fraîche Panna Cotta
Pistachio Sponge Cake | Lemon Cream | Macerated Strawberries 16

Texas Star Ruby Grapefruit Bar
Mexican Vanilla Bean Crust | Chocolate Cream 16

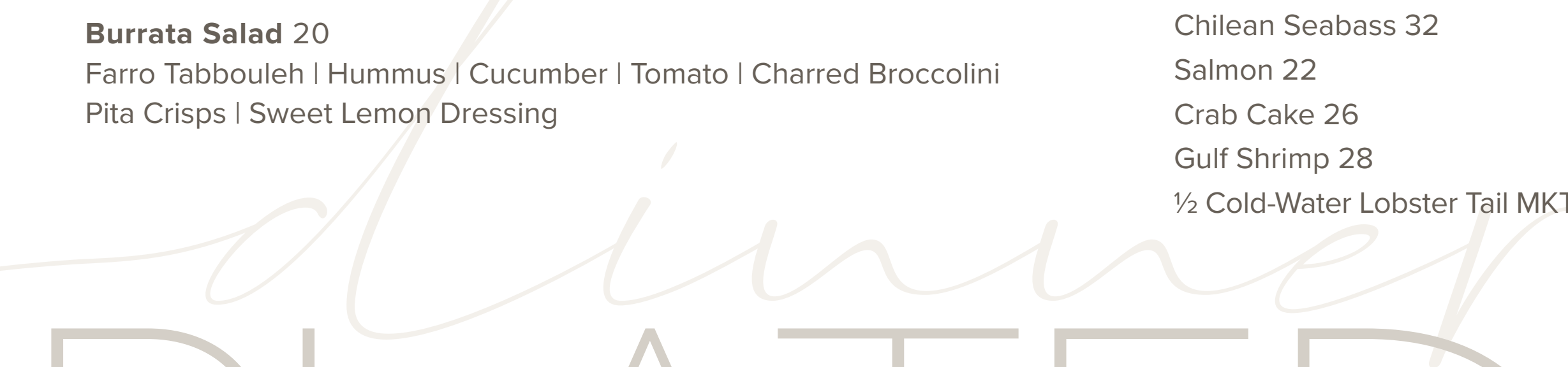
Vanilla Chocolate Rocher
Vanilla Ice Cream | Swiss Milk Chocolate | Texas Pecan Crust 18

DESSERT DUOS 30

Double Chocolate Bar & Passion Fruit Cheesecake
Valrhona Ganache | Crunchy Chocolate Caramel
& Double Baked Sable Crust Passion Fruit Mousse

Lemon Olive Oil Cake & Hazelnut-Coffee Bar
Citrus Mousse | Raspberry Gel & Hazelnut Financier | Espresso Mousse

PLATED DINNER



SPARKLING

- Prospero | Brut | Spain 50
- Prospero | Brut Rosé | Spain 50
- Domaine Chandon | Brut | California 70
- Domaine Chandon | Brut Rosé | California 70
- Raventós | Blanc | Blanc de Blancs | Cava 65
- Moet & Chandon | Brut Imperial | Champagne 125
- Veuve Clicquot | Yellow Label | Champagne 145
- Nicolas Feuillatte | Brut Rose | Champagne 115

WHITE

- Decoy | Chardonnay | Sonoma | California 60
- Sonoma-Cutrer | Chardonnay
- Russian River Ranches | Sonoma Coast | California 65
- Rombauer | Chardonnay | Carneros | California 100
- Far Niente | Chardonnay | Napa Valley | California 150
- Vincent Girardin | Chardonnay | Bourgogne Blanc | France 90
- Villebois | Sauvignon Blanc | Loire Valley | France 60
- Rotating Selection | Sancerre | France 105
- Cakebread | Sauvignon Blanc | Napa Valley 80
- Mohua | Marlborough | New Zealand 65
- Santa Margherita | Pinot Grigio | Alto-Adige | Italy 70
- Chateau Miraval | Rosé | Côtes de Provence | France 70

RED

- Scott Family | Pinot Noir | Arroyo Seco | California 65
- Hess Collection | Cabernet Sauvignon
- Maverick Ranches | Paso Robles | California 60
- Turning Point | Cabernet Sauvignon | Alexander Valley | California 70
- Chappellet | Cabernet Sauvignon
- Mountain Cuvée | Napa Valley | California 90
- Pine Ridge Vineyards | Cabernet Sauvignon | Napa Valley | California 150
- Caymus | Cabernet Sauvignon | Napa Valley | California 210
- Robert Hall | Merlot | Paso Robles | Napa Valley | California 60
- Catena | Malbec | High Mountain | Mendoza | Argentina 60
- Luca | Malbec | Old Vines | Mendoza | Argentina 85
- The Prisoner | California 100
- Château Loudenne | Médoc | France 65
- Caparzo | Brunello di Montalcino 115
- Decoy | Cabernet Sauvignonl | Sonoma | California 65
- Decoy | Merlot | Sonoma | California 65
- Decoy | Pinot Noir | Sonoma | California 65

DELUXE PORTFOLIO

First Hour \$28 | Second Hour \$18 | Each Additional \$11
Bartender Fee (1 per 75 people) | \$175.00

Vodka

- Tito’s
- Ketel One

Gin

- Bombay Gin
- Tanqueray

Rum

- Bacardi Superior
- Captain Morgan

Scotch

- Johnnie Walker Black
- Dewars White Label

Whisky

- Crown Royal
- Jameson

Bourbon

- Jim Beam Black Label
- Buffalo Trace

Tequila

- Milagro Silver
- Teremana Reposado

Wines

- Prospero Brut
- Prospero Brut Rose
- Veramonte Chardonnay
- Veramonte Cabernet

Beer — Domestic

- Miller Lite
- Bud Light

Beer — Craft

- Karbach Hopadillo IPA
- Karbach Crawford Bock

Beer — Imported

- Stella Artois
- Dos Equis

Mixer Package

- Coke Products | Fever-Tree

LUXURY PORTFOLIO

First Hour \$32 | Second Hour \$22 | Each Additional \$12
Bartender Fee (1 per 75 people) | \$175.00

Vodka

- Grey Goose
- Chopin
- Belvedere

Gin

- Hendrick’s
- Tanqueray #10
- Bombay Sapphire

Rum

- Bacardi Superior
- Ron Zacapa No. 23

Scotch

- Glenlivet 12
- Chivas 12 year

Whisky

- Suntory Toki
- Teeling Irish

Bourbon

- Woodford Reserve
- Makers Mark
- Bulleit

Tequila

- Patron Silver
- Teremana Reposado

Wines

- Raventos Blanc de Blancs
- Miraval Rosé
- Decoy Cabernet
- Decoy Chardonnay

Beer Domestic

- Miller Lite
- Bud Light

Beer Craft

- Karbach Hopadillo IPA
- Karbach Crawford Bock

Beer Imported

- Stella Artois
- Dos Equis

Mixer Package

- Coke Products | Fever-Tree

GUIDELINES

guidelines

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased and serviced exclusively from and by The Post Oak Hotel at Uptown Houston and consumed in the designated event areas. To ensure the health of our guests and comply with all food safety guidelines it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the hotel premises or events. The Post Oak Hotel at Uptown Houston is the only licensed authority to serve and sell alcoholic beverages on premises, outside alcoholic beverages are not permitted on Hotel property. Any exceptions to the above will need written approval from an authorized representative from the Hotel.

MEAL PERIODS

Plated and buffet options include coffee and tea service. All breaks are priced for a maximum service of 30 minutes. All display and buffet menus are priced for a maximum service of two hours.
* **Chef Attendant Required (One per 75) at \$175.00 each**
** **Chef Attendant Required (One per 40) at \$225.00 each**

GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. If the guarantee is not provided to the Hotel, the expected attendance number will be used as the final event guarantee and the bill will reflect whichever is higher. Guarantees may be increased with the 72 business hours but may not be decreased. The Hotel will prepare and set 3% over the guarantee for plated meals 5% over the guarantee for buffet meals. All plated menus are offered with a minimum guarantee of 15. The minimum guarantee for all buffets and display stations is 25, functions with a lower guaranteed number are subject to a \$450 fee.

SERVICE CHARGE AND TAX

The following Service Charge and Tax fees are applied to all prices:
Food and Beverage - 26% Service Charge and 8.25% Tax.
Room Rental – 26% Service Charge and 6% Tax.
Miscellaneous Charges – 8.25% Tax
Service Charge is Taxed at 8.25%.

SPECIALTY SERVICES

The ambiance of your event can be enhanced by specialty linens, theme décor and entertainment. The Post Oak Hotel at Uptown Houston has a wide range of recommended resources available that your event specialist will share upon request. Decorations, displays and any equipment which are brought into the Hotel from an outside source must have prior approval. Decorations or display may not be affixed to walls, doors, windows or ceiling and must be self-supported. Detailed vendor guidelines available upon request.

SIGNAGE AND LITERATURE

No signage is permitted in the lobby and / or public areas of Hotel, only permitted in the contracted event space. The Hotel reserves the right to remove signage which it deems inappropriate.
Any printed / digital forms or literature pertaining to the Hotel or the use of The Post Oak Hotel at Uptown Houston must have prior approval from the Hotel. This includes radio, television, newspaper, printed tickets or any other form of advertising.