Hugo's







On behalf of James Beard Award-winning Chef Hugo Ortega and our expert staff, thank you for your interest in hosting your special event at Hugo's.

Our restaurant is conveniently located at 1600 Westheimer in the heart of Montrose. Hugo's is an excellent location to hold your birthday celebrations, rehearsal dinners, baby showers, graduations, company parties, holiday parties, happy hours, and more!

We also offer offsite catering!

To inquire, please visit our Private Dining & Catering page on our website or reach out directly to our Banquet Coordinator during the hours below.

Monday to Sunday
Jennifer Castillo
Banquet Coordinator
Jennifer@hugosrestaurant.net







Hugo's – Regional Mexican Cuisine

Award-winning Hugo's celebrates the food, drink, and culture of Chef Hugo Ortega's homeland. His namesake restaurant features dishes from across Mexico, both traditional and modern creations, all made in by hand in time-honored tradition, everything from masa, tortillas, mole, cheeses and our signature Mexican chocolate.

The perfect complement to our cuisine is our selection of spirits, wine and beer. We offer an extensive variety of tequilas, mezcals, Mexican and global wines and award-winning specialty cocktails with Mexican flair, including the famous signature Hugo Rita. We also offer Mexican beverages such as aguas frescas, chocolate caliente and café de olla, among others.

The food and drink combined with our professional service ensure that your event will be a memorable one, whether at Hugo's or an offsite location. ***Buen Provecho!***

Special Touches

We can happily assist with special touches for your event such as flowers, balloons, or specialty linens. We can also arrange for audio/visual equipment such as microphones, speakers, projectors and screens.

You may decorate the room for your event, however we ask that you do not use small confetti or glitter or attach anything that will cause damage to the walls. We will arrange an arrival time in advance to make sure the space is ready for you!

Payment

The balance of payment is expected in full at the end of your party. We accept Visa, MasterCard, American Express, Discover, as well as cash. No separate checks.

Menu Guidelines

- A la carte functions have a maximum of 20 guests, particularly on weekends
- For parties of more than 20 guests, we require a pre fixe menu with 2-5 options for main course, allowing us to provide the best quality and service. You can find sample menus in this packet.
- We can customize the menu to your individual tastes and needs, including:
    - Vegetarian and vegan options
    - Buffet-style
- Food and beverage selections must be submitted at least 10 days prior to the event.
- Outside food and beverages are not permitted, except for specialty cakes with prior notice and approval which we will apply $1.50 per guests, we are not responsible for any damage or storage
- Menus will be printed on Hugo's stationary unless otherwise noted. We will happily insert your company logo and/or event title to the menus.

Beverages & Drinks

We will assist in the beverage planning for your event providing suggestions that best complement your customized menu. For larger events, a mini bar can be created with a variety of signature cocktails, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Open bar option is available for smaller events, drinks priced at $17 and under. Beverages charged based on consumption, meaning you will only be billed for drinks ordered during your event.

Reservations & Minimums

Generally, a credit card is required to secure the reservations and will only be charged if cancellation terms are not met. Guaranteed guest count is due **at least 3 days** prior to the event. Exceptions:

- Deposit required for Zoila Room
- For buyouts, deposit for half of the food and beverage minimum requested.
- Any event cancelled within 48 hours of the date will forfeit deposit and pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.
- **Food and beverage prices vary during holidays and major events**

We do not charge fees for a private area. We ask that you meet the applicable minimums for food & beverages, excluding tax, gratuity, specialty linens and any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by-case basis. (Excludes Sunday Brunch and Holidays.)

Parking Options

For large parties, host can arrange for valet service:

- 20-40 people: $150
- 41-60 people: $200
- 61-80 people: $300
- 81-100 people: $400

For buyouts, valet service pricing:

- 101-150 people: $550
- 150-200 people: $600

West Wing

Accommodates 20 seated, 30 standing
Semi-private space located on far west side of the restaurant.
We use dividers to provide as much privacy as possible

Food & Beverage Minimums

LUNCH
Thursday & Friday | 11:30am – 3pm: $500

BRUNCH
Saturday | 11am – 3pm: $1,250
(not available Sundays)

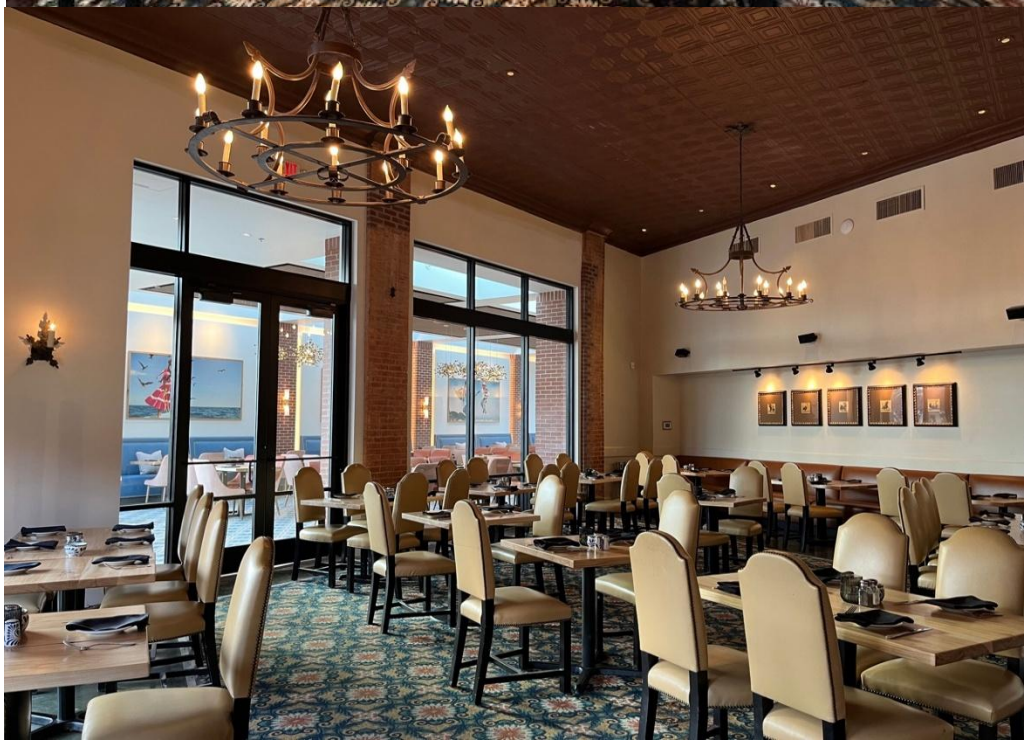
DINNER
Monday, Tuesday & Wednesday | 3 – 9pm: $1,300
Thursday (3 – 9pm) & Friday (3 – 11pm): $ 1,500
Saturday | 3 – 11pm: $2,500
Sunday | 3 – 9pm: $1,500

Holidays & Major Events
Food and beverage minimum varies
(Valentine's Day, Easter, Cinco de Mayo,
Father's Day, Christmas Eve and New Year's Eve)

*Setup Fee: $40

Minimums do not include taxes, fees and gratuity





East Wing

Accommodates 40 seated, 50 standing
Semi-private space near the main entrance.
We use dividers to provide as much privacy as possible.

Food & Beverage Minimums

LUNCH
Thursday & Friday | 11:30am – 3pm: $700

BRUNCH
Saturday | 11am – 3pm: $2,000
Sunday (2-hour time limit)
10am – 12pm or 1 – 3pm: $3,000
(not available on Easter or Mother's Day)

DINNER
Monday, Tuesday & Wednesday | 3 – 9pm: $2,000
Thursday (3 – 9pm) & Friday (3 – 11pm): $3,000
Saturday | 3 – 11pm: $3,500
Sunday | 3 – 9pm: $2,000

Holiday & Major Events
Food and beverage minimum varies
(Valentine's Day, Cinco de Mayo,
Father's Day, Christmas Eve and New Year's Eve)

*Setup Fee $50

Minimums do not include taxes, fees and gratuity







Zoila Room

Accommodates 80 seated, 90 standing
Private room located on the far west side



Food & Beverage Minimums

LUNCH
Thursday & Friday | 11:30am – 3pm: $1,500

BRUNCH
Saturday | 11am – 3pm: $3,500
Sunday (2-hour time limit)
10am – 12pm or 1 – 3pm: $5,000

DINNER
Monday & Tuesday | 3 – 9pm: $3,000
Wednesday & Thursday | 3 – 9pm: $4,500
Friday & Saturday | 3 – 11pm: $6,000
Sunday | 3 – 9pm: $4,000

Holiday & Major Events
Food and beverage minimum varies
(Valentine's Day, Easter, Cinco de Mayo, Father's Day, Christmas Eve and New Year's Eve)

Optional Audio Visual:

- Microphone and Speaker: $195
- Podium, Microphone, and speaker: $270
- Projector & Screen: $295 (w/sound $395)

*Setup Fee: $100
Minimums do not include taxes, fees, rentals and gratuity



Zoilita Space

Accommodates 36 seated, 40 standing
Zoila Room can be divided in half for a semi-private event (back half)
Includes our outdoor patio!

Food & Beverage Minimums

LUNCH
Thursday & Friday | 11:30am – 3pm: $700

BRUNCH
Saturday | 11am – 3pm: $1,750
Sunday (2-hour time limit)
10am – 12pm or 1 – 3pm: $2,500

DINNER
Monday & Tuesday | 3 – 9pm: $2,000
Wednesday & Thursday | 3 – 9pm: $2,250
Friday & Saturday | 3 – 11pm: $3,000
Sunday | 3 – 9pm: $2,000

Holiday & Major Events
Food and beverage minimum varies
(Valentine's Day, Easter, Cinco de Mayo,
Father's Day, Christmas Eve and New Year's Eve)

*Setup Fee: $75
*Minimums **do not** include taxes, fees and gratuity*





Restaurant Buyout

Accommodates 160 seated, 200 standing
1 hour set-up, 3 hours service, 1 hour clean-up



Food & Beverage Minimums

BRUNCH
Saturday | 11am – 3pm: $15,500
Sunday | 10am – 3pm: $20,500

LUNCH
Thursday | 11:30 am – 3pm: $10,000
Friday | 11:30am – 3pm: $15,000

DINNER
Monday, Tuesday & Wednesday | 3 – 9pm: $20,000
Thursday | 3 – 9pm: $25,000
Friday | 3 – 11pm: $30,000
Saturday | 3 – 11pm: $35,000
Sunday | 3 – 9pm: $20,000

Holiday & Major Events
Food and beverage minimum varies
(Valentine's Day, Easter,
Cinco de Mayo, Father's Day, Christmas Eve and New Year's Eve)

*Linen fee: $300
*Setup Fee: $350

*Minimums **do not** include taxes, fees, and gratuity*

Lunch Menu $45

Available Thursday & Friday | 11:30am – 3 pm

FAMILY-STYLE APPETIZERS

Guacamole, Salsa y Totopos

Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos

ENTREE

Tacos de Camarón
shrimp, refritos, Napa cabbage, pico de gallo, crema, queso fresco
Chile Relleno
poblano stuffed chicken, cheese, pipian verde sauce, arroz a la Mexicana, refritos
Tacos de Birria
braised lamb, quesillo, consumé, salsa macha, refritos, arroz
Enchiladas de Vegetales (V)
corn, poblano, roasted potatoes, Mexican squash, tomatillo salsa, crema, arroz blanco

DESSERT

Helado
sorbet of the day
Flan de Queso
passion fruit sauce, candied pistachios, strawberries, Chantilly cream

Lunch Menu $55

FAMILY-STYLE APPETIZERS

Empanadas de Platano
plantain turnovers stuffed with refritos, queso fresco
Campechana
shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

ENTREE

Tacos de Pescado Estilo Baja
crispy fish tacos, napa cabbage, pico de gallo, chipotle mayo, refritos
Carnitas
tender slow-cooked pork, salsa Mexicana, pico de gallo, cilantro, onions
Huarache (V)
large oval masa cake, wild mushrooms, rajas, refritos, pipian verde, crema, queso fresco
Tlayuda de Res
oversized blue corn tortilla stuffed with grilled steak, Oaxacan quesillo, salad, salsa de ajo

DESSERT

Helado
sorbet of the day
Tres Leches
cake soaked in three milk, toasted meringue, seasonal fruit

Lunch Menu $65

FAMILY-STYLE APPETIZERS

Ceviche Verde
catch of the day, avocado, cucumber, jalapeño, olives, tomatillo, cilantro, lime juice
Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos
Guacamole, Salsa y Totopos(V)

ENTREE
Pollo Asado
roasted half-chicken, salsa de perejil, skewered potatoes, braised cabbage
Carne Brava
Black Angus skirt steak, poblano peppers, onion, salsa mexicana, refritos, arroz a la Mexicana, corn tortillas
Tacos de Pescado Estilo Baja
crispy fish tacos, napa cabbage, pico de gallo, chipotle mayo, refritos
Chile Relleno (V)
Poblano pepper stuffed with corn, zucchini, peas, served with arroz blanco, pipián verde

DESSERT

Churros Rellenos
filled with dulce de leche
Flan de Queso
passion fruit sauce, candied pistachios, strawberries, Chantilly cream
Tres Leches
cake soaked in three milk, toasted meringue, seasonal fruit

PRIX FIXE MENUS
Create your ideal event menu or choose from ours—tailored to your budget, theme, and dietary needs.
Brunch pre-fixe menus available Saturdays 11:30am – 3pm.

Brunch Menu $47

FAMILY-STYLE APPETIZERS

Guacamole, Salsa y Totopos (V)

Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos

ENTREE

Chilaquiles*
totopos bathed in tomatillo salsa, chicken, crema, queso fresco, onion, sunny-side-up eggs
Tacos de Birria
Central Texas braised lamb, queso Oaxaca, birria broth, salsa macha, refritos, arroz
Huevos Poblanos
poached eggs, sweet cornbread, roasted potatoes, asparagus, squash, creamy poblano sauce
Tacos de Camarón
shrimp, refritos, napa cabbage, pico de gallo, crema, queso fresco

DESSERT

Helado
sorbet of the day
Churros Rellenos
filled with dulce de leche

Brunch Menu $57

FAMILY-STYLE APPETIZERS

Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos
Campechana
shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

ENTREE

Enchiladas Vegetarianas (V)
two enchiladas with corn, poblano, roasted potatoes, calabacitas, tomatillo salsa, crema, arroz blanco
Tacos de Camarón
shrimp, refritos, napa cabbage, pico de gallo, crema, queso fresco
Huevos Rancheros*
crisp corn tortillas, grilled steak, refritos, salsa ranchera, queso cotija, onion, sunny-side-up eggs
Chilaquiles
totopos bathed in tomatillo salsa, chicken, crema, queso fresco, onion, sunny-side-up eggs

DESSERT

Helado
sorbet of the day
Flan de Queso
passion fruit sauce, candied pistachios, strawberries, Chantilly cream

Brunch Menu $67

FAMILY-STYLE APPETIZERS

Empanadas de Colita de Res
Braised oxtail empanadas, cilantro aioli
Ceviche Verde
Red snapper, avocado, cucumber, jalapeño, olive, cilantro, lime, totopos

Guacamole, Salsa y Totopos (V)

ENTREE

Carne Brava
Black Angus skirt steak, poblano peppers, onion, salsa Mexicana, refritos, arroz, corn tortillas
Pollo Asado
Roasted half chicken, salsa de perejil, skewered potatoes, braised cabbage
Barbacoa
lamb roasted in agave skin, refritos, onion, cilantro, jalapeño, corn tortillas
Tacos de Pescado Estilo Baja
crispy fish tacos, refritos, napa cabbage, pico de gallo, chipotle-mayo
Enchiladas de Vegetales (V)
corn, poblano, roasted potatoes, Mexican squash, Chihuahua cheese, crema, tomatillo salsa, arroz

DESSERT

Helado
sorbet of the day
Tres Leches
cake soaked in three milk, toasted meringue, seasonal fruit

SUNDAY BRUNCH BUFFET

(2-hour time limit)
10:00 am-12:00pm
1:00pm-3:00pm

Live music 11am – 2pm

Hugo's invites guests to enjoy Chef Hugo Ortega's beloved Mexican Brunch Buffet, a vibrant celebration of authentic regional cuisine. The abundant spread features fresh ceviches, housemade tamales, enchiladas, chile rellenos, and antojitos hot off the comal. Guests can savor traditional favorites like chilaquiles and huevos rancheros, along with rotating seasonal specialties and classic Mexican comfort dishes—all crafted from scratch, including the masa, cheeses, salsas, and rich, complex moles.

Pastry Chef Ruben Ortega presents a generous display of pan dulce, freshly baked breads, cookies, and traditional desserts including tres leches, flan, churros, and more, as well as fresh fruit and other brunch favorites. Even the chocolate featured in desserts and beverages is made from scratch in house, reflecting the restaurant's deep commitment to authentic Mexican cuisine.

To complete the experience, guests can enjoy handcrafted brunch cocktails and margaritas, fresh squeezed juices, Mexican coffee, and rich hot chocolate—making brunch at Hugo's a lively and flavorful weekend tradition rooted in tradition and craftsmanship.

$48 per person / $17 per child (12 and under)
do not include beverage, tax, and gratuity

Dinner Menu $78

FAMILY-STYLE APPETIZERS

Empanadas de Plátano
plantain turnovers stuffed with refritos,
queso fresco, crema
Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco,
crema fresca, frijoles refritos

ENTRÉE

Carnitas
tender slow-cooked pork, salsa mexicana,
pico de gallo, cilantro, onions, corn tortillas
Camarones al Mojo de Ajo
garlic roasted shrimp, chipotle pepper,
creamy rice, salsa macha
Carne Brava
Black Angus skirt steak, poblano peppers, onion,
refritos, arroz, salsa Mexicana, corn tortillas
Huarache (V)
large oval masa cake, wild mushrooms, rajas, refritos,
pipian verde, crema, queso fresco

DESSERT

Tres Leches
cake soaked in three milk, toasted meringue,
seasonal fruit
Flan de Queso
passion fruit sauce, candied pistachios, strawberries,
Chantilly cream

Dinner Menu $88

FAMILY-STYLE APPETIZERS

Campechana
shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime
Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos

ENTREE

Barbacoa
marinated Central Texas lamb slow-roasted in agave skin, onion, cilantro, tortillas
Carne Brava
Black Angus skirt steak, poblano peppers, onion, refritos, arroz, salsa Mexicana, corn tortillas
Pescado Encamisado
Red fish on the half shell, housemade adobo, frijoles de la olla, radish, lime, salsa de tomatillo tatemada, corn tortillas
Enchiladas Placeras (V)
“deconstructed" enchiladas San Luis Potosi-style, salsa de ajo, roasted potatoes, carrots, zucchini, crema, queso fresco

DESSERT

Churros Rellenos
filled with dulce de leche
Tres Leches
cake soaked in three milk, toasted meringue, seasonal fruit

Dinner Menu $98

FAMILY-STYLE APPETIZERS

Empanadas de Colita de Res
braised oxtail empanadas, cilantro aioli
Ceviche de Atún
yellowfin tuna, kiwi, mango, avocado, pomegranate, mint, serrano, totopos

ENTREE

Carne Brava
Black Angus skirt steak, poblano peppers, onion, refritos, arroz, salsa Mexicana
Pescado en Mole Amarillo
catch of the day, mole amarillo, baby zucchini, cherry tomatoes, onion, broccolini
Callo de Hacha
pan-seared scallops, sweet cornbread, poblano sauce, sautéed spinach
Chile Relleno (V)
poblano pepper stuffed with corn, zucchini, peas, arroz blanco, pipián verde

DESSERT

Piràmide de Chocolate
criollo chocolate and flourless bizcocho de chocolate, dulce de leche cream, wild prickly pear sauce
Crepas on Cajeta
caramel-filled crepes, dulce de leche ice cream, candied pecans, mango

Dinner Menu $120

FAMILY-STYLE APPETIZERS

Ceviche Verde
catch of the day, avocado, cucumber, jalapeño, olives, tomatillo, cilantro, lime juice
Taquitos de Pollo
rolled fried chicken tacos, salsa albanil, queso fresco, crema fresca, frijoles refritos
Tacos Dorados de Papa (V)
pan-fried potato tacos, napa cabbage, pickled onion, pickled jalapeño, avocado-tomatillo salsa

ENTREE

Pato
crispy duck, mole cornbread, sweet potato purée, mole poblano
Pescado Encamisado
red fish on the half shell, housemade adobo, frijoles de la olla, radish, lime, salsa de tomatillo tatemada, corn tortillas
Costillas de Borrego *
grilled rack of lamb, chopped potatoes & herbs, salsa de perejil
Carne Asada *
14 oz Black Angus ribeye, herbed mashed potatoes, mole pasilla
Enchiladas de Vegetales (V)
corn, poblano, roasted potatoes, Mexican squash, Chihuahua cheese, crema, tomatillo salsa, arroz

DESSERT

Piramide de Chocolate
criollo chocolate and flourless bizcocho de chocolate, dulce de leche cream, wild prickly pear sauce
Flan de Queso
passion fruit sauce, candied pistachios, strawberries, Chantilly cream

Los Nahuatl (V) $30

- Quesadillas de elote y calabacitas
  (quesadillas with zucchini & corn)
- Coctel de Vegetales
  (vegetable cocktail)
- Sopecitos de Vegetales
  (masa bites with vegetables in salsa paloma)

Los Huastecos $45

- Taquitos de Pollo
  (crispy rolled chicken tacos)
- Tacos Dorados de Papa
  (pan-fried potato tacos)
- Coctel Campechana
  (shrimp cocktail)
- Huarachitos de Carne y Salsa Mexicana
  (mini masa boats with steak and salsa)

Los Mayas $50

- Coctel Campechana
  (shrimp cocktail)
- Sopecitos de Pollo con Mole
  (masa bites with chicken in mole)
- Quesadillas de Huitlacoche
  (small mushroom quesadillas)
- Empanadas de Colita de Res
  (braised oxtail empanadas)
- Chalupita de Guacamole
  (mini tostadas with guacamole)

Los Mixtecas $60

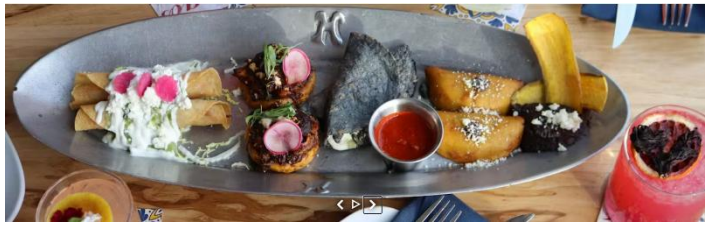
- Tostada de Guacamole
  (mini guacamole and queso fresco tostada)
- Sopecitos de Cachete de Res en Mole Pasilla
  (masa bite with beef in mole poblano)
- Tostaditas de Ceviche Verde
  (mini ceviche verde tostadas)
- Coctel de Pulpo en Chalupita
  (octopus cocktail on crispy tortilla)
- Huarachitos de Carne y Salsa Mexicana
  (masa bites with steak and salsa)
- Empanadas de Platano
  (plantain turnovers stuffed with refritos, queso fresco, crema)

Passed Bites Packages

Each package includes two pieces of each item per person

They can be added to any of our pre fixe menus

All passed bites packages must be finalized 3 days prior to your event



Los Aztecas $70

- Mini Taquito de Langosta
  (mini lobster taco)
- Tostaditas de Campechana
  (shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime on crispy tortilla)
- Costillas de Borrego
  (lamb lollipops)
- Taquitos de Pollo
  (crispy rolled chicken tacos)
- Huarachitos de Elote y Calabacita
  (masa bites with zucchini and corn)
- Pancita de Cerdo
  (pork belly, salsa de adobo)
- Tamalito de Frijol
  (mini bean tamal in mole)

Last update October 2026