

HEARSAY
BEAUMONT



PRIVATE DINING

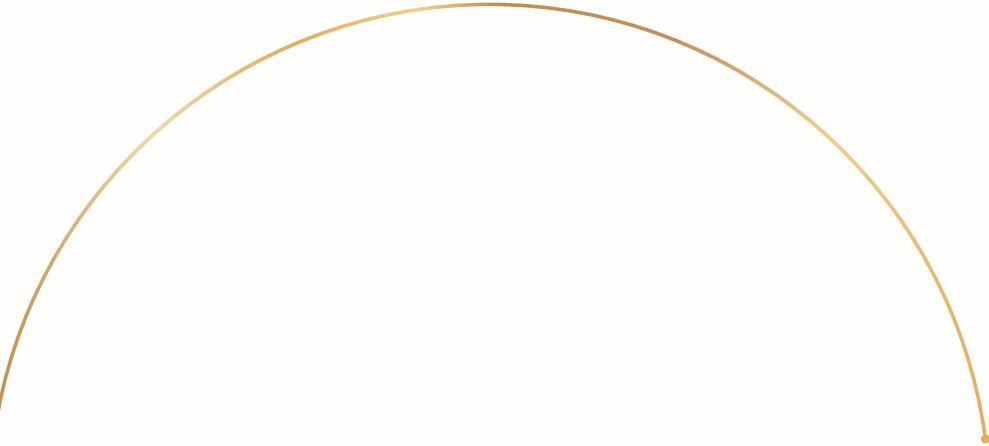


HEARSAY BEAUMONT



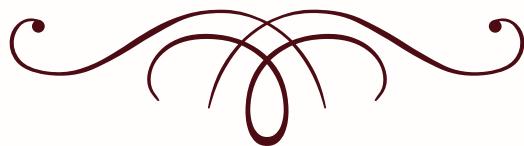
HEARSAY

BEAUMONT



ELEGANT INTERIORS

ELEVATED CUISINE



Whether you're planning an exclusive bachelor party or a large-scale corporate event, let Hearsay host your special occasion. Our unique food and drink pairings will wow your guests just as much as our exclusive atmosphere. Best of all, our dedicated team ensures every detail is taken care of so you can relax and enjoy a memorable experience that your guests will be talking about long after the event.



HEARSAY BEAUMONT



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COCKTAIL RECEPTION MENU

PASSED OR STATIONED

10 PIECES / PER ORDER

Hearsay Wagyu Beef Sliders	35	chipotle aioli, cheddar cheese	Mini Crab Cakes	45	creole sauce
Grilled Chicken Sliders	25	chipotle aioli, mozzarella cheese	Seared Ahi Tuna Bites*	35	crusted sesame, ponzu
Chicken & Waffle Sliders	35		Smoked Salmon Crostini	40	
Steak & Vegetable Skewers GF	45	chimichurri	Deviled Eggs GF	25	bacon jam, chives
Chicken & Vegetable Skewers GF	40	chimichurri			
Fried Chicken Tender Bites (20 pieces)	25	honey mustard			
Wagyu Meatballs	35	basil, parmesan, marinara			
Cheesesteak Egg Rolls	35	sweet chili sauce			
Bacon Wrapped Stuffed Shrimp	45	stuffed with crab, jalapeño & mozzarella cheese, creole sauce			
Buffalo Shrimp	40	chive, ranch, blue cheese			

VEGETARIAN:

Plant - Based Meat Sliders V	35
Plant - Based Meatballs V	35
marinara, basil	
Caprese Salad Skewers GF	25
Seasonal Veggie Cucumber Roll V	25
ponzu	
Kung Pao Cauliflower	25
Mac & Cheese Balls	25

STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY
SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF	125	chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	BBQ Chicken Pizza	17	chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan
Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF	60		Pepperoni	16	tomato sauce, pepperoni, fresh mozzarella
Charcuterie Board GF	60	smoked sausage, genoa salami, peppered salami, assorted cheeses	Fig & Arugula	15	prosciutto, fig jam, balsamic & fresh mozzarella
Dessert Trio	40	Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	Chicken Pesto Pizza	17	basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella
Assorted Cheeses Platter GF	45	aged sharp cheddar, smoked gouda, blue cheese, manchego	Steak & Blue Cheese	18	chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles
Buffalo Cauliflower Wings (20)	40	ranch & blue cheese	Garden Delight	17	sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri
Mediterranean Platter V	60	hummus, crudité, cilantro chutney, garlic aioli	4 Cheese Pizza	17	tomato sauce, smoked gouda, aged cheddar, parmesan, mozzarella
Cold Fusilli Pasta	50	castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil	Margherita	16	tomato sauce, tomatoes, basil, fresh mozzarella
Seasonal Fruit Platter	40				

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | VEGETARIAN | VEGAN | NUT

WHEAT | DAIRY | EGG | MUSHROOM | SHELLFISH | FISH | SOY | SESAME

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE PROUDLY SERVE FRESH GULF SEAFOOD

HEARSAY BEAUMONT

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PLATED BRUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$32/PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo
shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Deviled Eggs (2 per person) GF
bacon jam, chives

Seasonal Harvest Salad
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Second Course

(Choose 3)

Short Rib Hash
shredded beef, fried potatoes, bell peppers, onions, fried eggs, tomatillo salsa

Hearsay Fried Chicken & Waffle
crispy fried chicken, belgian waffle, butter, maple syrup

Chilaquiles Divorciados GF
guajillo sauce, tomatillo sauce, corn tortilla chips, sliced avocado, queso fresco, red onion, sliced jalapeño, cilantro, poached egg

Bacon Wrapped Shrimp & Grits (4)
stuffed with crab, jalapeño & mozzarella, cheddar grits, creole sauce

Farmer's Omelet & Mixed Greens GF
spinach, mushrooms, tomato, mozzarella cheese, sherry vinaigrette, pickled onions, fried potato hash

Crème Brûlée French Toast
torched brioche with your choice of blackberry, strawberry or candied pecan topping & whipped butter, applewood smoked bacon

Breakfast Taco Trio
potato & egg, chorizo & egg, bacon & egg, tomatillo salsa, fresh fruit, pico de gallo, shredded cheddar

Plant Based Burger
mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Wild Mushroom Tacos V
corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Watermelon Poke Tostadas V
marinated watermelon, avocado, jalapeño, tofu crumble, red cabbage, ginger sauce, cilantro

ADDONS

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding

Warm Chocolate Brownie

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT
W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME

HEARSAY
BEAUMONT



PLATED LUNCH

2 COURSE MEAL, SERVED INDIVIDUALLY

\$35/PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo
shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Field of Greens GF
mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Avo - Cucumber GF
sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Second Course

(Choose 3)

Hearsay Cheeseburger*
texas wagyu, cheddar cheese, applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, rosemary parmesan fries

Chicken Sandwich
Crispy or Grilled
ciabatta, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary parmesan fries

Chicken Milanese
sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

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

Hearsay Plant Based Burger
mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Margherita
tomato sauce, tomatoes, basil, fresh mozzarella

Crunchy Ahi Tuna Tacos*
ponzu, avocado, gochujang aioli, street corn casserole

Tuscan Chicken Pasta
spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper

Wild Mushroom Tacos
corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Seasonal Harvest Salad
(add Chicken or Salmon)
mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Pesto Pasta Primavera
fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto

Watermelon Poke Tostadas
marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

ADD ONS

• DESSERT COURSE + \$7/PP

Hearsay's Bread Pudding

Warm Chocolate Brownie

Seasonal Fruit

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

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W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME

HEARSAY BEAUMONT



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PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 48 / PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo

shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Seasonal Harvest Salad

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

Field of Greens GF

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

Avo - Cucumber GF

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

Second Course

(Choose 3)

Beef Short Rib

shiner bock braised short rib, caramelized onion, cheddar grits, bacon brussels sprouts

Chicken Milanese

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini & bourbon glaze

Seared Atlantic Salmon GF

grilled squash, mashed sweet potatoes, crab & dill cream sauce

Shrimp & Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce

Tuscan Chicken Pasta

spinach, cherry tomato, broccolini, tomato, cream sauce, fettuccine pasta crushed red pepper, bell pepper

Pesto Pasta Primavera

fettuccine, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan cheese, basil pesto

Plant Based Burger

mixed greens, tomato, onion, cheddar cheese, rosemary fries, Impossible meat

Wild Mushroom Tacos V

corn tortillas, lettuce, pico, avocado, tofu crumble side of tomatillo salsa

Watermelon Poke Tostadas V

marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hearsay's Bread Pudding

Warm Chocolate Brownie

Seasonal Fruit

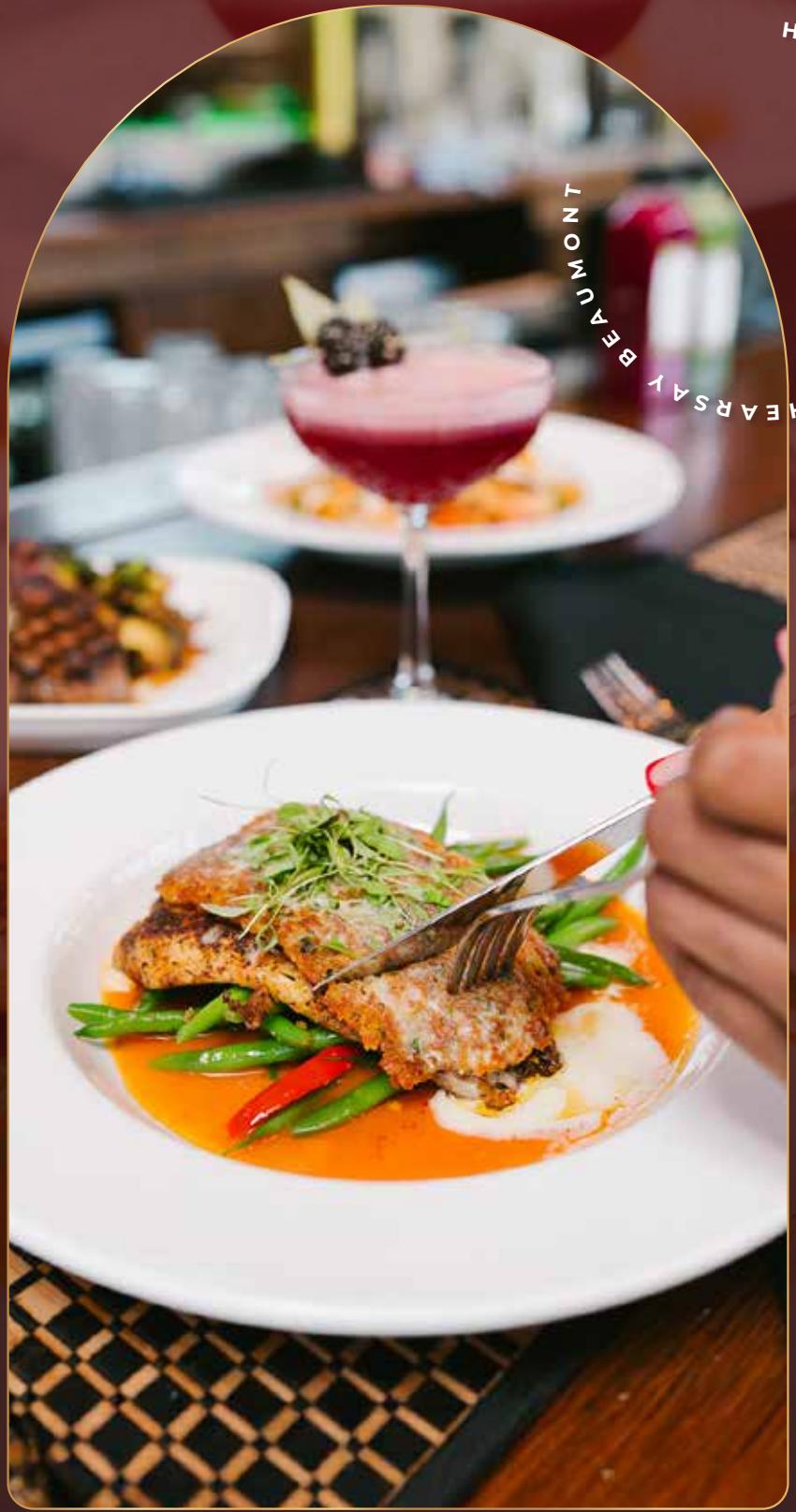
ADD ONS

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT
W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME

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PLATED DINNER # 2

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 65 / PP

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo shrimp, crab meat, chicken & sausage **AWARD WINNING!**

Seasonal Harvest Salad mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese crouton, red onion, tomato, poppyseed dressing

Gem Wedge Salad GF

blue cheese dressing, cherry tomato, bacon, carrot, chive, iceberg

Field of Greens GF

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

Avo - Cucumber GF

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

Second Course

(Choose 3)

Filet Mignon GF

8oz filet, herb butter, mashed potatoes, garlic green beans

Hearsay Bistro Steak GF

sliced NY strip steak, mashed potatoes, garlic green beans, woodford peppercorn & mushroom sauce

Texas Cut Ribeye GF

14oz ribeye, herb butter, mashed potatoes, bacon brussels sprouts

Chicken Milanese

sundried tomato, capers, artichoke, garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop

sweet potato mash, charred broccolini & bourbon glaze

Bacon Wrapped Shrimp & Grits (4)

stuffed with crab, jalapeño & mozzarella cheese, cheddar grits, creole sauce

Crab Crusted Redfish

red pepper coulis, garlic green beans, lemon butter sauce

Seared Atlantic Salmon GF

grilled squash, mashed sweet potatoes, crab & dill cream sauce

Shrimp & Sausage Fettuccini

sautéed shrimp, jalapeño sausage, cherry tomato, creole sauce

Fettuccine & Impossible Meatballs

basil, marinara

Plant Based Burger

mixed greens, tomato, onion, cheddar cheese, rosemary parmesan fries, Impossible meat

Portobello Sandwich V

marinated portobello, artichoke, sundried tomato, cilantro sauce, on ciabatta bread

Watermelon Poke Tostadas V

marinated watermelon, avocado, jalapeño, tofu crumble, red cabagge, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hearsay's Bread Pudding



Warm Chocolate Brownie



Seasonal Fruit

ADD ONS

• ARTISAN BREAD BOARDS + \$3/PP

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **V** VEGETARIAN | **V** VEGAN | **N** NUT

W WHEAT | **D** DAIRY | **E** EGG | **M** MUSHROOM | **S** SHELLFISH | **F** FISH | **S** SOY | **S** SESAME

HEARSAY
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CONTINENTAL BREAKFAST BUFFET

\$25 PER PERSON (CHOOSE 5 OPTIONS)

Mini Assorted Muffins 9oz
Plain Croissant 2oz
Assorted Scones
(chocolate / cinnamon / blueberry)

Fruit Platter
Parfait Cups
Oatmeal with Fresh Fruit

BRUNCH BUFFET

\$42 PER PERSON (CHOOSE 5 OPTIONS)

Fried Chicken & Waffles ☘❖✉❖✉
French Toast ☘❖✉❖✉
Pancakes ☘❖✉❖✉
Breakfast Fried Potato Hash GF✉❖
Bacon

Eggs (choice of scrambled or fried) ☙
Breakfast Tacos (choice of potato & egg,
bacon & egg, chorizo & egg, or
an assorted mix, cheddar cheese) ☙❖✉

LUNCH BUFFET

\$58 PER PERSON

SALAD (PICK 1)

Seasonal ☘❖✉❖✉
Harvest Salad
Avo - Cucumber GF❖
Field of Greens GF❖
Caesar ☘❖✉

ENTREE (PICK 3)

Chicken Milanese ✉❖✉
Tuscan Chicken Pasta ✉❖✉
Salmon With Lemon Butter GF✉❖✉
Braised Short Rib ✉❖
Bolognese Impossible Pasta V❖
Pesto Pasta Primavera ☘❖✉❖✉

SIDES (PICK 2)

Brussels Sprouts GF
Cheddar Grits GF✉
Sweet Potato Mash GF❖
Mashed Potatoes GF❖
Green Beans GF❖

DESSERT TRIO

Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

DINNER BUFFET

\$75 PER PERSON

SALAD (PICK 1)

Seasonal ☘❖✉❖✉
Harvest Salad
Avo - Cucumber GF❖
Field of Greens GF❖
Caesar ☘❖✉

ENTREE (PICK 3)

Braised Short Rib ✉❖
Shrimp & Sausage Fettuccini ✉❖✉
Blackened Redfish GF ✉❖✉
Tuscan Pasta ✉❖✉
Bolognese Impossible Pasta V❖
Pesto Pasta Primavera ☘❖✉❖✉

SIDES (PICK 2)

Brussels Sprouts GF
Cheddar Grits GF✉
Sweet Potato Mash GF❖
Mashed Potatoes GF❖
Green Beans GF❖

DESSERT TRIO

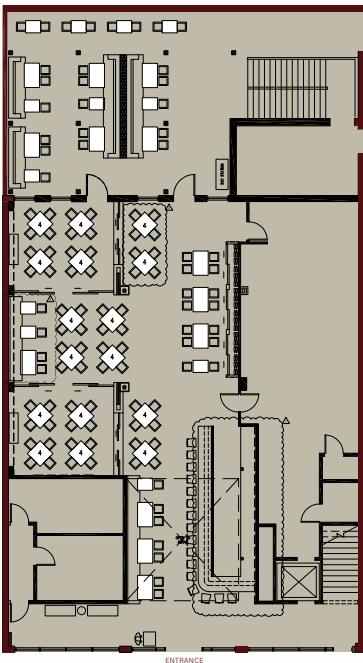
Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN | **NUT**
WHEAT | **DAIRY** | **EGG** | **MUSHROOM** | **SHELLFISH** | **FISH** | **SOY** | **SESAME**

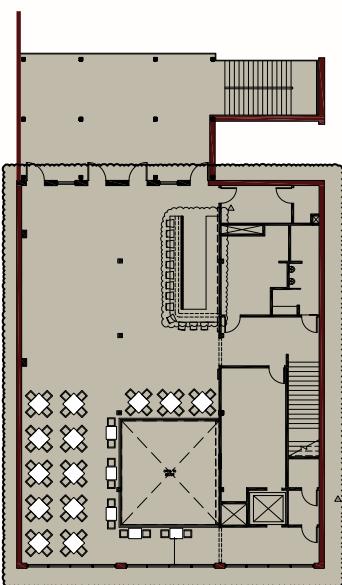
HEARSAY BEAUMONT

BOWIE STREET



MURAL ROOM

Host your next business meeting or cocktail hour in our beautiful Mural Room. This space has AV capabilities and access to our Garden Patio. This space can hold up to 48 guests or divide into a smaller space for up to 16 guests.



GARDEN PATIO

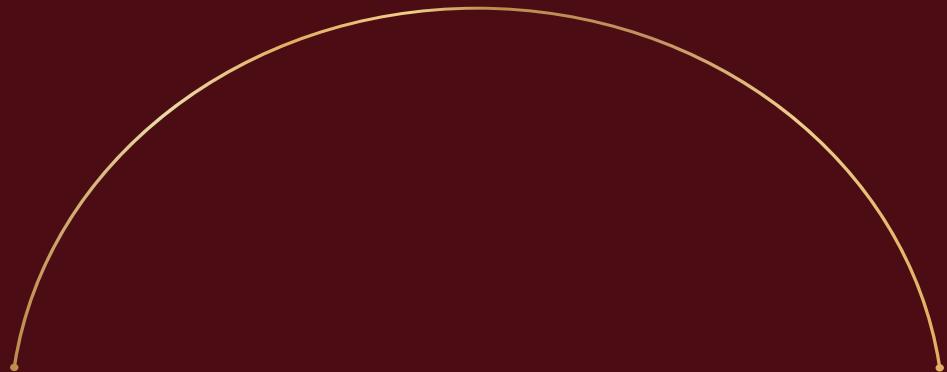
Our garden patio is perfect for your next cocktail party. Our fully covered patio with lounge furniture is ready for your rain or shine. This area has seating for up to 40 guests and can cocktail up to 60. Come enjoy the weather in style.

SUGA'S BALLROOM

Make some lasting memories in our beautiful upstairs ballroom, named affectionately after the building's original concept. This space comes complete with private bar, dance floor and patio for your guests. With seating up to 120 and standing cocktail up to 300, your guests are sure to dance the night away.

461 BOWIE STREET, BEAUMONT, TX |
737-320-2837 | HEARSYGASTROLounge.com





SCAN BELOW

TO FILL OUT YOUR FORM

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.



MARISSA HERNANDEZ (ROO)
SALES & EVENTS MANAGER
[MHERNANDEZ2@lh2g.com](mailto:mherandez2@lh2g.com)
(346) 613-2291 | EXT: 9003



HearsaytTX |



@hearsaytx |



@hearsaytx



www.hearsaygastrolounge.com

**PLEASE ALSO CHECK OUT
OUR OTHER LOCATIONS**



Tavern By Hearsay

737 PRESTON ST, HOUSTON, TX 77002-1607



Hearsay Levy Park

3728 WAKEFOREST AVE, HOUSTON, TX 77098



Hearsay Market Square

218 TRAVIS STREET, HOUSTON, TX 77002



Hearsay on The Green

1515 DALLAS STREET, HOUSTON, TX 77010



Hearsay on The Waterway

20 WATERWAY AVE, THE WOODLANDS, TX 77380-3443



Hearsay on The Strand

2410 STRAND ST, GALVESTON, TX 77550

