

Ouisie's

T A B L E

RESTAURANT, BAR & GARDENS

2022 Dinner Event Planning Portfolio



3939 San Felipe, Houston, Texas 77027
713.528.2264
www.ouisiestable.com

Welcome to Ouisie's Table

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



Event Planning Checklist

Step One: Contact us to see if your date is available. Call 713.528.2264 during regular business hours and any one of the management team can check on availability for you! You can also email ouisiestable@ouisiestable.com for more information.

Step Two: Your date's available, now it's time to select a room to hold your special event. You can check out photos and descriptions of all of our event spaces on our website. We've made it easy for you! Click the room name to learn more.
[Alsey's Nest](#) | [Lucy's Porch](#) | [The Bear's Garden](#) | [Cooper's Bin](#) | [Main Dining](#)

Step Three: You have your date, you have your room—if you aren't quite sure yet, but want to place the room and date on a temporary hold, call or email as soon as possible. Dates book quickly so staking your claim is important! Once you are ready to confirm your reservation, send in the Room Reservation Agreement to solidify your reservation. [Click here for the Dinner Agreement](#)

Step Four: Review this handy event planning portfolio for all of the event menu options, including desserts , appetizers and more. If you would like to select your menu from our regular dinner menu, that's ok too! [Click here to view the regular dinner menu.](#)

Step Five: Review the wine menu to make your drink selections for your event.

Step Six: Email your menu selections no later than 14 days before your event.

Step Seven: Call or email our event coordinator with your final guest count at least 10 days before your event and have everything finalized.

*Relax.
We're Ready.
Enjoy Your Event!*

Orville's

T A B L E

RESTAURANT, BAR & GARDENS

Mixed Hor d'Oeuvres

(Optional add on / served family style or passed)

Seafood

Mini Crabcakes with Jalapeño Tartar Sauce	36.00 per dozen
Crispy Gulf Coast Oysters	30.00 per dozen
Boiled Gulf Shrimp	26.00 per dozen
Smoked Salmon Canapés	26.00 per dozen
Wasabi Seared Ahi Tuna on a Taro Root Chip	25.00 per dozen
Panko Crusted Crab Fingers	32.00 per dozen
Caviar & Creme Fraiche Tartlet	29.00 per dozen
Lobster Toast with Avocado & Espelette Pepper	28.00 per dozen

Beef

Tenderloin on Hot Biscuit	28.00 per dozen
Mini Beef Wellingtons	32.00 per dozen
Mini Chicken Fried Steak on Biscuits	28.00 per dozen
Short Rib Taquitos	26.00 per dozen
3oz. Lamb Lollipops	96.00 per dozen
Beef Tenderloin Satays (Skewers)	28.00 per dozen

Chicken

Quail Legs with Tamarind Glaze	36.00 per dozen
Chicken Spring Rolls	22.00 per dozen
Chicken Taquitos	22.00 per dozen
Chicken Satays (Skewers)	24.00 per dozen

Vegetarian

Mushroom Caps stuffed with Gruyere & Herbs	18.00 per dozen
Mini Spring Rolls	20.00 per dozen
Basil, Tomato, Mozzarella and Olive Skewers	18.00 per dozen
Pecan Crusted Texas Goat Cheese Balls	22.00 per dozen
Stilton Cheese, Toasted Walnuts and Apple Chutney	18.00 per dozen
Shredded Brussels Sprouts & Ricotta on Ballymeloe Bread	21.00 per dozen
Cream Spinach Puffs	26.00 per dozen
Mushroom Duxelles	20.00 per dozen
Deviled Eggs	24.00 per dozen



Miss Ruby's Signature Dinner

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

Starters

Ouisie's Soup Du Jour

Crispy Crab Cakes

with corn relish and house jalapeño tartar & cocktail sauces.

Pecan Salad

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

Entrees

Red Snapper and Sauce Verte

Over cherry tomatoes, asparagus spears, waxy new potatoes.

Chicken Oscar

Grilled chicken breast topped with crab meat, mushrooms, asparagus and hollandaise sauce served with lobster mashed potatoes.

8 oz. Bacon Wrapped Prime Beef Tenderloin

with a Bordelaise sauce, Ouisie's 3-Cheese Macaroni, and sautéed Haricots verts with shallots & tomatoes.

****Vegetarian Option can be made available on request***

Desserts

Grand Marnier Chocolate Cake

2 layers rich dark chocolate cake with chocolate fudge frosting

Assorted Dessert Sampler

Black Magic Cake, Lemon Ice Box Pie & Tres Leches

Cheese Plate

Ouisie's famous cheese selection with dried fruits, mixed nuts & fresh fruits.

G.F. denotes Gluten Free Items

\$64.99 per person

Excluding Drinks, Tax & Gratuity

Menu Options & Prices Subject to change

Customizable menus also available

The Original Sunset Boulevard Dinner

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

Starters

Ouisie's Soup Du Jour

Ouisie's BLT Wedge Salad G.F.

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

Mushroom risotto Filled Jalapeños

With mushroom risotto and frisé salad with an apricot sauce.

Entrees

Atlantic Blackened Salmon with Crabmeat Relish

Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn.

Julia Child's Poulet Au Four Roti

Oven roasted half chicken with Ouisie's fork mashed potatoes and sautéed spinach.

12oz Blackened Rib Eye

Herbed mashed potatoes and green beans with onions & garlic.

***Vegetarian Option can be made available on request**

Desserts

Lemon Meringue Pie

Tart lemon pie, garnished with a fluffy meringue topping with a graham cracker crust

Grand Marnier Chocolate Cake

2 layers rich dark chocolate cake with chocolate fudge frosting

G.F. denotes Gluten Free Items

\$59.99 per person

Excluding Drinks, Tax & Gratuity

Menu Options & Prices Subject to change

Customizable menus also available

Khaki's Dinner

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

Starters

Ouisie's Soup Du Jour

House Salad

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

Entrees

Parmesan Crusted Chicken Breast

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

Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat

herb mashed potatoes, grilled asparagus, & truffle beurre blanc.

Shrimp & Cheese Grits G.F.

a spicy sauté of Gulf Shrimp, mushrooms, bacon & scallions over cheese grits.

Braised Short Rib Au Jus

Creamy mashed potatoes, roasted baby leeks, carrots
and harvest snap peas.

***Vegetarian Option can be made available on request**

Desserts

Tres Leches Cake

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

Chocolate Black Magic Cake

Rich dark chocolate 3 layer cake with chocolate fudge frosting

G.F. denotes Gluten Free Items

\$49.99 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

SPINACH DIP Served with crispy pita chips. | 11

CRAB & SHRIMP TOWER Layers of fresh avocado, tomatoes, and jumbo lump crab, shrimp, basil jalapeño olive oil. | 18

CRISPY CRAB CAKES With corn relish, house jalapeño tartar & cocktail sauces. | 16

SHORT RIB BRUSCHETTA Grilled wheat sourdough, roasted peppers and mushrooms, poblano cream sauce. | 14

SAUTÉED CALAMARI With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil. | 16

NORWEGIAN SMOKED SALMON AND BOILED SHRIMP Mix greens, fried capers, red onions, horseradish cream and lime vinaigrette. | 15

MEDITERRANEAN MEATBALLS Spicy meatballs in a caper tomato sauce with French bread for dipping. | 14

CLASSIC DEVEILED EGGS With remoulade sauce and pickled vegetables. | 12

BRUSSELS SPROUTS Brandy glazed with sautéed grapes. | 12

SALADS

CAESAR SALAD Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing. | 10

THE STILTON KIT Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o. | 10

OUISIE'S BLT WEDGE SALAD Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing. | 10

PECAN SALAD Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese. | 12

BLUEBERRY SPINACH SALAD Feta cheese, red onions, toasted walnuts, tossed with Balsamic vinaigrette dressing. | 12

ENTREE OPTIONS

SEAFOOD

SEARED MAHI MAHI WITH CHAMPAGNE CREAM SAUCE

Over warm quinoa and sautéed red Swiss chard. | 36

PANNEED DRY SCALLOPS Served with cilantro and shiitake mushroom risotto, brandy herb butter sauce. | 35

PARMESAN CRUSTED RAINBOW TROUT WITH JUMBO LUMP CRABMEAT

Sauté of tomatoes with basil, garlic, shallots and sage, grilled asparagus, truffle beurre blanc. | 30

SEAFOOD CREPES Two seafood crepes filled with shrimp, super lump crab meat and red snapper in a classic Béchamel sauce, served with asparagus, topped with parmesan cheese. | 26

NEW ORLEANS BLACKENED RED SNAPPER A Cajun sauté of crabmeat and crawfish cream sauce over pan seared snapper filet, served with greens beans, red onions, heirloom tomatoes and mushrooms. | 34

SHRIMP & CHEESE GRITS A spicy sauté of Gulf shrimp, mushrooms, bacon & scallions served over cheese grits. | 28

PAN SEARED MEDITERRANEAN BRANZINO Over a sauté of mushrooms, asparagus, cilantro, cherry tomatoes, jalapeños and red onions, drizzled with a balsamic vinaigrette and sauce verte . | 31

ATLANTIC BLACKENED SALMON WITH CRABMEAT RELISH Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn. | 31

PAELLA VALENCIA Shrimp, clams, Spanish chorizo, chicken, served over green peas saffron rice. | 28

RED SNAPPER AND SAUCE VERTE Over cherry tomatoes, asparagus spears, waxy new potatoes. | 32

SEARED CHILEAN SEA BASS WITH HERB & GARLIC SAUCE Served with vegetable saffron risotto, and sautéed spinach and tomatoes. | 41

SNAPPER WITH CRAB & BROWN CAPER BUTTER SAUCE With marble potatoes and Blistered tomatoes with garlic & basil. | 32



POULTRY & VEGETARIAN

JULIA CHILD CHICKEN RÔTI Roasted half chicken with fork mashed potatoes and sautéed spinach. | 28

TANDOORI CHICKEN BREAST Marinated in Indian Tandoori, with cucumber and dill yogurt, butternut squash and sauteed green beans. | 27

CLASSIC CHICKEN SCALOPPINI Charred asparagus, herbed Spaghetti pasta, lemon caper beurre blanc. | 26

LEMONY & HERB BRACE OF QUAIL WITH BRANDY REDUCTION Over butter toasted brioche, mashed butternut squash and spicy cabbage. | 28

SEARED OSTRICH served with herbed marble potatoes, sautéed broccoli & blueberry demi-glace. | 45

VEGETABLE PAELLA Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice. | 20

EGGPLANT PARMESAN Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce. | 20

MEAT

GRILLED LAMB CHOPS PROVENÇALE Roasted vegetables and fork mashed potatoes. | 45

BRAISED SHORT RIB AU JUS Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas. | 30

14OZ BLACKENED RIB EYE Herbed mashed potatoes and green beans with onions & garlic. | 44

BACON WRAPPED BEEF TENDERLOIN FILET Mac and cheese, roasted cherry tomatoes and asparagus, in a rosemary butter sauce. | 48

NEW YORK STRIP Crabmeat and morel mushrooms, with a green beans and shallots casserole. | 45

GRILLED BUFFALO TENDERLOIN WITH MUSHROOM CREAM SAUCE With mashed sweet potatoes and sautéed brussels sprouts. | 52

GRILLED BONE IN RIBEYE WITH HERB COMPOUND Roasted marble potatoes and sautéed red Swiss chard. | 60

SEARED VENISON BACK STRAP WITH BRANDY MUSTARD SAUCE With roasted spaghetti squash and baby Carrots. | 40

7 SPICE BONE IN PORK CHOP WITH ORANGE GLACE With sweet potato au gratin, and sautéed broccolini.
| 1 bone 28 2 bones 32

SURF & TURN 8 OZ GRILLED BEEF TENDERLOIN, AND 6OZ LOBSTER TAIL served with saffron mashed potatoes, haricot vert, and béarnaise sauce & herb butter. | 78

GARLIC & SHALLOTS CRUSTED PRIME RIB WITH HORSERADISH CREAM SAUCE With a loaded baked potato, & sautéed spinach. | 45

SEARED ELK CHOP WITH CHERRY DEMI-GLACE Served with bacon Brussels sprouts. | MARKET PRICE



DESSERT OPTIONS

Olivia's
T A B L E

RESTAURANT, BAR & GARDENS

Classic Desserts

Dessert Sampler 10.

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 9.

Rich dark chocolate 3 layer cake with chocolate fudge frosting

Carrot Cake 9.

Rich moist dark cake with carrots and cream cheese icing

Tres Leches Cake 8.

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

Lemon Ice Box Pie 8.

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

Apple Strudel 10.

Layers of fresh apples layered in a flaky puff pastry

Pot-de-Crème au Chocolat 7.5 *

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

Cheese Plate 10. *

Sorbet of the day 7. *

House Ice Creams 7. *

*** denotes Gluten Free Options**

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

32.00 per dozen

32.00 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 15-20)

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

Roast Beef Prime Rib Service (serves 15-20)

Tender and juicy prime rib slowly cooked to medium Rare with au jus, horseradish sauce.

Roasted Pork Loin Rack Service (serves 8-10)

Slow roasted pork rack au jus with apple chutney.

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

32.00 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	18.00 per dozen
Sand Tarts	18.00 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—DINNER

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 or white. 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.

Signature: _____

Date: _____



Room Reservation Agreement—DINNER

Dinner Hours: 5PM—10PM Monday—Friday and 5PM—11PM Saturday and Sunday

Contact: _____ Number of Guests: _____ Event Date: _____ Time: _____
Company Name: _____
Address: _____ City & Zipcode: _____
Email: _____ Phone: _____ Alternate Number: _____
Type of Event: _____ Honoring: _____
How did you hear about us? _____

Customer Credit Card information: Reservation is not confirmed without a valid Credit Card on File

Name on Card: _____ Type: _____
Number: _____ Exp: _____ CVV: _____

TERMS

- **Minimum per person menu requirements** : 3-course meal or equivalent dollar amount.
- **Minimum per person beverage requirements**: 3 Drinks per person (beer, wine or cocktails)
- **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>	
<input type="checkbox"/> Alsey's Nest	20 guests	48 guests	
<input type="checkbox"/> Lucy's Porch	55 guests	95 guests (Could be divided to 2 rooms)	<input type="checkbox"/> Small Half 15-25 guests
<input type="checkbox"/> Main Room	75 guests	135 guests seated	<input type="checkbox"/> Large Half 25-45 guests
<input type="checkbox"/> 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.
- **OUIESIE'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.

Signature: _____ Date: _____