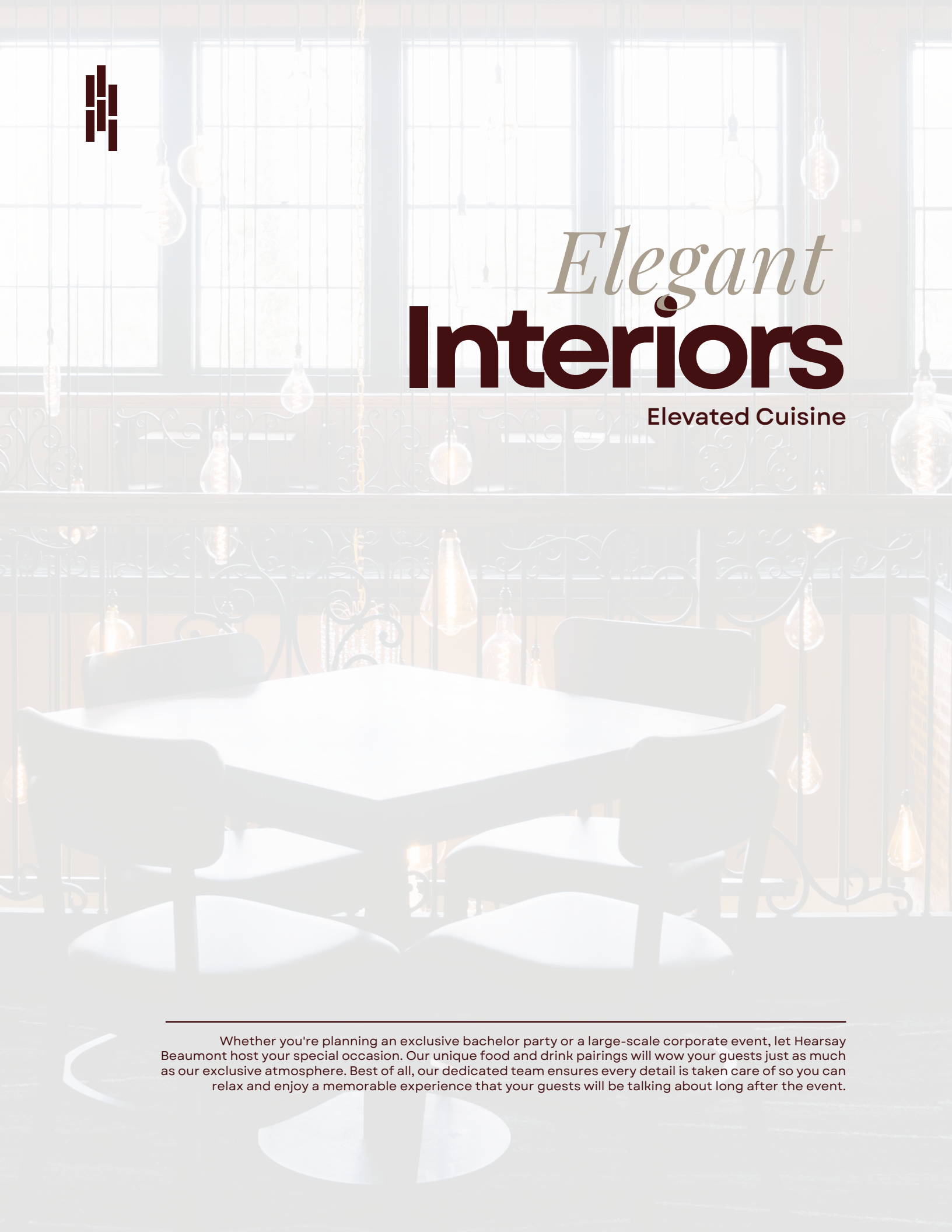


Chic Antique

Private Dining

Hearsay Beaumont



Elegant Interiors

Elevated Cuisine

Whether you're planning an exclusive bachelor party or a large-scale corporate event, let Hearsay Beaumont 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

Cocktail Reception Menu
Passed Or Stationed
10 Pieces per Order

Hearsay Wagyu Beef Sliders — 35
chipotle aioli, cheddar cheese

Grilled Chicken Sliders — 25
chipotle aioli, mozzarella cheese

Chicken & Waffle Sliders — 35

Steak & Vegetable Skewers GF — 45
chimichurri

Chicken & Vegetable Skewers GF — 40
chimichurri

Fried Chicken Tender Bites (20 pieces) — 25
honey mustard

Wagyu Meatballs — 40
texas-raised wagyu meatballs smothered in zesty tomato sauce with shaved parmesan & garlic crostini

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

Mini Crab Cakes — 45
creole sauce

Seared Ahi Tuna Bites* — 35
sesame crusted, ponzu

Smoked Salmon Crostini — 40

Deviled Eggs GF — 25
chives

Vegetarian:

Plant-Based Meat Sliders V — 35

Plant-Based Meatballs V — 35
marinara, basil

Caprese Salad Skewers GF — 25

Vegetarian Spring Roll — 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, gulf oyster, tuna poke, cucumber, avocado, mignonette sauce, cocktail sauce

Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF — 60

Charcuterie Board GF — 120
smoked sausage, genoa salami, peppered salami, prosciutto, assorted cheeses, fontina, manchego, aged cheddar, crostini

Dessert Trio — 40
Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries

Assorted Cheeses Platter GF — 90
aged sharp cheddar, fontina, blue cheese, manchego, crackers, olives, dried fruit

Buffalo Cauliflower Wings (20) — 40
ranch & blue cheese

Mediterranean Platter V — 60
hummus, crudité, cilantro chutney, garlic aioli

Cold Fusilli Pasta — 50
castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil

Kung Pao Calamari — 80
Tossed in spicy-sweet kung pao sauce with bell peppers, jalapeño, sesame seeds, and bean sprouts

Seasonal Fruit Platter — 40

Pizzas
16 small square slices

BBQ Chicken Pizza — 20
chicken breast, mozzarella, caramelized onions, BBQ sauce, parmesan

Pepperoni — 20
tomato sauce, pepperoni, fresh mozzarella

Fig & Arugula — 20
prosciutto, fig jam, balsamic & fresh mozzarella

Chicken Pesto Pizza — 20
basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella

Steak & Blue Cheese — 25
chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles

Garden Delight — 20
sun-dried tomato pesto sauce, zucchini, squash, red onions, broccoli marinated in chimichurri

4 Cheese Pizza — 20
tomato sauce, smoked gouda, aged cheddar, parmesan, mozzarella

Margherita — 20
tomato sauce, tomatoes, basil, fresh mozzarella

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | VEGETARIAN | **V** 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

Plated Brunch
Two-Course Meal, served individually
$32/pp

First Course
(Choose 2)

Roasted Poblano Soup GF
creamy roasted poblano
with a whisper of garlic

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

Deviled Eggs (2 per person) GF
chives

Seasonal Harvest Salad
mixed greens, honeycrisp apples, grapes,
candied pecans, goat cheese crouton,
red onion, tomato, poppyseed dressing,
grape tomatoes & spiral carrots

Golden Beet Salad
spinach with spiral golden beets,
grape tomatoes, red onion, candied pecans
& feta with Dijon vinaigrette

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, tomatoes, 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

Vegetable Plate
a colorful assortment of grilled zucchini, red pepper,
charred broccolini, golden beets, mushrooms, garlic
green beans, couscous salad & goat cheese medallion

Vegetarian Muffuletta
muffuletta bread layered with our signature olive salad,
topped with both mozzarella & Swiss cheese.
Served with rosemary parmesan fries

Add-Ons

- Dessert Course + $7/pp

Hearsay's Bread Pudding
Warm Chocolate Brownie
Chocolate Mousse

- Artisan Bread Boards + $3/pp
- Additional Course Selections + $5/pp

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

Plated Lunch

Two-Course Meal, served individually

$27/pp

First Course

(Choose 2)

Roasted Poblano Soup GF
creamy roasted poblano
with a whisper of garlic

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, spiral of English cucumber & arugula,
queso fresco, sweet sherry vinaigrette

Seasonal Harvest Salad
mixed greens, honeycrisp apples, grapes, candied pecans,
goat cheese crouton, red onion, tomato, poppyseed dressing,
grape tomatoes & spiral carrots

Golden Beet Salad
spinach with spiral golden beets, grape tomatoes,
red onion, candied pecans & feta with Dijon 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
sun-dried tomato, capers, artichoke,
garlic green beans, lemon cream sauce

Blackened Redfish Tacos GF
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,
ginger sauce, red cabbage

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

Seasonal Harvest Salad
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

Vegetarian Muffuletta
muffuletta bread layered with our signature olive salad,
topped with both mozzarella & Swiss cheese.
Served with rosemary parmesan fries

Add-Ons

- Dessert Course + $7/pp

Hearsay's Bread Pudding
Warm Chocolate Brownie
Chocolate Mousse

- Artisan Bread Boards + $3/pp
- Additional Course Selections + $5/pp

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Plated Dinner

Three-Course Meal, served individually

$48/pp

First Course

(Choose 2)

Roasted Poblano Soup GF
creamy roasted poblano
with a whisper of garlic

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

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

Caesar Salad
romaine & tossed in creamy Caesar
dressing with croutons & shaved parmesan

Seasonal Harvest Salad
mixed greens, honeycrisp apples, grapes,
candied pecans, goat cheese crouton,
red onion, tomato, poppyseed dressing,
grape tomatoes & spiral carrots

Avo - Cucumber GF
sliced avocado, spiral of English
cucumber & arugula, queso fresco,
sweet sherry vinaigrette

Second Course

(Choose 3)

Beef Short Rib
shiner braised short rib, caramelized onion,
fontina grits, bacon brussels sprouts

Chicken Milanese
sun-dried tomato, capers, artichoke,
garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop
pork chop, espresso rub, broccolini,
crispy cilantro rice

Seared Atlantic Salmon GF
salmon, lemon butter, dill sauce, crab,
cilantro rice, zucchini, squash

Shrimp & Sausage Fettuccine
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

Vegetable Plate
a colorful assortment of grilled zucchini, red pepper,
charred broccolini, golden beets, mushrooms, garlic
green beans, couscous salad & goat cheese medallion

Dessert Course

(Choose 1)

Hearsay's Bread Pudding

Warm Chocolate Brownie

Chocolate Mousse

Add-Ons

- Artisan Bread Boards + $3/pp
- Additional Course Selections + $5/pp

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Plated Dinner # 2

Three-Course Meal, served individually

$65/pp

First Course

(Choose 2)

Roasted Poblano Soup GF
creamy roasted poblano
with a whisper of garlic

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,
grape tomatoes & spiral carrots

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, spiral of English cucumber & arugula,
queso fresco, sweet sherry vinaigrette

Golden Beet Salad
spinach with spiral golden beets, grape tomatoes,
red onion, candied pecans & feta with Dijon vinaigrette

Second Course

(Choose 3)

Filet Mignon GF
filet mignon, crispy smashed
potatoes, broccolini

Hearsay Bistro Steak GF
sliced NY strip steak, mashed potatoes, garlic green beans,
woodford peppercorn & mushroom sauce

Texas Cut Ribeye GF
ribeye steak, mashed potatoes, bacon
& brussels sprouts

Chicken Milanese
sun-dried tomato, capers, artichoke,
garlic green beans, lemon cream sauce

Espresso Rubbed Pork Chop
pork chop, espresso spice rub,
broccolini, crispy cilantro rice

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
salmon, lemon butter, dill sauce, crab,
cilantro rice, zucchini, squash

Shrimp & Sausage Fettuccine
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

Plant-Based Mediterranean Kebab
char-grilled impossible-meat skewers served on
a warm pita with feta, pickled onions, & fresh
micro cilantro. Served with couscous salad,
creamy tahini, & house-made ranch

Vegetable Plate
a colorful assortment of grilled zucchini, red pepper,
charred broccolini, golden beets, mushrooms, garlic
green beans, couscous salad & goat cheese medallion

Dessert Course

(Choose 1)

Hearsay's Bread Pudding

Warm Chocolate Brownie

Chocolate Mousse

Add-Ons

- Artisan Bread Boards + $3/pp
- Additional Course Selections + $5/pp

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Hearsay Catering
Buffet Menus

Continental Breakfast Buffet
$30 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, with side Tomatillo, Pico de Gallo)

Omelet Station
(Build Your Own Omelet with Chef on Site)

Additional $250 for Chef • Upcharge to $50 a person

Lunch Buffet
$58 per person

Salad
(Pick 1)

Seasonal
Harvest Salad (choice of crispy or grilled chicken)
Avo - Cucumber GF
Field of Greens GF
Caesar
Golden Beet Salad

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)

Broccolini
Fontina Grits GF
Sweet Potato Mash GF
Mashed Potatoes GF
Green Beans GF

Dessert Trio
Warm Chocolate Brownie / Bread Pudding / Chocolate Mousse

Dinner Buffet
$75 per person

Salad
(Pick 1)

Seasonal
Harvest Salad (choice of crispy or grilled chicken)
Avo - Cucumber GF
Field of Greens GF
Caesar
Golden Beet Salad

Entree
(Pick 3)

Braised Short Rib
Shrimp & Sausage Fettuccine
Blackened Redfish GF
Tuscan Pasta
Bolognese Impossible Pasta V
Pesto Pasta Primavera
Chicken Milanese

Sides
(Pick 2)

Broccolini
Fontina Grits GF
Sweet Potato Mash GF
Mashed Potatoes GF
Green Beans GF

Dessert Trio
Warm Chocolate Brownie / Bread Pudding / Chocolate Mousse

Carving Station

Chateaubriand Carving Station **$400**
(Filet Mignon, Peppercorn Mushroom Sauce)
(FEEDS 15- 20 PEOPLE)

Prime Rib **$700**
(Chimichurri & Horseradish Cream Sauce)
(FEEDS 30 TO 40 PEOPLE)

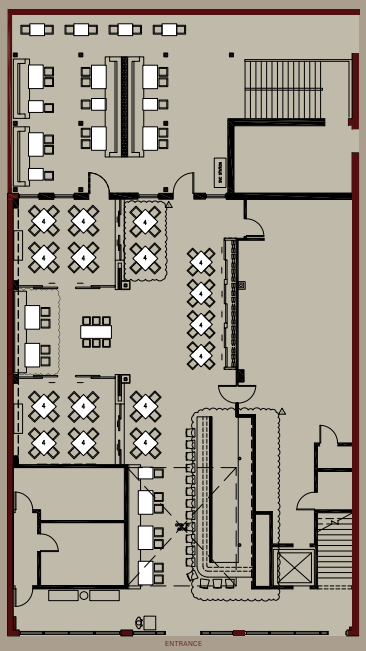
Smoked Brisket **$300**
(Chimichurri & Horseradish Cream Sauce)
FEEDS 40 PEOPLE
(APPROXIMATELY 4 OZ. PER SERVING)

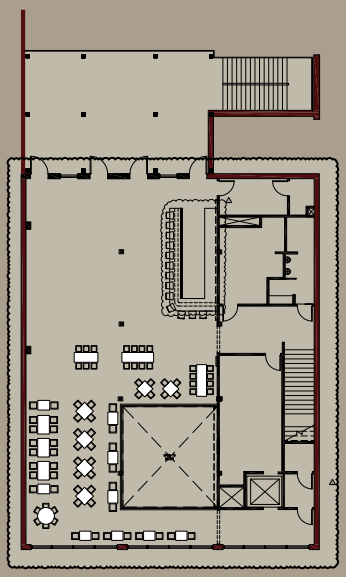
• Additional Course Selections + $5/pp

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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 rready for your event, rain or shine. This area has seating for up to 40 guests and can accommodate up to 60 guests for a cocktail reception. Come enjoy the weather in style.

Suga's Ballroom

Make some lasting memories in our beautiful upstairs ballroom, named in honor of the building's original concept. This space comes complete with private bar, dance floor and patio for your guests. With seating up to 140 and accommodates up to 250 guests for a standing cocktail reception, your guests are sure to dance the night away.

Seated Capacity: 140
Cocktail Reception: 250

461 BOWIE STREET, BEAUMONT, TX |
737-320-2837 | WWW.HEARSAYGASTROLOUNGE.COM

Scan Below

To Fill Out Your Form

Scan the QR code below to complete the event inquiry form, and one of our event managers will contact you shortly.

KAYLA LLANES
Sales & Events Director
KLLANES@LH2G.COM
(346) 251-0542 | Ext: 9001

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.

Please Also Check Out

Our Other Locations



Tavern By Hearsay
737 Preston St, Houston,
TX 77002-1607



Hearsay Levy Park
3728 Wakeforest St, 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