

hugo's

OYSTER BAR

WE LOOK FORWARD TO CELEBRATING WITH YOU!

We appreciate you considering us for your next event! Whether you're celebrating a birthday, bridal shower, anniversary, or entertaining business associates, our dedicated team is here to make sure everything goes perfectly.

Hugo's is conveniently located just north of Downtown Roswell. The Cajun-inspired kitchen opened its doors in 2013 under the leadership of Rich Clark and Jon Schwenk. Our chef-driven menu has brought only the most pristine oysters and seafood to serve to the community. Our wide variety of fish is hand fileted in house. We also prepare all our gumbos, soup, and sauces in our kitchen to provide you and your guests with the freshest product available.

Our semi-private back room can accommodate up to 40 people with ease. Thick purple curtains adorn the walls and can be pulled to offer privacy from the rest of the restaurant patrons. There are two HDMI-compatible 43" LCD TV's in each corner for business presentations.

The following planner is designed to assist you in creating your event. We have provided several options for you to chose from, however, we can also create a custom menu, or menu modifications, to cater to guests with dietary restrictions. It is our pleasure to make your event as easy and memorable for everyone involved.

MIKAELA CUPP MIKAELA.HUGOS@GMAIL.COM (678) 469-9367







CONFIRMATION FORM

MIKAELA CUPP
MIKAELA.HUGOS@GMAIL.COM
(678) 469-9367

CONTACT NAME: COMPANY NAME:

PHONE: MOBILE: FAX:

ADDRESS:

ADDITIONAL INFO:

TYPE OF EVENT: EXPECTED NUMBER OF GUESTS:

EVENT DATE: DAY OF WEEK:

START TIME: AM / PM END TIME: AM / PM

A deposit of is due upon Remaining balance, plus any additional charges, is payable at end of event.

HUGO'S OYSTER BAR

PATRON

PER: PER:

TITLE: TITLE:

SIGNATURE: SIGNATURE:

DATE: DATE:



THE SPACE

Our semi-private room is located towards the rear of the restaurant and tables can be arranged to sit up to 40 people comfortably. Thick purple curtains align the walls and can be pulled to maintain maximum privacy during your event. There are two 43-inch flat screen LCD TVs mounted in the two back corners.

MENU SELECTION AND FINAL GUEST COUNT

Parties of 18 or more are asked to choose from one of our private dining pre fixe menus. All final food menu selections must be made at least seven days prior to the event. We are happy to accommodate dietary substitutions upon request. Beverage package selections must also be noted at that time. Please note, any additional food or drink requested the day of the event will be subject to an additional charge. Final guest count must be confirmed three days prior to the event.

ROOM MINIMUMS AND REQUIREMENTS

Sunday – Thursday Dinner: \$1000 minimum to ensure private dining
Friday and Saturday Dinner: \$3000 minimum to ensure private dining
Saturday and Sunday Brunch: \$1000 minimum to ensure private dining

If your event does not meet the food and beverage minimum listed above, the difference will be billed as a miscellaneous food charge. The balance may not be put onto gift cards for future use.

FOOD & BEVERAGE

All food will be provided by Hugo's Oyster Bar. No outside food or beverage is permitted, apart from Celebration Cake. Restaurant promotions are not valid for private events. Beverage will be billed based upon consumption or package chosen by host.

DÉCOR

The host may provide tabletop and freestanding decorations for the event. We ask that they stay contained to your party space. We will not be held responsible for any personal items, so we ask that you deliver any decorations the day of the event and take them with you upon your departure.

PRICING

All prices listed are the base price and do not include service charge and sales tax. They are subject to change pending substitutions made by the host. Appetizer and beverage packages sold separately. A 20% service charge, as well as all applicable sales and liquor taxes will be added.

**SCHEDULE OF
PAYMENT**

A non-refundable deposit is required to confirm your event date. The amount and due date will be outlined in your event letter.

Full payment, less your deposit, will be due at the end of your event.

Hugo's Oyster Bar accepts all major cards and cash.

**CANCELLATION
POLICY**

The initial room deposit will become nonrefundable if the event is cancelled within two weeks (14 days) prior to the contracted date.

PARKING

Hugo's Oyster Bar offers complementary valet parking through Eagle Parking Services. This is a third party company that holds insurance on our lot whenever they are present. Valet services are offered Monday through Friday from 4:30 pm to closing, and Saturday and Sunday starting at 11:30 am to close. If your party would like to opt out of using our valet services, there are lots located on either side of our restaurant at Jin's Fine Jewelry, or directly across Alpine Drive at the old Title Max and Pawn.



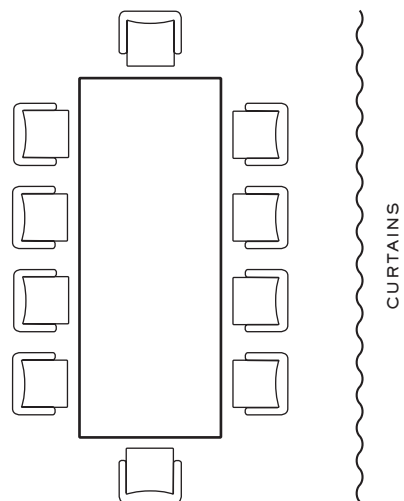
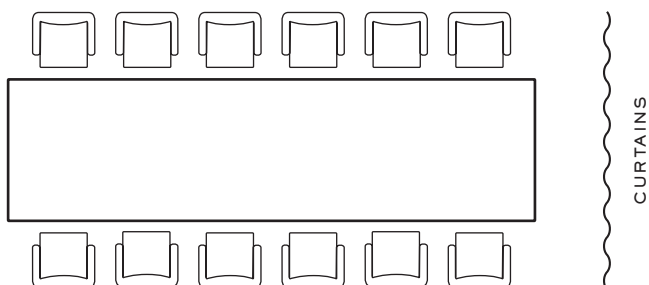
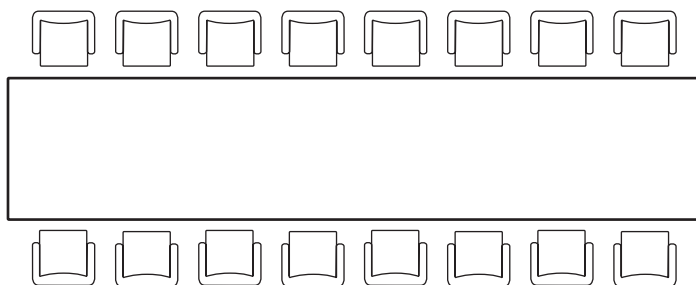
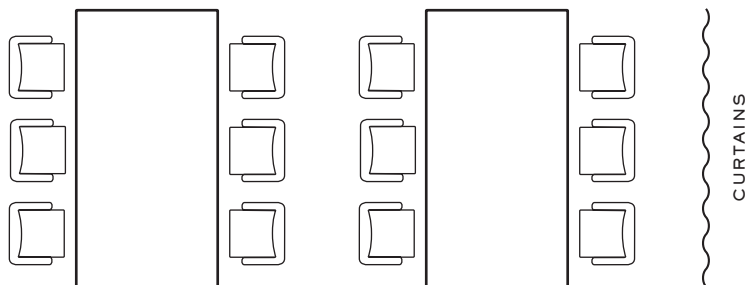
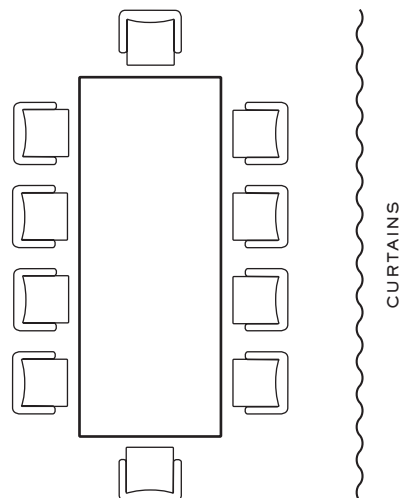
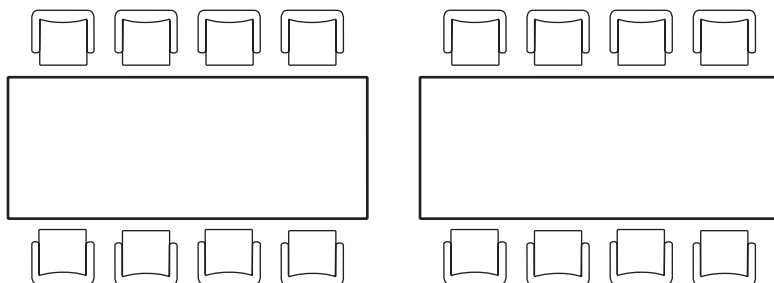
DIRECTIONS

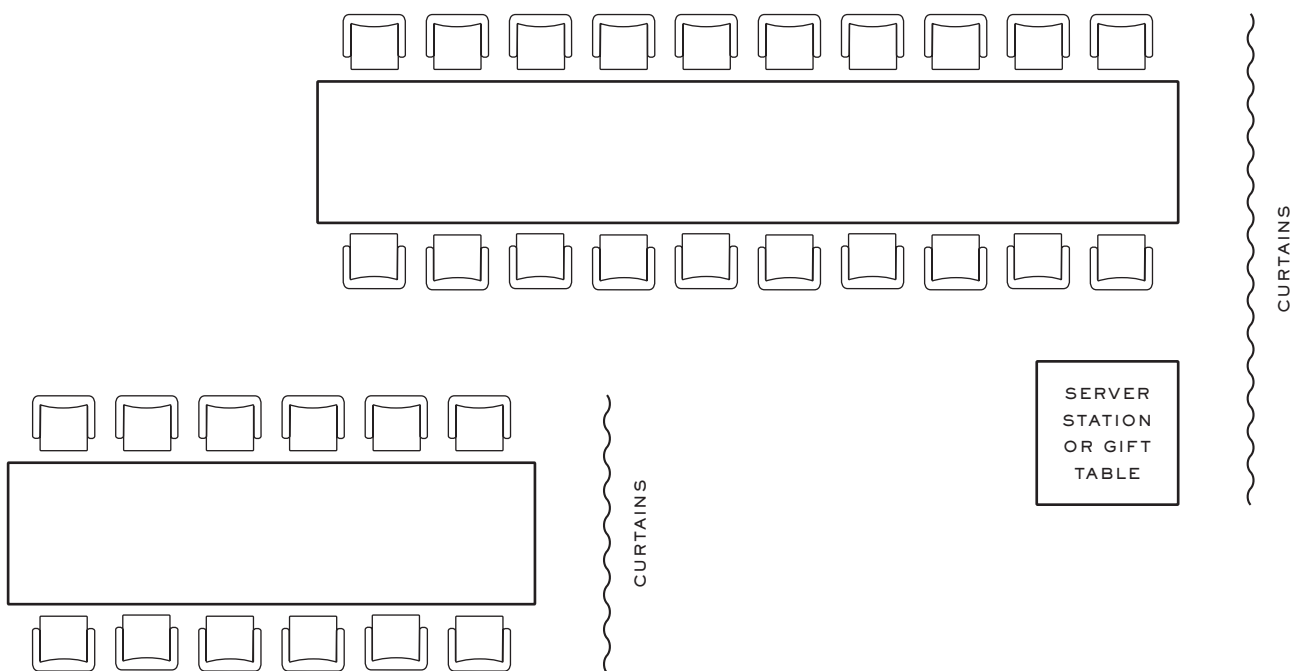
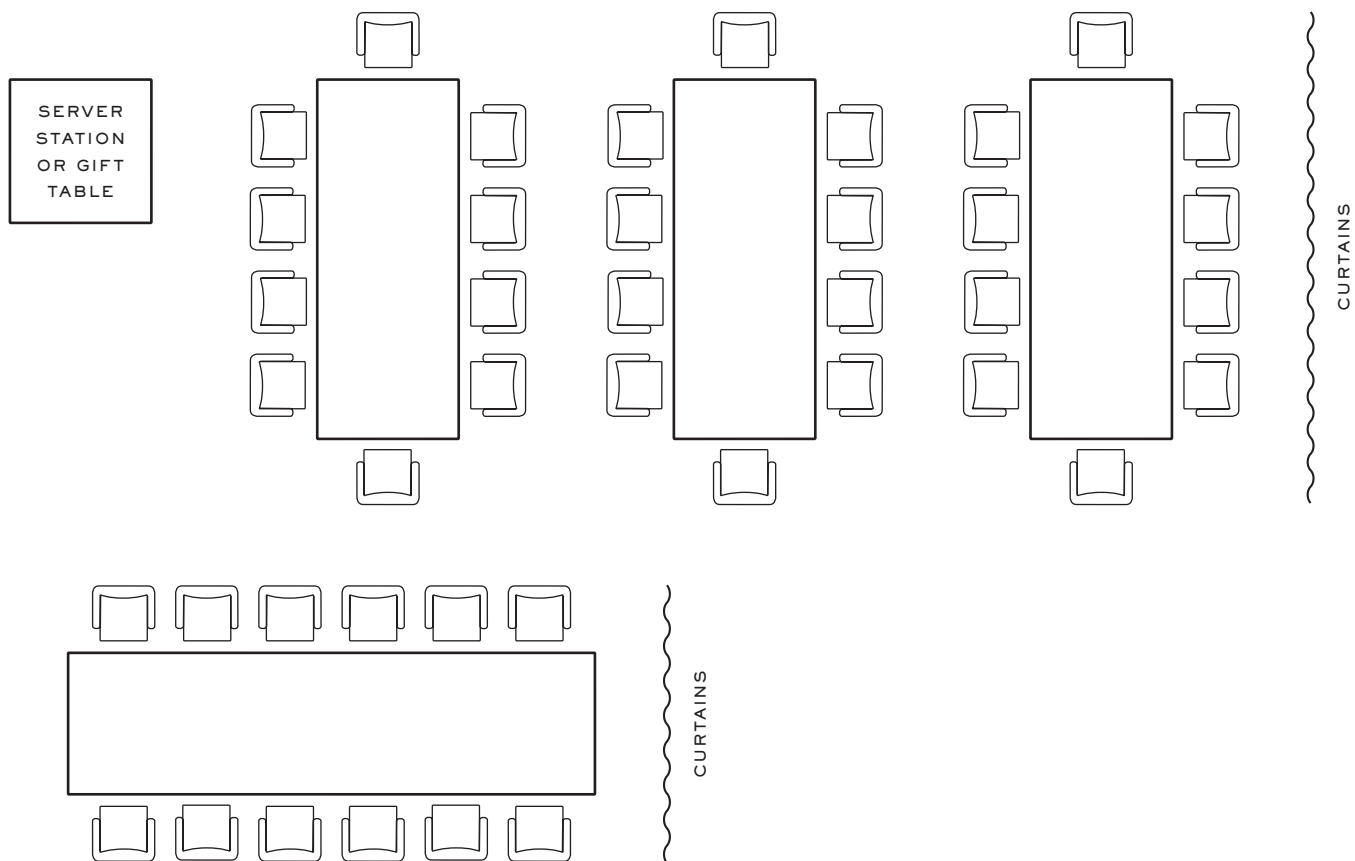
From GA 400: Take Exit 7 for Holcomb Bridge Road / Highway 92, heading west. Go approximately 2 miles until the intersection of Holcomb Bridge / Highway 92 and Alpharetta Highway / Highway 9. Turn left. You will see Hugo's Oyster Bar on the right about a half mile down.

From Marietta: Take Roswell Road / GA 120 East to Roswell Mill. Turn left at the Mill and stay in the right lane until you reach the fork. Take the fork to the right on Alpharetta Street / Highway 9. Continue about 1.5 miles and Hugo's Oyster Bar will be on your left.

From Sandy Springs: Take Roswell Road north to Roswell Square. Continue in the right lane until you reach the fork. Take the fork to the right on Alpharetta Street / Highway 9. Continue about 1.5 miles and Hugo's Oyster Bar will be on your left.

From Woodstock: Take Highway 92 east into Roswell. The highway will turn into Holcomb Bridge Road and intersects with Alpharetta Highway / Highway 9. Turn right at that intersection onto Alpharetta Highway. Hugo's Oyster Bar will be on your right about a half mile down.





\$30 PER PERSON

FIRST COURSE

select two for guests to choose from:

FRUIT PLATE
BREAKFAST BEIGNETS
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD

SECOND COURSE

select four for guests to choose from:

TRADITIONAL EGGS BENEDICT
ÉTOUFFÉE BENEDICT
HUGO'S BENEDICT
SHRIMP & GRITS
BANANAS FOSTER FRENCH TOAST
FRIED SHRIMP
1/2 LB. "C.B.S." BURGER
GRILLED CHICKEN BREASTS

SIDES

select two for guests to choose from:

BACON
BREAKFAST HASH
WHITE CHEDDAR GRITS
THICK CUT FRIES
MARKET VEGETABLES
RED POTATOES

\$40 PER PERSON

FIRST COURSE

select two for guests to choose from:

FRUIT PLATE
BREAKFAST BEIGNETS
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE

select four for guests to choose from:

TRADITIONAL EGGS BENEDICT
ÉTOUFFÉE BENEDICT
HUGO'S BENEDICT
SHRIMP & GRITS
BANANAS FOSTER FRENCH TOAST
BLACKENED SALMON
FRIED SHRIMP
1/2 LB. "C.B.S." BURGER
GRILLED CHICKEN BREASTS

SIDES

select two for guests to choose from:

BACON
BREAKFAST HASH
WHITE CHEDDAR GRITS
THICK CUT FRIES
MARKET VEGETABLES
RED POTATOES

\$45 PER PERSON

FIRST COURSE

select two for guests to choose from:

FRUIT PLATE
BREAKFAST BEIGNETS
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE

select four for guests to choose from:

TRADITIONAL EGGS BENEDICT
ÉTOUFFÉE BENEDICT
HUGO'S BENEDICT
OMELET OSCAR
EGGS FLORENTINE
SHRIMP & GRITS
BANANAS FOSTER FRENCH TOAST
BLACKENED SALMON
FRIED SHRIMP
1/2 LB. "C.B.S." BURGER
GRILLED CHICKEN BREASTS

SIDES

select two for guests to choose from:

BACON
BREAKFAST HASH
WHITE CHEDDAR GRITS
THICK CUT FRIES
MARKET VEGETABLES
RED POTATOES

\$40 PER PERSON

FIRST COURSE

select two for guests to choose from:

SHRIMP CHOWDER
CHICKEN GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE

select three for guests to choose from:

SEAFOOD OR CHICKEN JAMBALAYA
MARKET SALMON
FRIED SHRIMP
GRILLED CHICKEN BREASTS

SIDES

select two to accompany each entrée:

MARKET POTATOES
MARKET VEGETABLES
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE

select one for all guests to enjoy:

WHITE CHOCOLATE BREAD PUDDING
PRAIRIE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE

\$50 PER PERSON

FIRST COURSE

select two for guests to choose from:

SHRIMP CHOWDER
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE

select three for guests to choose from:

SEAFOOD OR CHICKEN JAMBALAYA
FRIED SHRIMP
CRAB STUFFED SHRIMP
MARKET SALMON
MARKET GROUPER
8 OZ. HANGER STEAK
GRILLED CHICKEN BREASTS

SIDES

select two to accompany each entrée:

MARKET POTATOES
MARKET VEGETABLES
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE

select one for all guests to enjoy:

WHITE CHOCOLATE BREAD PUDDING
PRAIRIE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE

\$60 PER PERSON

FIRST COURSE

select two for guests to choose from:

SHRIMP CHOWDER
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD
ICEBERG WEDGE

SECOND COURSE

select three for guests to choose from:

SEAFOOD OR CHICKEN JAMBALAYA
FRIED SHRIMP
FRIED OYSTERS
CRAB STUFFED SHRIMP
MARKET SALMON
MARKET GROUPER W/ CRAB BUERRE BLANC
8 OZ. HANGER STEAK
GRILLED CHICKEN BREASTS

SIDES

select two to accompany each entrée:

MARKET POTATOES
MARKET VEGETABLES
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE

select one for all guests to enjoy:

WHITE CHOCOLATE BREAD PUDDING
PRAIRIE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE

HOT APPETIZER PLATTER

FRIED GREEN TOMATOES
CRISPY CALAMARI
CAJUN SPRING ROLLS
POPCORN CRAWFISH

\$20 PER PERSON

COLD APPETIZER PLATTER

PEEL AND EAT SHRIMP
GULF RAW OYSTERS

\$15 PER PERSON

A LA CARTE

DEVILED EGGS	tasso ham, sriracha mayo	\$3.75 per piece
RC'S CHARGRILLED OYSTERS	parmesan, garlic butter, blackened spices	\$4.00 per piece
HUGO'S OYSTERS	bacon, jalapeno, white cheddar	\$4.00 per piece
OYSTERS ROCKEFELLER	spinach, onion, bacon, bechamel, pernod	\$4.00 per piece
MINI CRAB CAKES	tartar sauce	\$6.00 per piece
SEARED TUNA	ginger salsa, sriracha aioli	\$4.00 per piece
CRISPY PANKO CRUSTED SHRIMP	pineapple coconut sauce	\$4.00 per piece
SHRIMP SPRING ROLLS	sweet chili sauce	\$3.50 per piece
BOUDIN BALLS	cajun remoulade	\$3.25 per piece
MINI OPEN FACED MUFFALETTA SANDWICH		\$3.50 per piece
SHRIMP COCKTAIL		\$3.75 per piece
BLUE CRAB LOUIS LETTUCE CUPS		\$5.00 per piece
BACON WRAPPED BBQ SHRIMP		\$4.00 per piece
SMOKED TROUT DIP TOAST		\$3.40 per piece
TOMATO, MOZZARELLA & BASIL SKEWERS		\$4.00 per piece
CHICKEN SATAY	sesame peanut or sweet soy sauce	\$3.50 per piece
BEEF SATAY	sesame peanut or sweet soy sauce	\$4.00 per piece



ONE HOUR

TWO HOURS

THREE HOURS

FOUR HOURS

DELUXE BRANDS

\$22.00 *per person*

\$30.00 *per person*

\$38.00 *per person*

\$44.00 *per person*

PREMIUM BRANDS

\$20.00 *per person*

\$28.00 *per person*

\$36.00 *per person*

\$42.00 *per person*

BEER & WINE

\$17.00 *per person*

\$25.00 *per person*

\$31.00 *per person*

\$36.00 *per person*

HOSTED BAR

Drink Pricing Based on Consumption

PREMIUM BRANDS (Standard Cocktail)	\$12.00
PREMIUM BRAND MARTINI	\$14.00
DELUXE BRANDS (Standard Cocktail)	\$14.00
DELUXE BRAND MARTINI	\$16.00
HOUSE WINE (Red, White, Sparkling)	\$12.00
CHAMPAGNE TOAST (1/2 Glass)	\$5.00
DOMESTIC BEER	\$6.00
IMPORTED BEER	\$7.00
SOFT DRINKS	\$3.00
BOTTLED WATER (Still & Sparkling)	\$8.00
JUICES	\$6.00

PREMIUM

TITO'S VODKA
LUNAZUL TEQUILA
EVAN WILLIAMS WHISKEY
DEWAR'S SCOTCH
BACARDI WHITE RUM
BOMBAY GIN

DELUXE

GREY GOOSE VODKA
DON JULIO TEQUILA
MAKER'S MARK BOURBON
JOHNNY WALKER BLACK SCOTCH
CAPTAIN MORGAN SPICED RUM
TANQUERAY GIN