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.
<table>
<thead>
<tr>
<th>CONTACT NAME:</th>
<th>COMPANY NAME:</th>
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<tr>
<th>TYPE OF EVENT:</th>
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<tr>
<th>EXPECTED NUMBER OF GUESTS:</th>
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<th>DAY OF WEEK:</th>
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*A deposit of *………………..* is due upon *………………..*. Remaining balance, plus any additional charges, is payable at end of event.

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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**: $750 minimum to ensure private dining
- **Friday and Saturday Dinner**: $2000 minimum to ensure private dining
- **Saturday and Sunday Brunch**: $750 minimum to ensure private dining
- **Monday – Thursday Lunch**: No 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.
SAMPLE FLOOR PLANS

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

SERVER STATION OR GIFT TABLE

CURTAINS

SERVER STATION OR GIFT TABLE

CURTAINS

SERVER STATION OR GIFT TABLE

CURTAINS
BRUNCH MENU PACKAGES

$25 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
- HOLY TRINITY HASH
- WHITE CHEDDAR GRITS
- THICK CUT FRIES
- BROCCOLI
- RED POTATOES

$30 PER PERSON

**FIRST COURSE**
select two for guests to choose from:

- FRUIT PLATE
- BREAKFAST BEIGNETS
- CHICKEN GUMBO
- SEAFOOD GUMBO
- TOMATO BISQUE
- 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
- HOLY TRINITY HASH
- WHITE CHEDDAR GRITS
- THICK CUT FRIES
- BROCCOLI
- RED POTATOES

$35 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
- HOLY TRINITY HASH
- WHITE CHEDDAR GRITS
- THICK CUT FRIES
- BROCCOLI
- RED POTATOES
### $20 PER PERSON

**FIRST COURSE**

- select two for guests to choose from:
  - TOMATO BISQUE
  - HOUSE SALAD
  - CAESAR SALAD

**SECOND COURSE**

- select three for guests to choose from:
  - BAJA FISH TACOS
  - FRIED SHRIMP
  - MARDI GRAS PASTA
  - 1/2 LB. “C.B.S.” BURGER
  - GRILLED CHICKEN BREASTS

**SIDES**

- select one to accompany each entrée:
  - RED POTATOES
  - BROCCOLI
  - COLESLAW
  - THICK CUT FRIES
  - DIRTY RICE
  - COLLARD GREENS

**THIRD COURSE**

- select one for all guests to enjoy:
  - WHITE CHOCOLATE BREAD PUDDING
  - PRALINE BEIGNETS
  - LEMON ICE BOX PIE
  - CHOCOLATE LAVA CAKE

---

### $25 PER PERSON

**FIRST COURSE**

- select two for guests to choose from:
  - TOMATO BISQUE
  - CHICKEN GUMBO
  - HOUSE SALAD
  - CAESAR SALAD

**SECOND COURSE**

- select three for guests to choose from:
  - BAJA FISH TACOS
  - FRIED SHRIMP
  - BLACKENED CATFISH
  - SHRIMP PO’BOY
  - MARDI GRAS PASTA
  - 1/2 LB. “C.B.S.” BURGER
  - GRILLED CHICKEN BREASTS

**SIDES**

- select one to accompany each entrée:
  - RED POTATOES
  - BROCCOLI
  - COLESLAW
  - THICK CUT FRIES
  - DIRTY RICE
  - COLLARD GREENS

**THIRD COURSE**

- select one for all guests to enjoy:
  - WHITE CHOCOLATE BREAD PUDDING
  - PRALINE BEIGNETS
  - LEMON ICE BOX PIE
  - CHOCOLATE LAVA CAKE

---

### $30 PER PERSON

**FIRST COURSE**

- select two for guests to choose from:
  - TOMATO BISQUE
  - CHICKEN GUMBO
  - HOUSE SALAD
  - CAESAR SALAD

**SECOND COURSE**

- select three for guests to choose from:
  - BAJA FISH TACOS
  - FRIED SHRIMP
  - BLACKENED CATFISH
  - SHRIMP PO’BOY
  - MARDI GRAS PASTA
  - 1/2 LB. “C.B.S.” BURGER
  - GRILLED CHICKEN BREASTS

**SIDES**

- select one to accompany each entrée:
  - RED POTATOES
  - BROCCOLI
  - COLESLAW
  - THICK CUT FRIES
  - DIRTY RICE
  - COLLARD GREENS

**THIRD COURSE**

- select one for all guests to enjoy:
  - WHITE CHOCOLATE BREAD PUDDING
  - PRALINE BEIGNETS
  - LEMON ICE BOX PIE
  - CHOCOLATE LAVA CAKE
$35 PER PERSON

FIRST COURSE
select two for guests to choose from:
TOMATO BISQUE
CHICKEN GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE
select three for guests to choose from:
SEAFOOD OR CHICKEN JAMBALAYA
GRILLED RAINBOW TROUT
FRIED SHRIMP
GRILLED CHICKEN BREASTS

SIDES
select two to accompany each entrée:
RED POTATOES
BROCCOLI
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE
select one for all guests to enjoy:
WHITE CHOCOLATE BREAD PUDDING
PRAILINE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE

$45 PER PERSON

FIRST COURSE
select two for guests to choose from:
TOMATO BISQUE
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE
select three for guests to choose from:
SEAFOOD OR CHICKEN JAMBALAYA
GRILLED RAINBOW TROUT
FRIED SHRIMP
GRILLED SALMON
BLACKENED GROPER
CRAB STUFFED SHRIMP
8 OZ. FILET OF BEEF
GRILLED CHICKEN BREASTS

SIDES
select two to accompany each entrée:
RED POTATOES
BROCCOLI
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE
select one for all guests to enjoy:
WHITE CHOCOLATE BREAD PUDDING
PRAILINE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE

$55 PER PERSON

FIRST COURSE
select two for guests to choose from:
TOMATO BISQUE
CHICKEN GUMBO
SEAFOOD GUMBO
HOUSE SALAD
CAESAR SALAD

SECOND COURSE
select three for guests to choose from:
SEAFOOD OR CHICKEN JAMBALAYA
GRILLED RAINBOW TROUT
FRIED SHRIMP
FRIED OYSTERS
JUMBO LUMP CRAB CAKES
GRILLED SALMON
BLACKENED GROPER W/ CRAB BUERRE BLANC
CRAB STUFFED SHRIMP
8 OZ. FILET OF BEEF
GRILLED CHICKEN BREASTS

SIDES
select two to accompany each entrée:
RED POTATOES
BROCCOLI
THICK CUT FRIES
DIRTY RICE
COLLARD GREENS

THIRD COURSE
select one for all guests to enjoy:
WHITE CHOCOLATE BREAD PUDDING
PRAILINE BEIGNETS
LEMON ICE BOX PIE
CHOCOLATE LAVA CAKE
**A LA CARTE**

**HOT APPETIZER PLATTER**
- Deviled Eggs  
  - tasso ham, sriracha mayo  
  - $2.25 per piece
- RC's Chargrilled Oysters  
  - parmesan, garlic butter, blackened spices  
  - $2.50 per piece
- Hugo's Oysters  
  - bacon, jalapeno, white cheddar  
  - $2.50 per piece
- Oysters Rockefeller  
  - spinach, onion, bacon, bechamel, pernod  
  - $2.50 per piece
- Mini Crab Cakes  
  - tartar sauce  
  - $4.50 per piece
- Seared Tuna  
  - ginger salsa, sriracha aioli  
  - $2.50 per piece
- Crispy Panko Crusted Shrimp  
  - pineapple coconut sauce  
  - $2.50 per piece
- Shrimp Spring Rolls  
  - sweet chili sauce  
  - $2.00 per piece
- Boudin Balls  
  - cajun remoulade  
  - $1.75 per piece
- Mini Open Faced Muffaletta Sandwich  
  - $2.00 per piece
- Shrimp Cocktail  
  - $2.25 per piece
- Blue Crab Louis Lettuce Cups  
  - $3.50 per piece
- Bacon Wrapped BBQ Shrimp  
  - $2.50 per piece
- Smoked Trout Dip Toast  
  - $2.00 per piece
- Blackened Shrimp & Guacamole Toast  
  - $2.50 per piece
- Creamy Spinach, Artichoke & Crab Toast  
  - $3.00 per piece
- Tomato, Mozzarella & Basil Skewers  
  - $2.50 per piece
- Chicken Satay  
  - sesame peanut or sweet soy sauce  
  - $2.00 per piece
- Beef Satay  
  - sesame peanut or sweet soy sauce  
  - $2.50 per piece

**COLD APPETIZER PLATTER**
- Peel and Eat Shrimp  
  - Gulf Raw Oysters  
  - $6.50 per person

**HORS D'OEUVRES & MORE**

**HOT APPETIZER PLATTER**
- Fried Green Tomatoes
- Crispy Calamari
- Shrimp Spring Rolls
- Popcorn Crawfish
  - $10 per person

**COLD APPETIZER PLATTER**
- FRIED GREEN TOMATOES
- CRISPY CALAMARI
- SHRIMP SPRING ROLLS
- POPCORN CRAWFISH

**A LA CARTE**
- HOT APPETIZER PLATTER
- COLD APPETIZER PLATTER
- MIKAELA CUPP
  - MIKAELA.HUGOS@GMAIL.COM
  - (678) 469-9367

**A LA CARTE**
- MIKAELA CUPP
- MIKAELA.HUGOS@GMAIL.COM
- (678) 469-9367
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<th></th>
<th>ONE HOUR</th>
<th>TWO HOURS</th>
<th>THREE HOURS</th>
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<td><strong>DELUXE BRANDS</strong></td>
<td>$19.50 per person</td>
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<tr>
<td><strong>PREMIUM BRANDS</strong></td>
<td>$18.00 per person</td>
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<tr>
<td><strong>BEER &amp; WINE</strong></td>
<td>$14.00 per person</td>
<td>$22.00 per person</td>
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**HOSTED BAR**

*Drink Pricing Based on Consumption*

| Premium Brands (Standard Cocktail) | $9.50 |
| Premium Brand Martini             | $12.00 |
| Deluxe Brands (Standard Cocktail) | $10.50 |
| Deluxe Brand Martini              | $12.50 |
| House Wine (Red, White, Sparkling)| $10.00 |
| Champagne Toast (1/2 Glass)       | $5.00  |
| Domestic Beer                     | $4.50  |
| Imported Beer                     | $5.50  |
| Soft Drinks                       | $2.50  |
| Bottled Water (Still & Sparkling) | $6.00  |
| Juices                            | $4.00  |

**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