

LEVY PARK

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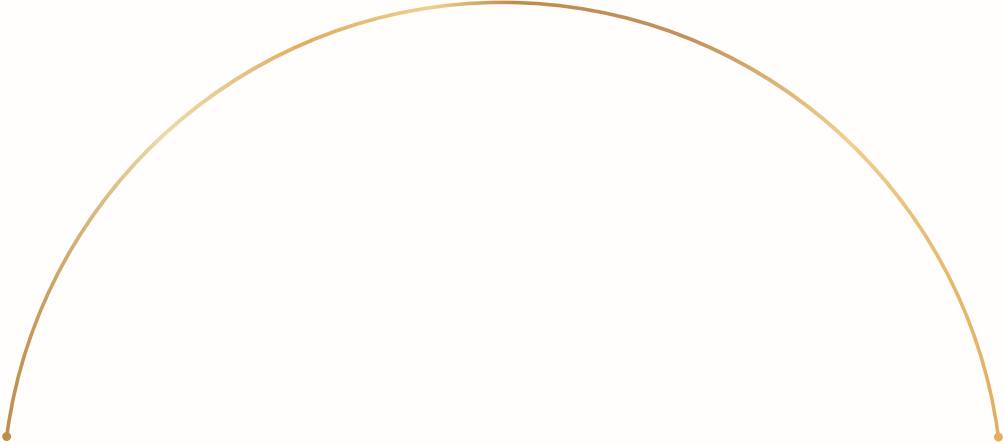


PRIVATE DINING



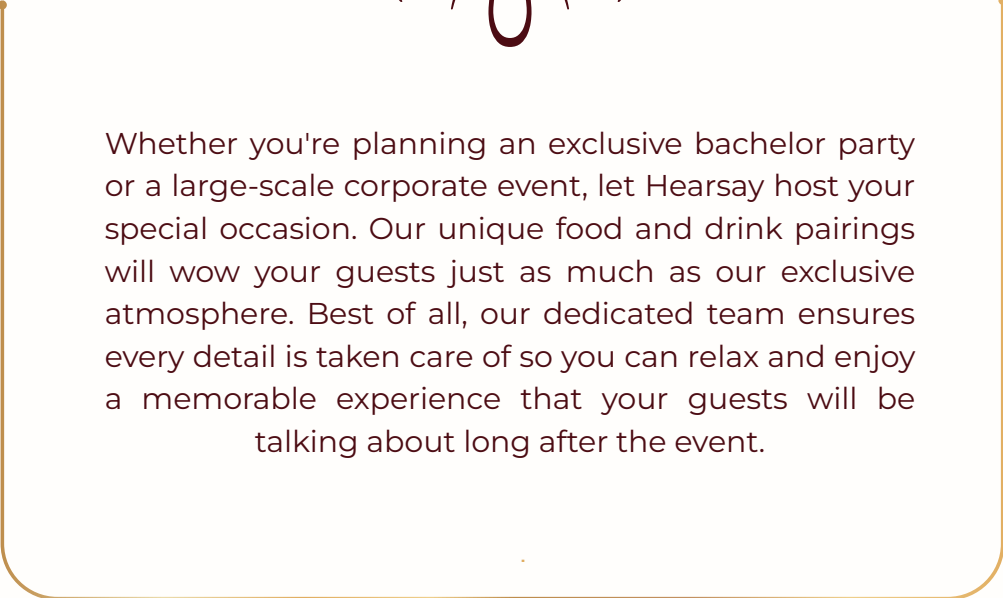
HEARSAY

LEVY PARK



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.





COCKTAIL RECEPTION MENU

PASSED OR STATIONED

10 PIECES/ PER ORDER

Hearsay Wagyu Beef Sliders 🌿🍷🍷🍷 chipotle aioli, cheddar cheese	35
Grilled Chicken Sliders 🍷🍷🍷 chipotle aioli, mozzarella cheese	25
Chicken & Waffle Sliders 🍷🍷	35
Steak & Vegetable Skewers GF chimichurri	45
Chicken & Vegetable Skewers GF chimichurri	40
Fried Chicken Tender Bites (20 pieces) 🍷🍷🍷 honey mustard	25
Wagyu Meatballs 🍷🍷 basil, parmesan, marinara	35
Cheesesteak Egg Rolls 🍷🍷 sweet chili sauce	35
Bacon Wrapped Stuffed Shrimp 🍷🍷🍷 stuffed with crab, jalapeño & mozzarella cheese, creole sauce	45
Buffalo Shrimp 🍷🍷🍷 chive, ranch, blue cheese	40

Mini Crab Cakes 🍷🍷🍷 creole sauce	45
Seared Ahi Tuna Bites* 🍷🍷🍷 crusted sesame, ponzu	35
Smoked Salmon Crostini 🍷🍷🍷	40
Deviled Eggs GF 🍷 bacon jam, chives	25

VEGETARIAN:

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

STATIONS

SELECTIONS BASED ON SEASONAL AVAILABILITY
SERVES 10

Gulf Coast Seafood Tower (Minimum order of 2) GF 🍷🍷🍷 chilled shrimp cocktail, crab fingers, gulf oysters, tuna tartare	125
Spinach, Jalapeño & Artichoke Dip with Tortilla Chips AGF 🍷🍷	60
Charcuterie Board GF 🍷 smoked sausage, genoa salami, peppered salami, assorted cheeses	60
Dessert Trio 🍷🍷🍷 Warm Chocolate Brownie, Bread Pudding Bites, Seasonal Berries	40
Assorted Cheeses Platter GF 🍷🍷 aged sharp cheddar, smoked gouda, blue cheese, manchego	45
Buffalo Cauliflower Wings (20) 🌿🍷🍷 ranch & blue cheese	40
Mediterranean Platter V hummus, crudité, cilantro chutney, garlic aioli	60
Cold Fusilli Pasta 🌿🍷 castelvetrano olives, red bell pepper, eggplant, cherry tomato, thyme, parsley, olive oil	50
Seasonal Fruit Platter 🌿	40

PIZZAS

16 SMALL SQUARE SLICES

Pepperoni 🍷🍷 tomato sauce, pepperoni, fresh mozzarella	16
Fig & Arugula 🍷🍷 fig jam, balsamic, fresh mozzarella, prosciutto	15
Smoked Chicken Pesto Pizza 🍷🍷 basil pesto sauce, chicken, cherry tomatoes, fresh mozzarella	17
Steak & Blue Cheese 🍷🍷 chimichurri sauce, fresh mozzarella, caramelized onions, blue cheese crumbles	18
Smoke House 🍷🍷 gochujang bbq sauce, pork belly, brisket, short rib, red bell peppers, onions, fresh mozzarella	19
Garden Delight 🌿🍷🍷 sundried tomato pesto sauce, zucchini, squash, red onions, broccolini marinated in chimichurri	17
Texas Luau 🍷🍷 tomato sauce, smoked pork belly, smoked pineapple, onions, fresh mozzarella	17
4 Cheese Pizza 🍷🍷 tomato sauce, smoked gouda, aged cheddar, parmesan, mozzarella	17
Margherita 🌿🍷 tomato sauce, tomatoes, basil, fresh mozzarella	16

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

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

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

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



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 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

Tuscan Chicken Pasta 🍝 🍲 🌱

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

Wild Mushroom Tacos V 🍲 🍄

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 V 🍷 🍲 🌱 🍄

marinated watermelon, avocado, jalapeño,
tofu crumble, red cabbage, 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

GF GLUTEN FREE | **AGF** AVAILABLE GLUTEN FREE | 🌱 VEGETARIAN | V VEGAN | 🐟 NUT

🍷 WHEAT | 🍲 DAIRY | 🍳 EGG | 🍄 MUSHROOM | 🐟 SHELLFISH | 🐟 FISH | 🌱 SOY | 🍷 SESAME

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PLATED DINNER # 1

3 COURSE MEAL, SERVED INDIVIDUALLY

\$ 48 / P P

First Course

(Choose 2)

Roasted Poblano Soup GF

Gulf Coast Gumbo

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

Seasonal Harvest Salad

(add Chicken or Salmon)
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 cabbage, ginger sauce, cilantro

Dessert Course

(Choose 1)

Hershey'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 | VEGETARIAN | **V** VEGAN | NUT

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



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     

(add Chicken or Salmon)

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 cabbage, 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 |  VEGETARIAN | **V** VEGAN |  NUT

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



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

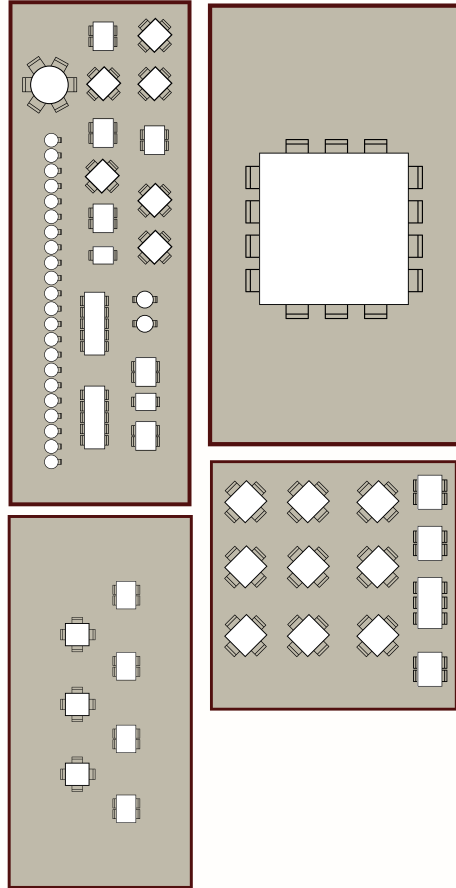
Warm Chocolate Brownie / Bread Pudding Bites / Seasonal Berries

• ADDITIONAL COURSE SELECTIONS + \$5/PP

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

HEARSAY LEVY PARK

UPPER KIRBY DISTRICT



BOARD ROOM

Our private dining room, situated at the rear of the restaurant, provides an intimate setting for up to 14 guests. Designed for both small dinners and business meetings, it features a spacious table ideal for discussions and comes fully equipped with A/V capabilities for a seamless experience.

SEATED CAPACITY: 14



PRIVATE DINING ROOM

This spacious private room can accommodate up to 50 guests in a seated arrangement and up to 70 in a cocktail reception format. It features a stunning, large glass-window garage that offers a view of Levy Park and can be opened to enjoy a calming breeze. This space is ideal for dinner and reception events.

SEATED CAPACITY: 70



SEMI-PRIVATE BAR

This open space is located directly across from the bar. It can accommodate up to 35 guests in a seated arrangement and up to 50 guests in a cocktail-standing setup. This venue is ideal for casual happy hours and social mixers.

**SEATED CAPACITY: 35
COCKTAIL RECEPTION: 50
ENTIRE VENUE: 250**

3728 WAKEFOREST ST, HOUSTON, TX 77098 |
346-613-2280 | HEARSAYGASTROLOUNGE.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.



KAYLA LLANES
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HearsayTX | @hearsaytx | @hearsaytx

www.hearsaygastrolounge.com

PLEASE ALSO CHECK OUT OUR OTHER LOCATIONS



Tavern By Hearsay

737 PRESTON ST, HOUSTON, TX 77002-1607



Hearsay on The Strand

2410 STRAND ST, GALVESTON, TX 77550



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 Beaumont

461 BOWIE STREET BEAUMONT, TX 77701