

PRIVATE DINING MENUS

MARCH 2023







ELEGANT INTERIORS AND




Elevated Cuisine

From bachelor parties for eight to corporate events for eighty, let Hearsay's understated elegance and attention to detail bring chic antique to life for your next special gathering. Our complementary yet unexpected pairings will wow your guests just as much as our surroundings – and work within your budget.

Party Starters

PASSED OR PLATED - Price based on 10 pieces

Hearsay Wagyu Beef Sliders _____	\$35
<i>Substitute Plant-Based Meat</i> GF 	+\$15
Grilled Chicken Sliders _____	\$25
Chicken and Wa e Sliders _____	\$35
Chicken and Vegetable Skewers GF 	\$40
Filet and Vegetable Skewers GF _____	\$45
Caprese Salad Skewers GF 	\$25
Wagyu Meatballs _____	\$35
<i>Substitute Plant-Based Meat</i> GF 	+\$15
Fried Chicken Tender Bites with Honey Mustard _____	\$25

Cheesesteak Egg Rolls _____	\$35
Seared Ahi Tuna Bites* _____	\$40
Bacon Wrapped Stuffed Shrimp _____	\$40
Bu alo Shrimp _____	\$40
Smoked Salmon Crostini _____	\$36
Mini Crab Cakes _____	\$45
Seasonal Veggie Cucumber Roll GF 	\$25
Mac & Cheese Balls 	\$24
Kung Pao Cauliflower GF 	\$25
Deviled Eggs _____	\$25

STATIONS - Serves 10 - 12, Selections based on seasonal availability

Gulf Coast Seafood Tower (Minimum order of 2) \$125 _____	\$125
Chilled Shrimp Cocktail, Crab Fingers, Gulf Oysters, Tuna Tartare	
Spinach, Jalapeno & Artichoke Dip with Tortilla Chips _____	\$60
Charcuterie Platter _____	\$60
Smoked Sausage, Prosciutto, Beef Bresaola, Peppered Salami, Aged Sharp Cheddar, Smoked Gouda, Blue Cheese, Manchego	
Assorted Cheese Platter _____	\$45
Aged Sharp Cheddar, Smoked Gouda, Blue Cheese, Manchego	
Dessert Trio _____	\$30
Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | **GF**GF Gluten Free |  Vegetarian



Brunch \$32/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Seasonal Harvest
Deviled Eggs



Second Course

(Choose 3)

Brunch Steak
and Scrambled Eggs
Short Rib Hash
Hearsay Fried Chicken & Waffle
Chicken Chilaquiles Verdes
Prosciutto and Cheese Omelet
Bacon Wrapped Shrimp & Grits
Farmer's Omelet & Mixed Greens
Crème Brûlée French Toast
Breakfast Taco Trio



Dessert Course

ADD ONS +\$7/PP

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

Lunch \$35/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Avo-Cucumber Salad



Second Course

(Choose 3)

Hearsay Cheeseburger
TX Wagyu Patty Melt
Chicken Sandwich (Crispy or Grilled)
Chicken Milanese
Blackened Redfish Tacos
Crunchy Ahi Tuna Tacos
Seasonal Harvest Salad
(with Chicken or Salmon)
Tuscan Chicken Pasta
Pesto Pasta Primavera

Dessert Course

ADD ONS +\$7/PP

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

SECOND COURSE ADD ONS +\$5/PP

Bacon Wrapped
Shrimp & Grits

Seared Atlantic Salmon

Shrimp and Sausage
Fettuccini

Beef Short Rib

- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

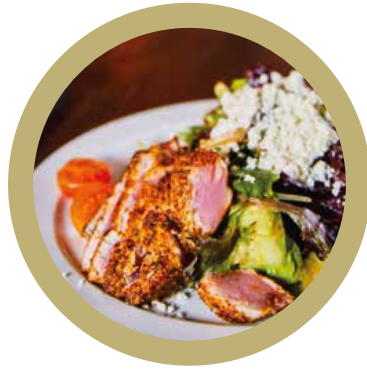
- Additional Options For Each Course Will Incur \$5 Charge Per Person
- Food Stations/ Buffet Options Upon Request

Dinner \$48/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Seasonal Harvest Salad
Avo-Cucumber Salad



Second Course

(Choose 3)

Beef Short Rib
Chicken Milanese
Espresso Rubbed Pork Chop
Seared Atlantic Salmon
Shrimp & Sausage Fettuccini
Tuscan Chicken Pasta
Pesto Pasta Primavera



Dessert Course

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

Dinner \$65/pp

First Course

(Choose 2)

Roasted Poblano Soup
Gulf Coast Gumbo
Field of Greens Salad
Seasonal Harvest Salad
Avo-Cucumber Salad
Gem Wedge Salad



Second Course

(Choose 3)

Filet Mignon
Texas Cut Ribeye
Hearsay Bistro Steak
Chicken Milanese
Espresso Rubbed Pork Chop
Bacon Wrapped Shrimp and Grits
Crab Crusted Redfish
Seared Atlantic Salmon
Shrimp & Sausage Fettuccini



Dessert Course

(Choose 1)

Hearsay's Bread Pudding
Warm Chocolate Brownie
Seasonal Fruit

- Artisan Bread Board – \$3 per person
- Non-Alcoholic Beverages Included (Tea, Soda)

- Additional Options For Each Course Will Incur \$5 Charge Per Person
- Food Stations/ Buffert Options Upon Request

Soups & Salads

Roasted Poblano Soup GF

Gulf Coast Gumbo

shrimp, crab meat, chicken, and sausage...award-winning!

Field of Greens GF

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Seasonal Harvest

field greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Avo-Cucumber GF

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Gem Wedge Salad

gem lettuce, tomato, carrot, blue cheese and chives

Brunch

Brunch Steak & Scrambled Eggs* GF

NY Strip, herb chimichurri, scrambled eggs, fried potato hash

Short Rib Hash

shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

Hearsay Fried Chicken & Waffle

Crispy fried chicken, Belgain waffle buttered maple syrup

Chicken Chilaquiles Verdes* GF

spicy roasted tomatillo salsa, corn chips, pickled onions, avocado, queso fresco, crema, cilantro, fried egg

Prosciutto and Cheese Omelet

cured ham, cheddar cheese, green onion, fried potato hash

Bacon Wrapped Shrimp & Grits

Stuffed with crab, jalapeño & mozzarella, cheddar grits, Creole sauce

Farmer's Omelet & Mixed Greens GF

spinach, mushrooms, tomato, mozzarella, sherry vinaigrette, pickled onions, fried potato hash

Crème Brûlée French Toast

torched brioche with your choice of blackberry, strawberry or candied pecan topping and whipped butter, applewood smoked bacon

Breakfast Taco Trio

potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit

Entrées

Filet Mignon* GF

6oz filet, herb butter, mashed potatoes, garlic green beans

Texas Cut Ribeye* GF

12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts

Beef Short Rib GF

Shiner Bock braised short rib, caramelized onion, cheddar grits, bacon Brussels sprouts

Hearsay Bistro Steak

sliced NY Strip Steak, mashed potatoes, garlic green beans, peppercorn and mushroom sauce

Hearsay Cheeseburger*

RC Ranch Craft Wagyu, cheddar, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

TX Wagyu Patty Melt*

RC Ranch Craft Wagyu, caramelized onion, cheddar cheese, jalapeño, chipotle aioli, rosemary parmesan fries

Chicken Sandwich

CHOICE OF CRISPY OR GRILLED
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries

Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini and bourbon glaze

Crab Crusted Redfish

red pepper coulis, garlic green beans, lemon butter sauce

Seared Atlantic Salmon

grilled squash, crispy corn cake, crab & dill cream sauce

Blackened Redfish Tacos GF

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

Crunchy Ahi Tuna Tacos*

ginger cilantro slaw, ponzu, avocado, gochujang aioli, street corn casserole

Shrimp and Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, Creole sauce

Tuscan Chicken Pasta

fettuccini, spinach, cherry tomato, broccolini, tomato cream sauce

Pesto Pasta Primavera

fettuccini, seasonal veggies, parmesan, basil pesto

Desserts

Hearsay's Bread Pudding

vanilla bean ice cream, caramel sauce

Warm Chocolate Brownie

vanilla bean ice cream, caramel sauce

Seasonal Fruit



MARKET SQUARE

DOWNTOWN HOUSTON

Semi-Private Loft

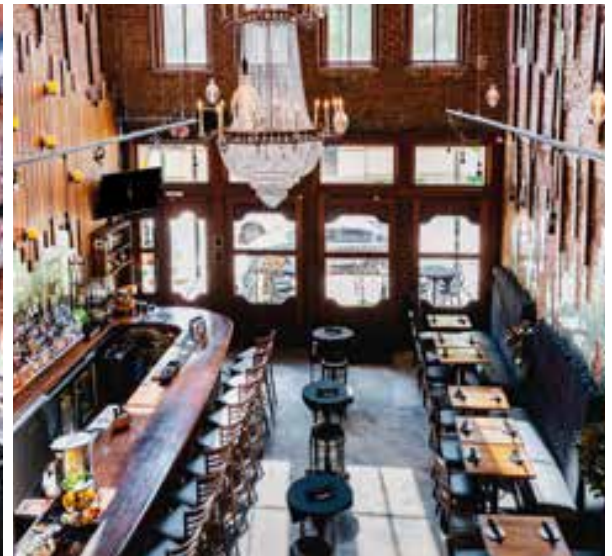
Overlooking the main dining area, this secluded setting allows you and your guests to observe the bustling crowd below while enjoying the privacy of your own intimate space.

Seated Capacity: 45 | Cocktail Reception: 50

Entire Venue

For those interested a more exclusive affair, the entire Hearsay Market Square may be reserved for your private event. Featuring a grand chandelier and mirrored wall reflecting the spaces' signature hanging industrial light fixtures, our eclectic décor will enchant your guests and set the scene for an occasion they won't soon forget.

Seated Capacity: 90 | Cocktail Reception: 100 - 120

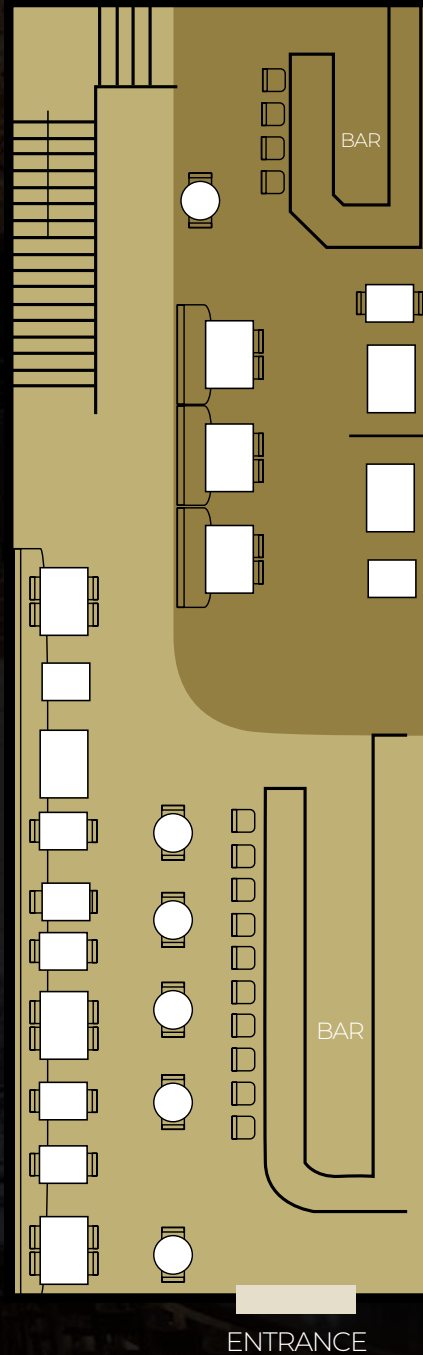


Contact Event Planner: events@hearsaychic.com | **832.727.3229**



MARKET SQUARE

DOWNTOWN HOUSTON



2ND FLOOR LOFT
SEMI-PRIVATE

ON THE GREEN

DISCOVERY GREEN

Private Parlor

Surrounded by glass windows and doors you may keep open into the main dining or closed for privacy. Perfect for intimate dinners or casual business events.

Seated Capacity: 40 | Cocktail Reception: 40

Semi-Private Upper Level

(The Private Parlor and Nook combined.)

Taking a cue from the original Hearsay Market Square, the design of our On The Green location centers on a breathtaking chandelier, which illuminates the entire room in a soft glow and creates an intimate atmosphere. Ideal for cocktail style mixers with ample standing and walking space.

Seated Capacity: 52 | Cocktail Reception: 55

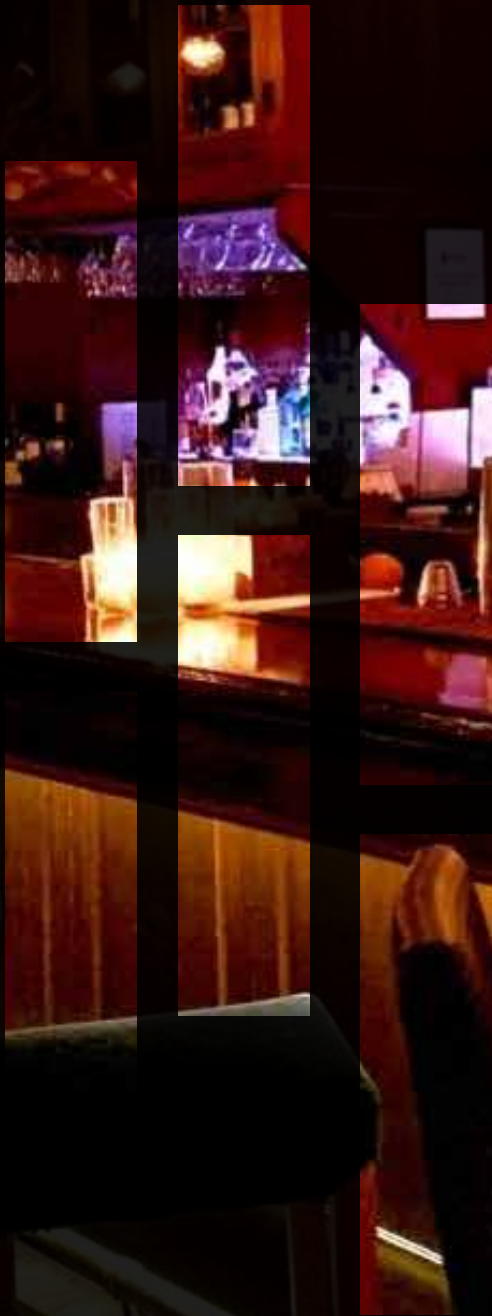
Entire Venue

For those interested in a more exclusive affair, the entire Hearsay On The Green restaurant is available for your private event.

Seated Capacity: 80 | Cocktail Reception: 100 - 120



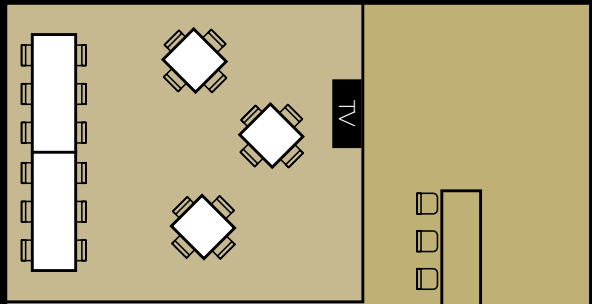
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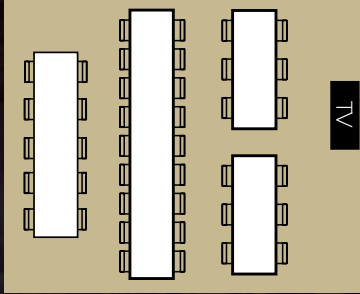
ON THE GREEN

DISCOVERY GREEN

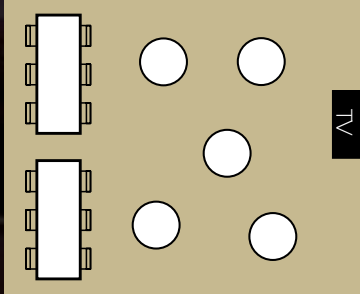
PRIVATE ROOM **OPTION A**



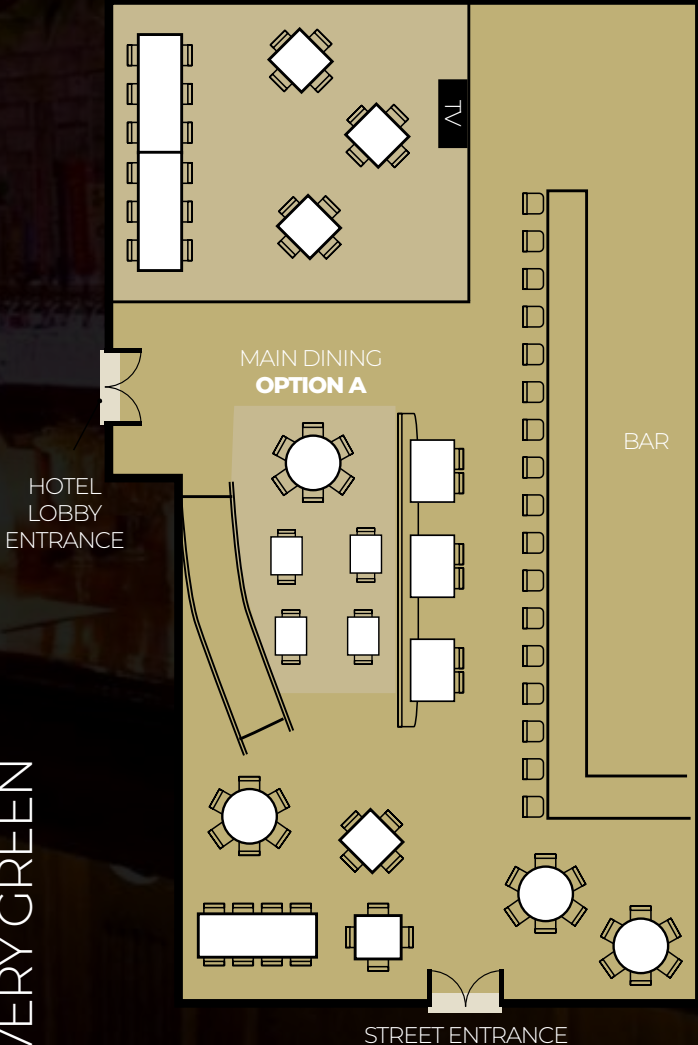
PRIVATE ROOM **OPTION B**



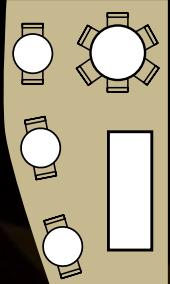
PRIVATE ROOM **OPTION C**



MAIN DINING **OPTION A**



MAIN DINING **OPTION B**



BAR

HOTEL LOBBY ENTRANCE

STREET ENTRANCE

ON THE STRAND

HISTORIC GALVESTON

Fish Bowl

Enjoy an intimate dining experience as you and your guests are seated around our board room table centered in a glass walled room. With sightlines of the restaurant's first floor dining area and 45-foot bar, you can look out at the crowd while relishing the privacy of your own space.

Seated Capacity: 10

Fadden Room/Private Dining Area

Secluded in upper level of our restaurant is the private dining space that can be furnished with banquet tables and chairs or open to accommodate a cocktail reception. Complete with audio and visual equipment and a podium, this space is also ideal for hosting meetings.

Seated Capacity: 60

Main Dining Area

The space boasts a grand chandelier with dozens of Edison bulb pendent lights hanging from the ceiling, reflecting Hearsay's signature industrial eclectic décor.

Take in the view from our first or second floor dining spaces, both featuring bar seating. For the those interested in a more exclusive affair, the entire Hearsay On The Strand may be reserved for your private event.

Inside Seated Capacity: 164 | Semi-Private Upstairs Balcony Seated Capacity: 40 | Entire Venue: 300



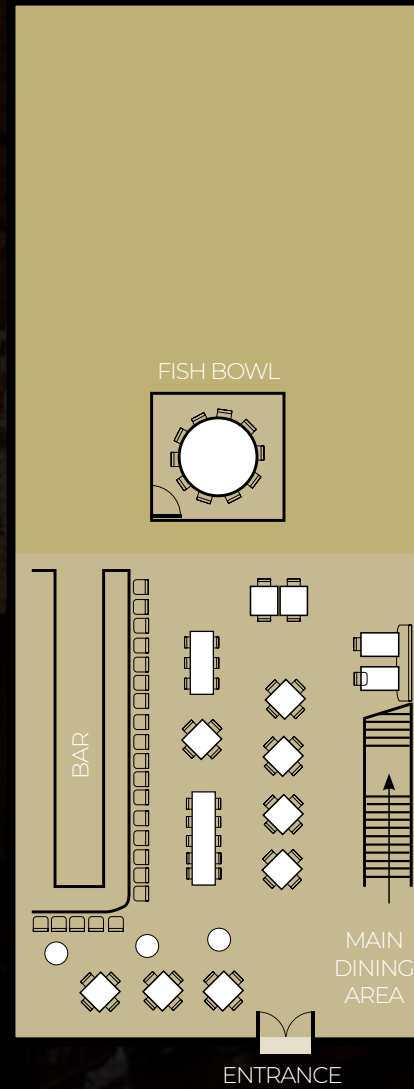
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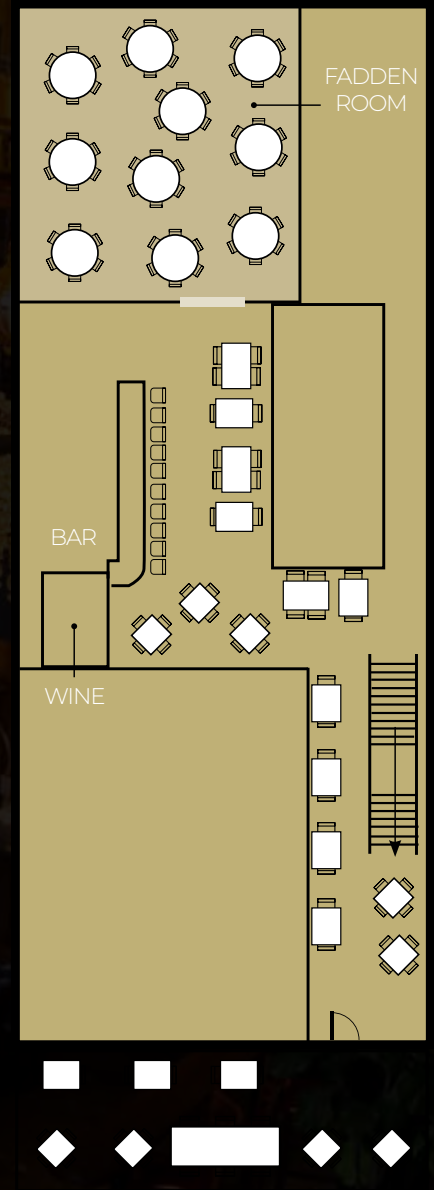
ON THE STRAND

HISTORIC GALVESTON

FIRST FLOOR



SECOND FLOOR



OUTDOOR PATIO

ON THE WATERWAY

THE WOODLANDS

Contact our Event Planner today to discuss all the options available at Hearsay On The Waterway to design your dream wedding reception, rehearsal dinner or extra special event. Our chic antique interiors make a picture perfect backdrop for your special day and our eclectic American cuisine and custom craft cocktails have something to please every palate. From lighting to music and valet to décor — we'll help you plan the event of a lifetime..

Private Dining Room

Seated Capacity: 30 | Cocktail Reception: 36

Patio Space

Seated Capacity: 44 | Cocktail Reception: 50

Entire Venue

Seated Capacity: 110 | Cocktail Reception: 125 - 130

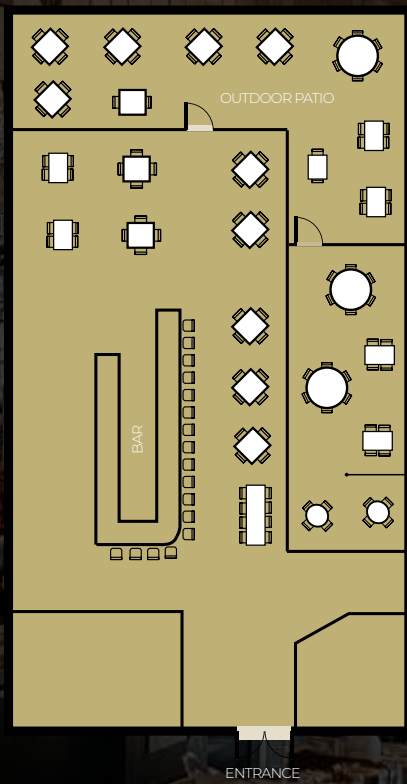


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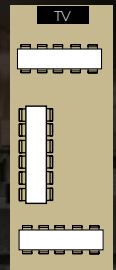
ON THE WATERWAY

THE WOODLANDS



PRIVATE DINING ROOM

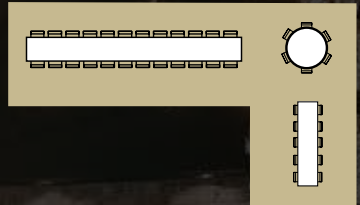
PRIVATE ROOM OPTION A



PRIVATE ROOM OPTION B



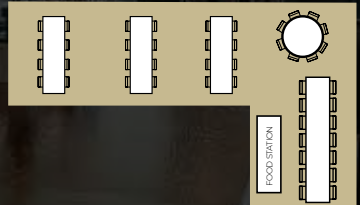
PATIO OPTION A



PATIO OPTION B



PATIO OPTION C



MARKET SQUARE TOWER

The Grand Ballroom

Perfect for larger gatherings and more formal affairs, Market Square Tower's exquisite Grand Ballroom can host up to 200 people and features a catering kitchen inside for the freshest food service possible. Boasting a jaw-dropping view of the Houston skyline for guests to take in, the Grand Ballroom lives up to its name and can be turned into an indoor-outdoor venue with slide glass doors that connect the ballroom to the Palm Terrace, overlooking the historic Market Square Park.

Occupancy: 200

The Sky Lounge

For those looking for ultimate exclusivity and eye-catching views from 500 ft above the city below, MST presents its iconic Sky Lounge, an exclusive cocktail lounge on the 43rd floor, highest pool in Houston, with aerial views of Downtown Houston.

The space features a complete stone bar, accented by a one-of-a-kind glass piano and coupled with an adjacent private dining room.

Occupancy: 120

The Mst Palm Terrace

For more playful outdoor events, the Palm Terrace at Market Square Tower offers the perfect and picturesque opportunity for guests to share a memorable personal experience together. With a lush green space to play games on or enjoy morning yoga, an outdoor kitchen for cookouts, and a cozy fire pit for friendly gatherings, the Palm Terrace offers a dazzling and unique perspective of Downtown Houston unlike any other in the city.

Occupancy: 120

The Sky Pool & Terrace

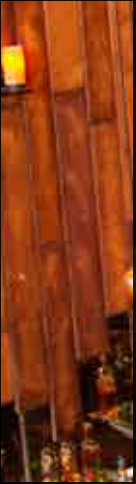
The most exclusive and premier event venue in Houston located more than 40 stories up on Market Square Tower's rooftop is The Sky Pool & Terrace, featuring the iconic glass-bottom pool that extends 10 feet from edge of the building for views from 500-feet up.

The space features a cozy firepit, a state-of-the-art grilling area, plenty of chaise seating to enjoy the aerial views of Downtown Houston, while also providing indoor-outdoor connectivity with the capability to extend your event into the Sky Lounge.

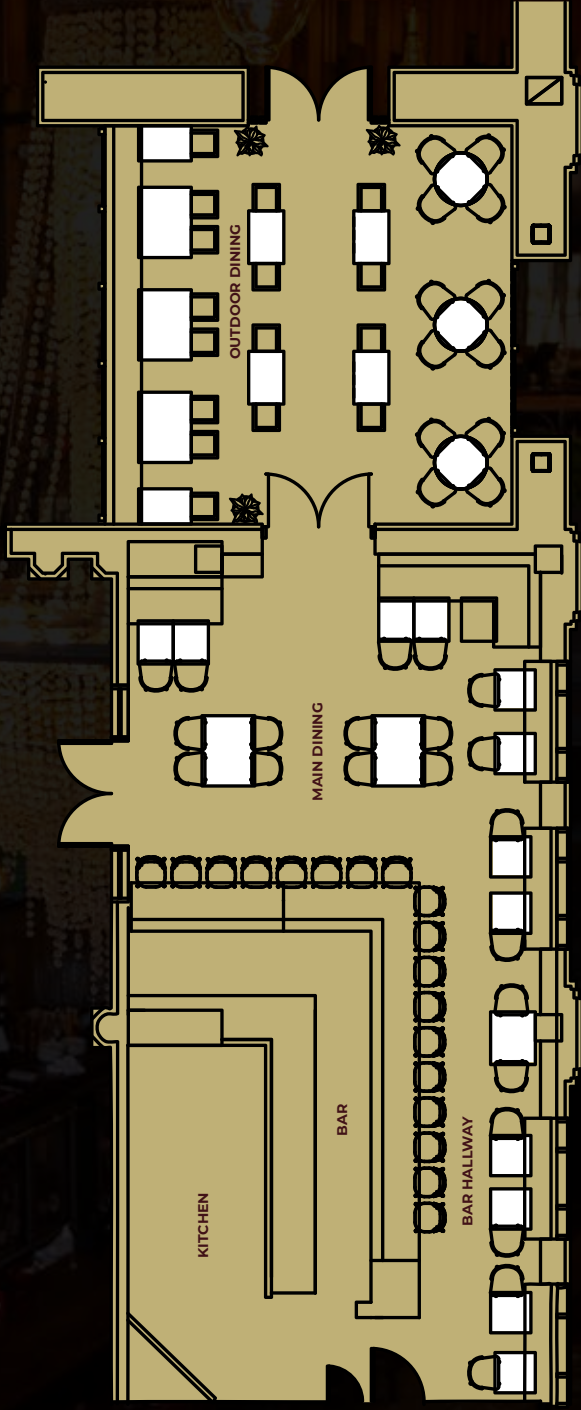
Occupancy: 248



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MARKET SQUARE TOWER





LEVY PARK

**COMING
SOON**

Thank you for your interest in hosting your next event at Hearsay — we're excited to begin working with you. Fill out the form below, and one of our event managers will contact you shortly.

SCAN THE QR TO FILL IN YOUR FORM

