



Shula's Steak House private dining rooms are the "perfect" place to host your next private event. We have three rooms to accommodate your needs: Coaches Corner A, Coaches Corner B and the Legends Room. Each room is adorned with dark woods and pictures of the historic 1972 Miami Dolphins, the only team in NFL history to complete a "Perfect" undefeated season. The rooms can accommodate from 6-48 people. Each room has a wall-mounted flat screen television, which can be used for presentations.

At Shula's, we serve the SHULA CUT®, Premium Black Angus Brand Beef, the best beef money can buy. All of our steaks are center cut and hand-inspected to exacting specifications.

From business meetings to social gatherings, we can make your event "perfect." Please contact Lance Barnes at 713-375-4709 or lance.barnes@hyatt.com for questions or to book your next event.

Room Minimums with Food and Beverage

	Lunch	Dinner
Coaches Corner A/B	\$600	\$1200
Coaches Corner A or B	\$300	\$600
Legends	\$400	\$800
No Name Lounge – All Private Space		\$5000 minimum

Room Rental Fees

Lunch-\$25 / Dinner \$50

All minimums exclude 8.25% tax and 22% gratuity. Final guarantee is due 3 business days prior to scheduled event. No decreases in guarantees will be accepted after this time and you will be charged the guaranteed number.

All private events that exceed 18 people require a limited menu.

All minimums and prices are subject to change.

The "Perfect" Lunch

Salad

(Guests' Choice of one)

The Wedge Salad
Beefsteak Tomato and Gorgonzola Salad
Fresh Tomato and Mozzarella Chop Salad

Entrée Options

Option #1

\$33 per person

(Guests' Choice of one)

Crispy Tempura Shrimp Salad

Three large shrimp fried crisp on Napa Cabbage and mixed greens with pickled ginger, julienne carrots, red onions and bell peppers with ginger-sesame dressing

Black & Blue Salad

Blackened tenderloin tips, gorgonzola cheese, tomatoes and crispy onions on mixed greens, served with house made blue cheese dressing

Blackened Snapper

Red Snapper filet topped with Cajun crawfish sauce, served with mashed potatoes and seasonal vegetables

Pan Seared Chicken

Thinly pounded chicken breast with a tomato and mozzarella chop salad and balsamic glaze

Option #2

\$39 per person

(Guests' Choice of one)

Lobster Ravioli

Tender lobster meat and sherry cream filled pasta in a lobster pan sauce, served with braised garlic spinach

5 oz SHULA CUT® Filet Mignon

5 oz. petite filet served with béarnaise sauce, mashed potatoes and seasonal vegetables

Asian Salmon

Pan seared crisp on Asian slaw with pickled ginger, wasabi cream and teriyaki drizzle, served with mashed potatoes

Pan Seared Chicken

Thinly pounded chicken breast with a tomato and mozzarella chop salad and balsamic glaze

Option #3

\$42 per person

(Guests' Choice of one)

6 oz. SHULA CUT® Filet Mignon

Petite Filet served with mashed potatoes, seasonal vegetables and Béarnaise sauce

12 oz. SHULA CUT® New York Strip

Premium Strip served with mashed potatoes and seasonal vegetables

French Cut Chicken Breast

Served with mashed potatoes, seasonal vegetables and Mary Anne Sauce

Grilled Salmon

Fresh Grilled Salmon Filet with mashed potatoes, seasonal vegetables and Beurre blanc

Option #4

\$50 per person

(Guests' Choice of one)

Lobster Ravioli

Tender lobster meat and sherry cream filled pasta in a lobster pan sauce, served with braised garlic spinach

Filet Oscar

Petite filet mignon with lump crabmeat, asparagus, and house made hollandaise, garnished with red peppers, served with mashed potatoes

Steak Mary Anne

Twin 5 oz filets covered with green peppercorn sauce, served with seasonal vegetables and mashed potatoes

Pan Seared Chicken

Thinly pounded chicken breast with a tomato and mozzarella chop salad and balsamic glaze

Dessert

(Guests' Choice of one)

Key Lime Pie, Cheesecake or 7-Layer Chocolate Cake

(Price includes salad, entrée, dessert, coffee and hot/iced tea)

Price does not include applicable 8.25% state sales tax, 22% service charge, alcohol, espresso or bottled water. **Guest count guarantees are due 3 working days prior to scheduled function. After this date, decreases in guarantees cannot be accepted** **Menu prices are subject to change**

The “Perfect” Dinner

Salad

(Guests' choice of one)

The Wedge Salad

Beefsteak Tomato and Gorgonzola Salad

Fresh Tomato and Mozzarella Chop Salad

Entrée Options

Option #1

\$70 per person

(Guests' Choice of one)

8 oz. **SHULA CUT**® Filet Mignon
16 oz. **SHULA CUT**® New York Strip
Grilled Salmon
French Cut Chicken Breast

Option #2

\$75 per person

(Guests' Choice of one)

12 oz. **SHULA CUT**® Filet Mignon
20 oz. **SHULA CUT**® Kansas City Strip
Grilled Florida Red Snapper
French Cut Chicken Breast

Option #3

\$85 per person

(Guests' Choice of one)

12 oz. **SHULA CUT**® Filet Mignon
22 oz. **SHULA CUT**® Cowboy Steak
Grilled Mahi Mahi
French Cut Chicken Breast

Shared Sides

(Choose two for the group)

Hashbrown Potatoes, Steak Fries, Double Baked Potato, Steamed or Grilled Asparagus, Sautéed or Creamed Spinach, Broccoli with Hollandaise, Sautéed Mushrooms

Dessert

(Guests' choice of one)

Key Lime Pie, Cheesecake or 7-Layer Chocolate Cake

Menu Enhancements

(Charged Per Person)

Add An Appetizer

(Choose one for the group)

BBQ Shrimp - \$12

Lobster Bisque - \$10

French Onion Soup - \$7

Shrimp Cocktail - \$12

Family Style Desserts

(Choose one for the group)

Molten Lava Chocolate Cake - \$8

Crème Brulee - \$5

Apple Cobbler - \$5

The SHULA CUT®

The Best Beef Money Can Buy

Our custom center cuts of Premium Black Angus brand steaks along with our aging process make up our award winning **SHULA CUTS**®

(Price includes salad, entrée, dessert, coffee and hot/iced tea)

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~Menu Enhancements~

Add passed or displayed hors d'oeuvres for a pre-dinner cocktail reception.

~Hors D'oeuvres~

Gourmet Cheese Display - \$8 per person

Sliced Rustic Bread and Crackers (Display Only)

Lump Crab and Spinach Dip - \$8 per person

Sliced Rustic Bread and Crackers (Display Only)

All Items Below are Priced Per Piece

Shrimp Cocktail	\$4
BBQ Shrimp	\$4
Blackened Tenderloin	\$4
On Crostini with Boursin	
Miniature Crab Cakes	\$4
With Remoulade Sauce	
Crab Stuffed Jumbo Mushrooms	\$4
Roasted Beef Kabob	\$4
Chicken with Mango Marmalade	\$4
On Smoked Jack Crostini	
Tiny Tomato Caprese	\$4
On Crisp with Micro Basil	
Petite Onion Tart	\$4
With Gruyere and Chives	
Grilled Shrimp BLT	\$4
With Apple Wood Smoked Bacon and Tarragon Aioli	
Apple Wood Bacon Wrapped Scallops	\$4
With Balsamic Glaze	

Price does not include applicable 8.25% state sales tax, 22% service charge or alcohol.

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Consuming raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

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