



HEARSAY TAVERN BY HEARSAY



PRIVATE DINING

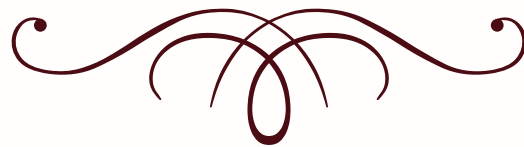
TAVERN
by HEARSAY



TAVERN BY HEARSAY



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.

TAVERN
by HEARSAY



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PARTY STARTERS

10 PIECES / PER ORDER

Hearsay Wagyu Beef Sliders 🍷🍷🍷	35
chipotle aioli, cheddar cheese	
Grilled Chicken Sliders 🍷🍷🍷	25
chipotle aioli, mozzarella cheese	
Steak & Veggie Skewers GF	35
chimichurri	
Tandoori Chicken Skewers GF	40
green chutney, raita aioli	
Fried Chicken Tender Bites (20 pieces) 🍷🍷🍷	25
honey mustard	
Wagyu Meatballs 🍷🍷🍷	35
basil, parmesan, marinara	
Monte Cristo Eggrolls 🍷🍷🍷	35
pulled pork, swiss cheese, blackberry jam	
Bacon Wrapped Shrimp 🍷🍷🍷	45
stuffed crab, jalapeño, mozzarella, creole sauce	
Mini Crab Cakes 🍷🍷🍷	45
creole sauce	
Keema Egg Roll 🍷🍷🍷	35
ground beef, green peas, red onion, cheese, fresno chili, and cilantro	
Deviled Eggs GF	25
bacon jam, chives, pickled red onion	
Beef Samosa 🍷🍷	40
Chicken Wings 🍷🍷	25
choice of lemon pepper, BBQ, Buffalo Sauce	

Tuna Poke Mini Wonton Cups 🍷🍷🍷	25
dice tuna, avocado, sushi rice, fresno, togarashi	
Seared Ahi Tuna & Avocado Bites 🍷🍷🍷	45
sesame crust, gochujang aioli, ginger dressing	

VEGETARIAN:

Plant - Based Meat Sliders 🍷🍷🍷	35
Plant - Based Meatballs 🍷🍷🍷	35
marinara, basil	
Chilli Garlic Cauliflower 🍷🍷🍷	25
crispy cauliflower tossed in a bold chilli garlic sauce	
Caprese Salad Skewers GF 🍷🍷	25
Kung Pao Cauliflower 🍷🍷🍷	25
Mac & Cheese Balls 🍷🍷🍷	25
Veggie Samosa (Potato & Pea) 🍷🍷	25
Impossible Samosa 🍷🍷	25
Impossible Eggrolls 🍷🍷🍷	30
impossible meat, green peas, red onion, fresno chili, and cilantro	
Tandoori Paneer Skewers GF 🍷🍷	30
green chutney, raita aioli	

STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY
SERVES 10

Seafood Tower (2 minimum)	125
Chilled Shrimp, Cocktail Sauce, Gulf Oyster & Tuna Tartare	
Spinach, Jalapeño & Artichoke Dip AGF 🍷🍷	60
tortilla chips & crostini	
Charcuterie Board GF 🍷🍷	120
smoked sausage, prosciutto, genoa salami, assorted cheeses, fruit	
Assorted Cheeses Platter GF 🍷🍷	90
aged cheddar, smoked gouda, blue cheese, Manchego, fruit	
Mediterranean Platter V	60
hummus, tzatziki, babaganush, vegetable crudites	
Dessert Trio (10 each) 🍷🍷🍷	65
(Choice of 3)	
Bread Pudding 🍷🍷🍷 Masala Chai Panacotta GF 🍷🍷 V	
Chocolate Mousse Shooter Carrot Cake Bites	
Chocolate Fountain	75
(per order good for 12 to 15 people)	
Berries, Marshmallow, Fresh Fruits, Cookies	
Assorted Fruit Platter	40

PIZZAS

16 SMALL SQUARE SLICES

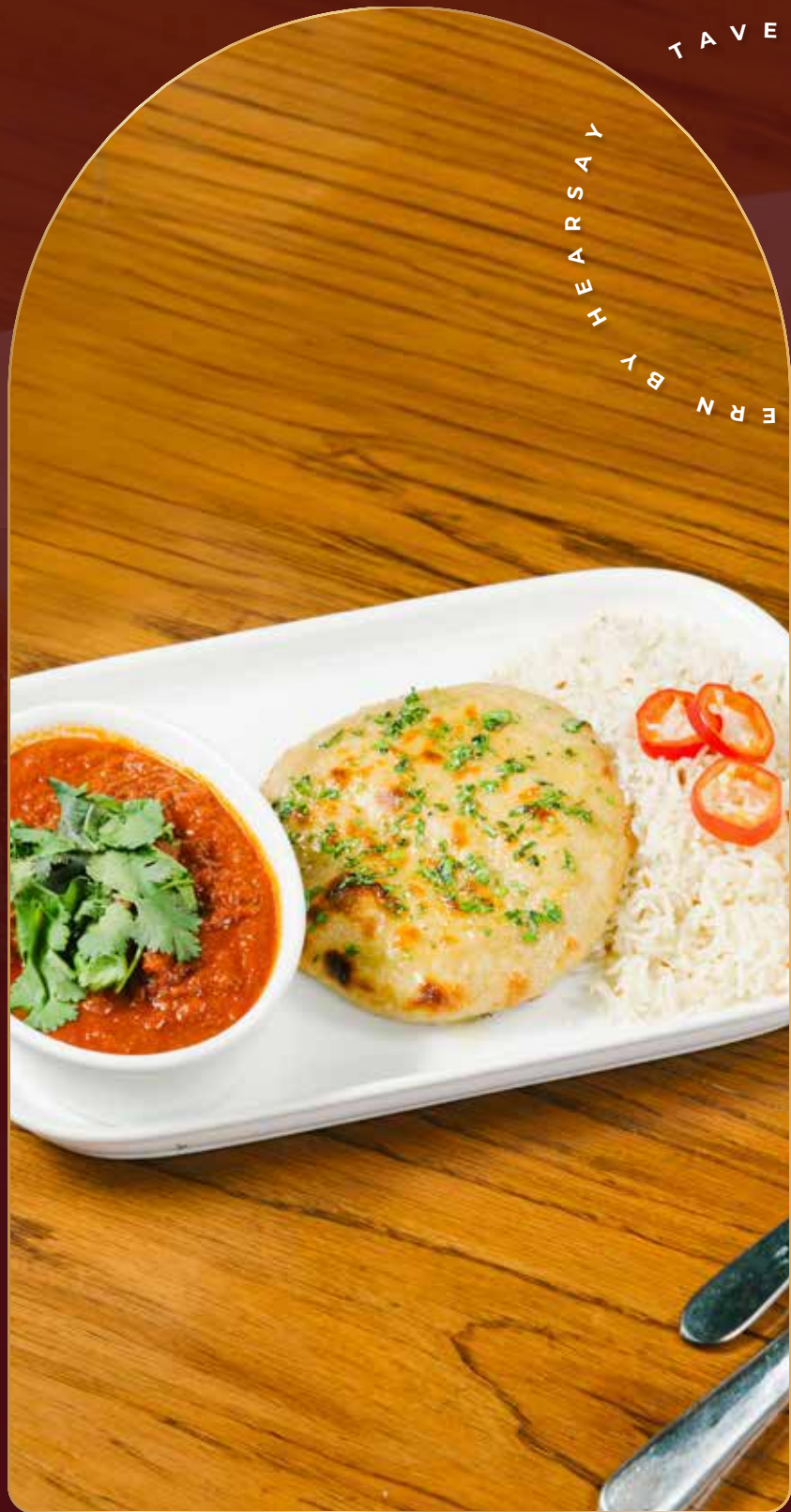
Indian Spinach Pizza AVG 🍷🍷	16
hand-tossed pizza topped with a creamy spinach sauce, your choice of paneer or chicken, & mozzarella	
Makhani Pizza AVG 🍷🍷	18
hand-tossed pizza topped with creamy tomato sauce, your choice of paneer or chicken, & mozzarella	
Garden Delight 🍷🍷🍷	17
sundried tomato pesto, zucchini, squash, red onions, & broccoli marinated in chimichurri with mozzarella	
BBQ Chicken Pizza 🍷🍷	16
tangy barbecue sauce, grilled chicken, caramelized onions, & parmesan	
Margherita 🍷🍷	16
basil, fresh mozzarella, tomato sauce	
Chicken Pesto 🍷🍷	16
basil pesto, tomato, fresh mozzarella, kalamata olive, pecorino	
Pepperoni 🍷🍷	16
spicy tomato sauce, mozzarella, pepperoni	

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

WHEAT | DAIRY | EGG | MUSHROOM | SHELLFISH | FISH | SOY | SESAME | AVG AVAILABLE VEGETARIAN

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

WE PROUDLY SERVE FRESH GULF SEAFOOD



TAVERN BY HEARSAY
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BRUNCH

\$ 32 / P P

First Course

(Choose 2)

Deviled Eggs (2 per person) GF 🍳
bacon jam, chives, pickled red onion

Gulf Coast Gumbo 🍴 🍳 🌿
shrimp, crab meat, chicken & sausage
AWARD WINNING!

Poblano Soup GF 🍳
A velvety soup made from roasted poblano peppers & gently spiced

Breakfast Eggroll 🍴 🍳
scrambled egg, cheddar, bell pepper, cilantro cream

Mediterranean Chopped Salad 🌿 🍳
cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

Tavern Green Salad 🍴 🌿
romaine heart, peppers, cucumber, cherry tomato, red onion & seasoned paneer cubes tossed with tomato chutney vinaigrette

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

Second Course

(Choose 3)

Brunch Steak & Eggs GF 🍳
steak, chimichurri, choice of egg & fried egg hash

Chicken Tikka Masala 🍴 🍳
creamy spiced tomato curry, with tandoori spiced chicken, naan bread, basmati rice, contains cashew *Britian's Most Popular Dish!*

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

Add 8oz grilled chicken 10

Hearsay Fried Chicken & Waffle 🍴 🍳 🌿
crispy fried chicken, Belgian waffle, buttered syrup

Tavern Breakfast Taco (3) 🍴 🍳
hearty flour tortilla loaded with potato, egg, bacon, pico de gallo & cheddar — with sour cream & tangy tomatillo sauce on the side

Short Rib Omelet 🍴 🍳
beef short rib, spinach, mozzarella, chives, fried potato hash, eggs, pico de gallo

Greek Avocado Toast 🍴 🍳 🌿
kalamata olives, tomato, red onion, feta

Tavern Sunrise Burger 🍴 🍳
wagyu beef, brie, bacon, avocado, fried egg, rosemary parmesan fries

Crème Brulee French Toast 🍴 🍳 🌿
torched brioche with berry cognac compote, candied pecan & bacon

Shrimp & Grits (5) 🍴 🍳 🌿
stuffed with crab, jalapeno & mozzarella, cheddar grits & creole sauce

Palak Paneer 🍴 🍳
tender paneer cubes in a creamy spinach-garlic sauce with warm spices. Served with basmati rice & naan

ADD ONS

· DESSERT COURSE + \$7/PP

Tavern Bread Pudding 🍴 🍳 🌿

Carrot Cake 🍴 🍳 🌿 🍴

Basque Cheesecake 🍴 🍳 🌿

Masala Chai Panacotta GF 🍴 🌿

· ARTISAN BREAD BOARDS + \$3/PP

· ADDITIONAL COURSE SELECTIONS + \$5 / PP

GF GLUTEN FREE | AGF AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | V VEGAN | 🍴 NUT

🍴 WHEAT | 🍳 DAIRY | 🍳 EGG | 🍴 MUSHROOM | 🍴 SHELLFISH | 🍴 FISH | 🌿 SOY | 🍴 SESAME | AVG AVAILABLE VEGETARIAN



TAVERN
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LUNCH

\$ 35 / P P

First Course

(Choose 2)

Gulf Coast Gumbo 🌿 🍷 🍴 🍴

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

Poblano Soup GF 🍷

A velvety soup made from roasted poblano peppers & gently spiced

Seasonal Harvest Salad 🌿 🍷 🍴 🍴

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

Mediterranean Chopped Salad 🌿 🍷

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

Samosa Beef 🌿 🍷

crispy pastry, green chutney, tamarind chutney

Samosa Impossible 🌿 🍷

crispy pastry, green chutney, tamarind chutney

Samosa (Potato and Pea) 🌿 🍷

crispy pastry, green chutney, tamarind chutney

Tavern Green Salad 🌿 🍷

romaine heart, peppers, cucumber, cherry tomato, red onion & seasoned paneer cubes tossed with tomato chutney vinaigrette

Second Course

(Choose 3)

Tuscan Chicken Pasta 🌿 🍷 🍴 🍴

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

Tandoori Chicken/Paneer Sandwich 🌿 🍷 🍴 🍴

tandoori paneer/tandoori chicken, raita aioli, green chutney & pickled onion served with masala fries

The Bird 🌿 🍷 🍴 🍴

CHOICE OF CRISPY OR GRILLED

ciabatta, lettuce, tomato, avocado, mozzarella, applewood smoked bacon, chipotle aioli, rosemary parmesan fries

Tavern Cheeseburger* 🌿 🍷 🍴 🍴

texas wagyu beef, cheddar, caramelized onions, chipotle aioli, fried egg, rosemary parmesan fries

Crunchy Ahi Tuna Tacos* 🌿 🍷 🍴 🍴

ponzu, avocado, gochujang aioli, parmesan & rosemary fries

Palak Mushroom 🍷

Mushroom in a creamy spinach-garlic sauce with warm spices. Served with Basmati Rice & Naan

Tandoori Skewers 🍷

(Chicken or Paneer)

bell pepper, onion, jeera rice, raita aioli & green chutney

Greek Seared Salmon* 🍷 🍴 🍴

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

Indian Shrimp & Grits (5) 🍷 🍴 🍴

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

Chicken Tikka Masala 🍷 🍴 🍴

tender chicken simmered in a rich, creamy tomato sauce, served with basmati rice & naan (contains cashew nuts)

Palak Paneer 🌿 🍷

tender paneer cubes in a creamy spinach-garlic sauce with warm spices. served with basmati rice & naan

Paneer Tikka Masala 🍷

Paneer cubes simmered in a rich, creamy tomato sauce, Served with Basmati Rice & Naan (Contains Cashew nuts)

ADD ONS (CHOOSE 1)

· DESSERT COURSE + \$7/PP

Tavern Bread Pudding 🌿 🍷 🍴 🍴

Basque Cheesecake 🌿 🍷 🍴 🍴

Crème Brulee GF 🍷 🍴 🍴

Masala Chai Panacotta GF 🍷 🍴 🍴

· ARTISAN BREAD BOARDS + \$3/PP

· ADDITIONAL COURSE SELECTIONS + \$5 / PP

GF GLUTEN FREE | AGF AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | V VEGAN | 🍴 NUT

🍷 WHEAT | 🍴 DAIRY | 🍴 EGG | 🍴 MUSHROOM | 🍴 SHELLFISH | 🍴 FISH | 🌿 SOY | 🍴 SESAME | AVG AVAILABLE VEGETARIAN



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DINNER #1

\$ 48 / P P

First Course

(Choose 2)

Poblano Soup **GF**

A velvety soup made from roasted poblano peppers & gently spiced

Potato & Pea Samosa (2)

crispy, flaky pastry filled spiced potatoes & peas. served with refreshing mint chutney & tangy tamarind chutney

Mediterranean Chopped Salad

Crispy Romaine, cucumber, Cherry tomatoes, Red Onion, Kalamata olives, chickpeas, Feta & Herb Vinaigrette

Tavern Green Salad

romaine heart, peppers, cucumber, cherry tomato, red onion & seasoned paneer cubes tossed with tomato chutney vinaigrette

Second Course

(Choose 3)

Greek Seared Salmon*

Seared salmon topped with feta, tomato, cucumber & Kalamata olives, creamy garbanzo puree, grilled asparagus, and a vibrant basil pesto

Tandoori Chicken Skewers

Tender Chicken skewers marinated in aromatic tandoori spices, served with Basmati Rice, Green Chutney & Raita Aioli

Bangers & Mash (3)

Savory Pork sausages finished with caramelized onions, savory gravy, and buttery green peas

Fish & Chips (3)

beer-battered redfish served with rosemary & parmesan fries, tartar sauce & lemon, malt vinegar

Beer Braised Short Rib

Slow-braised short rib in Shiner Bock, paired with caramelized onions, garlic mashed potatoes & charred asparagus

Paneer Tikka Masala

Paneer cubes simmered in a rich, creamy tomato sauce, Served with Basmati Rice & Naan (Contains Cashew nuts)

Shrimp & Grits (5)

stuffed with crab, jalapeno & mozzarella, cheddar grits & creole sauce

Dessert Course

(Choose 1)

Tavern Bread Pudding

Masala Chai Panacotta **GF**

Eton's Mess

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 | **SE** SESAME | **AVG** AVAILABLE VEGETARIAN

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DINNER #2

\$ 65 / P P

First Course

(Choose 2)

Gulf Coast Gumbo

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

Poblano Soup

A velvety soup made from roasted poblano peppers & gently spiced

Bombay Tuna Poke Shot (Pani Puri Style) (4)

A bold, one-bite appetizer fusing Indian street food with vibrant Japanese flavors

Seasonal Harvest Salad

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

Samosa (Potato and Pea)

crispy pastry, green chutney, tamarind chutney

Samosa Beef

crispy pastry, green chutney, tamarind chutney

Samosa Impossible

crispy pastry, green chutney, tamarind chutney

Mediterranean Chopped Salad

cucumber, kalamata olive, tomato, feta, red onions, chick peas, herb vinaigrette

Tavern Green Salad

romaine heart, peppers, cucumber, cherry tomato, red onion & seasoned paneer cubes tossed with tomato chutney vinaigrette

Vegetable Pakoras (4) V

crisp fritters made with fresh vegetables & chickpea flour, served with mint chutney & tamarind chutney

Second Course

(Choose 3)

Filet* GF

8oz filet, garlic mashed potatoes, herb butter & asparagus

Ribeye 14oz

herb butter, mashed potatoes, grilled asparagus

Greek Seared Salmon*

cucumber, tomato, kalamata olive, feta, chickpea puree, grilled asparagus

Chicken Makhani Pasta

Tandoori spiced chicken, fettucini and A velvety makhni sauce

Beer Braised Short Rib

mashed potatoes, grilled asparagus, caramelized onion

Bangers & Mash

savory pork sausages finished with caramelized onions, savory gravy, and buttery green peas
British Comfort Food!

Chicken Tikka Masala AGF

tender chicken simmered in a rich, creamy tomato sauce, served with basmati rice & naan. (contains cashew nuts)

Shrimp & Grits (5)

stuffed with crab, jalapeno & mozzarella, cheddar grits & creole sauce

Tuscan Chicken Pasta

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

Palak Mushroom

sautéed mushrooms in a creamy spinach-garlic sauce with warm spices. served with basmati rice & naan

Tandoori Skewers

(Chicken or Paneer)
bell pepper, onion, jeera rice, raita aioli & green chutney

Dessert Course

(Choose 1)

Tavern Bread Pudding

Basque Cheesecake

Crème Brulee GF

Masala Chai Panacotta GF

ADD ONS

· ARTISAN BREAD BOARDS + \$3/PP

· ADDITIONAL COURSE SELECTIONS + \$5 / PP

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

WHEAT | DAIRY | EGG | MUSHROOM | SHELLFISH | FISH | SOY | SESAME | AVG AVAILABLE VEGETARIAN



TAVERN
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CONTINENTAL BREAKFAST BUFFET

\$25 PER PERSON (CHOOSE 5 OPTIONS)

Mini Assorted Muffins
Plain Croissant
Assorted Bagels with Herb Cream Cheese
(Everything / Plain / Sesame / Blueberry)

Fruit Platter
Granola Cups
Mini Assorted Danish Pastries

BRUNCH BUFFET

\$42 PER PERSON (CHOOSE 5 OPTIONS)

Fried Chicken & Waffles 🍳🥞🥗
Crème Brulee French Toast 🍳🥞🥗
Buttermilk Pancake
Breakfast Fried Potato Hash **GF** 🍳🥗
Eggs (Choice Of Scramble, Fried Or Over Easy)

Tavern Breakfast Taco (flour tortilla, potato, egg, avocado, bacon, pico and cheddar)
Tavern Breakfast Sliders (Avocado, Caramelized Onion, Cheddar, Chipotle Aioli, Beef Patty)

LUNCH BUFFET

\$58 PER PERSON

SOUP & SALAD (PICK 1)

Mediterranean 🥗
Chopped Salad
Seasonal 🥗🥗🥗
Harvest Salad
Tavern Green Salad 🥗
Poblano Soup **GF**
Gulf Coast Gumbo 🍲🥗🥗

ENTRÉE (PICK 2)

Tuscan Chicken Pasta 🍝🥗🥗
Chicken Tikka Masala 🍛
Salmon With Lemon Butter
Braised Short Rib 🍖
Palak Mushroom 🍄
Panner Tikka Masala 🍛

SIDES (PICK 2)

Grilled Asparagus **GF** 🥗
Cheddar Grits **GF** 🍲
Charred Broccolini **GF** 🥗
Garlic Mashed Potatoes **GF** 🍲
Basmati Rice **GFV**

DESSERT TRIO (CHOOSE 1)

Carrot Cake / Basque Cheesecake / Tavern Bread Pudding / Masala Chai Panacotta

DINNER BUFFET

\$75 PER PERSON

SOUP & SALAD (PICK 1)

Mediterranean 🥗
Chopped Salad
Seasonal 🥗🥗🥗
Harvest Salad
Tavern Green Salad 🥗
Poblano Soup **GF**
Gulf Coast Gumbo 🍲🥗🥗

ENTREE (PICK 3)

Tuscan Chicken Pasta 🍝🥗🥗
Chicken Tikka Masala 🍛
Salmon With Lemon Butter
Korean Short Rib 🍖
Palak Mushroom 🍄
Panner Tikka Masala 🍛

SIDES (PICK 2)

Fontina Grits **GF** 🍲
Jeera Rice **GF** 🍲
Garlic Mashed Potatoes **GF** 🍲
Charred Broccolini **GF** 🥗
Basmati Rice **GFV**

DESSERT TRIO

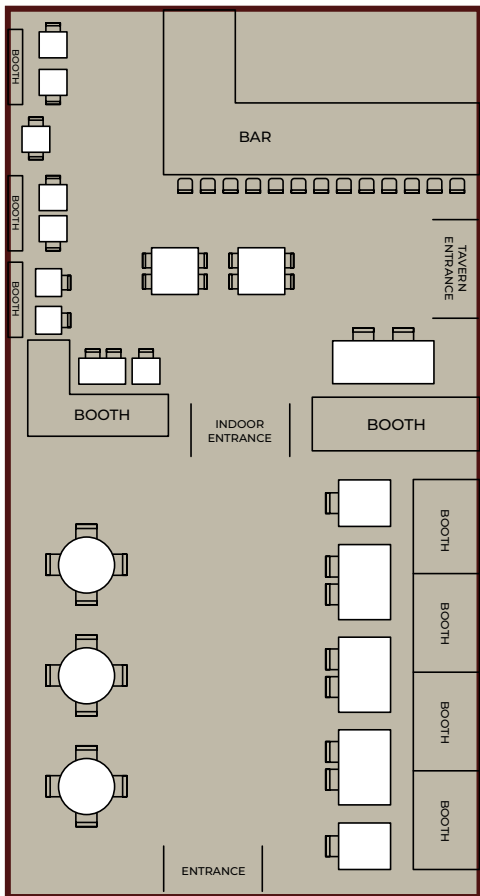
Carrot Cake / Basque Cheesecake / Tavern Bread Pudding / Masala Chai Panacotta / Chocolate Mousse Shooter

• ADDITIONAL COURSE SELECTIONS + \$5/PP

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌿 VEGETARIAN | **V** VEGAN | 🥜 NUT
🍷 WHEAT | 🥛 DAIRY | 🥚 EGG | 🍄 MUSHROOM | 🐠 SHELLFISH | 🐟 FISH | 🥬 SOY | 🌱 SESAME | **AVG** AVAILABLE VEGETARIAN

TAVERN BY HEARSAY

MARKET SQUARE TOWER



FULL VENUE

Our venue features indoor space and patio seating that can accommodate up to 62 guests, plus our 10 bar stools, allowing for up to 80 guests in a cocktail style. The entire venue is reserved for your event, providing privacy and a more intimate atmosphere. This option grants the client complete control over the environment, ensuring privacy and a tailored experience.

**SEATED CAPACITY OF 62 SEATED AND BAR TOP SEATS 10
COCKTAIL RECEPTION 75 - 80**



TAVERN'S INDOOR

This is an open space inside our restaurant that can accommodate up to 30 seated guests and up to 50 for a cocktail reception. Our private dining area provides the perfect combination of privacy, comfort, and luxury.

**SEATED CAPACITY OF 30
COCKTAIL RECEPTION - 40 - 50 MAX**



TAVERN'S PATIO

Use this text: Our private patio offers a seamless transition between indoor and outdoor spaces, creating a versatile environment for any occasion. With ample space to accommodate up to 28 guests for seated dining and up to 35 for a cocktail reception, it provides the perfect setting for an open-air experience while enjoying the comfort of a secluded atmosphere.

**SEATED CAPACITY OF 28
COCKTAIL RECEPTION 30 - 35 MAX**

737 PRESTON ST, HOUSTON, TEXAS 77002 |
346.613.2290 | WWW.HEARSAYGASTROLOUNGE.COM

TAVERN *by* HEARSAY

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.



ANGELA MENDEZ
SALES & EVENTS MANAGER
AMENDEZ@LH2G.COM
(346) 809-1311 EXT: 9002

 HearsayTX |  @hearsaytx |  @hearsaytx

 www.hearsaygastrolounge.com

PLEASE ALSO CHECK OUT
OUR OTHER LOCATIONS



Hearsay Market Square

218 TRAVIS ST, HOUSTON, TX 77002



Hearsay on The Strand

2410 STRAND ST, GALVESTON, TX 77550



Hearsay Levy Park

3728 WAKEFOREST AVE, HOUSTON, TX 77098



Hearsay on The Green

1515 DALLAS STREET, HOUSTON, TX 77010



Hearsay on The Waterway

20 WATERWAY AVE, THE WOODLANDS, TX 77380-3443



Hearsay Beaumont

461 BOWIE STREET BEAUMONT, TX 77701